

## NON-ALCOHOLIC BEVERAGES

Bottled Sodas <i>Coke, Diet Coke, Sprite, ginger ale, tonic, club soda</i>	\$6
Stewart's Root Beer <i>regular, diet</i>	\$7
Dr. Brown's Soda <i>cream, diet cream, black cherry, diet black cherry</i>	\$7
Snapple <i>lemon, peach, kiwi-strawberry, half &amp; half lemon, diet</i>	\$6
Red Bull Energy Drink	\$6
Bottled Water - Small   Large <i>Fiji, Perrier, Pellegrino, Coconut</i>	\$5   \$10

## SELTZER

Surfside	\$7
Surfside 6-pack	\$40
White Claw	\$5
White Claw 12-pack	\$49
High Noon Seltzer	\$7
High Noon Tequila Seltzer - Lime	\$8
High Noon Beach Pack <i>8 cans, comes with reusable cooler bag</i>	\$49



## BEER

Bucket Domestic [6] <i>Budweiser, Bud Light, Coors Light, Miller Light</i>	\$25
Bucket Import [6] <i>Corona, Heineken</i>	\$30

## FOR TWO

Champagne & Strawberries	\$45
Sangria <i>infused with carafe of fresh fruit</i>	\$20



## CHAMPAGNE & SPARKLING WINE

LaMarca Prosecco, D.O.C., Italy - Full Split	\$30/\$10
Martini & Rossi Asti Spumante, Piemonte, Italy	\$35
Korbel Brut, Sonoma, CA	\$45
J Vineyards Brut Rosé, Russian River Valley, CA	\$85
Paul Goerg Blanc de Blancs, Champagne, France	\$120
Moët & Chandon Impérial, Champagne, France	\$145
Veuve Clicquot Yellow Label Brut, Champagne, France	\$175
Dom Pérignon Champagne, France	\$600

## 375 ml BOTTLES

William Hill Napa Chardonnay, Napa, CA	\$20
J Vineyards Pinot Noir, Russian River Valley, CA	\$19

## WHITE WINE

Canyon Road Chardonnay, CA	\$20
Canyon Road Moscato, CA	\$20
Canyon Road White Zinfandel, CA	\$20
Canyon Road Pinot Grigio, CA	\$20
Whitehaven Sauvignon Blanc, Marlboro, NZ	\$40
William Hill Sauvignon Blanc, North Coast, CA	\$50
Sonoma-Cutrer Chardonnay, Sonoma, CA	\$50
Santa Margherita Pinot Grigio, Alto Adige, Italy	\$75
Cakebread Sauvignon Blanc, Napa, CA	\$90
Rombauer Chardonnay, Cameros, CA	\$95
Jordan Chardonnay, Sonoma, CA	\$125

## RED WINE

Canyon Road Merlot, CA	\$20
Canyon Road Cabernet, CA	\$20
Canyon Road Pinot Noir, CA	\$20
Gascon Malbec, Mendoza, Argentina	\$35
Da Vinci Chianti, Italy	\$40
Alamos Malbec, Mendoza, Argentina	\$40
Smith & Hook Cabernet Sauvignon, Central Coast, CA	\$45
J Vineyards Pinot Noir, Russian River Valley, CA	\$65
Rutherford Hill Merlot, Napa, CA	\$75
Orin Swift Palermo Cabernet Sauvignon, Napa, CA	\$115
Tommasi Amarone, Veneto, Italy	\$120
Jordan Cabernet Sauvignon, Sonoma, CA	\$150
Far Niente Cabernet Sauvignon, Napa, CA	\$325

## SHOTS

Airplane Bottles <i>Ketel One, Bacardi, Jack Daniel's</i>	\$6
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## BOTTLE SERVICE

*service includes bar setup of glasses, ice & napkins*

### Vodka

New Amsterdam	\$45
Absolut	\$90
Ketel One	\$125
Grey Goose	\$150
Tito's	\$75
Belvedere	\$125

### Gin

Tanqueray	\$85
Bombay Sapphire	\$110
Beefeater	\$90
Hendrick's	\$125

### Scotch

Dewars	\$80
Johnnie Walker Black	\$150
Johnnie Walker Gold	\$225
Johnnie Walker Blue	\$600
MaCallan 12yr	\$185
MaCallan 18yr	\$850
Chivas Regal	\$150

### Rum

Bacardi Silver	\$50
Captain Morgan	\$65
Malibu	\$70

### Cognac

Courvoisier VS	\$110
Hennessey VSOP	\$160
Hennessey XO	\$575
Remy Martin VSOP	\$175
Remy Martin XO	\$550

### Tequila

Camarena Silver	\$85
Don Julio Blanco	\$160
Patron Silver	\$160

### Whiskey & Bourbon

Jack Daniel's	\$100
Crown Royal	\$120
Maker's Mark	\$125
Jameson	\$150
Woodford Reserve	\$150
Buffalo Trace	\$150

### Cordials

Kahlua	\$75
Baileys Irish Cream	\$90
Amaretto Disaronno	\$85
Sambuca	\$75
Grand Marnier	\$95

Dial 6475 for service



# In Room Dining

Dine In  
With us



RESORTS  
Casino · Hotel  
SINCE 1978

SO MUCH  
EXCITEMENT  
THIS END OF THE BOARDWALK



Must be 21 with proof of ID to accept orders that include alcohol.

Please dial 6475 to place your order

**RISE & DINE**

- Coffee, Decaf, Hot Chocolate or Tea \$5  
*16oz cup*
- Half Pot | Full Pot \$9 | \$16
- Milk by the Glass \$5  
*whole, skim, almond, chocolate*
- Fresh Squeezed Orange Juice \$6
- Juice by the Glass \$5
- Half Liter | Liter \$10 | \$16  
*apple, cranberry, pineapple, grapefruit, orange, prune, V8, tomato*

**BREAKFAST COCKTAILS**

- Bloody Mary \$9
- Mimosa \$12

**STARTERS**

- Fruit Platter \$16  
*yogurt dipping sauce, banana bread*
- Fresh Seasonal Berries \$12
- Oatmeal \$7
- Yogurt Parfait \$9
- Assorted Cereal \$7  
*Frosted Flakes, Raisin Bran, Special K, Rise Krispies, Cheerios*

**FRESHLY BAKED BREADS**

- Danish, Muffin, Sticky Bun, Croissant \$7
- Bagel with Cream Cheese or Butter \$7  
*plain, cinnamon raisin, everything*
- Toast \$5  
*white, wheat, rye, gluten-free English muffin*

**BREAKFAST SIDES**

- bacon, sausage, country ham, corned beef hash, pork roll, scrapple, breakfast potatoes, turkey sausage links, turkey bacon

- CONTINENTAL BREAKFAST** \$22  
*freshly squeezed orange or grapefruit juice, assorted pastries, fresh seasonal berries, choice coffee, hot tea or milk*
- PARAMOUNT BREAKFAST** \$25  
*three pancakes, scrambled eggs, bacon [pork or turkey], home fries, choice of toast, choice of coffee hot tea or milk*



**BREAKFAST ENTRÉES**

- egg entrées served with home fries and choice of toast*
- Build Your Own Two Ingredient Omelet \$18  
*cheese, ham, bacon, sausage, onions, tomatoes, peppers, mushrooms, spinach [additional topping \$2 each]*
- Two Eggs Any Style \$17
- Steak & Eggs \$38  
*10 oz New York Strip steak, two eggs any style*
- Healthy Choice Omelet \$17  
*spinach & mushroom omelet with sliced tomato, choice of egg whites or egg substitute, gluten-free toast [turkey sausage +\$2]*
- Eggs Benedict \$18  
*two poached eggs served with an English muffin, Canadian bacon, Hollandaise sauce*
- Smoked Salmon Platter \$24  
*egg, tomatoes, onions, lettuce, caperberries, cucumbers, cheese*
- Egg Sandwich \$14  
*two eggs any style, choice of meat, cheese, choice of bread*
- Buttermilk Pancakes \$15  
*3 pancakes [toppings \$2 each] strawberries, blueberries, bananas, chocolate chips*
- Cinnamon Swirl French Toast \$16  
*[toppings \$2 each] strawberries, blueberries, bananas, chocolate chips*

**APPETIZERS**

- Shrimp Cocktail \$24
- Fried Mozzarella Sticks \$12  
*marinara sauce*
- Chicken Tenders [4] \$14
- Buffalo Wings \$17  
*signature sauce, celery on the side*
- Chicken Quesadilla \$15  
*pico de gallo, side of sour cream*
- Deluxe Salted Mixed Nuts \$11
- Roasted Cashews \$11
- Potato Chips or Pretzels \$8

**SOUP & SALADS**

- French Onion Soup \$12  
*toasted croutons, Muenster & Swiss cheese*
- Soup du Jour \$10
- Harvest Salad \$16  
*mixed greens, Granny Smith apples, spiced walnuts, bleu cheese, red onion, heirloom tomato, tossed in a balsamic vinaigrette*
- House Salad \$10  
*mix of iceberg & romaine lettuce, tomato, red onion, choice of dressing*
- Caesar Salad \$12  
*[add: chicken \$5 | shrimp \$8]*

**SIDE ORDERS**

- French fries, baked potato, mashed potato, seasonal vegetable \$8

**PIZZA**[16 in.]

- cheese/plain \$20  
*[additional toppings \$2 each] pepperoni, sausage, bacon, mushrooms, onion, tomatoes, olives, peppers*



**SANDWICHES & BURGERS**

- sandwich includes chips*
- Fresh Deli Sandwich \$17  
*choice of BLT, ham, or turkey, lettuce, tomato, cheese, choice of bread, roll or wrap*
- Tuna \$15  
*white, wheat, rye or brioche bun*
- Turkey Club \$18  
*lettuce, tomato, bacon, mayo, choice of toast*
- Grilled Chicken Breast Sandwich \$18  
*provolone, bacon, lettuce, tomato, garlic aioli*
- Classic Atlantic City Cheesesteak \$19  
*shaved ribeye, fried onions, provolone*
- American Classic Burger \$21  
*American cheese, lettuce, tomato, red onion, brioche bun, choice of chips or fries*

**ENTRÉES**

- Filet Mignon 8 oz \$55  
*choice of potato or vegetable medley*
- New York Strip Steak 10 oz \$45  
*choice of potato or vegetable medley*
- Spaghetti & Meatballs [2] \$23  
*traditional marinara*
- Grilled Salmon \$30  
*lemon butter herb sauce, vegetable medley, choice of potato*
- Fried Shrimp \$24  
*French fries, coleslaw, cocktail sauce*

**DESSERT**

- Resorts Signature Chocolate Cake \$12  
*whipped cream, berries*
- New York Cheesecake
- Soft Chocolate Chip Cookies
- Chocolate Covered Strawberries [4]
- Ice Cream  
*vanilla, chocolate*



\$8.00 service charge & 20% gratuity will be automatically included in your bill



Operating hours, menu and pricing subject to change

In an effort to avoid adverse reactions, please inform us prior to ordering of any allergy/dietary restrictions. Items are cooked to order. Consuming raw or undercooked food may increase the risk of illness. May contain nut or other allergens.