

# THE GREAT ROOM & MACKENZIE'S RESTAURANT

## SMALL PLATES

<b>CURED MEATS &amp; CHEESES</b> _____	11/16
artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette	
<b>STEAK &amp; STOUT SLIDERS*</b> _____	16
with melted gouda, stout-braised onions and a side of house pub chips	
<b>PROSCIUTTO MARGHERITA FLATBREAD</b> _____	12
with roasted tomatoes, fresh mozzarella and pesto	
<b>BUFFALO PEPPER GARLIC CHICKEN WINGS</b> _____	10
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	
<b>SPINACH &amp; ROASTED ARTICHOKE DIP</b> _____	10
served with toasted crostini	
<b>CHICKEN QUESADILLA</b> _____	11
stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	
<b>WHITE CHEDDAR MAC &amp; CHEESE</b> _____	8
aged white cheddar topped with panko breadcrumbs	

## HANDHELDS

	
<b>TURKEY CLUB</b> 15	
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese	
<b>CHIPOTLE CHICKEN SANDWICH</b> 15	
melted cheddar cheese, bacon and chipotle aioli on a brioche bun	
<b>CUBAN SANDWICH</b> 14	
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf	
<b>GRILLED STEAK WRAP*</b> 17	
with black beans, roasted red peppers, cilantro and monterey jack cheese	
*** SERVED WITH FRENCH FRIES OR PUB CHIPS ***	

## BURGERS

**GRUYÈRE & SHROOM BURGER** 15  
gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli

**BLACK RUM BACON JACK BURGER\*** 16  
monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce

**THE HOUSE BURGER\*** 14  
choice of cheese and housemade burger sauce

**VEGGIE BURGER** 13  
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

\*\*\* SERVED WITH FRENCH FRIES OR PUB CHIPS \*\*\*

Original Recipes  
FROM SCRATCH

## MAINS

Made Fresh  
PER ORDER

**CENTER-CUT TOP SIRLOIN, 10 OZ.** \*GF \_\_\_\_\_ 28  
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables

**CHARBROILED RIBEYE, 12 OZ.\*** GF \_\_\_\_\_ 37  
with garlic mashed potatoes and grilled vegetables

**MEDITERRANEAN SHRIMP PASTA** \_\_\_\_\_ 22  
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream

**SALMON WITH KALE & MUSHROOMS\*** GF \_\_\_\_\_ 24  
with sautéed kale and crimini mushrooms

**TUSCAN FLORENTINE CHICKEN** \_\_\_\_\_ 19  
pesto-marinated chicken breast on top of grilled vegetable orzo

## SALADS

ADD A PROTEIN TO ANY SALAD\*  
Shrimp +9 / Salmon +10 / Chicken +6

**COBB SALAD** GF \_\_\_\_\_ 16  
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette

**ROASTED BEET SALAD** GF \_\_\_\_\_ 12  
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette

**CAESAR SALAD** \_\_\_\_\_ 10  
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing

**QUINOA & BABY GREENS SALAD** GF \_\_\_\_\_ 11  
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing

## SOUP

**SOUP DU JOUR** 5

\*\*\* ASK YOUR SERVER FOR TODAY'S OFFERING \*\*\*

✓ INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

TRY OUR SIGNATURE  
**MULES**

**CROWNED JEWEL 11**  
Ketel One, ginger beer, cranberry juice,  
blood orange bitters and fresh lime juice



**MEXICAN MULE 10**  
Avión Silver, ginger beer and fresh lime juice

**KENTUCKY MULE 10**  
Bulleit, ginger beer and fresh lime juice

**MOSCOW MULE 10**  
Ketel One, ginger beer and fresh lime juice

\* *Served in Copper Mugs* \*

# CLASSIC COCKTAILS

- BEE'S KNEES** \_\_\_\_\_ 10  
Hendrick's, honey and fresh lime juice served up
- COSMOPOLITAN** \_\_\_\_\_ 10  
Ketel Citrone, Cointreau, fresh lime juice and splash of cranberry juice
- MARGARITA** \_\_\_\_\_ 10  
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice
- PIMM'S CUP** \_\_\_\_\_ 8  
Pimm's No. 1, ginger ale, cucumber and fresh mint
- BOURBON OLD FASHIONED** \_\_\_\_\_ 11  
Knob Creek, housemade simple syrup and orange bitters
- MINT JULEP** \_\_\_\_\_ 11  
Woodford Reserve, housemade simple syrup and mint leaves
- CUBAN MOJITO** \_\_\_\_\_ 9  
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

# WINES

## WHITE

- CHARDONNAY - HOGUE. WA \_\_\_\_\_ 10/37
- PINOT GRIGIO - DANZANTE. Italy \_\_\_\_\_ 8/28
- SAUVIGNON BLANC - SILENI. New Zealand \_\_\_\_\_ 10/37
- RIESLING - BLÜFELD. Germany \_\_\_\_\_ 9/36
- CHARDONNAY - COPPER RIDGE. CA \_\_\_\_\_ 8/
- PROSECCO - VILLA SANDI IL FRESCO. Italy \_\_\_\_\_ 14/38
- BRUT SPARKLING - CHANDON. CA \_\_\_\_\_ 18/62
- WHITE ZINFANDEL - BERINGER. CA \_\_\_\_\_ 8/28

## RED

- MERLOT - HOGUE. WA \_\_\_\_\_ 11/38
- CABERNET SAUVIGNON - HOGUE. WA \_\_\_\_\_ 11/38
- PINOT NOIR - WHOLE CLUSTER. OR \_\_\_\_\_ 13/54
- SHIRAZ CABERNET - GREG NORMAN. Australia \_\_\_\_\_ 11/38
- MALBEC - PUNTO FINAL. Argentina \_\_\_\_\_ 10/35
- CABERNET SAUVIGNON - COPPER RIDGE. CA \_\_\_\_\_ 8/-

## ROOM SERVICE

Press Room Service button on your phone to order.  
All Room Service orders have a \$6 delivery charge  
+ 20% gratuity automatically added

# BEERS

## DRAFT

- BUD LIGHT \_\_\_\_\_ 6
- GOOSE ISLAND IPA \_\_\_\_\_ 7
- SAMUEL ADAMS SEASONAL \_\_\_\_\_ 7

## BOTTLE

- BLUE MOON \_\_\_\_\_ 6
- BUDWEISER \_\_\_\_\_ 5
- COORS LIGHT \_\_\_\_\_ 5
- CORONA EXTRA \_\_\_\_\_ 6
- HEINEKEN \_\_\_\_\_ 6
- LABATT'S BLUE LIGHT \_\_\_\_\_ 5
- LAGUNITAS LIL' SUMPIN' ALE \_\_\_\_\_ 6
- STELLA ARTOIS \_\_\_\_\_ 6
- ANGRY ORCHARD HARD CIDER \_\_\_\_\_ 6
- O'DOUL'S N/A \_\_\_\_\_ 5

\*ASK ABOUT OUR SEASONAL OFFERINGS\*