

BREAKFAST MENU

Fast Start

- Fresh Fruit Plate** \$14
› Seasonal medley of local fresh fruits, berries and cottage cheese.
- Fresh Fruit Smoothie** \$8
› Fresh strawberries and bananas blended with fruit juice.
- Yogurt Berry Crunch** \$10
› Yogurt and fresh seasonal berries topped with granola.
- Hot Cereal** \$10
› Oatmeal or Cream of Wheat served with brown sugar and raisins.

Breakfast Favorites

- All American Breakfast** \$17
› Two eggs any style with choice of ham, sausage, bacon or turkey bacon. Served with breakfast potatoes and choice of toast.
- Steak & Eggs** \$28
› New York Steak with two eggs any style. Served with breakfast potatoes and choice of toast.
- Chicken Fried Steak** \$18
› Chicken fried steak topped with country gravy with two eggs any style.
- California Eggs Benedict** \$17
› Toasted English muffin halved and stacked with sautéed spinach, tomato, onion, poached eggs and topped with Hollandaise sauce. Served with breakfast potatoes.
- Eggs Benedict** \$17
› Traditional recipe of halved English muffin topped with Canadian bacon poached eggs and Hollandaise sauce. Served with breakfast potatoes.
- Scrambles** \$18
› Three eggs scrambled served in one of the following styles: Vistas style - diced ham and cheddar cheese, or California style - bacon, tomato, avocado and jack cheese, or Florentine style - sautéed spinach, tomato, onion and Swiss cheese. Served with breakfast potatoes and choice of toast.
- Huevos Rancheros** \$16
› Two eggs any style over tortillas, cotija cheese, and fresh ranchero sauce. Served with breakfast potatoes and beans.
- 4 Layer Breakfast Skillet** \$18
› 3 eggs, bacon, ham, onions, bell peppers and mozzarella cheese. Served over breakfast potatoes.
- Red-Chilaquiles** \$15
› Fried tortilla chips and two eggs mixed with tomato sauce and jack cheese.
- Classic Belgian Waffle** \$14
› This takes a few extra minutes, but is well worth the wait! Made fresh to order and served with strawberries, whipped cream and maple syrup.
- Biscuits and Gravy** \$16
› Two homemade buttermilk biscuits served with hot gravy, two eggs any style and sausage patty.

From The Griddle

- The Stack** \$15
› Three oversized buttermilk pancakes served with maple syrup and fresh fruit garnish.
- Cinnamon Kahlua French Toast** \$16
› Thick and golden brown with cinnamon and Kahlua flavor. Served with fresh fruit garnish.
- Classic French Toast** \$15
› Bread sliced thick and battered with fresh eggs, toasted golden and topped with whipped cream.

Omelets

All Omelets Are Prepared With Three Farm Fresh Eggs And Served With Breakfast Potatoes, Fresh Fruit Garnish, And A Choice Of Toast

- Country** \$18
› Sausage, fresh spinach, mushrooms and topped with Swiss cheese.
- BCTA** \$18
› Bacon, cheddar cheese, tomato and avocado.
- Denver** \$18
› Diced ham with sautéed onions, bell peppers and cheddar cheese.
- Veggie** \$18
› Choice regular eggs or egg whites, fresh spinach, mushrooms, onions, tomatoes and avocado.
- Build your own** \$17
› Three farm fresh eggs with your choice of 4 items: Tri tip, bacon, turkey bacon, sausage, ham, bell peppers, onions, tomato, spinach, cheddar cheese.

Chef's Creations

- Breakfast Burrito** \$14
› Choice of bacon, ham or sausage with scrambled eggs, cheddar cheese, bell peppers and onions wrapped in a flour tortilla. Served with breakfast potatoes.
- California Breakfast Panini** \$15
› Toasted Panini with scrambled eggs, avocado, cheddar cheese, choice of ham, sausage, bacon or turkey bacon. Served with breakfast potatoes.
- Farm Fresh Plate** \$12
› Two farm fresh eggs any style served with breakfast potatoes.
- Avocado Toast** \$12
› One slice of toasted sourdough bread topped with avocado, tomato, one sunny side up egg and balsamic glaze.

Best Value Selection

Smaller portions designed to compliment the continental breakfast buffet

- One Egg** \$3.50
› Served any style.
- Breakfast Potatoes** \$5
› Golden brown and lightly seasoned.
- Breakfast Meats** \$7
› Choice of ham, sausage, bacon or turkey bacon.
- Pastries** \$6
› Bagel with cream cheese or choice of two banana bread, muffins, or toast.

Beverages

- Coffee** \$4
› Regular or Decaf
- Milk** \$4
› Regular or Chocolate
- Hot Tea** \$4
› Black Tea
- Fruit Juice** \$5
› Orange, Cranberry or Apple

Vistas Lunch Menu

Shareables

- Bruschetta** - Toasted bread topped with diced tomatoes, garlic, kalamata olives, basil, onion, feta cheese and drizzled with olive oil and balsamic vinaigrette. **.\$11**
- Fried Gnocchi** - Potato pasta seasoned with truffle sea salt. Served with marinara dipping sauce. **..... \$10**
- Wings** - Choice of traditional hot sauce, spicy Thai sauce or BBQ sauce. **..... \$12**
- Tacos** - Four mini tacos. Steak, Chicken or Carnitas with fresh onions, cilantro, tomatillo sauce and lime. **..... \$12**

Soups

Tomato Basil Chicken
Chopped Chicken breast, red onion, garlic, olive oil, tomato, basil and shredded parmesan.
\$7

Lentil Soup
A medley of lentils, chopped bacon, onions, carrots, celery, garlic and spices.
\$7

Salads

- Ahi Tuna Salad** - Seared Ahi sashimi served with julienned jicama, mango and apples tossed in a citrus dressing. **..... \$17**
- Salmon Salad** - Baked Salmon over cucumber, red onion, roasted peanuts, cilantro, boiled rice noodles and thai sweet chili dressing. **.... \$20**
- California Cobb Salad** - Iceberg lettuce, turkey, avocado, blue cheese crumbles, bacon, tomato, egg, olives and ranch dressing. **..... \$16**
- Spinach Salad** - Sliced pepperoni, basil, red onions, tomato, fresh Mozzarella with italian dressing. **..... \$15**
- Grilled Chicken Berry Salad** - Mixed greens with grilled chicken, strawberries, blueberries, feta cheese and balsamic vinaigrette dressing. **..... \$16**

Flatbreads

Vistas Supreme - All your favorites: Pepperoni, sausage, bell peppers, onions, and \$17
black olives.

Margherita - Fresh Buffalo Mozzarella, Roma tomatoes, basil, garlic and olive oil. \$17

Olive and Cheese - Assorted olives mixed with olive oil and cheese. \$16

BBQ Chicken - Chopped BBQ chicken breast, caramelized red onion, cilantro, \$16
Mozzarella cheese and BBQ sauce.

Sandwiches & Paninis

All sandwiches served with choice of french fries or fruit.

California Turkey Sandwich - Slow roasted turkey breast, avocado, tomato \$14
and jack cheese on grilled sourdough bread.

BLTA Sandwich - Bacon, lettuce, tomato, avocado on toasted bread. \$14

Gourmet Angus Burger - Certified angus beef topped with sautéed mushrooms, ... \$16
crisp bacon, swiss cheese and served on a fresh baked bun.

Cubano Panini - Roasted pork, ham, pickles, mustard and swiss cheese. \$14

Turkey & Cheese Panini - Sliced turkey, cheddar cheese, provolone cheese and ... \$14
sliced tomato.

Club Sandwich - Ham, turkey, bacon, lettuce, tomato and mayonnaise on toasted ... \$15
sourdough bread.

Specialties

New York Steak - Pan Seared with burgundy sauce over a bed of mashed potatoes. ... \$28

Chicken Picatta - Chicken picatta, capers, garlic and white wine sauce over a bed of ... \$20
basmati rice.

Garlic Spinach Chicken Pasta - Chicken breast, garlic, penne pasta, spinach, \$21
onions, red pepper flake, parmesan cheese and white wine sauce.

Creamy Pasta with Asparagus & Bacon - Bow tie pasta, garlic butter, \$19
parmesan cheese cream sauce, asparagus and bacon.

IN ROOM - BREAKFAST DINING

Served everyday from 6:30 am until 11:00 am

- All American Breakfast** - Two eggs any style with choice of sausage, bacon or turkey bacon. Served with breakfast .. \$19
potatoes and choice of toast.
- You Call It! Omelet** - Three farm fresh eggs or egg white with your choice of four fillings: bacon, sausage, ham, \$20
tomatoes, onions, bell peppers, spinach, mushrooms, olives or cheese. Served with breakfast potatoes, fresh
fruit garnish and choice of toast.
- French Toast** - Golden brown with cinnamon. Served with butter, maple syrup, strawberries and whipped cream. \$16
- The Stack** - Three fluffy buttermilk pancakes served with butter, maple syrup and whipped cream. \$16
- Belgian Waffle** - Waffle served with butter, maple syrup, strawberries and whipped cream. \$16

A LA CARTE

- Breakfast Meats** - Choice of ham, sausage, bacon or turkey bacon. \$7
- Fresh Fruit platter** - Seasonal medley of local fresh fruits, berries and cottage cheese. \$14
- Strawberry Yogurt Crunch** - Yogurt and fresh seasonal berries topped with granola. \$12

IN ROOM - ALL DAY DINING

Served everyday from 11:00 am until 1:00 pm and 4:00 pm until 10:00 pm

APPETIZERS

- Street Tacos** - Four Steak Tacos made to order \$12
with fresh cilantro, onion and tomatillo
sauce.
- Wings** - Have them your way - choose from \$12
traditional hot sauce, BBQ or spicy Thai
sauce.
- Chips & Salsa** - Fresh tortilla chips with a side of \$8
our house salsa.
- Chicken Tenders** - Beer battered and served \$12
with french fries.

Potstickers

Lightly fried and served with a sweet and spicy orange sauce.
\$10

SALADS

Add protein to your salad... Chicken \$8 / Salmon or Shrimp \$10

- Mixed Green Salad** - Mixed lettuce, grape tomatoes, cucumbers, onions and choice of our house ranch or italian \$10
dressing.
- Caesar Salad** - Romaine lettuce, parmigiano reggiano cheese, garlic croutons tossed with Caesar dressing. \$15
- Thai Cucumber Salad** - Sliced cucumber, red onion, roasted peanuts, cilantro, steamed rice noodles and sweet Thai . \$14
chili dressing.
- Avocado Caprese Salad** - California avocado, baby tomatoes, fresh buffalo mozzarella cheese, basil, virgin olive oil ... \$19
and balsamic glaze.

BURGERS & SANDWICHES

Served with choice of French fries, sweet potato fries or seasonal fruit

- All American Cheese Burger** - Angus beef patty grilled to taste served with American cheese, lettuce, tomato, \$16
onion and pickles.
- Gorgonzola Bacon Burger** - Beef patty grilled to taste, gorgonzola cheese, smoked bacon and grilled onions. \$20
- Traditional Clubhouse** - Roasted turkey, smoked bacon, deli ham, lettuce, tomato and mayonnaise on toasted \$16
sourdough bread.
- California Avocado Sandwich** - Choice of roasted turkey, smoked bacon or deli ham with avocado, tomato, \$17
provolone cheese and pesto mayonnaise on grilled sourdough bread.
- Open Face NY Steak Sandwich** - NY Steak with mushrooms, house wine demi sauce and garlic sourdough bread. \$28

FEATURED ENTRÉES

Served with seasonal fresh vegetables and choice of mashed potatoes or basmati rice

- Tuscany Chicken** - Chicken breast, creamy wine sauce with baby spinach and sun dried tomatoes. \$32
- Baked Salmon Filet** - Baked salmon filet with garlic lemon butter wine sauce. \$38
- Baked Penne Arrabiata Pasta** - Spicy marinara sauce, mozzarella and parmesan cheese with fresh basil. \$26

DESSERTS

Apple Beggars Purse

Mud Pie

Tiramisu

New York Cheesecake

Chocolate Lava Cake

Ice Cream Bowl

\$11 Each

All orders are subject to applicable sales tax and 22% service charge plus a five-dollar room service fee.

IN ROOM BEVERAGE LIST

Food purchase is required for all beverage orders

BEVERAGES

Coffee - Regular or Decaf \$4	Milk - Regular or Chocolate \$4
Pot Of Coffee - Regular or Decaf \$11	Fruit Juice - Orange, Cranberry or Apple \$5
Tea - Raspberry, Regular or Hot Tea \$4	Soft Drink - Pepsi / Diet, Starry, Mountain Dew \$4

COCKTAILS

Vista Mule - Pinnacle Citrus Vodka, Gosling's Ginger Beer and Fresh Lime . \$10	Old Fashioned - Bulleit Bourbon, Angostura Bitters, Sugar, Orange and Maraschino Cherry . \$12
Cadillac Margarita - Hornitos Reposado Tequila, DeKuyper Triple Sec, Margarita Mix with a Shot of Gran Gala .. \$10	Mimosa - J. Roget Champagne with a splash of Orange Juice \$9

BEER

BOTTLE

Budweiser - Domestic \$6	Heineken - Import \$7
Bud Light - Domestic \$6	Corona Extra - Import \$7
Coors Light - Domestic \$6	Modelo Especial - Import \$7

WINE LIST

CHAMPAGNE & SPARKLING WINE

Stanford, Brut - California	\$9 Gl. \$30 Btl
Mumm, Cuvee Napa, Brut - Napa Valley	\$65 Btl
Moet & Chandon, Brut - "Imperial" France	\$95 Btl

CHARDONNAY

CK Mondavi - Napa Valley	\$9 Gl. \$30 Btl
Robert Mondavi - Napa Valley	\$11 Gl. \$38 Btl
Meiomi - SB/Monterey/Sonoma	\$12 Gl. \$42 Btl

OTHER WHITES

White Zinfandel / Century Cellars - California	\$9 Gl. \$30 Btl
Sauvignon Blanc / Geyser Peak - California	\$11 Gl. \$38 Btl

CABERNET SAUVIGNON

CK Mondavi - Napa Valley	\$9 Gl. \$30 Btl
Echelon - Central Coast	\$11 Gl. \$38 Btl
Justin - Paso Robles	\$16 Gl. \$59 Btl

MERLOT

CK Mondavi - Napa Valley	\$9 Gl. \$30 Btl
Simi - North Coast	\$11 Gl. \$38 Btl

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