

beverages

wine

chardonnay, robert mondavi, ca

glass 7 bottle 26

cabernet sauvignon, robert mondavi, ca

glass 7 bottle 26

merlot, robert mondavi, ca

glass 7 bottle 26

pinot noir, robert mondavi, ca

glass 7 bottle 26

chardonnay, kendall-jackson reserve, ca

glass 8 bottle 30

cabernet sauvignon, kendall-jackson reserve, ca

glass 8 bottle 30

merlot, kendall-jackson reserve, ca

glass 8 bottle 30

pinot noir, kendall-jackson reserve, ca

glass 8 bottle 30

pinot grigio, santa cristina, italy

glass 7 bottle 26

riesling, saint m, pfalz-germany

glass 7 bottle 26

villa antinori toscana red, italy

glass 8 bottle 30

premium wines by the glass

chardonnay, ferrari carano, ca

floral and fruit aromas of orange blossom, citrus, pear, green apple
enjoy this wine with...roasted lemon & herb chicken

glass 9 bottle 36

merlot, ferrari carano, ca

complex nose of cherry cobbler, blackberry, caramel, enjoy this wine with...filet mignon

glass 9 bottle 36

chardonnay, jordan, russian river valley, ca

glass 10 bottle 38

apples, pears, butterscotch, full bodied, enjoy this wine with...chicken fried steak

sauvignon blanc, cakebread cellars, ca

meyer lemon, citrus, fresh cut grass, enjoy this wine with...caesar salad

glass 11 bottle 42

pinot grigio, santa margherita, valdige, italy

green apple, hazelnut, light & refreshing, enjoy this wine with...grilled fish tacos

glass 11 bottle 42

merlot, duckhorn decoy, napa valley, ca

black cherry, plum, spice, enjoy this wine with...new york steak

glass 11 bottle 42

chianti classico riserva, ruffino ducale gold

black fruits, mocha, silky finish, enjoy this wine with...spaghetti & meatballs

glass 15 bottle 60

feature table side wines

tantalizing varietals from the finest vintner's around the world

market price

beverages

liquid libations

peach palmer 7

jeremiah weed peach sweet tea vodka, rock candy syrup, fresh made sour mix

blood orange margarita 7

herradura silver tequila, salerno blood orange liqueur, fresh lime juice, rock candy syrup, fresh sour

mango mojito 7

*malibu mango rum, rock candy syrup, fresh lime, fresh mint leaves,
topped with soda water*

early mary 7

belvedere bloody mary vodka, bloody mary mix

mai tai 7

*myers's platinum rum, myers's dark rum, orgeat syrup, orange curacao,
fresh pineapple juice, fresh lime juice*

rock collins 7

bacardi rock coconut rum, fresh sour, fresh cucumber, splash of soda water

double bubble martini 7

three olives bubble vodka, white cranberry juice, fresh lime juice, splash of grenadine

oranje cosmo 7

ketel one oranje vodka, combier orange liqueur, white cranberry, fresh lime

cable car 7

captain morgan spiced rum, orange curacao, fresh sour

pomegranate refresh 7

belvedere grapefruit, pama liqueur, rock candy syrup, fresh cranberry juice

bellini fresco 7

prosecco, white peach puree

mango rush daiquiri 7

also available n/a

absolut mango vodka, finest call mango puree, splash of finest call raspberry puree

sunrise 7

also available n/a

belvedere orange vodka, licor 43, vanilla ice cream, fresh orange juice

beer

bottled beers

imported 4.50 domestic 4.00

*budweiser, bud light, bud light lime, samuel adams, corona extra, corona light,
heineken, heineken light, coors light, miller lite, michelob ultra, new castle, guinness, o'doul's*

draft beers

imported 4.00 domestic 3.25

budweiser, michelob light, gordon biersch marzen, fire rock

non-alcoholic

soft drinks 2.75

freshly brewed kona coffee 2.50

fruit juice 3.50

orange, tomato, cranberry, apple or grapefruit

milk 2.75

hot chocolate 2.50

classic milkshakes 5.25

strawberry, chocolate or vanilla

griddle works

french toast

whipped butter and maple syrup

classic french toast 7.25

texas egg bread griddled in vanilla custard

bananas foster french toast 8.75

the house specialty

french toast & canadian bacon sandwich* 10.75

our classic french toast layered with scrambled eggs and canadian bacon

waffles

whipped butter and maple syrup

belgian waffle 7.25

strawberry waffle 9.25

fresh cut strawberries and homemade whipped cream

chicken & waffle 10.50

fried chicken, our belgian waffle and maple syrup

wildberry waffle 11.75

with the season's freshest berries

stacks 8.50

buttermilk pancakes

buttermilk

chocolate chip

blueberry

s'mores

chocolate, marshmallow & graham cracker

red rock spa breakfast

fresh cut fruit 9.50

seasonal fruit and berries

steel cut oatmeal 7.50

sun-dried cherries, toasted walnuts, honey

granola and yogurt parfait 8.25

housemade fruit and nut granola, low fat yogurt, berries

spa smoothies 6.50

*blueberry-pomegranate or strawberry-banana
made with low fat yogurt, fresh fruit, orange juice and honey
add whey protein powder 1.75*

mediterranean frittata* 10.25

*egg whites, spinach, feta cheese, tomatoes,
toasted whole wheat english muffin*

santa fe breakfast burrito* 9.25

*scrambled egg whites, grilled chicken breast, green chilies,
black beans, pico de gallo, oaxaca cheese, whole wheat tortilla*

whole grain pancakes 8.75

sugar free maple syrup

spa benedict* 10.25

*poached eggs, spinach, tomato and pesto,
toasted whole wheat english muffin*

spa breakfast platter* 10.25

*scrambled egg whites, pico de gallo, turkey bacon or
chicken apple sausage, whole wheat toast*

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eggs all ways

omelets

hash browns and choice of toast

ham and cheese* 9.25

smoked ham and cheddar cheese

wild mushroom* 9.50

swiss cheese and spinach

denver* 9.25

smoked ham, bell peppers and onions

three cheese* 9.25

cheddar, american and swiss

cheddar and bacon* 9.50

cheddar cheese and applewood smoked bacon

california* 10.25

spinach, mushrooms, tomatoes and goat cheese

the grand cafe

crab and avocado omelet* 14.50

lump crab, mornay sauce and avocado

all american platters

bacon or sausage platter* 8.25

with three eggs any style, hash browns and choice of toast

ham steak platter* 9.25

with three eggs any style, hash browns and choice of toast

griddle platter* 9.75

french toast or buttermilk pancakes,

with three eggs any style and bacon or sausage

belgian waffle breakfast* 9.75

buttermilk belgian waffle

with three eggs any style and bacon or sausage

corned beef hash* 8.75

two poached eggs over classic corned beef hash

ny steak and eggs* 14.50

8 oz. ny steak, with three eggs any style,

hash browns and choice of toast

chicken fried steak and eggs* 11.25

the classic country fried steak with biscuits,

gravy and three eggs any style

breakfast classics

eggs benedict* 10.25

*poached eggs, canadian bacon, toasted english muffin,
hollandaise and hash browns*

smoked salmon benedict* 13.50

*poached eggs, smoked salmon, spinach, whole wheat english muffin,
dill hollandaise and hash browns*

crab cake benedict* 14.75

*two crab cakes, grilled tomatoes, poached eggs
dill hollandaise and hash browns*

huevos rancheros* 9.50

*corn tortillas, fried eggs, refried beans, oaxaca cheese,
salsa verde, sour cream, guacamole and salsa fresca*

breakfast sliders* 9.25

*two sausage, egg and cheese biscuits,
country gravy and hash browns*

southwestern breakfast bowl* 8.75

*scrambled eggs, ranchero sauce, sausage and
cheddar cheese on hash browns*

country breakfast bowl* 8.25

*scrambled eggs, hash browns and sausage,
country gravy and biscuits*

smoked salmon and bagel platter 11.75

*smoked salmon, toasted bagel, cream cheese,
capers, red onions, tomatoes*

cereals and granola

*raisin bran, corn flakes, frosted flakes 4.25
housemade fruit and nut granola 6.75*

breakfast sides

buttermilk pancakes short stack 6.75

one egg any style 2.50

**banana, blueberry or
bran muffin** 3.25

toast or english muffin 2.25

biscuits and gravy 3.75

**pork sausage patties
or links** 3.50

smoked bacon 3.50

turkey bacon 4.25

chicken apple sausage 4.25

ham steak 4.25

hash browns 2.50

canadian bacon 3.50

corned beef hash 5.75

fresh fruit cup 4.50

appetizers

black angus beef sliders* 8.50

mini burgers with sautéed onions

shrimp cocktail 10.25

signature cocktail sauce

nachos 9.25

tortilla chips, cheddar and jack cheese, chili, refried beans, tomatoes, jalapeños, black olives, green onions, with sour cream, guacamole and salsa fresca

chicken tenders 8.75

plain or buffalo style, buttermilk ranch dip

spinach and artichoke dip 7.25

fresh pita chips

chili cheese fries 6.25

chicken wings 8.75

bbq, buffalo or sriracha-honey glazed

chicken quesadilla 8.50

sour cream, guacamole and salsa fresca

lump crab cakes 13.25

lemon basil slaw

salads

chinese chicken salad 10.50

grilled chicken breast, spring mix greens, napa cabbage, red peppers, cilantro, almonds, mandarin oranges, crisp wonton strips, green onions, sesame dressing

caesar salad 8.50

add chicken 2.00 add shrimp 3.00

chicken cobb salad 11.25

iceberg lettuce, grilled chicken, applewood smoked bacon, tomatoes, avocado, bleu cheese, hard boiled eggs, white french dressing

greek salad 10.50

romaine lettuce, feta cheese, olives, tomatoes, bell peppers, cucumber, red onion, artichoke hearts, red wine vinaigrette

southwestern salad 12.50

iceberg lettuce, spring mix greens, grilled chicken, cheddar and jack cheese, avocado, roasted corn, red onion, bell peppers, cherry tomatoes, black beans, crisp tortilla strips, chipotle ranch dressing

crab louis salad 15.25

spring mix greens tossed with louis dressing, hard boiled eggs, roma tomatoes, topped with fresh lump crab

tuscan chicken salad 12.50

roasted chicken, italian greens, tomatoes, applewood smoked bacon, black olives, pepperoncini and shaved parmesan cheese, red wine vinaigrette

bleu cheese wedge 8.50

iceberg lettuce, crumbled bleu cheese, applewood smoked bacon red onion, tomato, bleu cheese dressing

soups

chicken noodle

cup 3.50 / bowl 5.25

french onion soup 5.25

chili 5.25

soup of the day

cup 3.50 / bowl 5.25

burgers

*8 oz. black angus ground beef, butter toasted bun,
lettuce, tomato, pickle, onion and fries or slaw*

classic burger* 8.50

add cheese (cheddar, provolone, american, pepperjack or swiss) 1.00

bbq bacon & cheddar burger* 9.50

applewood smoked bacon, cheddar cheese, bbq sauce

patty melt* 8.50

grilled onion, swiss cheese, rye bread

southwest burger* 9.50

green chili, jack cheese, guacamole, chipotle mayonnaise

bleu cheese and bacon burger* 9.50

crumbled bleu cheese, applewood smoked bacon, sauteed onions

chili cheese burger* 9.50

served open faced with chili and cheddar cheese

grilled cheese burger* 9.50

our black angus burger in a classic grilled cheese sandwich

mediterranean turkey burger 9.50

fresh mozzarella, roasted peppers, pesto, whole grain bun

sandwiches

with fries or slaw

add a house, caesar, wedge salad or cup of soup for 3.25

grilled chicken 11.25

marinated grilled chicken breast, lettuce, tomato and pesto mayonnaise, ciabatta roll

prime rib dip* 11.25

slow roasted, thinly sliced, prime rib of beef with rich pan jus and horseradish sauce

crispy chicken sandwich 11.25

*fried chicken breast with honey mustard, lettuce and tomato or
buffalo style with bleu cheese dressing, lettuce and tomato, ciabatta roll*

turkey club 10.50

the triple stack sandwich with thinly sliced turkey, bacon, lettuce, tomato and mayo

the red rock blta 10.50

our twist on the traditional favorite with applewood smoked bacon and avocado

reuben 9.75

*hot corned beef served on grilled rye with 1000 island dressing,
swiss cheese and sauerkraut*

grilled sourdough turkey 9.75

*oven roasted turkey, applewood smoked bacon, tomatoes and melted swiss cheese
on grilled sourdough bread*

philly cheese steak* 9.50

*direct from south philly, thin sliced, grilled rib eye,
provolone cheese, sautéed onions and peppers*

deli sandwich* 9.25

choice of ham, turkey, corned beef or roast beef on white, wheat, rye or sourdough bread

1/2 deli sandwich and cup of soup or house salad* 9.50

*choice of turkey, ham, corned beef or roast beef sandwich with cup of soup,
house salad, house caesar or house wedge salad*

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entrees

add a house, caesar, wedge salad or cup of soup for 2.99

prime rib* 15.75

4pm – 11pm nightly

12 oz. cut, baked potato, fresh vegetables and pan jus

meatloaf 12.25

*handmade meatloaf with rich mushroom-brown gravy,
mashed potatoes and fresh vegetables*

fried chicken and mashed potatoes 11.25

fresh vegetables and country gravy

new york steak* 19.75

12 oz. ny striploin, baked potato and vegetables

chicken fried steak* 11.50

*country steak, batter fried and served with white pan gravy,
mashed potato and fresh vegetables*

roast lemon-herb chicken 11.75

half chicken, mashed potatoes and vegetables

teriyaki chicken bowl 9.50


*teriyaki glazed chicken breast, spinach, snow peas, carrots, napa cabbage and onions
over a bed of steamed jasmine or brown rice and sesame seeds*

filet mignon* 25.50

*grilled 6 oz. tenderloin with pan roasted wild mushrooms,
mashed potatoes and fresh asparagus*

grilled fish tacos* 10.25


fresh marinated and grilled mahi topped with a crisp slaw and lime sauce in corn tortillas

fried shrimp basket 12.25 

french fries, cole slaw, tartar and cocktail sauce

grilled salmon* 15.50 

served with steamed jasmine rice and fresh vegetables

fish and chips 11.50 

flaky beer battered cod, tartar sauce, french fries, cole slaw

mac and cheese 9.25

*an american classic made with station's cheddar cheese sauce,
crisp buttered bread crumbs and applewood smoked bacon*

spaghetti and meatballs 10.25

your choice of traditional beef or turkey meatballs, with garlic toast

grand cafe desserts

classic milkshakes 5.25

strawberry, chocolate or vanilla

chocolate brownie sundae for two 8.50

*a giant warm chocolate brownie topped with vanilla ice cream,
hot fudge and whipped cream*

banana split 6.50

*vanilla, chocolate and strawberry ice cream, bananas, strawberry,
pineapple and chocolate sauce, whipped cream and cherries*

traditional cakes and seasonal pies 5.25

red velvet cake, cheesecake, chocolate fudge cake, fruit or cream pie



Safe Harbor certifies to ensure the highest quality, safest seafood attainable.

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