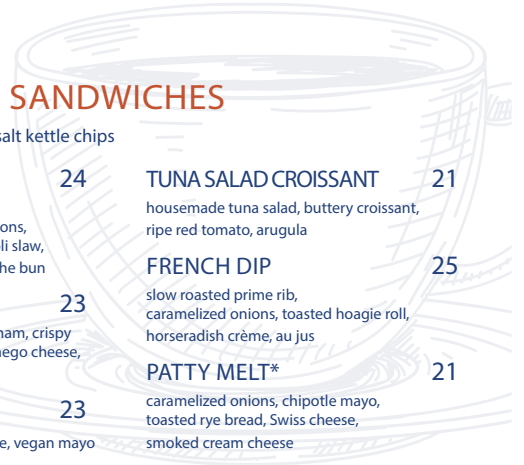




# THE KITCHEN

AT RESORTS WORLD



## BREAKFAST

<b>THREE EGG BREAKFAST*</b> 23	<b>HEART HEALTHY OMELET</b> 24
skillet potatoes, choice of sausage, bacon, ham or chicken apple sausage	egg whites, chicken apple sausage, spinach, shredded white cheddar, skillet potatoes
<b>BREAKFAST BURRITO</b> 18	<b>FRENCH TOAST CROQUE MADAME</b> 23
scrambled eggs, bacon, sausage, cheese, skillet potatoes, spicy mayo	thick cut French toast, gruyere cheese, thinly sliced ham, over hard egg, bechamel sauce, cinnamon infused maple syrup
<b>NY STEAK &amp; EGGS*</b> 27	<b>TEXAS SCRAMBLE</b> 19
two eggs your way, skillet potatoes	crispy potatoes, onions, red & green bell peppers scrambled with whole eggs, slow cooked pulled pork, shredded smoked gouda, fresh poblano crema
<b>VEGAN BURRITO</b> <i>vg   v</i> 19	<b>CALIFORNIA SKILLET</b> 21
housemade Impossible chorizo, Just Egg, crispy skillet potatoes, vegan spicy mayo, salsa	grilled chicken, broccoli, cherry tomato, sweet potato, avocado, corn relish, 2 eggs your way
<b>BUTTERMILK PANCAKES</b> 17	<b>HEARTY SKILLET</b> 21
<b>AVOCADO TOAST</b> <i>vg</i> 18	chicken apple sausage, crispy sweet potatoes, spinach, cherry tomatoes, onions, shredded cheddar, red salsa, 2 eggs your way
multigrain bread, egg, tomato, chili flakes	
<b>SEASONAL FRUIT PLATE</b> <i>v</i> 15	
<b>YOGURT PARFAIT</b> <i>n   gf</i> 13	
honey, berries, Greek yogurt, granola	
<b>CALIFORNIA OMELET</b> 23	
bacon, avocado, shredded cheddar diced tomato, skillet potatoes	

## APPETIZERS

<b>QUESADILLA</b> 17	
pepper jack cheese, poblano peppers, onions, roasted tomato salsa, sour cream, black bean, corn chicken +6   beef* +8   shrimp* +8	
<b>NACHOS</b> 16	
cheese sauce, sour cream, roasted tomato salsa, pico de gallo, cotija cheese chicken +6   steak* +8	
<b>CHICKEN FINGERS</b> 18	
with fries and dipping sauces	
<b>CRAB CAKE SLIDERS</b> 20	
2 crab cake sliders, Old Bay horseradish coleslaw, toasted brioche bun	
<b>CRISPY GREEN BEANS</b> <i>vg</i> 16	
tempura battered green beans, creamy Sriracha wasabi mayo	

## SOUPS AND SALADS

<b>SOUP OF THE DAY</b> 11	<b>SANTA FE CHICKEN SALAD</b> 19
<b>CHICKEN NOODLE SOUP</b> 10	romaine, mixed greens, corn, black beans, peppers, tomato, cilantro ranch dressing
<b>CHICKEN &amp; DUMPLINGS</b> 20	<b>STEAK WEDGE SALAD*</b> 25
hand pulled chicken, celery, carrot, corn, housemade dumplings	baby iceberg, cherry tomatoes, bacon bits, ranch dressing, diced red onions, chives, crumbled blue cheese
<b>BARTLETT PEAR SALAD</b> <i>n</i> 20	<b>ASIAN CHICKEN</b> 19
mixed greens, romaine, Bartlett pears, shaved carrots, candied walnuts, prosciutto chips, feta cheese, lemon poppy dressing	<b>SALAD</b> <i>n   vg   gf by req</i>

## BURGERS AND SANDWICHES

served with herb fries or sea salt kettle chips

<b>BK BURGER*</b> 24	<b>TUNA SALAD CROISSANT</b> 21
charbroiled 8oz burger, bacon, American cheese, caramelized onions, bbq pulled pork, Sriracha yuzu aioli slaw, sweet & tangy jalapeno jam, brioche bun	housemade tuna salad, buttery croissant, ripe red tomato, arugula
<b>HANGOVER BURGER*</b> 23	<b>FRENCH DIP</b> 25
8oz burger, chipotle mayo sauce, ham, crispy candied bacon, bacon jam, manchego cheese, sunny side up egg, brioche bun	slow roasted prime rib, caramelized onions, toasted hoagie roll, horseradish crème, au jus
<b>VEGAN BURGER</b> <i>vg   v</i> 23	<b>PATTY MELT*</b> 21
vegan patty, tomato, onion, lettuce, vegan mayo	caramelized onions, chipotle mayo, toasted rye bread, Swiss cheese, smoked cream cheese
<b>THE KITCHEN CLUB</b> 21	<b>STEAK SANDWICH</b> 24
ham, turkey, crispy bacon, swiss, butter lettuce, tomato, black garlic aioli	grilled & sliced NY steak, black garlic aioli, tomato, seasoned arugula on a french hoagie
<b>B.L.T.</b> 17	<b>GRILLED CHICKEN SANDWICH</b> 22
thick cut bacon, butter lettuce, tomatoes, black garlic aioli	grilled honey balsamic chicken breast, crispy shallots, lettuce, tomato, Swiss cheese, wheat bun

## ENTRÉES

<b>MISO BLACK COD*</b> 32	
miso glazed black cod, sweet potato puree, edamame succotash, yuzu champagne reduction	
<b>SIZZLER PLATE*</b> 28   22   26	
sliced hanger steak, marinated chicken breast, or shrimp skewers, vegetables, cilantro rice	
<b>TUSCAN PASTA</b> <i>vg</i> 22	
rigatoni, creamy garlic tomato sauce, cherry tomatoes, parmesan cheese, spinach chicken +6   shrimp +8	
<b>FISH &amp; CHIPS</b> 21	
beer battered barramundi, chipotle coleslaw, french fries, creamy tartar sauce	

## DESSERTS

<b>STRAWBERRY SHORT CAKE</b> 11	
brown sugar biscuit, macerated strawberries, vanilla bean cream	
<b>CRÈME BRULEE</b> 11	
Valrhona chocolate custard	

## SIDES

<b>FRUIT CUP</b> <i>gf   vg   v</i> 6	<b>TOMATOES</b> 6
<b>SIDE SALAD</b> <i>gf   vg   v</i> 7	<b>CILANTRO RICE</b> 6
<b>HERB FRIES</b> 8	<b>SEASONAL VEGETABLES</b> 6
<b>KETTLE CHIPS</b> 7	<b>OLD BAY</b> 7
<b>TOAST</b> 4	<b>HORSERADISH COLESLAW</b>
<b>TORTILLAS</b> 4	

## THE BUFFET AT THE KITCHEN\*

Enjoy an all-you-can-eat dining experience

**WEEKEND BRUNCH BUFFET 39**

Friday - Saturday - Sunday

all-you-can-drink mimosas with brunch buffet 25

GF - Gluten Free V - Vegan VG - Vegetarian N - Contains Nuts

\*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.

18% Gratuity to all parties of 8 or more



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## WINES BY THE GLASS

	GLASS
<b>SPARKLING</b>	
BLEND Gambino Cuvée Extra Dry, Italy	12
MIMOSA Gambino Sparkling Wine, Orange Juice	14
<b>WHITE</b>	
PINOT GRIS Acrobat, Oregon, USA	16
PINOT GRIGIO Ava Grace	16
<b>ROSÉ</b>	
Roseade Sparkling Rose Lemonade	14
<b>RED</b>	
PINOT NOIR Acrobat, Oregon, USA	16

## SELTZERS AND CANNED COCKTAILS

BUD LIGHT BLACK CHERRY	11
ABSOLUT MANGO MULE	14
ABSOLUT BERRY VODKARITA	14
ABSOLUT GRAPEFRUIT PALOMA	14
ZING ZANG BLOODY MARY	14

## IMPORT BEERS

CORONA EXTRA	10
MODELO	10

## DOMESTIC BEERS

BUD LIGHT	9
MICHELOB ULTRA	10
SHOCK TOP	10
SAMUEL ADAMS BOSTON LAGER	10
ELYSIAN SPACE DUST IPA	12
BUDWEISER ZERO (NON-ALCOHOLIC)	9

## NON-ALCOHOLIC

<b>HOT TEA</b> chamomile citron, earl grey, english breakfast moroccan mint, jasmine green, decaffeinated breakfast	5
<b>COFFEE</b>	5
<b>CAPPUCCINO OR LATTE</b> milk alternatives: soy, coconut, almond, oat milk available for \$1.25 additional charge	7   9
<b>FRESH JUICES</b> orange juice, carrot, power greens & apple juice	7
<b>JUICE</b> cranberry, apple, pineapple, tomato, grapefruit	7

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