

LAKEWAY RESORT + SPA



sensory direct

A FRESH TAKE ON IN-ROOM DINING

Get Ready! We're introducing a new way to experience in-room dining and changing the way your meal is delivered.

Choose from a variety of freshly-prepared items, which we will present and quickly deliver in to-go friendly disposable containers.

Once delivered, you can start to eat! You'll no longer need to sign the check or add a tip. Service and delivery charges are included in the menu prices you see.

When you are done, simply throw everything away or save what you can't finish for later.

BREAKFAST HOURS

6:00am to 11:00am

Dial 2361 to Place Your Order

| BREAKFAST ENTRÉES

CONTINENTAL 18
Freshly Baked Pastries (3):
Muffin, Danish, Croissant
Choice of: Juice, Coffee or Hot Tea

HAND MIXED GRANOLA 12
Greek Yogurt, Fresh Berries

IRISH STEEL CUT OATMEAL 11
Brown Sugar, Raisins, Seasonal Berries

ASSORTED SEASONAL FRUIT & BERRIES 15
Honey Lavender Yogurt, Banana Bread

*** BUILD YOUR OWN OMELET** 20
Cage-Free Eggs
Choice of: Peppers, Mushrooms, Onions, Spinach,
Cheddar Cheese, Bacon, Ham or Tomato

*** MARTHA'S MIGAS** 20
Fried Tortilla Strips, Scrambled Cage-free Eggs,
Fresh Jalapeño, Cheddar Cheese, Black Beans,
Chef Martha's Roasted Habanero Salsa

BRIOCHE FRENCH TOAST 20
Caramelized Bananas, Coconut Butter,
Seasonal Berries

BUTTERMILK PANCAKES 20
Whipped Butter, Seasonal Berries, Maple Syrup

| BEVERAGES

JUICE 8
Orange, Grapefruit, Cranberry, Apple,
Tomato or V-8 Juice

RISHI ORGANIC HOT TEA 8
Chamomile, Masala Chai, Earl Grey,
English Breakfast, Turmeric Ginger

MILK 6
Whole, 2%, Skim, Chocolate

HOT CHOCOLATE 6

COFFEE Cup 6
Regular or Decaf Sml. Pot 10
Lrg. Pot 14

| A LA CARTE SIDES

* APPLEWOOD SMOKED BACON 8
ASSORTED CEREALS 8
BAGEL WITH CREAM CHEESE 8
BISCUITS AND GRAVY 11
ENGLISH MUFFIN, TOAST OR BAGEL 8
* SMOKED CHICKEN APPLE SAUSAGE 8
TEXAS GRAPEFRUIT SEGMENTS 10
YOGURT PARFAIT 9

| KIDS BREAKFAST

FRESH FRUIT CUP 4
BUTTERMILK PANCAKES 8
with Bacon or Sausage
FRENCH TOAST 8
with Bacon or Sausage
* CHEESE OMELETE 10

| KIDS LUNCH + DINNER

Sun - Thurs: 11:00am to 10:00pm
Fri + Sat: 11:00am to 11:00pm

* ALL BEEF HOT DOG 11
French Fries & Fresh Fruit
* CHICKEN TENDERS 11
French Fries & Fresh Fruit
* CHEESE BURGER 12
French Fries & Fresh Fruit
* SPAGHETTI 12
Red Sauce & Meatball
PB&J 10
with Chips & Milk
COOKIES + MILK 8
Chocolate Chip or Oatmeal & Raisin

Menu prices are inclusive of service and delivery charges. Only applicable sales taxes will be added to your check.

Undercooked meat or seafood may increase your risk of foodborne illness

gf = gluten free item

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all day menu

| SOUPS AND SALADS

- gf* *SPINACH PORK MEATBALL SOUP 12
Pork Meat Ball, Spinach, Spicy Broth
- gf* *CHICKEN KALE SOUP 12
Chicken, Kale, Chicken Broth
- gf* *GRILLED CRAB LEG SALAD 16
Pickled Vegetables, Mix Greens, Cajun Vinaigrette
- gf* BEET & CITRUS FENNEL SALAD 16
Roasted Beets, Red Onions, Orange & Grapefruit Segments, Fennel, Charred Lemon Vinaigrette
- YOUNG BURRATA CAPRESE 16
Baby Heirloom Cherry Tomatoes, Charred Red Pepper Vinaigrette
- CAESAR SALAD 16
Shaved Parmigiano-Reggiano, Garlic Croutons, Smoked Caesar Dressing
- ADD ON: *Grilled Chicken (7),
*Seared Jumbo Shrimp (8), *Grilled Salmon (11)

| SANDWICHES

All sandwiches come with choice of: fries, sweet potato fries, chips, pickle mushroom salad, or smoked fingerling potato salad

- *ITALIAN BURGER 22
Wolfe Prime Burger, Crispy Pancetta, Sweet Onion Purée, Mozzarella Cheese, Arugula, Challah Bun
Additional Options:
- Jalapeño, Mushrooms (\$1 ea.)
- Avocado, Fried Egg, Applewood Smoked Bacon (\$2 ea.)
- *MESQUITE TURKEY 20
Brie, Dijon, Aioli, Watercress, Tomato, Red Onion, Paco Sweet Pickles, Ciabatta Bread
- *SMOKED CHICKEN + AVOCADO 20
Tomato, Arugula, Croissant
- *SHORT RIB SANDWICH 24
Grilled Onions, Mustard Aioli, Focaccia Bread
- *SWEET PEPPER PICKLED FRIED CHICKEN 20
Honey Pepper Aioli, Jalapeño, Cilantro, Coleslaw, Pretzel Bun

| DINNER ENTRÉES

Sun - Thurs: 5:00pm to 10:00pm
Fri + Sat: 5:00pm to 11:00pm

- PAPPARDELLE PASTA 21
Prosciutto di Parma, Baby Spinach, Parmigiano-Reggiano, Roasted Light Tomato Sauce
- ADD ON: *Grilled Chicken (7),
*Grilled Salmon (8), *Seared Jumbo Shrimp (11)
- gf* *CRISPY SALMON 42
Grilled Asparagus, Smoked Cherry Tomato, Pancetta White Bean
- gf* *BRISKET LASAGNA 37
Smoked Brisket, Ricotta Cheese, Smoked Marinara Sauce
- gf* *CHICKEN MARSALA 34
Chicken, Garlic, Mushroom, Sundried Tomato, Yukon Gold Mash Potato

ALL DAY MENUS

Sun - Thurs: 11:00am to 10:00pm
Fri + Sat: 11:00am to 11:00pm

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| PIZZA MENU

Sun - Thurs: 11:00am to 10:00pm
Fri + Sat: 11:00am to 1:00am

- *PIZZA DIABLO 9in. \$22/ 12in. \$27
Shrimp, Calamari, Olives, Red Onions, Red Peppers, Chili Flakes
- *TRADITIONAL PIZZA 9in. \$16/ 12in. \$20
Pepperoni, Sausage, Four Cheese
- FUNGI PIZZA 9in. \$20/ 12in. \$25
Mushrooms, Arugula, Truffle Oil

| SWEET TEMPTATIONS

- BANANA FOSTER BREAD PUDDING 10
Buttery Croissant, Banana, Brown Sugar, Vanilla Bean Ice Cream
- BRÛLÉE RASPBERRY WHITE CHOCOLATE CHEESE BAR 10
White Chocolate Cheesecake, Fresh Raspberry Purée, Candied Pistachio
- ICE CREAM AND SEASONAL BERRIES 10
Vanilla Bean, Chocolate or Strawberry Ice Cream, Seasonal Berry Compote
- VANILLA CREAM BRÛLÉE 10
Fresh Berries
- WHITE CHOCOLATE MOUSSE STUFFED CANNOLI 10
Salted Caramel Sauce, Fresh Berries
- gf* SACHER TORTE 10
Flourless Chocolate Cake, Chocolate Glaze, Seasonal Berry Compote

| FROM THE BAR

BEER

- Bud Light 8
- Coors Light 8
- Miller Lite 8
- Michelob Ultra 8
- Shiner Bock 8
- Texas Select (Non-Alcoholic) 6

WINE HALF BOTTLES (350ML)

- Chardonnay, Alexander Valley 30
- Sauvignon Blanc, Alexander Valley 30
- Sauvignon Blanc, Duckhorn 35
- Cabernet Sauvignon, Alexander Valley 35
- Merlot, Alexander Valley 35
- Malbec, Terrazas, Mendoza 35

WINE FULL BOTTLES (750ML)

- Sparkling, Domaine Ste. Michelle 60
- Prosecco, Ruffino 45
- Sparkling, Chandon Brut Classic 74
- Champagne, Veuve Clicquot 146
- Champagne, Dom Perignon 412
- White Blend, Conundrum 60
- Riesling, Hogue 37
- Moscato, Seven Daughters 45
- Sauvignon Blanc, Kim Crawford 57
- Red Blend, Conundrum 59
- Cabernet Sauvignon, Hogue 37
- Pinot Noir, Kenwood 45
- Pinot Noir, Meiomi 50

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