



## A Light Awakening

### CONTINENTAL BREAKFAST 21

Choice of coffee, juice, or tea  
Assorted pastry, yogurt parfait, fresh fruit

### YOGURT PARFAIT 12

Vanilla yogurt, granola, honey, seasonal berries

### SEASONAL FRUIT PLATE 14

Sliced fruit, berries, honey-poppy seed yogurt

### IRISH STEEL CUT OATMEAL 11

Steel cut oats, seasonal compote, candied walnuts, brown sugar

### SANTA BARBARA SMOKEHOUSE SALMON 19

Dill cream cheese, sliced red onion, capers, heirloom tomato,  
hard boiled egg, choice of bagel

## From The Desert Griddle

### CHICKEN AND WAFFLES 19

Southern style fried chicken tenderloins, cheddar waffle,  
candied bacon, apple cider glaze

### TRADITIONAL CAST IRON WAFFLES 16

Wildberry spoon jam, citrus cream

### GRIDDLED PANCAKES 16

Choice of plain, blueberry, banana, strawberry,  
dark chocolate, walnut or pecan

### CROISSANT FRENCH TOAST 16

Croissant, candied pecans, glazed bananas, whiskey syrup

### GLUTEN FREE PANCAKE 17

Glazed strawberry syrup, citrus cream

## From The Chicken Coop

### AMERICAN BREAKFAST\* 21

Choice of coffee, tea, juice & toast  
Two eggs any style, herb potatoes, tomato  
Choice of smoked applewood bacon, turkey bacon,  
Pork sausage links, chicken sausage, honey roasted pit ham

### EGGS BENEDICT\* 19

Choice of canadian bacon, smoked salmon, spinach & tomato,  
herb potatoes, english muffin, hollandaise

### OLD BAY SPICED CRAB CAKE BENEDICT\* 23

Pickled red onion, hass avocado, herb potatoes hollandaise

### NEVADA HUEVOS RANCHEROS\* 23

Two eggs sunny side up, black bean chili, three hour  
roasted pork belly, salsa verde, charred scallion cream,  
crispy blue cornmeal tostada, pepper jack cheese

### STEAK & EGGS\* 26

Two eggs any style, 7oz prime new york strip,  
tomato on the vine, herb potatoes, choice of toast  
14 oz prime new york strip 36

### EXPRESS BREAKFAST BUFFET\*

Chefs selection of continental offerings, savory hot breakfast  
items and eggs a la carte. Includes coffee, juice and selections of teas.

### WHOLE WHEAT BREAKFAST WRAP\* 16

Scrambled eggs, southwestern spiced black beans, blistered fresno  
peppers, caramelized onions, spicy pepper jack cheese, herb potatoes

### ITALIAN FRITTATA 19

Oven roasted tomatoes, ricotta cheese, asparagus, pancetta

### CROISSANT BREAKFAST SANDWICH 16

Croissant, scrambled eggs, american cheese, rosemary mayo,  
herb potatoes, choice of bacon or ham

Denotes menu item is Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may  
increase your risk of food borne illness, especially if you have a medical condition.  
Service charge/gratuity of 18% will be added for parties of six guests or more.

## DJT Signature

### FRENCH OMELETTE\* 19

Choice of 4 items: applewood bacon, pork sausage, chorizo,  
diced ham, smoked salmon, chicken sausage, peppers,  
red onion, baby spinach, asparagus, diced tomato, broccolini,  
roasted mushroom, jalapeno, pepper jack, boursin, cheddar,  
mozzarella, provolone, american, swiss

Egg whites and egg substitute \$1

## On The Side

### BACON 6

(pork or turkey)

### SAUSAGE 6

(pork or chicken)

### HONEY ROASTED PIT HAM 6

### CROISSANT 4

(chocolate or butter)

### DANISH 4

(apple, cherry, or cream cheese)

### MUFFIN 4

(blueberry or bran)

### BAGEL 4

### SIDE OF TOAST 3

### SIDE OF AVOCADO 4

### GARDEN HERB POTATOES 5

### VANILLA YOGURT 5

### ASSORTED CEREAL 8

### SLICED MELONS 8

### SEASONAL MIXED BERRIES 12

### COTTAGE CHEESE 7

### SLICED OR GRILLED TOMATOES 5



## Appetizers

**GF** **WILD CAUGHT JUMBO SHRIMP COCKTAIL** 17  
Classic cocktail sauce, lemon

**CRISPY SOFT SHELL CRAB** 17  
East shore soft shell crab, homemade sweet chili sauce, garden leaves petite salad

**GF** **BUFFALO STYLE CHICKEN WINGS** 14  
Blue cheese or ranch dressing, garden celery sticks

**GRILLED KUMATO TOMATO BRUSCHETTA** 12  
Kumato tomatoes, ricotta-chive spread, basil, extra virgin olive oil, lemon confit

**SHRIMP CROQUETTES** 16  
Shrimp, parmesan, frisée-chives salad, Spanish chorizo aioli

**CHARCUTERIE PLATTER** 24  
Pistachio country pate, Soppressata, Gran Queso cheese, Bavaria Blu cheese, gherkins, dried apricots, pear in Port wine, stuffed olives, walnut bread

## Entrée Salads

**GF** **CAPRESE** 16  
Buffalo mozzarella, heirloom tomatoes, arugula, basil crisp, lemon confit, extra virgin olive oil, basil sea salt

**GF** **CHOPPED COBB** 19  
Romaine, tomato, English cucumber, blue cheese crumbles, Applewood smoked bacon, grilled chicken breast and organic hardboiled egg

**CHICKEN CAESAR** 19  
Romaine lettuce, croutons gratin, fresh grated parmesan, anchovy fillet, grilled chicken breast, Caesar dressing

**GF** **SMOKED SALMON** 16  
Smoke salmon roses, warm potatoes and capers, frisée salad, mustard dressing

**GARDEN LEAVES** 15  
Mix leaves, polenta croutons, English cucumber, Campari tomato, watermelon radish and red wine vinaigrette

## Entrées

**FISH TACOS** 18  
Crispy beer battered Alaskan cod, pico de gallo, purple cabbage slaw

**GF** **STEAK AND FRITES\*** 39  
12 oz. NY steak, thyme and garlic infused double roasted potatoes, Beaujolais sauce

**TRADITIONAL FISH AND CHIPS** 23  
Beer battered Alaskan cod, crispy fries, Charred Meyer lemon, malt vinegar and house tartar sauce

**PASTA RIGATONI ALFREDO** 24  
Rigatoni pasta, Alfredo sauce, grilled chicken breast, parmesan

## Soups

**GF** **CONFIT CHERRY TOMATO** 10

**FRENCH ONION SOUP** 10  
Melted Gruyere, herb croutons

## Lunch Special

**CHEF'S CHOICE OF SOUP AND SANDWICH** 19

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## Burgers & Sandwiches

*Served with choice of roasted garlic parmesan fries or field green salad*

**GRILLED BLACK ANGUS BURGER\*** 19  
*Add Applewood smoked bacon 2*  
Wisconsin sharp cheddar, beef steak tomato, Perri & Son's red onion, Boston bibb lettuce, brioche bun

**GRILLED CHICKEN SANDWICH** 19  
Hass Avocado, Applewood smoked bacon, Boston bibb lettuce, tomato, smoked chipotle aioli, brioche bun

**HOUSE GROUND FILET MIGNON BURGER\*** 24  
Brioche bun, 8oz filet patty, red onion jam, Gruyere cheese, arugula

**TURKEY CLUB** 18  
Applewood smoked bacon, Boston bibb lettuce, tomato, Hass avocado mayo, toasted sourdough

**GRILLED CHEESE BTA** 16  
Bacon jam, tomato, Hass avocado, sharp cheddar cheese, brioche bread

## Desserts

**CHERRY CHEESECAKE** 10  
House maraschino cherry cheesecake, cinnamon Chantilly

**CHOCOLATE CHIP BROWNIE** 9  
Candied walnuts, toffee sauce, vanilla bean ice cream

**APPLE CRUMBLE** 9  
Calvados whipped cream, candied popcorn, vanilla bean ice cream

**GF** **SEASONAL ASSORTED ICE CREAMS OR SORBETS** 9



## Appetizers

**GF WILD CAUGHT JUMBO SHRIMP COCKTAIL** 17  
Classic cocktail sauce, lemon

**PORK BELLY BAO BUN** 16  
Crispy pork belly, mix pickled vegetables, chipotle aioli, cilantro leaves

**CRISPY SOFT SHELL CRAB** 17  
East shore soft shell crab, homemade sweet chili sauce, garden leaves petite salad

**GF BUFFALO STYLE CHICKEN WINGS** 14  
Blue cheese or ranch dressing, garden celery sticks

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Pistachio country pate, Soppressata, Gran Queso cheese, Bavaria Blu cheese, gherkins, dried apricots, pear in Port wine, stuffed olives, walnut bread

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**GF CHOPPED COBB** 19  
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**CHICKEN CAESAR** 19  
Romaine lettuce, croutons gratin, fresh grated parmesan, anchovy fillet, grilled chicken breast, Caesar dressing

**GF SMOKED SALMON** 16  
Smoke salmon roses, warm potatoes and capers, frisée salad, mustard dressing

**GARDEN LEAVES** 15  
Mix leaves, polenta croutons, English cucumber, Campari tomato, watermelon radish and red wine vinaigrette

## Entrées

**GF 6oz FILET MIGNON\*** 42  
Celeriac puree, buttery baby crushed potatoes, caramelized rainbow asparagus, cherry Bigarade sauce

**GF STEAK AND FRITES\*** 39  
12 oz. NY steak, thyme and garlic infused double roasted potatoes, Beaujolais sauce

**GF 7oz PAN SEARED SALMON** 32  
Parmesan Risotto, Balsamic brussel sprouts, dijon-brown sugar glaze

**GF BRINED FREE RANGE AIRLINE CHICKEN** 30  
Pumpkin & sage farro, roasted tri-colored cauliflower, sauteed spinach

**GF ROASTED AUSTRALIAN RACK OF LAMB\*** 40  
Polenta cake, wild mushroom ragu, citrus-almond gremolata

**BUTTERNUT SQUASH RIGATONI** 24  
Roasted root vegetables, brussel sprout leaves, crispy sage

**TRADITIONAL FISH AND CHIPS** 23  
Beer battered Alaskan cod, crispy fries, Charred Meyer lemon, malt vinegar and house tartar sauce

**PRIME PICK\*** (Market Price)  
Chef inspired butcher selection

**CHEF'S SEASONAL 3 COURSE TASTING MENU** (Market Price)

## Soups

**FLAVOR OF THE MONTH** 9

**FRENCH ONION SOUP** 10  
Melted Gruyere, herb croutons

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Hass Avocado, Applewood smoked bacon, Boston bibb lettuce, tomato, smoked chipotle aioli, brioche bun

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Brioche bun, 8oz filet patty, red onion jam, Gruyere cheese, arugula

**TURKEY CLUB** 18  
Applewood smoked bacon, Boston bibb lettuce, tomato, Hass avocado mayo, toasted sourdough

**GRILLED CHEESE BTA** 16  
Bacon jam, tomato, Hass avocado, sharp cheddar cheese, brioche bread

## Desserts

**CHERRY CHEESECAKE** 10  
House maraschino cherry cheesecake, cinnamon chantilly

**CHOCOLATE CHIP BROWNIE** 9  
Candied walnuts, toffee sauce, vanilla bean ice cream

**CHOCOLATE CRÈME MOUSSE** 9  
Wild hibiscus flowers, hazelnut crumble

**APPLE CRUMBLE** 9  
Calvados whipped cream, vanilla bean ice cream

**BONOFFEE PIE** 9  
Chantilly cream, candied nut crumble

**GF SEASONAL ASSORTED ICE CREAMS OR SORBETS** 9



## Craft Cocktails \$18

### MAPLE MANHATTAN

Bourbon, maple cinnamon syrup, sweet vermouth, aperol, peychauds  
- Giving a twist to a classic with hints of maple cinnamon and orange.

### VICTORIA

Bourbon, cognac, framboise  
- For the whiskey advocate, bold bite and raspberry undertones take you back to a simpler time.

### SOJU SLING

Soju, cherry brandy, fresh sour, ginger  
- Refreshing fruit flavors with a hint of spice.

### ROSE A LA FRAISE

Gin, Lime juice, Egg Whites, Strawberry, mint  
- Something subtle, aromatic notes of fresh strawberries and roses.  
This gin cocktail elevates you to a whole new level.

### AVIATION

Gin, lemon, violette, rosemary  
- A tart, floral elegance will take you on a trip to early 20th century pre-prohibition.

### BLUEBERRY PISCO SOUR

Pisco, blueberry, lemon, simple, egg white  
- See what the locals are doing down in Peru with a real citrus classic.

### BASIL CLEMENTINE SMASH

Basil Hayden, honey, aperol, orange juice, lemon juice  
- A take on a Jerry Thomas classic cocktail with hints of citrus and fresh basil.

### CLOVER CLUB

Creme de framboise, sage and raspberry syrup, gin, lemon juice, fresh sour, egg whites  
- The clover club cocktail predates the prohibition, named after the men's club in Philadelphia.

### DEATH BY TRIAL

Orange syrup, lime juice, light and dark rum, mint  
- Citrus and fruit forward with sweetness from our crafted organic rum.

### SID VICIOUS

Stroh, coconut rum, melon liquor, pineapple juice, flaming absinthe sugar cube  
-Every bit a vibrant as the rocker with a flaming kick to finish.

### VIEUX CARRE

Rye, cognac, benedictine, sweet vermouth, asian pear, pur pear liquor, aromatic bitters  
- This cognac and rye whiskey cocktail packs a powerful punch and is delightfully complex, invented in New Orleans.

## Beers

### DOMESTIC 7

Budweiser

Bud Light

Coors Light

Miller Lite

Michelob Ultra

### IMPORT 8

Stella Artois

Heineken

Guinness

Corona

Peroni

### CRAFT 9

Blue Moon

Ballast Point Sculpin IPA

New Belgium Fat Tire

Sierra Nevada Pale Ale

Dogfish Head 60 Minute IPA

### SIGNATURE COCKTAIL "BLOODY MARY" 16

Acclaimed to be originally invented by Fernand Petiot in 1921, with a simple mix of Vodka and tomato juice, DJT will perk up your day with our Bartender's concoction of Vodka, tomato juice, spices and flavorings including Worcestershire sauce, hot sauce, olives, salt, and black pepper. Presented well with celery, bacon and shrimp to enhance your palate



Planted in 1999 and nestled in the mountains, Trump Winery is Virginia's largest vineyard.

### MERITAGE 18

### SAUVIGNON BLANC 21

### CHARDONNAY 21

### BLANC DE BLANC SPARKLING 22

## Wine By The Glass

### SPARKLING

PEACH MOSCATO, CAPOSALDO, ITALY 12

ROSÉ, CONUNDRUM BY CAYMUS, USA 15

### ROSÉ & WHITE

RIESLING, CHATEAU ST. MICHELLE, USA 12

PINOT GRIGIO, BENVOLIO, ITALY 12

SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND 13

CHARDONNAY, ROBERT MONDAVI, USA 11

ROSÉ, CONUNDRUM BY CAYMUS, USA 15

CHARDONNAY, JACKSON ESTATE, USA 14

### RED

PINOT NOIR, JACKSON ESTATE, USA 16

PINOT NOIR, MEIOMI, USA 18

MERLOT, TANGLEY OAKS, USA 14

CABERNET SAUVIGNON, JUSTIN, USA 18

MALBEC, RED SCHOONER BY CAYMUS, ARGENTINA 18

PETITE SIRAH, CAYMUS GRAND DURIF, USA 18

### PORT

BIN. NO.27, FONSECA, PORTUGAL 14

1985 WARRE'S, 20 YRS OLD TAWNY, PORTUGAL 22