

# ➤ BREAKFAST ◀

Available 6 a.m. to 11 a.m.

## BAKERY SELECTIONS

Choose Two (2): Apple Spice Muffin, Banana Nut Muffin,  
Cheese Danish, Butter Croissant or Sticky Bun.....6

## ASSORTED CEREALS

Corn Flakes, Cheerios, Raisin Bran, Rice Krispies or  
Housemade Granola.....9

## IRISH STEEL CUT OATMEAL

Warm Milk, Brown Sugar and California Raisins.....9

## BREAKFAST PARFAIT

Granola, Berries, Low-Fat Yogurt and Honey..... 10

## HALF GRAPEFRUIT

Honey Glazed..... 8

## BOWL OF MIXED BERRIES

Best of the Season..... 12

## SEASONAL FRUIT PLATE

Whole & Sliced Fruits with Cottage Cheese..... 12

## EGGS

Includes Hash Brown Potatoes and Toast

### THREE EGGS ANY STYLE

Choice of Bacon, Sausage or Ham.....15

### OMELET

Choice of Three Fillings: Cheddar, Swiss, Provolone, American, Mushroom, Bacon, Ham,  
Sausage, Tomato, Onion, Spinach or Roasted Pepper..... 15

### EGG WHITE SCRAMBLE

Egg Whites, Spinach, Mushroom, Tomato and Swiss Cheese..... 15

### STEAK AND EGGS

Grilled New York Steak and Two Eggs .....20

## SPECIALTIES

### BREAKFAST BURRITO

Eggs, Andouille, Potatoes, Cheddar and Salsa ..... 14

### EGGS BENEDICT

With Hash Browns..... Traditional.....16 Lump Crab.....20

### COUNTRY-FRIED STEAK

Breaded Steak, Country Gravy, Two Eggs, Biscuit and Hash Browns ..... 18

### BISCUITS AND GRAVY

Buttered Biscuits, Country Gravy, Two Eggs and Hash Browns ..... 14

### HUEVOS RANCHEROS

Two Eggs, Tortillas, Refried Beans, Spanish Rice, Oaxaca Cheese, Roasted Jalapeño and Ranchero Sauce..... 16

### HOUSE-SMOKED SALMON

Toasted Bagel, Cream Cheese, Capers, Onion and Tomato.....15

## FROM THE GRIDDLE

### BUTTERMILK PANCAKES

Maple Syrup, Powdered Sugar and Butter.....13

### BELGIAN WAFFLE

Maple Syrup, Powdered Sugar and Butter.....13

### THICK-SLICED FRENCH TOAST

1½" Thick Hand-Cut Rustic-Style Bread, Maple Syrup, Powdered Sugar and Butter .....14.50

### ADD STRAWBERRIES OR BLUEBERRIES

..... 4

## SIDES

Smoked Bacon.....6 Turkey Bacon.....6 Ham Steak.....6 Pork Sausage.....6

Hash Browns.....4 Home Fries.....4 Biscuit & Gravy.....5 Pancakes.....7.50

French Toast.....7.50



# ➤ LUNCH & DINNER ◀

Available 11 a.m. to 11 p.m.

## LATE RISERS

<i>THREE EGGS ANY STYLE</i>	
Choice of Bacon, Sausage or Ham with Hash Browns and Toast.....	15
<i>BISCUITS AND GRAVY</i>	
Buttered Biscuits, Country Gravy, Two Eggs and Hash Browns .....	14
<i>STEAK AND EGGS</i>	
Grilled New York Steak, Two Eggs, Hash Browns and Toast.....	20
<i>BUTTERMILK PANCAKES</i>	
Maple Syrup, Powdered Sugar and Butter .....	13
<i>BELGIAN WAFFLE</i>	
Maple Syrup, Powdered Sugar and Butter .....	13

## APPETIZERS

<i>FRIED CALAMARI</i>	
Gremolata and Lemon Aioli .....	12
<i>CHICKEN WINGS OR FINGERS</i>	
Choice of Plain, Buffalo or BBQ with Blue Cheese or Ranch Dressing .....	12
<i>SHRIMP COCKTAIL</i>	
Chilled Steamed Shrimp and Spicy Cocktail Sauce .....	16
<i>NACHOS</i>	
Corn Tortilla Chips, Refried Beans, Beef Chili, Cheddar & Oaxaca Cheese, Jalapeño, Black Olive, Sour Cream & Salsa.....	11
<i>CHICKEN QUESADILLA</i>	
Flour Tortilla, Pulled Roasted Chicken, Cheddar and Oaxaca Cheese, Cilantro and Chipotle Creams.....	13.50
<i>TEXAS CHILI</i>	
Sour Cream, Cheddar Cheese, Onion and Cornbread .....	8
<i>POTATO SKINS</i>	
Bacon, Cheddar Cheese, Sour Cream and Green Onion.....	8

## SOUPS & SALADS

<i>BEEF BARLEY</i> .....	CUP.....5	BOWL.....8
<i>CHICKEN NOODLE</i> .....	CUP.....5	BOWL.....8
<i>SOUP OF THE DAY</i> .....	CUP.....5	BOWL.....8
<i>“VETTRO”</i>		
Mixed Baby Lettuces, Carrot, Cucumber, Tomato, Croutons and Choice of Dressing.....		12
<i>ICEBERG WEDGE</i>		
Tomato, Crispy Bacon and Blue Cheese Dressing.....		11
<i>GREEK SALAD</i>		
Romaine Lettuce, Kalamata Olive, Tomato, Roasted Red Pepper, Red Onion, Cucumber, Feta and Lemon Vinaigrette.....		13
<i>ROCKET SALAD</i>		
Arugula, Sun-Dried Cranberries, Goat Cheese, Fennel, Roasted Pecans, Cranberry Ciabatta Bread, White Balsamic Vinaigrette .....		13
<i>ASIAN CHICKEN SALAD</i>		
Grilled Chicken, Napa Cabbage, Romaine Lettuce, Mandarin Orange, Crispy Noodles, Sesame Seeds and Ginger Honey Dressing.....		16
<i>CAESAR SALAD</i>		
Romaine Lettuce, Parmesan, Garlic Croutons and Caesar Dressing .....		12
<i>COBB SALAD</i>		
Mixed Greens, Tomato, Bacon, Blue Cheese and Hard-Cooked Egg .....		16
<i>BAJA SHRIMP SALAD</i>		
Tequila Shrimp, Roasted Pumpkin Seeds, Teardrop Tomatoes, Mesclun Greens and Lime Vinaigrette.....		16

# ➤ LUNCH & DINNER ◀

Available 11 a.m. to 11 p.m.

## PIZZAS

MARGHERITA PIZZA	
Tomato, Basil and Mozzarella.....	15
GRILLED VEGETABLE PIZZA	
Sun-Dried Tomato Pesto, Grilled Vegetables and Mozzarella .....	15
MEAT LOVER PIZZA	
Pepperoni, Sausage, Ham and Mozzarella.....	15

## BURGERS

Served with Choice of French Fries, Potato Salad, Coleslaw or Potato Chips

<i>PATTY MELT</i>	
Angus Steak Burger, Grilled Onion, Russian Dressing and Swiss Cheese on Rye .....	16
<i>ANGUS BURGER</i>	
Half-Pound Angus Burger, Lettuce, Tomato and Onion.....	14
<i>SOUTHWEST TURKEY BURGER</i>	
Lettuce, Tomato, Onion, Jack Cheese, Roasted Chiles and Chipotle Mayo .....	15
<i>CHILI BURGER</i>	
Half-Pound Angus Burger and Housemade Chili.....	16
<i>BBQ BURGER</i>	
Half-Pound Angus Steak Burger, Lettuce, Tomato, Onions, Bacon, Smoked Gouda and Bourbon BBQ Sauce .....	16
<i>CAPRESE BURGER</i>	
Angus Burger, Heirloom Tomato, Fresh Mozzarella, Fresh Basil and Balsamic Glaze .....	16
<i>CAJUN BURGER</i>	
Angus Burger, Blackening Spice, Caramelized Onions and Bell Peppers, Provolone Cheese, Tomato, Arugula and Spicy Remoulade..	16
<i>VETTRO BURGER</i>	
Lettuce, Tomato, Grilled Onions, Longhorn Cheddar, Smoked Pepper Bacon, Poblano Chiles and Thousand Island Dressing.....	18

## TOPPINGS

Blue Cheese, Cheddar, Swiss, Provolone, American Cheese, Bacon, Avocado, Grilled Peppers, Mushrooms .....	1.50 Each
---	-----------

## SANDWICHES & SPECIALTY ITEMS

<i>HOT DOG</i>	
All-Beef Foot-Long Dog with Mustard, Relish and Ketchup.....	10

*The below items are served with Choice of French Fries, Potato Salad, Coleslaw or Potato Chips*

<i>TUNA OR CHICKEN SALAD</i>	
Lettuce, Tomato and Choice of Bread.....	12
<i>BLT</i>	
Smoked Bacon, Tomato, Greenleaf Lettuce and Mayonnaise on White Bread.....	12
<i>TURKEY CLUB</i>	
Sliced Roasted Turkey, Dijon Mayonnaise, Swiss Cheese, Smoked Bacon, Tomato and Greenleaf Lettuce on Sourdough.....	15
<i>GRILLED CHEESE</i>	
American Cheese on White Bread.....	12
<i>TUNA MELT</i>	
Tuna Salad with Swiss Cheese on Sourdough.....	14
<i>PHILLY CHEESE STEAK</i>	
Grilled Shaved Beef, American Cheese, Onion and Peppers on a French Roll .....	16
<i>HOT PASTRAMI</i>	
Lean Pastrami, Marbled Rye Bread, Spicy Mustard, Sauerkraut and Swiss Cheese .....	16
<i>REUBEN</i>	
Corned Beef Brisket, Sauerkraut, Swiss Cheese, Russian Dressing on Rye .....	16
<i>GRILLED CHICKEN WRAP</i>	
Wheat Tortilla, Pesto Mayo, Grilled Chicken Breast, Bacon, Avocado, Lettuce and Tomato .....	15
<i>GRILLED CHICKEN BREAST</i>	
Marinated Chicken Breast, Mayonnaise, Lettuce and Tomato on Potato Bun.....	15

# ➤ MAIN COURSES ◀

Available 11 a.m. to 11 p.m.

<i>NY STEAK &amp; SHRIMP</i>	
12-oz. NY Steak with Skewered Shrimp and Mashed Potatoes.....	31
<i>GRILLED RIB-EYE STEAK</i>	
12-oz. Rib-Eye Steak, with Savory Steak Butter and Sweet Potato Fries.....	34
<i>CLASSIC MEATLOAF</i>	
Ground Beef, Herbs and Seasonings, Burgundy Demi Sauce and Mashed Potatoes.....	19
<i>GRILLED PORK CHOP</i>	
12-oz. Pork Chop with Mashed Potatoes, Apple Ancho Jus and Seasonal Vegetables.....	22
<i>ROTISSERIE CHICKEN</i>	
Tossed Salad, South American Spices and Spicy Dipping Sauce.....	19
<i>FISH &amp; CHIPS</i>	
Battered Cod, Fries, Tartar Sauce and Lemon.....	22
<i>SEARED FRESH TROUT</i>	
Toasted Almonds, Brown Butter, Green Beans and Lemon.....	22
<i>BBQ GRILLED SALMON</i>	
Roasted Pepper Polenta and Crispy Fried Onions.....	24
<i>JAMBALAYA PASTA</i>	
Grilled Chicken, Spicy Sausage, Shrimp, Cajun Cream and Penne.....	22
<i>WHOLE WHEAT PASTA</i>	
Whole Wheat Linguine, Fresh Tomato, Spinach, Garlic, Olive Oil, White Wine and Toasted Pumpkin Seeds.....	20
Add Chicken.....4 Add Shrimp.....6	

## SIDES

Guacamole.....4	Fries.....6	Vegetables.....6	Onion Rings.....7	Mashed Potatoes.....6
Polenta.....6	Sweet Potato Fries.....8	Shrimp Skewer.....9		

# ➤ DESSERTS ◀

<i>SEASONAL FRUIT PIE</i>		<i>PUMPKIN PIE</i>	
Vanilla Ice Cream.....	8	Cinnamon Chantilly, Caramel Sauce.....	8
<i>CARROT CAKE</i>		<i>VANILLA CHEESECAKE</i>	
Cream Cheese Frosting, Candied Pineapples.....	8	Graham Cracker Crust, Pomegranate Jelly.....	8
		<i>BROWNIE SUNDAE</i>	
		Vanilla Ice Cream, Caramel and Chocolate Sauce.....	8

# ➤ BEVERAGES & COCKTAILS ◀

## SOFT DRINKS

Coke, Diet Coke, Sprite, Root Beer, Fanta Orange, Lemonade.....4.50

## FRESH FRUIT JUICES

Freshly Squeezed Orange, Grapefruit, Watermelon, Carrot, Apple.....7.50

## BOTTLED WATER

Fiji Water, San Pellegrino, Smart Water .....4.50

## COFFEE AND TEA

Hot or Iced Tea.....4.50

Coffee, Espresso, Decaffeinated, Americano.....4

Cappuccino, Latte, Mocha.....5

## ADDITIONAL

Milk.....4

Hot Chocolate .....4.50

## ARIA CLASSIC SIPS

Handpicked Timeless Classics with an ARIA Touch.....10

*MARGARITA* Sauza Silver Tequila, Cointreau, Agave Nectar, Fresh Lime and Sour, Served over Ice

*MOJITO* Bacardi Silver Rum, Fresh Lime, Mint, Served over Ice

*COSMOPOLITAN* Absolut Vodka, Cointreau, Cranberry Juice, Fresh Lime, Shaken and Served Up

*MANHATTAN* Woodford Reserve Kentucky Bourbon, Sweet Vermouth, Bitters, Shaken and Served Up

*MARTINI* Bombay Gin, Dry Vermouth, Shaken or Stirred and Served Up

*TEQUILA SUNRISE* Herradura Silver Tequila, Fresh Orange, Grenadine, Served over Ice

*IRISH COFFEE* Jameson Irish Whiskey, Brown Sugar, Fresh Hot Coffee, Topped with Heavy Cream

## BLOODY MARY SELECTIONS

10

*CLASSIC BLOODY MARY* Absolut Vodka, Housemade Bloody Mary Mix, Veggie Skewer

*BLOODY CAESAR* Crop Organic Tomato Vodka, Housemade Bloody Mary Mix, Clamato Juice

*BLOODY BULL* Skyy Vodka, Housemade Bloody Mary Mix, Beef Bouillon

*SPICY BLOODY MARY* Absolut Peppar, Housemade Bloody Mary Mix, Chipotle Pepper Purée

## BEER & DRAFTS

### DOMESTIC

Bud Light

Budweiser

Coors Light

Michelob Ultra

MGD

Miller Lite

O'Doul's Non-Alcoholic

6.25

### IMPORT & CRAFT

Amstel Light

Asahi

Corona

Dos Equis Ambar

Fat Tire

Newcastle

Samuel Adams

Sapporo

Sierra Nevada

Stella Artois

Widmer Hefeweizen

Yanjing

8

### DRAFT

Bud Light

Heineken

Stella Artois

8

## MIMOSAS

Sparkling Wine with  
Your Choice of Fresh Juice  
Orange, Guava, Grapefruit

12

## BELLINIS

Sparkling Wine with  
Your Choice of Purée  
Green Apple, White Peach or  
Caramelized Pineapple

12

# ➤ WINES ◀

## GLASS

Sparkling, Chateau Ste. Michelle <i>Washington</i> .....	8
Sparkling, Chandon, Blanc de Noirs <i>California</i> .....	11
Champagne, Perrier-Jouët, Grand Brut <i>Epernay</i> .....	17
White Zinfandel, Beringer <i>California</i> .....	8
Pinot Grigio, Ariosa <i>Delle Venezie</i> .....	10
Sauvignon Blanc, Villa Maria, Private Bin <i>Marlborough</i> .....	10
Riesling, Chateau Ste. Michelle <i>Columbia Valley</i> .....	9
Chardonnay, William Hill <i>Napa Valley</i> .....	11
Pinot Noir, MacMurray Ranch <i>Sonoma Coast</i> .....	11
Merlot, Trefethen <i>Napa Valley</i> .....	13
Cabernet Sauvignon, Louis Martini <i>Sonoma Valley</i> .....	11
Malbec, Layer Cake <i>Mendoza</i> .....	11
Syrah, Qupe <i>Central Coast</i> .....	11

## WHITE

White Zinfandel, Beringer <i>California</i> .....	<b>bottle</b> 32
Pinot Grigio, Ariosa <i>Delle Venezie</i> .....	38
Riesling, Chateau Ste. Michelle <i>Columbia Valley</i> .....	34
Sauvignon Blanc, Villa Maria, Private Bin <i>Marlborough</i> .....	38
Sancerre, Lucien, Crochet <i>Loire Valley</i> .....	69
Chardonnay, A by Acacia <i>California</i> .....	34
Chardonnay, William Hill <i>Napa Valley</i> .....	42
Chardonnay, Ferrari-Carano <i>Sonoma County</i> .....	62
Chardonnay, Cakebread <i>Napa Valley</i> .....	79

## BUBBLES

Sparkling, Chateau Ste. Michelle <i>Washington</i> .....	<b>bottle</b> 37
Sparkling, Chandon, Blanc de Noirs <i>California</i> .....	47
Champagne, Perrier-Jouët, Grand Brut <i>Epernay</i> .....	79
Champagne, Veuve Clicquot, Yellow Label Brut <i>Reims</i> .....	99

## RED

Malbec, Layer Cake <i>Mendoza</i> .....	<b>bottle</b> 42
Malbec, Catena <i>Mendoza</i> .....	68
Tempranillo, Volver <i>La Mancha</i> .....	42
Pinot Noir, Cono Sur <i>Casablanca Valley</i> .....	38
Pinot Noir, MacMurray Ranch <i>Sonoma Coast</i> .....	42
Pinot Noir, Sokol Blosser <i>Willamette Valley</i> .....	65
Pinot Noir, Flowers <i>Sonoma Coast</i> .....	106
Chianti Classico Riserva, Nozzole <i>Tuscany</i> .....	54
Merlot, Columbia Crest, Grand Estates <i>Columbia Valley</i> .....	42
Merlot, Trefethen <i>Napa Valley</i> .....	48
Merlot, Switchback Ridge <i>Napa Valley</i> .....	75
Merlot, Duckhorn <i>Napa Valley</i> .....	115
Cabernet Sauvignon, Louis Martini <i>Sonoma Valley</i> .....	42
Cabernet Sauvignon, Oberon <i>Napa Valley</i> .....	52
Cabernet Sauvignon, Silver Oak <i>Alexander Valley</i> .....	144
Cabernet Sauvignon, Caymus <i>Napa Valley</i> .....	174
Syrah, Qupe <i>Central Coast</i> .....	42
Shiraz, Layer Cake <i>Barossa Valley</i> .....	42
The Prisoner, Orin Swift <i>Napa Valley</i> .....	79