

Suite Service Dining Menu



Available **11:00am - 10:00pm** Daily.
Please Dial Extension **5015** for Service.

Shareables

- Beer Battered Cheese Curds (V)** **\$13.00**
Carr Valley Cheese Curds fried in a House-made Beer Batter served with Chipotle Ranch.
- Chef's Board** **\$20.00**
Seasonal Meats, Cheeses, Nuts, Fresh Berries, Mustard, and Spreadable Jams served with Toasted Flatbreads.
(Substitute for Gluten-Free Option +\$2.00)
- Red Pepper Hummus (V)** **\$12.00**
Served with Fresh Veggies and Toasted Flatbreads.
(Substitute for Gluten-Free Option +\$2.00)
- Chicken Wings (GF)** **\$19.00**
(8) Wings naked or tossed in your choice of sauce: BBQ, Buffalo, Mango Habanero, Red Chili, or Honey Mustard. Served with Fresh Vegetables and Ranch or Bleu Cheese.
- Steak & Queso Dip (GF)** **\$12.00**
Southwest Steak baked with Queso, Onion, and Roasted Peppers served with Freshly Fried Corn Tortilla Chips.
- Coconut Firecracker Shrimp** **\$18.00**
Served with Cajun Chips.
- Spinach Artichoke Dip (V)** **\$16.00**
Served with Garlic Confit Bread.
(Substitute for Gluten-Free Option +\$2.00)

Greens & Seasonal

- The Tower Cobb*** **\$16.00**
Fresh Romaine with Fried Chicken, Bacon, Hard Boiled Egg, Tri-Colored Tomatoes, Avocado, Diced Onions, Feta, Fresh Parsley, and Choice of Dressing.
- Salmon Quinoa Salad** **\$18.00**
4oz. Seared Salmon on top of Spring Mix, Quinoa, Pickled Corn, Red Onions, Tri-Colored Tomatoes, and Honey Garlic Vinaigrette.
- Chicken Caesar Salad** **\$16.00**
Fresh Romaine with Grilled Chicken, Shaved Parmesan, Tri-Colored Tomatoes, Croutons, and Caesar Dressing.
- Salmon Poke Bowl** **\$18.00**
4oz. Cured Smoked Salmon on top of Chilled Jasmine Rice with Diced Cucumber, Radish, Edamame, Fried Onions, Toasted Sesame Seeds, and Sriracha Aioli.

Handhelds

All Handhelds are served with Fries. Upgrade to Cheese Curds +\$5.00 or Onion Rings +\$3.00 Substitute for GF Bun +\$2.00

- Tower Burger*** **\$18.00**
8oz. Burger with Cheddar, Bacon, Lettuce, Tomato, Onion Ring, and Chipotle Aioli on a Brioche Bun.
- Classic Burger*** **\$16.00**
8oz. Burger with Cheddar, Lettuce, Tomato, Pickles, and Mayo, on a Brioche Bun.
- Smokehouse Chicken Sandwich** **\$16.00**
6oz. Smoked Chicken Breast (Grilled or Fried) with Smoked Cheddar, Sliced Red Onions, Pickles, Garlic Aioli, and Kickin' Bourbon Sauce on a Brioche Bun.
- Black Bean Burger (V)** **\$18.00**
8oz. Grilled Black Bean Burger with Toasted Provolone, Tomatoes, Caramelized Onions, and Chipotle Aioli on a Brioche Bun.

From The Grill

- 12oz. Grilled Ribeye* (GF)** **\$33.00**
Served with a Baked Potato, Grilled Corn on the Cob, and a House Side Salad.
- 7oz. Seared Salmon Piccata*** **\$33.00**
Served with Creamy Garlic Risotto, Grilled Asparagus, and Lemon.
- Honey Garlic Chicken Breast** **\$24.00**
Two 6oz. Honey Garlic Chicken Breasts served with Jasmine Rice and Sauteed Snow Peas.
- 12oz. Pork Chop** **\$24.00**
Topped with an Apple Chutney served with Parmesan Risotto and Fresh Green Beans.

Pastas

Substitute for Gluten-Free Pasta +\$2.00

- Buffalo Chicken Mac N' Cheese** **\$13.00**
Creamy Cheddar Macaroni with Fried Chicken in Buffalo Sauce.
- Chicken Alfredo** **\$16.00**
Creamy Alfredo Sauce with Linguine and Grilled Chicken Breast.

Rustic Pizza

Substitute for Gluten-Free Crust +\$2.00

Veggies Nirvana (V) \$18.00

12" Pizza with Marinara Sauce, Fresh Shredded Mozzarella, Red Onion, Tri-Colored Tomatoes, Roasted Bell Peppers, Artichoke Hearts, Kalamata Olives, Spinach, and Mushrooms.

The Big Cluck \$18.00

12" Pizza with Garlic Parmesan Sauce, Ricotta Cheese, Grilled Chicken, Bacon Bits, Red Onion, and Roasted Red Peppers.

BBQ Chicken \$17.00

12" Pizza with Olive Oil Base, Smoked Cheddar, Marinated Chicken, Caramelized Onions, and BBQ Sauce Drizzle.

Pesto Rita (V) \$15.00

12" Pizza with Pesto Sauce, Sundried Marinara Dollops, Fresh Shredded Mozzarella, and Balsamic Glaze.

The Godfather \$15.00

12" Pizza with Marinara Sauce, Fresh Shredded Mozzarella, Spicy Pepperoni, and Fresh Basil.

Build Your Own 12" Pizza \$16.00

Choose Your Sauce: Marinara, Pesto, or Garlic Parmesan

Choose Your Cheese: Fresh Mozzarella or Ricotta

Choose Your Toppings (+\$1.50 each): Pepperoni, Bacon, Ham, Grilled Chicken, Smoked Chicken, Caramelized Onions, Tri-Colored Tomatoes, Red Onions, Roasted Bell Peppers, Spinach, Artichoke Hearts, Kalamata Olives, Pineapple, Sundried Tomatoes, Broccoli

Kid's Menu

Kid's Sides: French Fries, Fresh Fruit, or Raw Veggies

Chicken Tenders \$10.00

All-White Meat Tenders and Choice of Side.

Kid's Burger \$10.00

4oz. Burger with Cheese and Choice of Side.

Cheese Pizza (V) \$12.00

12" Pizza with Marinara and Fresh Mozzarella.

Grilled Cheese (V) \$10.00

American Cheese and Choice of Side.

Grilled Peanut Butter & Jelly (V) \$10.00

Grape Jelly and Choice of Side.

Kid's Pasta (V) \$9.00

Pasta with Marinara Sauce served with Grilled Toast.

Cheese Quesadilla (V) \$10.00

Served with Tortilla Chips and Salsa.

Dessert

Tower Chocolate Cake (V) \$10.00

Decadent 3-Tier Chocolate Cake.

New York Cheesecake (V) \$10.00

Served with Fresh Seasonal Berries.

Mixed Berry Cobbler (V) \$10.00

Served with Vanilla Ice Cream.

Soft Drinks

Coke products are available in the can.

Coke \$3.00

Diet Coke \$3.00

Sprite \$3.00

Bottled Beer

Miller Lite \$4.00

Bud Light \$4.00

Heineken \$6.00

Lagunitas IPA \$6.00

Corona \$6.00

Stella Artois \$7.00

Wine By The Glass or Bottle

Rodney Strong Cabernet \$12.00 | \$44.00

Aromas of Blackberry, Cocoa, Currant.

William Hill Chardonnay \$10.00 | \$36.00

Vibrant Citrus, Caramel Apple, Lemon Shortbread.

Kim Crawford Sauvignon Blanc \$12.00 | \$44.00

Citrus, Tropical Fruits, Crushed Herbs.

Torsella Pinot Grigio \$10.00 | \$36.00

Well-Balanced Fruit Overtones.

(V) Vegetarian | (GF) Gluten-Free

Most items can be substituted for dietary needs, ask your server for special requests and notify us of any food allergies.

*All in Suite Deliveries are Subject to a \$3.00 Delivery Fee and a 20% Service Charge. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness.