

Early Risers

5:00 a.m. – 11:00 a.m.

House-Made Granola - \$9.00

Nuts, Fruit Yogurt & Seasonal Berries

☉ “The Arizona Grapefruit” - \$7.00

Grown Locally, Sectioned, Vanilla Bean Sugar & Sweet Cherry

☉ Hand-Cut Fruit - \$9.00

Grapes, Pineapple, Melon & Seasonal Selection

Portioned Cereal with Ice Cold Milk - \$7.00

Raisin Bran, Cheerios, Special K, Frosted Flakes, Froot Loops

Steel-Cut Irish Oatmeal - \$9.00

Dried Fruit, Brown Sugar & Hot Milk

Applewood Smoked Salmon - \$16.00

Sliced Egg, Sweet Onion, Cream Cheese,
Capers & Plain Bagel

Continental - \$15.00

House-Baked Muffin, Croissant & Seasonal Coffee Cake,
Freshly Brewed Coffee or Hot Tea & Choice of Juice

From the Griddle - \$13.00

Thick-Cut French Toast, Pancakes or Waffles
Select One Favorite Topping – Plain, Strawberry, Blueberry,
Banana or Chocolate Chip.
Served with Butter & Warm Maple Syrup

☉ Item can be prepared Gluten Free - Ask your order taker for details.

Please Touch 2070

A delivery charge, service charge & tax are added to each check.

*We are required to inform patrons that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness. These items include raw oysters, raw egg Caesar salad and hamburgers. Information on the ingredients of any item will be provided upon request. Please direct any inquiries to the Guest Room Dining Manager.

Breakfast Specialties

All Served with Hash Brown Potatoes

*Classic Eggs Benedict - \$15.00

Crisp English Muffin, Canadian Bacon,
Asparagus & Hollandaise

☎ *Huevos Rancheros - \$14.00

Hand-Pressed Tortillas, Two Eggs the Way You Like Them,
Black Beans, Jack Queso & Salsa

Chorizo, Egg & Cheese Quesadilla - \$14.00

Salsa, Guacamole, Cilantro & Sour Cream

☎ *Two Eggs Your Way - \$14.00

Choice of Pork Sausage, Chicken-Apple Sausage
or Applewood Smoked Bacon & Toast

☎ *Folded Omelets - \$15.00

Cracked Eggs, Egg Beaters® or Egg Whites,
Choice of - Caramelized Onions, Mushrooms, Bell Peppers,
Tomatoes, Asparagus, Spinach, Ham, Bacon, Sausage,
Chorizo, Swiss, Jack, Cheddar, American or
Goat Cheese & Toast

☎ *Steak & Eggs - \$18.00

New York Strip Steak, Two Eggs,
Green Chili Hollandaise & Toast

☎ *Egg White Frittata - \$14.00

Mushrooms, Baby Spinach, Asparagus & Oven-Dried Tomatoes

Biscuits & Gravy - \$13.00

Two Housemade Buttermilk Biscuits,
Cracked Pepper Sausage Gravy & Choice of
Pork Sausage, Chicken-Apple Sausage or
Applewood Smoked Bacon

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Breakfast Sides

Bakery - \$6.00

Giant English Muffin, Fruit-Filled Muffin, Seasonal Coffee Cake, Bagel, Croissant or Toast, served with Whipped Butter & Jam

Breakfast Potatoes - \$6.00

Biscuit & Gravy - \$6.00

Breakfast Meat - \$6.00

Choice of Pork Sausage, Chicken-Apple Sausage or Applewood Smoked Bacon

Morning Drinks

Fresh Orange or Grapefruit Juice

Small - \$5.00

Large - \$7.00

Chilled Juice

Apple, Cranberry, Pineapple, Tomato or V-8

Small - \$5.00

Large - \$7.00

Ice Cold Milk

Whole, 2%, Non-Fat or Soy

Small - \$4.00

Large - \$6.00

Freshly Brewed Regular or Decaf Coffee

Small Pot - \$9.00

Large Pot - \$14.00

Hot Tea - \$12.00

Hot Chocolate with Whipped Cream

Small Pot - \$9.00

Large Pot - \$14.00

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All-Day Dining

11:00 a.m. - 11:00 p.m.

Starters & Soups

☉ **Chicken Wings - \$14.00**

Choice of Traditional Buffalo, Desert Spiced or Honey BBQ, served with Choice of Buttermilk Ranch or Creamy Bleu Cheese and Crunchy Celery

☉ **Chilled Prawns - \$17.00**

Horseradish-Spiked Cocktail Sauce & Fresh Lemon

Chicken Noodle Soup - \$9.00

A Big Bowl of Pulled Chicken, Soft Veggies, lots and lots of Noodles

☉ **Caramelized Onion Soup - \$10.00**

Triple Cheese au Gratin, Sherry & Garlic Croutons

Salads

☉ **Sunizona Tomatoes - \$11.00**

House Pulled Mozzarella, Basil Pesto, Cracked Pepper & Queen Creek Balsamic

☉ **The Caesar - \$11.00**

Romaine Hearts, Shaved Parmesan, Crunchy Croutons & Classic Caesar Dressing

☉ **Arizona Cobb Salad - \$16.00**

Grilled Chicken, Avocado, Applewood Smoked Bacon, Tomatoes, Black Olives, Egg, Bleu Cheese & Green Goddess Dressing

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Between Bread & Wraps

All Sandwiches are served with French Fries, Onion Rings,
Fresh Fruit or Mixed Green Salad

“The Real Deal” Turkey Club - \$14.00

Thick-Cut Texas Toast, Oven Roasted Turkey, Bibb Lettuce,
Tomato & Applewood Smoked Bacon

Corned Beef Reuben - \$15.00

Seedless Rye, 1000 Island Dressing, Braised Cabbage & Swiss Cheese

Balsamic Portobello Mushroom Burger - \$14.00

Local Goat Cheese, Sweet Onion, Roasted Red Peppers &
Crisp Lettuce on a Whole Wheat Bun

***The Biltmore Burger - \$15.00**

Choice of Jack, Cheddar, American, Swiss, Bleu or
Goat Cheese on a Soft Brioche Bun

Southwest Chicken Burrito - \$15.00

Black Beans, Rice, Salsa, Guacamole & Sour Cream

Healthy “No Mayo” Tuna Wrap - \$14.00

Albacore Tuna, Cranberries, Lemon, Lettuce, Vine-Ripe Tomatoes,
Extra Virgin Olive Oil, served with Fresh Fruit

Pasta

Penne Pasta - \$19.00

Housemade Pomodora, Local Sausage, Fire Roasted Peppers,
Fresh Basil, Parmesan Cheese & Confit Garlic

Very Veggie Pasta - \$18.00

Cavatappi Pasta, Broccoli, Mushrooms, Squash, Carrots,
Chickpeas, White Beans & Basil Pesto

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P. izza

16" Arizona Biltmore Pizzas **\$22.00**

Margherita

Plum Tomatoes, Basil Pesto, Fresh Mozzarella & Olive Oil

Choice of Pepperoni or Sausage

Pomodora, Mozzarella Cheese & Fresh Oregano

Primavera

Pesto Rubbed, Mushrooms, Grilled Squash, Tomatoes,
Broccoli Fleurettes, White Beans, Chickpeas,
Kalamata Olives & Mozzarella Cheese

Desserts **\$9.00**

☞ Arizona Citrus-Orange Brulée

Candied Sugar, Sugar Cookie & Red Raspberries

Homemade Chocolate Cake

Just Like Home with Goopy Chocolate Sauce

Deep Dish Cinnamon Apple Pie

Served Warm with Caramel & Powdered Sugar Dust (no Nuts)

Oreo Cookie Crust Cheesecake

Strawberries, Caramel Drizzle & Whipped Cream

Local Churned Gelato - By Berto's

Chocolate, Vanilla & Strawberry

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Little Portions for Little Ones

For Children Ages 12 & Under

BREAKFAST

Served 5:00 a.m. – 11:00 a.m.

☉ **Simply Bacon & Egg - \$10.00**

One Egg Your Way with Potatoes & Choice of Bacon or Sausage

Mini Cakes - \$10.00

Mini Pancakes served with Warm Syrup & Whipped Cream

ALL DAY

Served 11:00 a.m. – 11:00 p.m.

Children's Menu Items are served with Choice of Fresh Fruit or Fries

Macaroni & Cheese - \$12.00

Just the Way they Like It!

Grilled Cheese Sandwich - \$11.00

☉ **Grilled Kid's Steak - \$14.00**

On Garlic Toast

Crispy Chicken Tenders - \$12.00

Ranch & Honey Mustard

Kiddie Burger - \$12.00

Small & Easy to Eat, with or without Cheese

DESSERTS

If You Eat All Your Dinner!

Jumbo Chocolate Chip Cookie - \$5.00

Warm Brownie Sundae (No Nuts) - \$5.00

Ice Cream Sundae - \$5.00

Vanilla Ice Cream, Chocolate Fudge, Whipped Cream & Cherry

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Dinner

"All Day Dining" Menu Also Available

5:00 p.m. – 11:00 p.m.

House-Made Meatloaf – \$25.00

Ketchup Glazed, Butter Whipped Potatoes,
Roasted Vegetables & Brown Gravy

Garlic Roasted Chicken Breast – \$27.00

Green Chili Macaroni & Cheese, Buttered Broccoli & Natural Jus

Ⓢ Lemon Glazed Atlantic Salmon – \$28.00

Roasted Potato Planks, Garlicky Spinach, Overnight Tomatoes &
Lemon Butter Reduction

Ⓢ Crock Pot-Style Pot Roast – \$26.00

Roasted Mixed Vegetables, Whipped Potatoes & Pan Sauce

Ⓢ Shake & Bake Pork Chop – \$28.00

Whipped Potatoes, Apples & Country Gravy

Ⓢ *Steak & Potato – \$30.00

New York Strip Steak, Double Stuffed Potato, Baby Spinach &
Garlic Herb Compound Butter

Filet of Beef – \$32.00

Truffled Whipped Potatoes, Grilled Asparagus,
Toasted Garlic Tomatoes & Red Wine Reduction

Seasonal Seafood Selection – \$30.00

Selected Fresh for the Day, served with Olive Oil Roasted
Vegetables & Long Grain Rice

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Desserts

\$9.00

☉ **Arizona Citrus-Orange Brûlée**

Candied Sugar, Sugar Cookie & Red Raspberries

Homemade Chocolate Cake

Just Like Home with Goopy Chocolate Sauce

Deep Dish Cinnamon Apple Pie

Served Warm with Caramel & Powdered Sugar Dust (no Nuts)

Oreo Cookie Crust Cheesecake

Strawberries, Caramel Drizzle & Whipped Cream

Local Churned Gelato - By Berto's

Chocolate, Vanilla & Strawberry



**ARIZONA
BILTMORE™**

A WALDORF ASTORIA HOTEL

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Late Night

11:00 p.m. – 5:00 a.m.

☞ ***Two Eggs Your Way - \$14.00**

Choice of Pork Sausage, Chicken-Apple Sausage
or Applewood Smoked Bacon & Toast

☞ **Chicken Wings - \$14.00**

Choice of Traditional Buffalo, Desert Spiced or Honey BBQ,
served with Choice of Buttermilk Ranch or Creamy Bleu Cheese
& Crunchy Celery

☞ **Chilled Prawns - \$17.00**

Horseradish-Spiked Cocktail Sauce & Fresh Lemon

☞ **Caramelized Onion Soup - \$10.00**

Triple Cheese au Gratin, Sherry & Garlic Croutons

☞ **The Caesar - \$11.00**

Romaine Hearts, Shaved Parmesan, Crunchy Croutons &
Classic Caesar Dressing

The Real Deal Turkey Club - \$14.00

Thick-Cut Texas Toast, Oven Roasted Turkey, Bibb Lettuce,
Tomato & Applewood Smoked Bacon

***The Biltmore Burger - \$15.00**

Choice of Jack, Cheddar, American, Swiss, Bleu or
Goat Cheese on a Soft Brioche Bun

Southwest Chicken Burrito - \$15.00

Black Beans, Rice, Salsa, Guacamole & Sour Cream

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16" Arizona Biltmore Pizzas
\$22.00

Margherita

Plum Tomatoes, Basil Pesto, Fresh Mozzarella & Olive Oil

Choice of Pepperoni or Sausage

Pomodora, Mozzarella Cheese & Fresh Oregano

Primavera

Pesto Rubbed, Mushrooms, Grilled Squash, Tomatoes,
Broccoli Fleurettes, White Beans, Chickpeas,
Kalamata Olives & Mozzarella Cheese



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Beverages

	Small	Large
Bottled Still or Sparkling Water	\$5.00	\$9.00
Soda & Mixers	\$4.50	
Chilled Juices	\$4.50	\$6.50
Fresh Orange Juice, Grapefruit Juice, Lemonade	\$5.00	\$7.00
Red Bull	\$6.00	

Entertainment Bar Packages

Includes Glassware, Assorted Mixers, Bar Fruit, Ice & Utensils

3-Bottle Package - \$295.00

Choice of 3 Premium Bottled Liquors

5-Bottle Package - \$495.00

Choice of 5 Premium Bottled Liquors

Entertainment Selections

Potato Chips (per pound) - **\$15.00**

Salted Pretzels (per pound) - **\$15.00**

Biltmore Bar Snack Mix (per pound) - **\$15.00**

Tortilla Chips (serves 2) - **\$18.00**

Served with Sour Cream, Guacamole & Salsa

Beer

Domestic - \$6.50

Budweiser Bud Light
Miller Lite Coors Light

Import - \$7.50

Corona Amstel Light
Heineken Heineken Light

Craft Beers - \$7.50

Fat Tire Blue Moon Sierra Nevada Kellerweis
Four Peaks Kilt Lifter

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Wine & Champagne

Champagne & Sparkling Wine

Lunetta Prosecco, Italy	\$40.00
Domaine Chandon, Brut, Napa	\$56.00
Domaine Chandon, Rose, Napa	\$64.00
"J", Brut Cuvée 20	\$74.00
Moet & Chandon, White Star, Extra Dry	\$124.00
Veuve Clicquot, Yellow Label, Brut	\$140.00

Chardonnay

Robert Mondavi, Carneros, Napa	\$52.00
Sonoma-Cutrer, Russian River Ranches, Sonoma	\$58.00
Rombauer Vineyards, Napa	\$77.00
ZD, Napa	\$82.00
Jordan, Russian River Ranches, Sonoma	\$90.00
Cakebread Cellars, Napa	\$110.00

Other Interesting White Wines

Swanson, Pinot Grigio, Oakville	\$46.00
Terlato, Pinot Grigio, Russian River	\$56.00
Murphy-Goode, Fume Blanc, Sonoma	\$48.00
Groth, Sauvignon Blanc, Napa	\$54.00
Stags Leap, Sauvignon Blanc, Napa	\$65.00

Cabernet Sauvignon

Robert Mondavi, Napa	\$59.00
Franciscan, Napa	\$65.00
Rombauer Vineyards, Napa	\$88.00
Heitz Cellars, Napa	\$110.00
ZD, Napa	\$124.00
Jordan, Alexander Valley	\$134.00

Pinot Noir

Calera Wine Co., North Central Coast	\$69.00
Erath, Willamette Valley, Oregon	\$86.00
"J", Russian River, Sonoma	\$90.00

Merlot

Murphy-Goode, Alexander Valley	\$48.00
Markham Vineyards, Napa	\$56.00
Ferrari-Carano, Sonoma	\$67.00
Rombauer, Napa	\$67.00
Merryvale, Napa	\$84.00
Frogs Leap, Napa	\$91.00

Half Bottles

Champagne & Sparkling Wine

Moët & Chandon, White Star, Extra Dry - .375ML	\$62.00
Veuve Clicquot, Yellow Label, Brut - .375ML	\$69.00

Chardonnay

Sonoma-Cutrer, Russian River Ranches, Sonoma - .375ML	\$36.00
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Red Wines

Rutherford Hill, Merlot, Napa - .375ML	\$32.00
Robert Mondavi, Cab. Sauvignon, Napa - .375ML	\$39.00

Wines by the Glass

Lunetta Prosecco, Italy	\$10.00
Robert Mondavi, Chardonnay, Carneros, Napa	\$13.00
Sonoma-Cutrer, Chardonnay, RRR, Sonoma	\$15.00
Swanson, Pinot Grigio, Oakville	\$12.00
Terlato, Pinot Grigio, Russian River	\$14.00
Robert Mondavi, Cabernet Sauvignon, Napa	\$15.00
Murphy Goode, Merlot, Alexander Valley	\$12.00
Markham Vineyards, Merlot, Napa	\$14.00

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Pet Pals' Menu

Welcome to the Arizona Biltmore.

Our Chefs have prepared some wonderful dishes
for your pet to enjoy during your stay.

\$16.00

Pat's Dirty Rice with Beef

Grilled Tenderloin of Beef with Grade A Eggs
and Steamed Brown Rice

Zen Yo*

Hearty Vegetable Stir Fry
with Poached Eggs & Steamed Brown Rice

Sylvester's Seared Salmon

Fresh Alaskan Salmon – Seared & Slightly Seasoned

All Pet Pal Meals are served with Bottled Water
on Appropriate Petware

*Developed especially to help pets adjust to jet lag and altitude,
this dish is easy to digest and helps to
re-hydrate travel-weary dogs and cats.

(We recommend your pet enjoy these dishes
as a “special treat” and do not stray too far from your
regular diet, as changes in diet may affect animal's digestion.)

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