



WHERE FOOD *BECOMES ART.*

At Borgata, our guest rooms can change into dining rooms with the touch of a button. To order, simply press the “In-Room Dining” button on your telephone and voilà! Your order is on its way. Choose from a wide array of mouth-watering appetizers, hearty entrées and tempting desserts, as well as snacks, treats and beverages. If it’s not on the menu, just ask—we’ll do our very best to fulfill your order. We can take next-day requests, providing the order is placed by 11pm. Cocktail parties can also be arranged through our In-Room Dining Manager. Large orders may require additional preparation time. Buon appetito!

BREAKFAST

beverages

illy Regular and Decaffeinated Coffee, Four Cup Thermal	14
Mighty Leaf Teas, Four Cup Thermal	14
Fresh Pressed Orange, Grapefruit, Carrot Juice	5
V-8, Apple, Prune, Pineapple, Tomato, Cranberry	4
Fiji (500 ml), Pellegrino (250ml)	6
Coke, Diet Coke, Sprite, Ginger Ale	4

liquid breakfast

The Bull & The Goose <i>Red Bull, Grey Goose Vodka</i>	15
Tequila Sunrise <i>Premium Tequila, Fresh Squeezed OJ, Grenadine</i>	12
Borgata Mimosa <i>Champagne & OJ</i>	12
Bloody Mary <i>Absolut Vodka, Bloody Mary Mix, Celery, Tabasco</i>	12

starters, cereals & pastries

Fruit Plate <i>Assorted Seasonal Fruit, Berries, Petite Yogurt Parfait</i>	14
Berries <i>Assorted Seasonal Berries</i>	12
Steel Cut Oatmeal Add Bananas, Strawberries or Blueberries	7 2
Cereal <i>Special K, Rice Krispies, Raisin Bran, Corn Flakes, Fruit Loops, Granola</i> Add Bananas, Strawberries or Blueberries	6 2
Yogurt Parfait <i>Greek Yogurt, Seasonal Berries, Housemade Granola</i>	7
Smoothies <i>Strawberry Banana, Melon, Mixed Berry</i>	8
Smoked Salmon <i>Tomato, Red Onion, Capers, Bagel, Cream Cheese and Chives</i>	20
Breakfast Pastry or Muffin	5
Stone Harbor Pecan Sticky Bun	5

Breakfast Available Daily from 6am-11:30am.

\$5.50 service charge, 18% gratuity and all applicable taxes will be added to your check for your convenience.

eggs & breakfast specialties

Served with breakfast potatoes and your choice of toast

Two Jumbo Eggs Any Style 12

Eggs + 3 = Omelet 15

*Choice of Three: Onions, Peppers, Mushrooms, Spinach,
Bacon, Ham, Cheddar, Swiss, Monterey Jack*

Steak & Eggs 28

8oz. Hanger Steak, Two Eggs Any Style

from the griddle

French Toast 10

Brioche, Powdered Sugar, Vermont Maple Syrup

Buttermilk Pancakes 10

Warm Vermont Maple Syrup

Add Bananas, Blueberries or Chocolate Chips 2

breakfast simplified

South of the Border 14

*Scrambled Eggs, Sausage, Bacon, Peppers, Onions, Jack Cheese,
Pico de Gallo, Salsa Verde, Flour Tortilla*

Borgata Breakfast Sandwich Your Way 15

Choice of Two Eggs Any Style

Choice of Bacon, Pork Sausage, Pork Roll or Chicken Apple Sausage

Choice of American, Swiss or Cheddar Cheese

Choice of Toasted White, Wheat, Rye, English Muffin, Croissant or Kaiser Roll

Breakfast Burger 15

*Large Toasted English Muffin, 6oz. Burger, Egg Any Style, Crispy Hash Brown,
Bacon, Choice of Cheese and Sausage Gravy*

breakfast sides

One Jumbo Egg Any Style 4

Breakfast Potatoes 4

Pork Sausage (2) 5

Applewood Smoked Bacon (5) 5

Chicken Apple Sausage (2) 6

Pork Roll (3) 5

Bagel & Cream Cheese 5

Plain, Sesame, Onion, Poppy Seed

Toast 4

White, Whole Wheat, Rye, English Muffin

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ALL DAY

appetizers

Chicken Tenders 10
BBQ, Buffalo or Honey Mustard Sauce

Chicken Wings 11
BBQ or Buffalo

Signature Mac-n-Cheese 8

Add Ons

Lobster 12

Chicken 8

Bacon 5

Crispy Mozzarella 8
Pomodoro Sauce

Baby Back Ribs 12
Hoisin, Sweet Chili, Scallion

Chilled Shrimp 18
Grilled Lemon, Classic Cocktail Sauce

Sliders 10
Tomato, Bibb Lettuce, Bacon, BBQ Ketchup

snacks

French Fries 5

Kettle Chips 6
Caramelized Onion Dip

Lime Dusted Tortillas 7
Fresh Salsa

Add Guacamole 4

Deep Fried Pretzel Sticks 10
Cheddar Ale Dip

Popcorn 8
Parmesan Cheese, Sea Salt, Extra Butter

Artisan Cheese Plate for Two 18

All Day Menu available daily from 11:30am-6:00am

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soups

Chicken Noodle	7
Tomato	7
French Onion	9

salads

Hearts of Romaine "Caesar"	12
<i>Torn Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Classic Dressing</i>	

Borgata Greens	11
<i>Mixed Baby Lettuces, Tomato, Cucumber, Red Onion, Balsamic Vinaigrette</i>	

Chopped Salad	14
<i>Baby Greens, Cucumber, Bacon, Asparagus, Red Pepper, Avocado, Maytag Blue Cheese, Balsamic Vinaigrette</i>	

Complete Your Salad

Grilled Chicken Breast	8
Atlantic Salmon	10
Shrimp (4)	11
Jumbo Crab Meat	14

sandwiches

Classic Turkey Club	16
<i>Turkey Breast, Smoked Bacon, Iceberg Lettuce, Tomato, Choice of Bread</i>	

Grilled Reuben	16
<i>Corned Beef or Turkey, Swiss Cheese, Sauerkraut, Thousand Island, Rye Bread</i>	

Tuna BLT	14
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Salumi and Arugula Sandwich	17
<i>Prosciutto, Sopressata, Provolone, Arugula, Roasted Pepper and Pesto on a Ciabatta Roll</i>	

Chicken Caesar Wrap	12
<i>Sliced Chicken Breast, Romaine Lettuce, Shaved Parmesan, Classic Caesar Dressing, Flour Tortilla</i>	

Chicken Sandwich	12
<i>Marinated Grilled Chicken, Pickled Tomato, Flash Fried Onion, Garlic Aioli, Caribbean Spice</i>	

Grilled Cheese	8
<i>Choice of American, Cheddar or Swiss</i>	
Add Ham or Smoked Bacon	4

Borgata Burger	14
<i>10oz. Burger, Lettuce, Tomato, Onion, Pickle, Brioche Bun</i>	
Add Cheese, Bacon, Caramelized Onions or Wild Mushrooms	2

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entrées

All entrées except pasta dishes come with choice of vegetable (grilled asparagus, roasted cauliflower or seasonal vegetable) and potato (mashed potatoes or herb-roasted fingerling potatoes)

12oz. NY Strip <i>Roasted Onion Demi-Glace</i>	40
Land & Sea <i>8oz. Filet Mignon & Maine Lobster Tail</i>	MKT
Airline Chicken Breast <i>Wild Mushroom Sauce</i>	28
Jumbo Lump Crab Cakes <i>Tarragon Mustard Butter</i>	34
Maine Lobster Tail <i>Fresh Herb Crust</i>	MKT
Atlantic Salmon <i>Soy Marinated Salmon, Sweet Corn and Thai Chili Risotto, Edamame</i>	30
Mediterranean Shrimp <i>Marinated Shrimp Sautéed in Olive Oil with Garlic, Roasted Tomatoes, Olives, Artichokes and Capers Tossed with Linguine</i>	36
Spaghetti & Meatballs <i>Beef, Veal & Pork, Pomodoro Sauce</i>	22

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ALL IN \$45/\$52

salad

Caesar Salad or Apple and Arugula Salad with
Blue Cheese and Citrus Vinaigrette

entrée \$45

Airline Chicken Breast
Wild Mushroom Sauce

Atlantic Salmon
Soy Marinated Salmon, Sweet Corn and Thai Chili Risotto, Edamame

8oz. Hanger Steak
Roasted Onion Demi

Chicken Alfredo
Tossed with Penne and Asparagus

entrée \$52

Jumbo Lump Crab Cakes
Tarragon Mustard Butter

Mediterranean Shrimp
*Marinated Shrimp Sautéed in Olive Oil with Garlic, Roasted Tomatoes, Olives,
Artichokes and Capers Tossed with Linguine*

Shrimp Alfredo
Tossed with Penne and Asparagus

dessert

NY Cheesecake, Carrot Cake Bar or Chocolate Pot de Crème

pizzas

12" Traditional Cheese	12
Additional Toppings	3
<i>Pepperoni, Sausage, Ham, Bacon, Grilled Chicken, Wild Mushrooms, Roasted Peppers, Caramelized Onions, Spinach, Olives or Tomatoes</i>	

desserts

Banana & Caramel Crème Tart	9
<i>Meringue Peaks with Chocolate Sauce</i>	
NY Cheesecake	9
<i>Fresh Berries with Raspberry Sauce</i>	
Classic Apple Pie	9
<i>Crunchy Streusel Crust with Vanilla Ice Cream</i>	
Carrot Cake Bar	9
<i>Orange Marmalade Sauce</i>	
Chocolate Pot de Crème	9
<i>Chewy Sambuca Cookies with Chantilly</i>	

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WINES

whites by the glass

Pinot Grigio, San Pietro, Italy	9
Chardonnay, Bacchus, California	10
Riesling, Balbach, Germany	12

half bottles

Riesling, Paul Blanck, Alsace	25
Chardonnay, Merryvale 'Starmont,' Napa	33

reds by the glass

Merlot, Jeanne Marie, California	9
Cabernet Sauvignon, Bacchus, California	10
Pinot Noir, Row Eleven, California	12

half bottles

Pinot Noir, King Estate, Oregon	35
Zinfandel, Seghesio, Sonoma	38

champagne and sparkling**half bottles**

Nicolas Feuillatte NV, France	48
Perrier-Jouet NV, France	65
Billecart-Salmon Rose NV, France	97

full bottles

Gramona Cava, Spain	49
Schramsberg Blanc de Blanc, Napa	89
Perrier-Jouet NV, France	104
Veuve Clicquot Brut NV, France	142
Moet et Chandon 'Dom Perignon,' France	475

whites

Chardonnay, Bacchus, California	38
Pinot Grigio, San Pietro, Italy	40
Sauvignon Blanc, Ferrari-Carano 'Fume Blanc', Sonoma	44
Riesling, Balbach, Germany	46
Chardonnay, Simi, Russian River	59
White Blend, Conundrum, California	69

reds

Merlot, Jeanne Marie, California	38
Cabernet Sauvignon, Bacchus, California	38
Pinot Noir, Row Eleven, California	50
Chianti Classico Riserva, San Felice, 'Il Grigio,' Italy	56
Shiraz, d'Arenberg 'Footbolt,' Australia	58
Cabernet Sauvignon, Robert Mondavi, Napa	72
Merlot, Swanson, Napa	75
Cabernet Sauvignon, Faust, Napa	150

SPIRITS AND BEER**vodka**

Absolut		90 (750ml)
Belvedere		150 (Liter)
Ketel One		125 (Liter)
Grey Goose	75 (375ml)	150 (750ml)

gin

Tanqueray		100 (750ml)
Bombay Sapphire	42 (375ml)	125 (Liter)

rum

Bacardi Silver		75 (750ml)
Captain Morgan	42 (375ml)	90 (Liter)

bourbon

Maker's Mark		125 (750ml)
Knob Creek		150 (Liter)

scotch

Dewar's White Label		85 (750ml)
Chivas Regal		125 (750ml)
Johnnie Walker Black Label	65 (375ml)	130 (750ml)

single malt scotch

Macallan - 12 year		175 (750ml)
Glenlivet - 12 year		180 (Liter)

whiskey

Jameson		125 (Liter)
Jack Daniel's	45 (375ml)	125 (Liter)
Crown Royal		100 (750ml)

tequila

Jose Cuervo Gold		80 (Liter)
Patrón Silver	75 (375ml)	150 (750ml)

cordials

Disaronno Amaretto		115 (Liter)
Baileys Irish Cream		115 (Liter)
Grand Marnier		125 (750ml)

cognac

Hennessy VS		150 (Liter)
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There is a \$5.50 delivery charge per order. An 18% gratuity and applicable taxes will be added to your check for your convenience.

beer – domestic

Budweiser, Coors Light, Sam Adams, Michelob Ultra, Bud Light 6

beer – imported

Heineken, Corona, Amstel Light, Stella Artois 7

All bottles include the appropriate garnishes and mixers.
Traditional cocktails available upon request. Please consult with your In-Room Dining Team Member by pressing the “In-Room Dining” button on your telephone.