



IN-ROOM DINING

SPIRITS

vodka

Absolut	100	(liter)
Ketel One	125	(liter)
Grey Goose	75	(375ml)
Grey Goose	160	(liter)
Tito's Handmade	100	(liter)

gin

Tanqueray	115	(liter)
Bombay Sapphire	50	(375ml)
Bombay Sapphire	135	(liter)

rum

Bacardi Silver	80	(liter)
Captain Morgan	42	(375ml)
Captain Morgan	110	(liter)

bourbon

Marker's Mark	125	(750ml)
Knob Creek	175	(liter)

scotch

Dewar's White Label	110	(liter)
Johnnie Walker Black	80	(375ml)
Johnnie Walker Black	185	(liter)

single malt scotch

Glenlivet 12 year	225	(liter)
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whiskey

Jameson	150	(liter)
Jack Daniel's	55	(375ml)
Jack Daniel's	135	(liter)
Crown Royal	150	(liter)

tequila

Jose Cuervo Gold	100	(liter)
Patron Silver	85	(375ml)
Patron Silver	170	(750ml)

cordials

Disaronno Amaretto	115	(liter)
Baileys Irish Cream	115	(liter)
Grand Marnier	125	(liter)

cognac

Hennessy VS	180	(liter)
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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 phone.

BEER

domestic beer 6

Budweiser, Bud Light, Coors Light
Yuengling, Michelob Ultra

imported beer 7

Heineken, Corona, Amstel Light

WINES

half bottles

Champagne, Nicolas Feuillatte, France	48
Riesling, Paul Blanck, Alsace	25
Chardonnay, Merryvale 'Starmont', Napa	33
Zinfandel, Seghesio, Sonoma	38
Merlot, Chateau Simard, France	46

full bottles

champagne & sparkling

Zardetto Prosecco, Italy	48
Schramsburg Blanc de Blancs, Napa	93
Perrier-Jouët Brut, France NV	140
Veuve Clicquot Brut, France NV	148
Moët & Chandon "Dom Perignon," France NV	475

whites

Pinot Grigio, San Pietro, Italy	44
Sauvignon Blanc, Ferrari-Carano 'Fume Blanc,' Sonoma	44
Riesling, Saint M, Germany	45
Chardonnay, Bacchus, California	39
Chardonnay, Sonoma-Cutrer, Russian River Ranches	60
Chardonnay, Flowers, Sonoma	105

reds

Pinot Noir, Lyric by Etude, Santa Barbara	50
Chianti Classico Riserva, San Felice "Il Grigio," Italy	56
Merlot, Jeanne Marie, California	39
Merlot, Rutherford Hill, Napa	68
Cabernet Sauvignon, Bacchus, California	39
Cabernet Sauvignon, 'Director's Cut,' Alexander	64
Cabernet Sauvignon, Robert Mondavi, Napa	92
Cabernet Sauvignon, Faust, Napa	150

BEVERAGES

Cup of Lavazza Coffee 3
Regular or Decaffeinated

Cup of Mighty Leaf Tea 3
*Choice of Chamomile, Breakfast, Earl Grey, Decaf Earl Grey,
Mint or Green*

Fresh Juice 5
Orange or Grapefruit

Juice 4
Choice of V-8, Apple, Cranberry, Pineapple or Tomato

Bottled Water 6
Fiji (500ml) or Pellegrino (250ml)

Soda 4
Choice of Coke, Diet Coke, Sprite or Ginger Ale



IN-ROOM DINING

BREAKFAST ITEMS

Fruit Plate 14
Assorted Seasonal Fruit and Berries

Steel-Cut Oatmeal 7
Add Strawberries, Bananas or Blueberries 2

Cereal 6
Special K, Raisin Bran, Fruit Loops or Frosted Flakes
Add Strawberries, Bananas or Blueberries 2

Yogurt Parfait 7
Greek Yogurt, Seasonal Berries, House Made Granola

Smoked Salmon 20
Tomato, Red Onion, Capers, Bagel, Cream Cheese and Chives

Breakfast Pastry, Muffin or Bagel 5

Stone Harbor Pecan Sticky Bun 5

American Breakfast 12
Two Eggs any Style
Home Fries and Toast
Add Bacon, Pork Sausage or Chicken Sausage 4

Eggs + 3 = Omelet 15
Choice of three: Onions, Peppers, Mushrooms, Spinach, Bacon,
Ham, Cheddar, Swiss, Monterey Jack
Home Fries and Toast

Buttermilk Pancakes 10
Add Chocolate Chips, Bananas or Blueberries 2

Borgata Breakfast Sandwich 15
Choice of Two Eggs Any Style
Choice of Bacon, Pork Sausage or Chicken Sausage
Choice of American, Swiss or Cheddar Cheese
Choice of Bread, English Muffin, Croissant or Kaiser Roll

APPETIZERS, SNACKS & SALADS

Chicken Tenders 10
BBQ, Buffalo or Honey Mustard Sauce

Chicken Wings 11
BBQ or Buffalo

Kettle Chips 6
Caramelized Onion Dip

Lime Dusted Tortillas 7
Fresh Salsa

Chilled Shrimp 18
Grilled Lemon, Classic Cocktail Sauce

Hearts of Romaine "Caesar" 12
Torn Romaine Lettuce, Garlic Croutons, Parmesan Cheese,
Classic Dressing

Borgata Greens 11
Mixed Baby Lettuces, Tomato, Cucumber, Red Onion,
Balsamic Vinaigrette

SANDWICHES

Classic Turkey Club Served with Chips 16
Turkey Breast, Smoked Bacon, Iceberg Lettuce, Tomato,
Choice of Bread

Grilled Cheese Served with Chips 8
Choice of American, Cheddar or Swiss
Choice of Bread
Add Ham or Smoked Bacon 4

Grilled Reuben Served with Chips 16
Pastrami or Turkey, Swiss Cheese, Sauerkraut, Thousand Island,
Rye Bread

Chicken Caesar Wrap Served with Chips 12
Sliced Chicken Breast, Romaine Lettuce, Shaved Parmesan,
Classic Caesar Dressing, Flour Tortilla

Grilled Chicken Sandwich Served with Chips 12
Marinated Grilled Chicken, Lettuce, Tomato, Bacon, Swiss,
Garlic Aioli

Borgata Burger Served with Chips 14
10 oz. Burger, Lettuce, Tomato, Onion, Pickle, Brioche Bun
Add Cheese, Bacon, Caramelized Onions or Wild Mushrooms 2

ENTRÉES

12 oz. NY Strip 34
Roasted Onion Demi-Glace
Choice of Baked or Mashed Potato
Served with Vegetable Du Jour

Herb-Marinated Grilled Chicken Breast 28
Wild Mushroom Sauce
Choice of Baked or Mashed Potato
Served with Vegetable Du Jour

Atlantic Salmon 30
Sun-Dried Tomatoes, Lemon Basil Butter, Crispy Prosciutto
Choice of Baked or Mashed Potato
Served with Vegetable Du Jour

Spaghetti & Meatballs 22
Blend of Chuck, Sirloin & Brisket
Pomodoro Sauce

PIZZAS

12" Traditional Cheese 12

Additional Toppings 3 Each
Pepperoni, Sausage, Bacon, Grilled Chicken, Wild Mushrooms,
Roasted Peppers, Caramelized Onions, Spinach, Olives,
Fresh Mozzarella or Tomatoes

DESSERTS

Chocolate Cake 9

NY Cheesecake 9
Fresh Berries with Raspberry Sauce

CLEVELAND MENU USE ONLY

JOB#: 278937

DATE: 12/11/20

QTY: 3000

DESIGNER: AF / JR

CUSTOMER: Borgata Hotel

PROJECT: IRD Menu Cards

ATTENTION: Robert McIntosh
Gabrielle Bisceglie

PROOF NUMBER:

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COMMENTS:

SIGN & DATE:

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