



Borgata[®]

HOTEL CASINO & SPA

An MGM Resorts Luxury Destination



IN-ROOM DINING

For your convenience, we are offering two contactless service options delivered to you.

CLASSIC SERVICE

This expedited service is conveniently packaged in To-Go containers and delivered to your door.

PREMIER IN-ROOM DINING

Enjoy a traditional table service experience delivered to your door. (\$100 minimum)



A New Beginning

CEREAL & FRUIT

STEEL-CUT POWER OATS 10

Banana, Housemade Granola, Coconut, Chia & Pumpkin Seeds
Add Strawberries, Blueberries or Mixed Berries 2

CEREAL 7

Froot Loops, Frosted Flakes, Cheerios, Corn Flakes, Special K or Raisin Bran
Add Strawberries, Banana, Blueberries or Mixed Berries 2

HOUSEMADE GRANOLA AND GREEK YOGURT PARFAIT 10

Toasted Coconut, Chia Seeds, Pumpkin Seed Granola, Farm-Fresh Berries,
Chia Honey Yogurt, Banana

BORGATA FRUIT PLATE 16

Seasonal Selection of Sliced Fruit and Berries

BAGEL AND A SCHMEAR 7

Sesame, Everything, Plain or Cinnamon Raisin
Philadelphia Cream Cheese: Plain or Strawberry

BREAKFAST SPECIALTIES

AMERICAN BREAKFAST 18

Two Eggs Any Style, Home Fries, Toast,
Breakfast Sausage, Bacon or Chicken Sausage,
Fresh Orange Juice, Grapefruit Juice, Coffee or Tea

CONTINENTAL BREAKFAST FOR TWO 19

Assortment of Petite Muffins, Danish Pastry and Croissant,
Oatmeal, Brown Sugar, Raisins, Fresh Orange or Grapefruit Juice, Coffee or Tea

THREE-EGG OMELET 17

Home Fries & Toast, Choice of American Cheese, Onion, Mushroom, Ham, Peppers,
Bacon, Sausage, Spinach
Replace with Egg White 1

STEAK & EGGS 22

6oz Strip Steak, Two Eggs Any Style, Home Fries, Toast

BORGATA BENEDICT 18

Two Poached Eggs, English Muffin, Canadian Bacon, Hollandaise Sauce, Home Fries
Add Smoked Salmon 5

SMOKED SALMON PLATE 22

Cured Norwegian Salmon, Sliced Red Onion, Chopped Egg, Capers,
Sesame, Everything or Plain Bagel, Cream Cheese Schmear

BUTTERMILK PANCAKES 14

Maple Syrup, Whipped Butter
Add Strawberries, Banana, Blueberries or Chocolate Chips 3

BORGATA BREAKFAST SANDWICH 16

Scrambled Eggs, American Cheese, Sausage Patty, Bacon, Brioche Bun, Home Fries

A \$5.50 Service Charge, 18% gratuity and all applicable taxes will be added to your check for your convenience.
For the safety of our guests and staff, all food will be delivered in single-use containers.

Teasers

CHICKEN WINGS 18

Plain, Buffalo or Asian-Style, Blue Cheese Dressing

CHICKEN TENDERS 19

Barbecue or Honey Mustard

QUESADILLA 16

Flour Tortilla, Cheddar & Monterey Jack Cheeses, Guacamole, Sour Cream, Pico de Gallo
Add Chicken or Shrimp 4

GRILLED CHICKEN CAESAR WRAP 15

Flour Tortilla, Grilled Marinated Chicken, Classic Caesar Salad, Croutons

SOUP

HEARTY CHICKEN NOODLE 12

Wide Egg Noodles, Carrot, Celery, Onion,
Served with Crackers

WOR WONTON SOUP 14

Chicken Broth, Mixed Vegetables, Shrimp, Pork
Wontons, Herbs

PIZZA

12" TRADITIONAL 16

Add Toppings \$1 Each

Pepperoni, Sausage, Bacon, Grilled Chicken, Mixed Mushrooms,
Roasted Peppers, Caramelized Onions, Spinach, Olives

SALAD

Add Salmon 8 or Chicken 6

CLASSIC CAESAR SALAD 15

Romaine, Caesar Dressing, Parmesan Cheese, Garlic Brioche Croutons

SIMPLY SALAD 14

Garden Greens, Baby Kale, Cherry Tomatoes, Cucumber, Red Onion, Balsamic Dressing

BEVERAGES

LAVAZZA COFFEE

Regular or Decaffeinated

12OZ CUP 4

20OZ CUP 6

96OZ BOX 19

CUP OF MIGHTY LEAF TEA 4

Chamomile, Breakfast, Earl Grey, Decaf Earl
Grey, Mint or Green

FRESH JUICE 7

Orange or Grapefruit

JUICE 5

V8, Apple, Cranberry, Pineapple or Tomato

BOTTLED WATER

Fiji (ltr) 9 or San Pellegrino (250ml) 5

SODA 4

Coke, Diet Coke, Sprite or Ginger Ale

RED BULL 6.5

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Main Meal

SANDWICHES

Served With Chips | Substitute Fries 1

BORGATA CLUB 17

Sliced Roasted Fresh Turkey Breast, Bacon, Iceberg Lettuce, Tomato, Mayonnaise, White Bread

THE CHEESEBURGER 18

Pat LaFrieda Ground Beef, Lettuce, Sliced Tomato, Sliced Onion, American Cheese, Bacon, Brioche Bun

MEGA GRILLED CHEESE 13

Sweet Mustard Aioli, American, Provolone & Swiss, Bacon, Brioche Bread

CLASSIC REUBEN 18

Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Rye Bread

ENTREE

GRILLED SALMON 36

Lemon, EVOO, Steamed Rice, Seasonal Vegetable

STEAK FRITES 42

Grilled 12oz Strip Steak, French Fries

CHICKEN PARMESAN 32

Fried Breaded Chicken Breast, Pomodoro Sauce, Grated Parmesan Cheese
Choice of Linguine or Rigatoni

PASTA 23

Garlic Bread, Grated Parmesan Cheese
Choice of Linguine, Rigatoni or Gluten-Free Penne
Choice of Pomodoro, Alfredo or Bolognese Sauce

DON'T FORGET

SIDES

French Fries 7
Potato Chips 6
Croissant 4
Toasted Bread 4
Rice 7
Sautéed Seasonal Vegetable 7

DESSERT 9

NY-Style Cheesecake
Seasonal Fruit Pie
Chocolate Blackout Cake
Pint of Housemade Gelato



Spirits, Beer & More

SPIRITS

VODKA

Absolut	125 (liter)
Ketel One	130 (liter)
Grey Goose	75 (375 ml)
Grey Goose	160 (liter)
Tito's Handmade	125 (liter)

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Tanqueray	140 (liter)
Bombay Sapphire	55 (375ml)
Bombay Sapphire	145 (liter)

RUM

Bacardi Silver	85 (liter)
Captain Morgan	50 (375ml)
Captain Morgan	115 (liter)

TEQUILA

Jose Cuervo Gold	115 (liter)
Patrón Silver	85 (375ml)
Patrón Silver	205 (750ml)

BOURBON

Maker's Mark	145 (750ml)
Knob Creek	195 (liter)

WHISKEY

Jameson	185 (liter)
Jack Daniel's	70 (375ml)
Jack Daniel's	165 (liter)
Crown Royal	175 (liter)

SCOTCH

Dewar's White Label	120 (liter)
Johnnie Walker Black Label	85 (375ml)
Johnnie Walker Black Label	165 (liter)
The Glenlivet 12 year	225 (liter)

COGNAC

Hennessy V.S	250 (liter)
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CORDIALS

Disaronno Amaretto	145 (liter)
Baileys Irish Cream	145 (liter)
Grand Marnier	140 (750ml)

BEER

DOMESTIC 8

Budweiser, Bud Light, Coors Light, Yuengling, Michelob Ultra

IMPORTED 9

Heineken, Corona, Amstel Light

BEYOND BEER

TRULY SELTZER 9

Wild Berry, Lemonade or Tropical Punch

ON THE ROCKS COCKTAILS 12

Margarita, Cosmopolitan or Mai Tai



Wine

HALF BOTTLES

Champagne, Nicolas Feuillatte, France	58
Riesling, Domaine Paul Blanck, Alsace, France	30
Chardonnay, Merryvale 'Starmont', Napa	35
Zinfandel, Seghesio, Sonoma	38
Cabernet/Merlot Blend, Frank Phélan, Bordeaux, France	49

BUBBLES

Prosecco, Mongarda, Italy	48
Blanc de Blancs, Schramsberg, Napa	96
Champagne, Perrier-Jouët Brut, France	178
Champagne, Veuve Clicquot Brut, France	185

WHITES

Pinot Grigio, San Pietro, Italy	44
Sauvignon Blanc, Ferrari-Carano, Sonoma	44
Riesling, Saint M, Germany	45
Chardonnay, Bacchus, California	39
Chardonnay, Sonoma-Cutrer 'Russian River Ranches', Sonoma	60
Chardonnay, Jordan, Sonoma	95

REDS

Pinot Noir, Lyric by Etude, Santa Barbara	50
Merlot, H3, Horse Heaven Hills, Washington	44
Merlot, Rutherford Hill, Napa	75
Cabernet Sauvignon, Bacchus, California	39
Cabernet Sauvignon, Francis Ford Coppola 'Director's Cut', Alexander Valley	64
Cabernet Sauvignon, JB Neufeld, Yakima, Washington	95
Cabernet Sauvignon, Faust, Napa	170

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