



Our in-suite dining service is available from 11:00AM to 11:00PM Monday through Saturday & 4:00PM to 10:00PM Sundays. Breakfast is available daily in our main tower atrium. Please note that not all items are available either before or after 5:00PM. Please consult the Luncheon and Dinner sections of the In-Suite Dining Menu.

To place an order, please dial extension 2020

*All in-suite orders are subject to a \$3.00 delivery fee. There is **NOT** an automatic gratuity included with any In-Suite Dining order.*

Cedar Creek Bistro Luncheon Menu

Served from 11:00AM to 5:00PM.

The Big Salad	12
Black Forest Ham, Boar's Head Oven Gold Roasted Turkey, Cheddar and Mozzarella Cheese, Red & Yellow Grape Tomatoes, and Hard Boiled Eggs, On a Bed of Romaine Lettuce	
Cedar Creek Caesar	8
Romaine Lettuce Tossed with Creamy Caesar Dressing, Red Pepper Croutons, and Asiago Cheese Add Chicken \$3 Add Shrimp \$5	
Ozark Trails	8
Arugula Blend, Candied Pecans, Strawberries, Blueberries, Red Onions, and Feta Cheese Add Chicken \$3 Add Shrimp \$5	
Cobb Salad	11
Boar's Head Oven Gold Roasted Turkey, Bacon, Blue Cheese, Hard Boiled Eggs, Red and Yellow Grape Tomatoes, Green Onion, and Avocado	
Wedge Salad	8
Bacon, Candied Pecans, Baguette Chips, Blue Cheese, and Balsamic Syrup	

Dressing Selections

(Buttermilk Ranch, Bacon Ranch, Dijon Honey Mustard, Balsamic Vinaigrette, Zesty Italian, and Blue Cheese)

GREAT NORTHERN WHITE BEAN SOUP Traditional House-Made Soup with Black Forest Ham **Cup 5**

CHEF'S HOUSE MADE SOUP OF THE DAY Made with Only the Freshest of Ingredients **Cup 5**

SANDWICHES

***All Sandwiches Served With Choice of: Fresh Fried Chips, Fries, Fresh Fruit, or Loaded Baked Potato Salad.**

Sub: Sweet Potato Fries or Side Salad \$3

Fish and Chips **14**

Beer Battered Cod with Seasoned Fries and Malt Vinegar Remoulade

Horseradish Patty Melt **11**

Angus Beef Patty, Horseradish Cheddar Cheese, and Caramelized Onions on Marble Rye

½ lb Steakhouse Burger **12**

Grilled Angus Beef Patty on a Toasted Brioche Bun

Choice of Cheese: American, Swiss, Pepper Jack, Cheddar, or Provolone

Add Guacamole, Mushrooms, or Bacon \$2 per item

Cuban Press **11**

Black Forest Ham, Coffee Rubbed Pulled Pork, Swiss Cheese, Dill Pickles and Stone Ground Mustard on a Hoagie Roll

Italian Press **11**

Genoa Salami, Provolone, Pepperoni, and Arugula on a Ciabatta Roll with Hot Pepper Tapenade

Pinnacle Grilled Cheese **9**

Thick Sourdough with Aged White Cheddar, Provolone, Baby Swiss, Green Onion, and Dijon Honey Mustard. Served with Cup of Soup of the Day.

Monte Cristo **12**

Toasted Thick Sourdough with Ham, Bacon, Baby Swiss, and Havarti. Finished with Powdered Sugar and Raspberry Sauce

Ultimate BLT **11**

Boar's Head Applewood Smoked Bacon, Lettuce, Tomato Jam and Mayo on a Brioche Bun

Classic Club Wrap

11

Boar’s Head Oven Gold Roasted Turkey, Ham, Bacon, American Cheese, Provolone, Spring Greens, Tomato and Cracked Pepper Mayo. Rolled in a rolled Tomato Tortilla

***Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness; especially if you have certain medical conditions.**

***All Applewood Smoked Bacon, Oven Gold Turkey and Cheeses are Boar’s Head Products**



DESSERT MENU

Served from 11:00 AM to 5:00 PM. See Dinner Menu for Dinner Dessert Selections.

Desserts:

- Layered Peach Trifle 6
- Bourbon Pecan Pie 5
- Chocolate Chocolate Cake 6
- Strawberry Shortcake 5
- Chocolate Turtle Cheesecake 6

Cedar Creek Bistro Dinner Menu

Served from 5:00PM to 11:00PM. (Sundays 4:00PM-10:00PM)

Start:

- Pinnacle Crab Cakes** **11**
Remoulade, Arugula, and Lemon Chive Oil
- Savory Cheesy Stuffed Mushrooms** **8**
Cream Cheese, Bacon, Green Onions, and Garlic Butter with Toasted Baguette Chips
- Razorback Dip Duet** **8**
Black-Eyed Pea Hummus, and Roasted Pimento Cheese with Grilled Pita Bread

Fried Portabella Fries	8
Served with a Fresh Horseradish and Whole Grain Mustard Sauce	
House Made Bistro Chips	6
Freshly Fried Potato Chips Tossed with Parmesan, Cracked Pepper and Black Truffle Aioli	
Wedge Salad	8
Bacon, Candied Pecans, Baguette Chips, Blue Cheese, and Balsamic Syrup	
Cedar Creek Caesar	8
Romaine Lettuce Tossed with Creamy Caesar Dressing, Red Pepper Croutons and Asiago Cheese	
House Salad	6
Spring Greens, Red and Yellow Grape Tomatoes with Julienne Vegetables	
Dressing Selections	
Buttermilk Ranch, Bacon Ranch, Dijon Honey Mustard, Balsamic Vinaigrette, Zesty Italian, and Blue Cheese	
Great Northern White Bean Soup	5
Traditional House-Made Soup with Blackforest Ham	
Chef's House Made Soup of the Day	5
Made with Only the Freshest of Ingredients	
<u>Light Side</u>	
The Big Salad	12
Black Forest Ham, Boar's Head Oven Gold Roasted Turkey, Cheddar and Mozzarella Cheese, Red and Yellow Grape Tomatoes, and Hard Boiled Eggs. Served on a Bed of Romaine Lettuce	
Ozark Trails	13
Arugula Blend, Candied Pecans, Strawberries, Blueberries, Red Onions and Feta Cheese. Served with your Choice of Chicken or Shrimp.	
Cobb Salad	11
Boar's Head Oven Gold Roasted Turkey, Bacon, Blue Cheese, Hard Boiled Eggs, Red and Yellow Grape Tomatoes, Green Onion and Avocado	

Entrees:

Sweet Tea Brined Chicken **17**

Bourbon BBQ Glaze, Brown Sugar Sweet Potatoes and Roasted Root Vegetables

*Also Available Herb Rubbed and Grilled Without Sauce

Hand Breaded Colossal Fried Shrimp **19**

Fresh Horseradish Cocktail Sauce, Seasoned House Fries, and Malt Vinegar Napa Slaw

Cedar Plank Salmon **23**

Maple Cream Reduction, Brown Sugar Sweet Potatoes, Caramelized Leeks, and Roasted Root Vegetables

Brown Butter Mountain Trout **21**

Blistered Grape Tomatoes, Smoked Cheddar Stone Ground Grits, Grilled Asparagus, and Bacon Lardons

22oz Bone-in Cowboy Ribeye **Market Price**

Pan Seared with a Caramelized Onion Jus, Roasted Baby Yukons, Grilled Asparagus, and Fried Onion Strings

Fish and Chips **14**

Beer Battered Cod with Seasoned Fries and Malt Vinegar Remoulade

8oz Filet Mignon **Market Price**

Chargrilled and Topped with Black Truffle Butter, Roasted Baby Yukons, and Sautéed Squash Confetti

Peppercorn Crusted Sirloin and Grilled Shrimp **30**

Porter Jus, Smoked Cheddar Stone Ground Grits, and Roasted Root Vegetables

Chef's Daily Feature Entrée **Market Price**

Ask your In-Suite Dining Attendant for Details.

Country Carbonara **18**

Cavatappi Pasta, Ham, English Peas, Parmesan, and Toasted Garlic Breadcrumbs

*Available Vegetarian Style in a Garlic Herb Sauce

Orzo Shrimp Pasta **19**

Lemon Garlic Sautéed Shrimp, Kalamata Olives, Grape Tomatoes, Red Onion, Asparagus, and Feta Cheese

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DESSERT MENU

Served from 5:00PM to 11:00PM. (Until 10PM on Sundays)

Layered Peach Trifle	6
Bourbon Pecan Pie	5
Chocolate Chocolate Cake	6
Strawberry Shortcake	5
Chocolate Turtle Cheesecake	6

CHILDREN'S MENU (For our Guests under12)

Served from 11:00AM to 11:00PM. (Until 10PM on Sundays)

*all children's items come with a choice of Chips, Fresh Fruit Cup, Fries, or Potato Salad, and Juice Box.

Hamburger	7
Chicken Fingers	7
Grilled Chicken Breast with Vegetables	7
Half Turkey Sandwich	7
Peanut Butter and Jelly	6
Grilled Cheese Sandwich	6

Pizza and Light Snacks

Available 5:00PM to 10:00PM Daily

Build-Your-Own-Pizza **10**
Additional Toppings **Each .95**

Choose From: Bell Pepper, Black Olive, Ham, Jalapenos, Mushrooms, Onions, Pineapple, Pepperoni, or Sausage

Four Cheese Pizza **10.95**

Pepperoni **11.95**

Supreme **12.95**
Pepperoni, Sausage, Red & Green Peppers, Black Olives, and Red Onion.

Sweet & Tangy **12.95**
Grilled Chicken, Red Onion, Tomato, and BBQ Sauce

Razorback Dip Duet 8
Black-Eyed Pea Hummus and Roasted Pimento Cheese with Grilled Pita Bread

Cedar Creek Fried Chicken Tenderloins 8
With Hickory Smoked BBQ, Spicy Ranch, or Dijon Honey Mustard

Ozark Quesadilla 10
Grilled Chicken in Adobo, with Tomato, Green Onion, Cheddar & Mozzarella Cheese with Bacon Ranch

Tabasco Chicken Wings 10
Buttermilk Blue Cheese Dressing with Carrots and Celery

In-Suite Dining Beverage Menu

Bottled Beer

AMERICAN PREMIUM BEER

MILLER LITE	4
COORS LIGHT	4
BUD LIGHT	4
BUDWEISER	4
MICHELOB ULTRA	4
FAT TIRE	6
BOULEVARD WHEAT	5.50
SAMUEL ADAMS BOSTON LAGER	5
DIAMOND BEAR PALE ALE	5
DIAMOND BEAR SOUTHERN BLONDE	5
REDO'S APPLE ALE	5.50
WOODCHUCK HARD CIDER	
GREEN OR RED APPLE	5.50
GOOSE ISLAND IPA	5.50

PREMIUM IMPORTED BEER

CORONA EXTRA	5
CORONA LIGHT	5
AMSTEL LIGHT	5.50
BLUE MOON	6
BODDINGTONS	7.50
HEINEKEN	6
NEWCASTLE BROWN	6
PERONI PILSNER URQUEL	6
STELLA ARTOIS	6

Wine Selections

Sparkling

	gl	btl
Chandon Brut, California (187ML)		19
Chandon Brut, California		49
Moet & Chandon		99
Dom Perignon		249

Cedar Creek House Selection

Canyon Road	6.50	24.00
White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, Sauvignon Blanc, or Pinot Noir		

Chardonnay

Mirassou, California		29.00
Clos Du Bois, North Coast, California	10.00	39.00
William Hill, Central Coast, California		37.00
Laguna		53.00

Sauvignon Blanc

Kim Crawford, Marlborough, New Zealand		53.00
Starborough, Marlborough, New Zealand		39.00

Moscato

Mirassou, California		29.00
Mia Dolcea Sparkling		38.00

Pinot Grigio

Ecco Domani, Delle Venezie, Italy	8.50	33.00
Robert Mondavi, Private Selection		38.00

Pinot Noir

Mirassou, California		29.00
Frei Brothers		58.00

Merlot

Red Rock, California		32.00
Genesis by Houge Cellars, Washington	11.00	43.00
Ghost Pines		42.00

Red Blend

Apothic Red		32.00
Ghost Pines		42.00

Malbec

Gascon Reserve		58.00
Almos, Argentina		29.00

Red Zinfandel

Gallo Signature Dry Creek		84.00
Rancho Zabaco, Sonoma County, California		36.00

Cabernet Sauvignon

William Hill, Central Coast, California	10.00	39.00
Louis Martini, Napa Valley, California		84.00
Estancia, Paso Robles, California		41.00
Toasted Head, California	10.00	39.00

Please ask your In Suite Dining Attendant about Arkansas State Alcoholic Beverage Taxes. They are considerable for some items.