



Breakfast Menu

Beverages

Non-Alcoholic Beverages-\$4.00

- Coffee, Hot Tea, Hot Chocolate
- Milk-Chocolate, Whole, 2%, Oat or Almond
- Juice- Orange, Apple, Cranberry, Grapefruit, Tomato
- Pepsi Products
- Iced Tea & Lemonade

Featured Cocktails

Mimosa- \$10.00

Half Champagne, Half Juice- Choose From Orange, Grapefruit or Cranberry- Served with Berries

Bloody Mary or Bloody Maria- \$13.00

Bloody Mary Mix & Titos or Jose Cuervo Served with Lemon, Lime, Celery Stick & Olives

Aperol Spritz- \$12.00

Prosecco and Aperol Served Over Ice

Mocha Martini- \$14.00

Kahlua, Bailey's, Cream, Espresso, and Chocolate Syrup Topped with Whipped Cream

Slopeside Coffee- \$14.00

Fresh Brewed Coffee, Jameson and Bailey's Topped with Whipped Cream

Lighter-Side

✓ Oatmeal - \$8.00

A Bowl of Oatmeal served with Fresh Berries

✓ Yogurt and Granola - \$9.00

A Bowl of Vanilla Yogurt Topped with House-made Granola

✓ Avocado Toast - \$7.00

*Top with One Egg- \$2.00
One Slice Bakery-Fresh Bread- Choice of White, Wheat or Rye Topped with Fresh Avocado Spread

✓ Fresh Seasonal Fruit Bowl - \$9.00

Three-Egg Omelets

All Served with Homefries and Toast- White, Wheat, or Rye

*Substitute Egg Whites -\$2.00

✓ Cheese Omelete- \$12.00

Choice of American, Cheddar, Mozzarella, Swiss

✓ Spinach and Mushroom Omelet- \$13.00

Sauteed Spinach, Mushrooms and Choice of Cheese- American, Cheddar, Mozzarella, Swiss

Western Omelet- \$14.00

Sauteed Peppers, Onion, Ham and Choice of Cheese- American, Cheddar, Mozzarella, Swiss

Mains

✓ Buttermilk Pancakes -\$13.00

*Add Blueberries \$4.00
Three Pancakes Served with Butter and Local Warm Maple Syrup

✓ Pearl Sugar Waffle- \$15.00

Two Waffles Served with Whipped Cream, Sliced Strawberries, and Local Warm Maple Syrup

Two Eggs Breakfast- \$12.00

Two Eggs Cooked to Order, Bacon or Sausage Homefries and Toast- White, Wheat, or Rye

Seven Springs Big Breakfast- \$18.00

Two Pancakes or One Waffle, Bacon or Sausage, Two Eggs Cooked to Order, Homefries and Toast- White, Wheat, or Rye

Ala -Carte

Two Assorted Demi-Danish- \$6.00

✓ Two Slices of Toast- White, Wheat, or Rye \$5.00

Three Pieces Bacon or Sausage- \$6.50

✓ Bagel with Cream Cheese- \$5.00



Appetizers

Corkscrew Calamari \$13

Fried Strips of Calamari Served with Chili Aioli

Apple Onion Flatbread \$13

Caramelized Apples & Onion with 3 Cheese Blend of Fontina, Gruyere & Gouda

Red Pepper Hummus \$14

House-made Hummus Served with Pita Points & Crunchy Vegetable Crudites

Grilled Shrimp Chorizo \$14

Skewered Shrimp and Chorizo with Vodka Romesco Sauce

Salads

Strawberry Spinach Chicken Salad \$15

Tender Spinach with Strawberries, Red Onion, Grilled Chicken, Feta Cheese and Poppy Seed Dressing

House Salad \$6/ \$12

-Available in Half or Full Portion-
Mixed Greens with Red Onion, Tomato, Cucumber and Choice of Dressing

Add Grilled Chicken \$7 | Grilled Steak \$11 | Grilled Salmon \$11

Fruit Plate \$14

Sliced Seasonal Fruit Served with Granola, Yogurt, and Cream Cheese Banana Bread
*Bread Made In-house and May Come in Contact with Nuts

Soup and Salad Bar \$18

Chefs Selection of 2 Soups, Salad Bar, and a Hot Entrée

*See Server for Availability

Sandwiches & Wraps

Served with Kettle Cooked Chips | Substitute with Fries \$3 | Substitute with Side Salad \$4

Beef Dip \$21

Shaved Prime Rib, Smoked Provolone, Balsamic Onions on a Steak Roll with Creamy Tiger Sauce

Cranberry Chicken Salad Wrap \$17

Poached Chicken Breast, Dried Cranberries, Celery, Onion, Hard Cooked Eggs Mixed with Mayo on a Flour Tortilla -Served Chilled-

Turkey Bacon Club (Triple Decker) \$18

Smoked Turkey Breast, Bacon, Lettuce, Tomato, American Cheese on Sourdough with Olive Oil Mayo

Strawberry Arugula Grilled Cheese \$18

Roasted White Balsamic Strawberries w/ Brie Cheese and Arugula on Sourdough

Burgers

Served with Kettle Cooked Chips | Substitute with Fries \$3 | Substitute with Side Salad \$4

Zing Zang Burger \$20

1/2 LB Angus Burger Topped with Roasted Banana Pepper, Grilled Onion and Vodka Tomato Sauce

All American Burger \$18

1/2 LB Angus Burger with American Cheese, Lettuce, Tomato, Onion and Pickle

North Woods Burger \$19

1/2 LB Angus Burger with Wild Mushroom Demi-Glace and Swiss Cheese

Have your Sandwich, Wrap or Burger Made with Beyond Meat for an Additional \$3



Gluten Free or Gluten Free Option Available

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Appetizers

- GF Ahi Tuna \$17**
Seared Ahi Tuna Served with Wasabi, a Teriyaki Glaze, and Wakame
- Grilled Shrimp Chorizo \$14**
Skewered Shrimp and Chorizo with Vodkas Romesco Sauce
- ✓ Heirloom Tomato & Burrata Cheese Bruschetta \$15**
Marinated Heirloom Tomatoes, Pesto, Balsamic, Roasted Garlic w/Burrata Cheese and Toasted French Baguette

Oysters Bienville \$22

Baked Oysters on the Half Shell Topped with Shrimp, Applewood Bacon, Shallots, Bell Peppers, Button Mushrooms, Parmesan Sauce and Buttered Panko

Steak Skewers \$19

Grilled Sirloin on a Bed of Caramelized Mushrooms and Onions Topped with Smoked Bleu Cheese

Soup

Soup Du Jour \$9

French Onion \$10

Slow Cooked Onion Broth with Sliced Onions Topped with a Parisian Crostini and Melted Provolone Cheese

Avgolemono \$9

(Greek Lemon Chicken Soup)

Flavorful Broth Made from Chicken Stock with Rice, Carrot, Celery, Green Onion and Lemon

Salads

Add Grilled Chicken \$7 | Grilled Steak \$11 | Grilled Salmon \$11

- ✓ Pittsburgh Grilled Salad \$14**
A Bed of Mixed Greens Topped with Tomato, Onion, Cheddar, and French Fries

Caesar Salad \$14

Chopped Romaine Lettuce with Shaved Parmesan Cheese, Croutons, and Caesar Dressing

- ✓ GF Watermelon Burrata Salad \$18**
Fresh Watermelon Tossed with Heirloom Tomatoes, Burrata Cheese and a Red Wine Vinaigrette

- ✓ GF Shaved Vegetable and Apple Salad \$14**
A Refreshing Mix of Cauliflower, Snap Peas, Asparagus, Red Onion, Apple, Radicchio & Parsley Topped with Sunflower Seeds, and a Ginger Dijon Dressing

Entrees

GF **Sticky Chicken \$24**
Sautéed Chicken Breast with Honey, Apple Cider Sauce Served with Roasted Garlic Mashed Potatoes and Vegetable Du-jour

Shrimp Linguine \$24
Jumbo Shrimp Sautéed in Butter with Garlic, Oven Roasted Tomatoes and Green Onion. Finished with a Lemon Cream over Linguine

Half Chicken \$24
Half Chicken Roasted with Watermelon BBQ Sauce, Fresh Baked Cornbread, Pan Seared New Potatoes and Vegetable Du-jour, with a Watermelon Garnish

V **Beyond Rigatoni Bolognese \$24**
Plant Based Ground Protein Tossed with Rigatoni and Red Wine Tomato Sauce

Blackened Salmon \$33
8 oz. Salmon Fillet Blackened with Cajun Spice Served with Black Bean Salsa, Tequila Lime Crème, Roasted New Potatoes, and Vegetable Du-jour

Prime Rib \$43
14 oz. Slow Roasted Prime Rib Served with Horseradish Crème and Au-jus, Paired with Roasted Garlic Mashed Potatoes and Vegetable Du-jour

N.Y. Strip Steak \$48
12 oz. Strip Steak with Duck Fat Pearl Onions, Hotel Maître d' Butter, Red Wine Demi Served with Roasted Garlic Mashed Potatoes and Vegetable Du-jour

Petite Filet and Stuffed Shrimp \$49
5 oz. Filet Mignon with Wild Mushroom Demi, Crab Stuffed Shrimp Paired with Roasted Garlic Mashed Potatoes and Vegetable Du-jour

Desserts

GF **Crème Brulee \$11**
A Classic French Dessert composed of a Rich, Creamy Custard Topped with Caramelized Sugar, Crème Chantilly, and Fresh Fruit

Strawberry Shortcake \$11
Our House-made Angel Food Cake. Topped with Macerated Strawberries and Crème Chantilly

Lemon Blueberry Cheesecake \$11
Seven Springs Traditional Cheesecake with a Twist. A Thick, Creamy Cheesecake Flavored with Tangy Lemon and Blueberries, Topped with House-made Blueberry Compote

Stout Beer Cake \$11
Stout's Rich Coffee and Dark Chocolate Notes Offer the Perfect Flavor Profile for an Amazing Chocolate Cake. Topped with Chocolate Ganache and Chocolate Curls.

***All Desserts are Made In-house and
May come in Contact with Nuts**

V Vegetarian



Gluten Free or Gluten Free Option Available

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.