



Room Service

Room Service available 24 hours.
Courtyard delivery only available between 6 a.m. – 10 p.m.

JOHN ASCUAGA'S
Nugget

Breakfast

Served 6:00 a.m.–11:00 p.m.

Juices, Fruits & Cereals

Freshly Squeezed Orange Juice	3.95	Half Grapefruit	3.95
Assorted Chilled Juices	3.50	Fresh Fruit Cup	4.95
Berries or Melon in Season	4.75	Hot or Cold Cereal with Milk or Cream	4.95
Strawberry Yogurt, Fresh Fruit and Granola Parfait		5.95	

Continental Breakfast

Toast, Croissant or Danish Pastry, Butter and Preserves,
Choice of Chilled Juice and Coffee, Tea or Milk
9.75

Breads & Bakeshop Specialties

John's Bread Basket	6.95	Assorted Bagels <i>With Cream Cheese</i>	4.50
Combo of Mini Croissants, Muffins, Danish and Cinnamon Rolls			
Toast and Preserves	3.25	Smoked Salmon <i>With Bagel and Cream Cheese</i>	11.75

Complete Nugget Breakfasts

*All except Buckaroo Breakfast and Eggs Benedict served with Hash Browns,
Toast, Butter & Preserves*

Two Egg Platter	10.25	Eggs Benedict	12.25
Farm Fresh Eggs prepared to your liking, and accompanied by your choice of Thick Smoked Bacon, Link Sausages or Country Sliced Ham		Poached Eggs on an English Muffin with Canadian Bacon and Hollandaise Sauce. Served with Fresh Fruit	
Original Joe's Scramble	10.95	Steak and Eggs	17.25
San Francisco's famous Scrambled Egg Dish with Ground Beef, Spinach, Mushrooms, Onions and Parmesan Cheese		8 oz. New York Steak, served with Two Eggs prepared to your liking	
Build Your Own 3 Item Omelet	11.95	Buckaroo Breakfast	9.25
Your Choice of: Three Cheeses, Mushrooms, Ham, Bacon, Sausage, Onions, Peppers or Tomatoes		Your choice of Buttermilk Pancakes, Walnut Cinnamon French Toast or Golden Brown Waffle	
Additional items add .85 each		<i>Served with Whipped Butter and Syrup</i>	

Beverages

Coffee small (1-2 people)	5.95	Milk or Buttermilk	3.95
large (2-4 people)	8.95	Hot Chocolate	3.25
Pot of Tea (per person)	4.95	Soft Drinks	3.25
<i>Assorted Teas Available</i>		Bottled Water	3.50

Substitutes Available: Non-Fat Milk • Margarine • Salt Substitute
\$5.00 minimum order, \$2.00 in-room dining charge. 15% gratuity and tax will be added.
Please dial 3 for Room Service.

Lunch & Dinner

Served 11:00 a.m. – 11:00 p.m.

Starters and Soups

Soup Du Jour

Cup 3.50 Bowl 4.95

Oyster Bar Boston Clam Chowder

Cup 4.25 Bowl 6.95

A Bowl of Chili Con Carne

6.95

Homemade Chili with Beans and Melted Cheddar,
served with a Buttermilk Biscuit

Salads

Caesar Salad

8.95

with Grilled Breast of Chicken

12.25

with Seared Large Shrimp

15.95

Combination Seafood Salad

17.95

Freshly cut Mixed Greens topped
with Crab Meat and Shrimp, served
with your choice of dressing

Chef's Salad Bowl

12.25

Julienne of Ham, Turkey, Roast Beef, Swiss Cheese
on Garden Greens with Tomato and Hard Boiled Egg,
served with your choice of dressing

Mixed Green Salad

5.95

Your Choice of Dressing

Cobb Salad Wrap

7.25

Bacon, Blue Cheese, Chicken, Tomatoes, Olives and
Iceburg Lettuce served with your choice of dressing

Fresh Fruit Platter

12.95

Seasonal Fresh Fruit with Yogurt and Banana Bread

Hearth Baked Pizzas

Three Cheese & Fresh Basil

9.95

Pepperoni

11.95

Build Your Own 3 Topping Pizza

12.95

Your Choice of:

*Roasted Green & Red Peppers, Mushrooms,
Artichokes, Onions, Olives, Feta Cheese
Sausage, Pepperoni*

Additional Toppings each

1.00

Shrimp or BBQ Chicken

2.00

Sandwiches & Burgers

Served with Fresh Fruit and your Choice of

French Fries, Cole Slaw, or Homemade Potato Salad

Gabe's Deli Sandwich

10.25

A stack of Hot Pastrami and Corned Beef
with Swiss Cheese on Rye Bread

John's Club

11.25

A Triple Decker with Turkey, Bacon, Lettuce and Tomato
with your Choice of toasted bread

French Dip

11.25

Thinly sliced Roast Sirloin of Beef on a Grilled
French Roll, Au Jus

Jack's Valley Chicken Melt

11.95

Grilled Breast of Chicken brushed with
Oriental Barbecue Sauce, topped with Ham and
melted Mozzarella Cheese, on your choice of
Sesame Seed Bun or grilled French Roll

New York Steak Sandwich

17.25

Broiled 8 oz. New York Steak served on a Grilled
French Roll with Sautéed Mushrooms and Onions

Chicken Caesar Wrap

9.95

A Tomato Flavored Tortilla filled with
Chicken Caesar Salad

Nugget Veggie Wrap

8.95

Stuffed with Seasoned Sautéed Vegetables
and two melted cheeses

Quarter Pound Burger

8.95

Our own blend made with specially selected Beef

with Cheese add 1.00

with Bacon add 2.00

Our Famous "Awful Awful"

10.95

Served at the Nugget for over five decades,
this bountiful, Double Patty Cheeseburger feast
has always satisfied our hungriest guests.
Served with all the trimmings

Seasoned Turkey Patty or Garden Burger

8.95

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Lunch & Dinner

Served 11:00 a.m.–11:00 p.m.

Entrees

*All items served with Soup Du Jour or Mixed Salad, Roll and Butter,
Fresh Vegetable and your choice of Baked Potato, French Fries or Mashed Potatoes*

Our Famous Jackpot Steak A delicious 9 oz. filet mignon with Maytag Blue Cheese and Red Wine Demi-Glaze	35.95	Fresh Catch of the Day A Delicious Dish Featuring the Finest, Freshest Fish Available	26.95
New York Steak U.S. Choice 11 oz. boneless Steak broiled to perfection	33.95	Jumbo Golden Gulf Prawns Deep-Fried and served with Tartar and Cocktail Sauce	22.95
Roasted Prime Rib of Beef Encased in Rock Salt, slowly Roasted to perfection, served with a Beef Essence and Creamy Horseradish	29.95	Pasta Scampi Jumbo Prawns and Mushrooms Sautéed in a Creamy White Wine and Garlic Sauce. Served over Fettuccini Pasta	25.95
Basque Garlic Chicken Breast An Ascuaga Family Old World Recipe with Red and Green Peppers, Tomatoes, Smoked Ham, Garlic and White Wine	21.95	English-Style Fish & Chips The All-Time Favorite Fish Offering on Rosie's Café Menu. Served with Malt Vinegar and Tartar Sauce	18.95

Snacks & Nibbles

Jumbo Prawns on Ice (5 each) With Housemade Cocktail Sauce	14.95
Chicken Fingers (6 each) With Cool Ranch Dressing	10.95
Spicy Chicken Wings (per dozen) Served with Celery Sticks and Ranch Dressing	12.95
Dips and Chips (serves 2 people) Guacamole, Onion, and Cheddar Cheese Dip served with Potato Chips and Tostada Chips	11.95
Nachos Crispy Corn Chips with Cheese Sauce, Diced Tomatoes, Onions, Jalapeños and Olives	12.50
Mixed Nuts (12 oz. Bowl)	18.00
Assorted Cheese with Fruit & Crackers (serves 2 people)	18.50
Bowl of Pretzels, Potato Chips or Tostada Chips	10.95

Daily Desserts

All of our delicious pies and cakes are made fresh daily in the Nugget Bakery. Ask for today's selection

Individual Servings of:	
Fruit Pie	4.95
<i>A la Mode</i> add 1.25	
Cream Pie	4.95
Cake	4.95
Cheesecake	5.50
Assorted Ice Cream or Sherbet	4.95

Beverages & Fountain Treats

Coke, Diet Coke, Root Beer or Sprite	3.25
Iced Tea or Iced Coffee	3.25
Milk Shake	5.95
Coffee small (1-2 people)	5.95
large (2-4 people)	8.95
Selection of Hot Teas	4.95
Hot Chocolate	3.25
Milk	3.95
Bottled Water	3.50

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Late Night Menu

Served 11 p.m. –6:00 a.m.

Juices, Fruits & Cereals

Freshly Squeezed Orange Juice	3.95	Half Grapefruit	3.95
Assorted Chilled Juices	3.50	Fresh Fruit Cup	4.95
Hot or Cold Cereal with Milk or Cream		4.95	

Continental Breakfast

Toast, Croissant or Danish Pastry, Butter and Preserves. Choice of Chilled Juice and Coffee, Tea or Milk 9.75

Complete Nugget Breakfasts

Breakfasts except Buckaroo Breakfast & Eggs Benedict served with Hash Browns, Toast, Butter & Preserves

Two Egg Platter Farm Fresh Eggs prepared to your liking, and accompanied by your choice of Thick Smoked Bacon, Link Sausages or Country Sliced Ham	10.25	Huevos Rancheros Two Eggs Cooked Any Style, Served Over a Warm Flour Tortilla Topped with Refried Beans, Hot Juan Salsa and Cheddar Cheese	10.95
Buckaroo Breakfast Your Choice of Buttermilk Pancakes, Walnut Cinnamon French Toast or Golden Brown Waffle <i>Served with Whipped Butter and Syrup</i>	9.25	Build Your Own 3 Item Omelet Your Choice of: Three Cheeses, Mushrooms, Ham, Bacon, Sausage, Onions, Peppers or Tomatoes Additional items add .85 each	11.95

Original Joe's Scramble

Scrambled Eggs Mixed with Our Special Ground Beef, Seasoned with Herbs and Combined with Fresh Spinach Then Topped with Parmesan Cheese 10.95

Sandwiches & Burgers

Served with Fresh Fruit and your Choice of French Fries, Cole Slaw, or Homemade Potato Salad

John's Club A Tripple Decker with Turkey, Bacon, Lettuce and Tomato. Your Choice of Toasted Bread	11.25
French Dip Thinly sliced Roast Sirloin of Beef on a Grilled French Roll, Au Jus	11.25
Jack's Valley Chicken Melt Grilled Breast of Chicken brushed with Oriental Barbecue Sauce, topped with Ham and melted Mozzarella Cheese served on your choice of Sesame Seed Bun or grilled French Roll	11.95
Quarter Pound Burger Our own blend made with specially selected Beef <i>with Cheese</i> add 1.00 <i>with Bacon</i> add 2.00	8.95
New York Steak Sandwich Broiled 8 oz New York Steak Served on a Grilled French Roll Topped with Grilled Mushrooms & Onions	17.25
English-Style Fish & Chips The All-Time Favorite Fish Offering on Rosie's Café Menu. Served with Malt Vinegar and Tartar Sauce	18.95

Salads & Snacks

Caesar Salad <i>With Grilled Chicken Breast</i> <i>With Seared Jumbo Shrimp</i>	8.95 11.25 15.95
Chef's Salad Bowl Julienne of Ham, Turkey, Roast Beef & Swiss Cheese on Garden Greens with Tomoto & Hard Boiled egg served with your choice of dressing	12.25
Fresh Fruit Platter Seasonal Fresh Fruit with Yogurt & Banana Bread	12.95
Nachos Crispy Corn Chips with Cheese Sauce, Diced Tomatoes, Onions, Jalapenos and Olives	10.50
Spicy Chicken Wings (per dozen) Served with Celery Sticks and Ranch Dressing	12.95
Chicken Tenders (6 each) Served with Celery Sticks and Ranch Dressing	12.95
Beverages - Please see Lunch and Dinner Page or Beer and Wine page	

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Beer & Wine

Beer

Budweiser, Bud Light, Coors Light, Miller Genuine Draft, Miller Lite	4.50
O'Doul's (Non-Alcoholic)	4.50
Corona, Fat Tire, Heineken, Sierra Nevada Pale Ale	5.50

Wine List

Sparkling

Individual servings-187ml	
Freixenet Brut	5.50
Martini and Rossi Asti	7.00
Mumm Cuvee Napa	9.00
Half Bottles-375ml	
Schramsberg Blanc de Blanc	31.00
Full Bottles-750ml	
Korbel Brut	28.00
Moet White Star	57.00

White Wines

Sauvignon Blanc	
Kenwood Vineyards 375ml	14.00
Handley Cellars	27.00
Riesling	
Chateau Ste. Michelle	20.00
Chardonnay	
Kendall-Jackson 375ml	17.00
Landmark Vineyards 375ml	30.00
Sebastiani Vineyards	27.00
Sonoma Cutrer	38.00
Rombauer Vineyards	47.00

Blush Wine

White Zinfandel	
Beringer Vineyards	23.00

Red Wines

Pinot Noir	
Estancia Estates 375ml	16.00
Steele Wines	37.00
Truchard Vineyards 375ml	25.00
Carrefour Vineyards	55.00
Merlot	
Chateau Ste. Michelle	27.00
Hahn Estate 375ml	14.00
Markham Vineyards	39.00
Rombauer Vineyards	49.00
Whitehall Lane Winery 375ml	26.00
Zinfandel	
Ravenswood 375ml	16.00
Seghesio Family Vineyard	28.00
Cabernet Sauvignon	
Alexander Valley Vineyards	35.00
Duckhorn Vineyards, Decoy	49.00
Geyser Peak Vineyards 375ml	19.00
Merryvale Vineyards 375ml	26.00
Sebastiani Vineyards	28.00

Non-Alcohol Selections

Martinelli's Sparkling Cider	10.00
Ariel Chardonnay	16.00
Ariel Cabernet Sauvignon	16.00

All wine prices are per bottle. \$5.00 minimum order, \$2.00 in-room dining charge. 15% gratuity and tax will be added.
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Please inquire with your room service associate for further selections of fine wines and spirits, including mixed drink cocktails, full bottle sales and complete hospitality bar service.