

# **BREAKFAST**

Monday - Friday: 6:00 AM - 10:00 AM | Saturday - Sunday: 6:00 AM - 12:00 PM

Ask Your Server About Our Seasonal Specials

## **TRADITIONAL BENEDICT 25**

Toasted English Muffin topped with Canadian Bacon, poached eggs and fresh hollandaise sauce. Served with Seasoned Yukon Gold Breakfast Potatoes

## **COUNTRY FRIED STEAK AND EGGS 27**

4 Ounce steak, pounded, breaded and fried to a crisp golden brown, smothered with pepper gravy. Served with 2 eggs fixed any way you like, Yukon Gold Breakfast Potatoes and toast.

## **THE INDY 27**

Freshly Squeezed Juice, Two Eggs any style, choice of Applewood Smoked Bacon or Sausage Links, seasoned Yukon Gold Breakfast Potatoes, Toast with Butter and Preserves. Served with your choice of Freshly Brewed Coffee or selection of Fine Teas

## **CALIFORNIA BREAKFAST SANDWICH 19**

Avocado, bacon, egg and goat cheese, fried egg on a toasted Brioche bun. Served with Seasoned Yukon Gold Breakfast Potatoes or fresh fruit.

## **SAUSAGE BREAKFAST SANDWICH 19**

A toasted English muffin, sausage patty, melted cheddar and fried egg. Served with your choice of Yukon Gold Breakfast Potatoes or fresh fruit.

## **BELT CROISSANT SANDWICH 19**

Bacon, egg, lettuce, tomato, served on on a toasted croissant. Served with your choice of Yukon Gold Breakfast Potatoes or fresh fruit.

## **BUTTERMILK PANCAKES 19**

Triple Stack of Fluffy Buttermilk Pancakes, Butter and Local Indiana Maple Syrup  
Enhancements (+\$2): Blueberries | Bananas | Chocolate Chips

## **BRIOCHE FRENCH TOAST 19**

Thick Sliced Local Brioche French Toast Dusted with Powdered Sugar served with Butter and Local Indiana Maple Syrup  
Enhancements (+\$2): Berry Compote | Bananas Foster Sauce

## **CHICKEN AND WAFFLES 21**

Three Crispy Buttermilk Hand Battered Chicken Tenders, Belgium Waffle, Indiana Maple Butter with choice of Local Indiana Maple Syrup  
Enhancements (+\$2): Sausage Gravy | Egg Your Way

## **BISCUITS AND GRAVY 20**

Two Buttermilk Biscuits topped with Local Smoking Goose Sausage Gravy served with Seasoned Yukon Gold Breakfast Potatoes  
Add Egg (+\$2): Over Easy | Over Medium | Sunny Side Up | Poached | Scrambled

## **CONRAD CONTINENTAL BREAKFAST 20**

Assorted Breakfast Pastries, Seasonal Sliced Fresh Fruit, Freshly Squeezed Juice, Coffee or Selection of Fine Teas

## **OATMEAL 13**

Raisins, Milk, Brown Sugar  
Peach with Maple Syrup and Pecans

## 3- EGG OMELETS

*Egg Whites available upon request*

### THREE EGG OMELET 20

Served with Seasoned Yukon Gold Breakfast Potatoes

Choice of three ingredients: Cheddar | Swiss | Goat Cheese | Smoked Bacon | Cured Ham | Pork Sausage  
| Fresh Tomato | Sweet Peppers | Onions | Roasted Mushrooms | Spinach

Choice of toast: Wheat | Sourdough | English Muffin | Brioche | Gluten Free (UdI)

### INDIANA BREAKFAST SCRAMBLE 20

Choose your fillings from the options above, scrambled with cheddar cheese and hash browns. Served with choice of toast.

## LIGHT BITES

### FRESH FRUIT SMOOTHIE 9

Green Energy | Berry Antioxidant | Immune Booster

### ASSORTED CEREALS 8

Ask about our current selection of breakfast cereals

### ASSORTED FRESHLY BAKED PASTRIES 9

A selection of fresh baked pastries

### SEASONAL SLICED FRESH FRUIT 13

Cantaloupe, Honeydew, Pineapple, Blackberries, Strawberries, Blueberries

### YOGURT PARFAIT 13

Enticing layers of granola, fresh berries and Greek yogurt

## BEVERAGES

### VOSS BOTTLED WATER 7

### COFFEE 9

Lavazza Coffee

### TEA 9

### JUICE 9

Orange | Grapefruit | Tomato | V8 | Apple | Cranberry | Pineapple

### MILK 6

Whole | Skim | 2% | Chocolate | Soy

### MIMOSA 16

### BLOODY MARY 16

\*A \$5.00 DELIVERY CHARGE AND 21% GRATUITY WILL BE ADDED TO EACH ORDER

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions.

# DINNER

Monday - Sunday: 5:00 PM- 11:00PM

## SOUPS

### LEMON CHICKEN & WILD RICE 11

Herb grilled chicken breast, wild rice, herbs and vegetables in a hot broth and a hint of lemon.

### SOUP DU JOUR 11

Ask about our seasonal soup of the day

## SALADS

### HEARTS OF ROMAINE 13

Romaine lettuce, grape tomatoes, crispy prosciutto, Parmesan crisp, and traditional Caesar dressing

### SIMPLY GREENS 13

Organic mixed greens, grape tomatoes, cucumbers, crisp sweet potatoes, avocado, Maytag bleu cheese crostini and white balsamic vinaigrette

### CHEF'S CREATION 15

Mixed greens and romaine topped with ham, turkey, hard-boiled egg, mozzarella and cheddar cheese, tomato and bacon with your choice of dressing

Add Protein to Any Salad: Chicken 5 | Shrimp 9 | Salmon 9

Dressing Choices: White Balsamic Vinaigrette, Italian, Ranch, Bleu Cheese, Thousand Island, Honey Mustard, French

## SANDWICHES

*Served with your choice of French Fries, Sweet Potato Fries or Fruit Cup*

### BLACK ANGUS BURGER 19

Black Angus Burger on Toasted Buttery Artisan Bun, Applewood Smoked Bacon, Smoked Gouda Cheese, Caramelized Onion Jam, Lettuce, Tomato, Onion and Pickles

### SMOKED TURKEY CLUB 16

Smoked Sliced Turkey Club on Artisan Wheat Bread, Applewood Smoked Bacon, Herb Aioli, Smoked Gouda Cheese, Lettuce and Tomato

### SALMON BLTA 17

Sliced smoked salmon on a toasted brioche bun, Applewood Smoked Bacon, Herb Aioli, crispy Bibb lettuce and avocado.

## ENTREES

### FILET OF BEEF 43

8oz Hand Cut Filet grilled to your perfection your specifications, served with merchant sauce, mashed potatoes and sauteed vegetables.

### SEARED SALMON 35

8oz cut of Seared Salmon with a red pepper gastrique, zesty pineapple mango salsa,

### GRILLED CHICKEN BREAST 30

Topped with a lemon caper beurre blanc, fresh steamed vegetables, and a sundried tomato mushroom risotto

### PENNE PASTA 30

Penne Pasta tossed in a Bolognese sauce topped with shaved parmesan cheese and a toasted garlic baguette

# COMFORT FOODS

## CHICKEN WINGS 15

Choice of Buffalo, Sweet Thai Chili or BBQ Sauce. Served with Celery, Ranch or Bleu Cheese

## SOUTHERN STYLE CHICKEN TENDERS 17

Your choice of Buffalo, BBQ, Honey Mustard or Ranch. Served with steak fries

## 10" TWO-TOPPING PIZZA 21

Choice of toppings: Pepperoni, Sausage, Ham, Bacon, Grilled Chicken Breast, Mushrooms, Sweet Peppers, Black Olives, Tomatoes, Spinach

## KIDS MENU

Served with your choice of French Fries, Sweet Potato Fries or Cup Fruit

### GRILLED CHEESE SANDWICH 9

### CHEESE PIZZA 11

### MACARONI & CHEESE 11

### CUP OF SEASONAL FRUIT OR GREEK YOGURT 9

### PB & J 11

Strawberry Jelly | Grape Jelly

### CHICKEN FINGERS 11

Dipping Sauce: Buffalo Sauce | BBQ | Ranch | Honey Mustard

## DESSERTS

### WHITE CHOCOLATE CHEESECAKE 10

Topped with seasonal fruit compote

### ICE CREAM 11

Served by the pint. Choice of Vanilla or Chocolate

### FRESH BAKED CHOCOLATE CHIP COOKIES 12

Served with choice of milk: Skim, Low Fat, Whole, Soy

## BEVERAGES

### VOSS BOTTLED WATER 7

### SPARKLING NATURAL WATER 7

### COFFEE 9

Lavazza Coffee

### COCA-COLA PRODUCTS 5.50

Coke | Diet Coke | Sprite

### FRESHLY BREWED ICED TEA 6

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# BAR

## WINE

### BY THE GLASS

#### SPARKLING

Santa Margherita Prosecco (Trentino-Alto, Italy) 14 | 31

#### WHITE

Santa Margherita Pinot Grigio (Trentino-Alto, Italy) 15 | 30

Shooting Star Sauvignon Blanc (Lake County) 12 | 24

J Lohr Chardonnay (California) 11 | 12

#### RED

Cline Cellars Zinfandel (California) 10 | 20

Steele Pinot Noir (Carneros) 15 | 30

Steele Cabernet Sauvignon (Red Hills Lake County) 14 | 28

Carpineto Chianti Classico (Chianti, Italy) 17 | 34

*Glass | Half Bottles (375 ml)*

### BY THE BOTTLE

#### SPARKLING

Paul Cheneau Cava (Penedes, Spain) 40

Mumm Napa Brut Prestige (Napa Valley) 60

Nicolas Feuillatte (Ponsardin, France) 110

Dom Perignon Vintage Brut (Epernay, France) 395

#### WHITE

William Hill Estate Chardonnay (Central Coast) 38

Frei Brothers Reserve Chardonnay (Russian River Valley) 51

Cakebread Chardonnay (Napa Valley) 105

Villa Maria Cellar Selection (Marlborough, New Zealand) 54

Maso Canali Pinot Grigio (Trentino, Italy) 54

Covey Run Riesling (Washington) 38

Primo Amore Moscato (Italy) 38

#### RED

Irony Pinot Noir (Monterey County) 45

Argyle Pinot Noir (Willamette Valley, Oregon) 69

Silverado Cabernet Sauvignon (Napa Valley) 105

Bogle Old Vine Zinfandel (Clarksburg) 45

## BEER

Sun King Local Craft Beer 9

Sunlight Cream Ale | Wee Mac Scottish Ale | Osiris Pale Ale

Domestic 6

Budweiser | Bud Light | Miller Lite | Sam Adams

Imported 7

Corona | Heineken | Amstel Light | Stella Artois

## COCKTAILS

Ask your server about our cocktail offerings