

Breakfast
7am – 11am

FRESH FROM THE FARM

Two Eggs Your Way*	14.50
boiled, fried, scrambled or poached with country-style potatoes, wheat or white toast	
Three-Egg Omelet	15.50
create your own special omelet with your choice of bell peppers, mushrooms, tomato, spinach, ham, bacon, onions and jalapeño with country-style potatoes, wheat or white toast	
Egg White Omelet	15.50
cheddar cheese, asparagus, spinach, mushrooms, tomatoes with country-style potatoes, wheat or white toast	
Corned Beef Hash & Eggs*	16.50
two eggs any style, your choice of wheat or white toast	

VISTA FAVORITES

Steaks & Eggs*	20.50
grilled sirloin steak with your choice of poached, fried or scrambled eggs served with breakfast potatoes	
Eggs Benedict*	16.50
two poached eggs, english muffin, canadian bacon and hollandaise sauce	
Lox & Bagel	18.00
smoked salmon, toasted bagel, cream cheese, shaved onions, tomatoes and capers	
Egg, Cheese & Biscuit Sandwiches*	16.50
two buttermilk biscuits, applewood-smoked bacon, fried eggs, american cheese, breakfast potatoes	
Hungry Bear*	16.50
two eggs any style, buttermilk biscuits, sausage gravy, country-style potatoes, your choice of bacon, ham or sausage	
Pancakes & Eggs*	15.60
two fluffy pancakes with two eggs any style, your choice of applewood-smoked bacon, ham or sausage, maple syrup & whipped butter	
Avocado Toast*	16.50
two eggs any style, avocado, wheat or white toast	

VE - Vegetarian VG - Vegan
DF – Dairy-free GF - Gluten-free

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
menu is subject to change.
20% gratuity will be added for parties of 6 or more.
a delivery charge of \$3.50 plus any applicable state and local tax will also be added to your bill.



In-Room Dining Menu | dial #3 to place your order

HOT FROM THE GRIDDLE

French Toast	14.50
country-style bread soaked in custard, served with banana compote & whipped cream	
Sweet Cream Pancakes	15.50
two buttermilk pancakes served with warm maple syrup and fresh berries	

SIDES

Bacon	5.00
Sausage	5.00
Country-Style Potatoes	5.00
One Egg Any Style*	3.50
Two Eggs Any Style*	5.00
Two Buttermilk Biscuits	4.00
Bagel and Cream Cheese	5.00
Avocado	2.50

BREAKFAST BEVERAGES

Juice	5.00
your choice of orange, cranberry, apple or tomato juice	
Pepsi Products	5.00
Freshly Brewed Coffee or Tea	4.00

FROM THE BAR

available after 8am monday through saturday and sunday after 10am

Mimosas	12.00
wycliff sparkling wine, choice of orange or pineapple juice	
Bloody Mary	12.00
new amsterdam vodka, tomato juice, hot sauce, fresh lemon juice	
add applewood-smoked bacon 1 – add blue cheese olive 1	

ALL-DAY BEVERAGES

BOTTLED BEERS

modelo especial	9.00	stella artois	9.00
bud light	8.00	heineken	9.00
coors light	8.00	samuel adams boston lager or seasonal	8.00
corona extra	9.00	angry orchard cider	8.00
yuengling	8.00	white claw seltzer	8.00
michelob ultra	8.00	high noon seltzer	9.00
miller lite	8.00	heineken 0.0 non-alcoholic	9.00
budweiser	8.00		

WINES

Red	GLASS	BOTTLE
trinity oaks merlot	11.00	42.00
trinity oaks cabernet sauvignon	11.00	42.00
intrinsic cabernet sauvignon	20.00	78.00
decoy cabernet sauvignon	18.00	68.00
joel gott red blend	14.00	52.00
sea sun pinot noir	14.00	52.00
alamos malbec	11.00	42.00
White	GLASS	BOTTLE
trinity oaks chardonnay	11.00	42.00
trinity oaks pinot grigio	11.00	42.00
joel gott chardonnay	16.00	62.00
caposalado moscato	16.00	62.00
rodney strong sauvignon blanc	16.00	62.00
pighin pinot grigio	19.00	74.00
firestone riesling	14.00	54.00
proverb rosé	9.00	36.00
Sparkling	GLASS	BOTTLE
lunetta prosecco	11.00	42.00
wycliff brut sparkling	--	35.00
la marca prosecco	--	50.00
gloria ferrer blanc de blancs sparkling	--	75.00
domaine carneros sparkling	--	120.00

SPIRITS

Bourbon/Whiskey	Scotch
four roses	johnnie walker
basil hayden	the macallan 12 yr
buffalo trace	glenfiddich 14 yr
bulleit	
bulleit rye	
jim beam	
gentleman jack	
knob creek rye	
knob creek smoked maple	
maker's mark	
woodford reserve	
woodford reserve double oaked	

All-Day
11am - 2pm / 5pm - 10pm, Sunday - Thursday
11am - 2pm / 5pm - 11pm, Friday - Saturday

STARTERS

Chicken Wings	16.00
crispy wings, choice of apple bbq sauce, buffalo sauce, jamaican jerk bbq sauce, ranch or blue cheese dressing, carrots and celery	
Tempura Shrimp	19.00
fried shrimp, sweet chili sauce	
Crawfish Hushpuppies	15.50
classic southern hushpuppies with crawfish, cajun aioli	
Chicken Quesadilla	15.50
grilled chicken, cheddar jack cheese, peppers & onions, pico de gallo, salsa and sour cream	

SALADS

Classic Caesar Salad	15.00
hearts of romaine lettuce, caesar dressing, croutons, anchovies, shaved parmesan	
Vista Salad GF, VE	15.00
baby spinach, watercress, julienned pears, candied walnuts, gorgonzola, white balsamic dressing	
Smoky Mountain Garden Salad GF, VE	15.00
field greens, grape tomatoes, cucumber, shaved red onion, strawberry vinaigrette	
enhance your salad, add shrimp 9, chicken 8, salmon* 10	

SANDWICHES

all sandwiches include lettuce, tomato, served with french fries and pickles	
Vista Burger*	19.50
beef burger, caramelized onions, mushrooms, cheddar, applewood-smoked bacon on a brioche bun	
Blackened Fish Sandwich	21.00
blackened mahi-mahi, red onions, cajun mayo on brioche a bun	
Philly Cheesesteak Sandwich	21.00
strips of beef, peppers, onion, cheddar cheese in a cuban roll	
Crispy Fried Chicken Sandwich	19.00
fried chicken breast, applewood-smoked bacon, cheddar, garlic aioli on a brioche bun	

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ENTRÉES

Tennessee Whiskey Steak*	40.00
tennessee whiskey-infused grilled ribeye steak, mashed potatoes, seasonal vegetables	
Jamaican-Style Jerk BBQ Pork Chop*	27.00
jerk-marinated pork chop, apple bbq sauce, mashed potatoes, seasonal vegetables	
Garlic Honey-Glazed Salmon* GF	30.00
pan-seared atlantic salmon, creamy polenta, seasonal vegetables, honey garlic sauce	
Chicken Milanese	24.00
fried boneless chicken breast, baby heirloom tomatoes, shaved parmesan, baby arugula salad, lemon dressing	
Pasta Primavera VE, DF	23.00
rigatoni pasta, baby tomatoes, broccoli, spinach, carrots, fresh herbs, garlic, olive oil	

LIL' CUB MENU

all lil' cub meals served with french fries or watermelon	
Cheeseburger*	10.00
beef burgers, american cheese, brioche bun	
Chicken Tenders	10.00
breaded chicken strips, honey mustard sauce	
Say Cheese	9.00
grilled cheese sandwich, white bread	
Macaroni & Cheese	9.00
creamy macaroni & cheese	

SIDES

Sautéed Spinach	8.00
Mashed Potatoes	8.00
Broccoli	8.00
Seasonal Vegetables	8.00
French Fries	8.00

TRADITIONAL PIZZAS

medium or large crust	
Meat Lovers	med 27.00 / lrg 32.50
pepperoni, ham, bacon and italian sausage	
Garden Lovers	med 27.00 / lrg 32.50
tomatoes, mushrooms, black olives, bell peppers and onions	
Supreme	med 29.50 / lrg 34.00
pepperoni, sausage, mushrooms, black olives, bell peppers and onion	
Margherita	med 26.00 / lrg 31.00
mozzarella cheese, tomatoes and fresh basil	
Cheese	med 20.00 / lrg 25.00
mozzarella cheese	
Pepperoni	med 22.00 / lrg 27.00
mozzarella cheese, pepperoni	
Cheese Bread	14.00
garlic glaze, mozzarella cheese	
Extra Toppings	2.00 ea
pepperoni, italian sausage, ham, bacon, black olives, mushrooms, bell peppers, cheese	

DESSERTS

Lava Cake	10.00
warm chocolate cake filled with ganache, served with vanilla bean ice cream and whipped cream	
Southern Bourbon Pecan Pie	10.00
buttery brown sugar, pecans and a hint of kentucky bourbon topped with whipped cream, caramel drizzle, served with vanilla bean ice cream	
New York-Style Cheesecake	10.00
smooth and silky cheese filling, graham cracker crust topped with whipped cream and choice of raspberry, chocolate or caramel sauce	
Crème Brûlée	13.00
creamy custard with a brittle top, whipped cream and fresh berries	

