

BALLY'S CLASSIC DEALS MORNING START

Available 6am – 11am daily

COFFEE DELIVERED

In 20 minutes to the North Tower and 30 minutes to the South Tower or it's free!

Coffee Express \$15

Pot of French roast coffee (1 liter)

Continental Express \$18

Pot of French roast coffee (1 liter) and choice of two freshly baked croissants or muffins

BREAKFAST

A service charge of \$5.00 per delivery, up to 4 guests, will be included.
An additional \$2.00 service charge will be added for each additional guest over 4, up to 10 guests.

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies.

BREAKFAST SPECIALTY SELECTIONS

Continental Breakfast\$17

A pot of freshly brewed coffee or tea and choice of juice, assorted miniature Danishes and muffins with butter and assorted jams

Healthy-Start\$17

Fresh-sliced melon, pineapple and seasonal berries served with low-fat strawberry yogurt, granola and choice of juice

***Classic-Style Eggs Benedict..... \$18**

Grilled Canadian bacon atop English muffin halves, topped with poached eggs and Hollandaise sauce

CLASSIC BREAKFAST SELECTIONS

Served with hash browns and your choice of toast, English muffin or buttermilk biscuit

*Egg whites or egg substitute can be substituted for any egg choice for \$1 more

***All-American Breakfast..... \$19**

Two eggs any style, choice of smokehouse bacon, grilled ham, corned beef hash, sausage patties or links; choice of two buttermilk pancakes or French toast

***Two-Egg Breakfast\$17**

Two eggs any style, choice of smokehouse bacon, grilled ham, corned beef hash, sausage patties or links

***Steak & Eggs..... \$25**

Grilled 8 oz. New York steak served with two eggs any style

***Build-Your-Own Omelet..... \$19**

Includes first two toppings

Each additional topping \$1 more

Vegetables: bell peppers, tomatoes, mushrooms, onions, avocado, jalapeños, spinach, olives, pico de gallo

Cheeses: American, Cheddar, pepper jack, Swiss, mozzarella, provolone

Meats & Seafood: diced ham, minced bacon, sliced sausage, grilled chicken, diced turkey, smoked salmon, shrimp

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GRIDDLE SPECIALTIES

Served with warm syrup and whipped butter
Add a side of fresh vanilla whipped cream or berries for \$1 more

Fluffy Buttermilk Pancakes \$13
Stack of four

Vanilla Bean French Toast \$13

TRADITIONAL BREAKFAST ITEMS

Bowl of Strawberries \$8

Bowl of Mixed Berries \$9

Cereal..... \$6

Add a side of berries or bananas for \$4 more

Cold: Corn Flakes®, Cheerios®, Frosted Flakes®, Total®, Raisin Bran®, granola

Hot: oatmeal, grits, southern-style grits

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BREAKFAST SPECIALTY SELECTIONS

SIDES

Breakfast Meats	\$6
Bacon, sausage links, sausage patties, sliced Canadian bacon, grilled ham, turkey sausage	
Hash Browns	\$6
Biscuits & Gravy	\$8
Fresh Fruit Yogurt Parfait	\$10
Diced Fruit Cup	\$8
Strawberry Yogurt	\$7
Vanilla Yogurt	\$7
Cottage Cheese	\$6
Bagel & Cream Cheese	\$6
Fresh Danish or Muffin	\$6
Toast	\$5

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BEVERAGES

Mimosa	\$6
Bloody Mary (Absolut® Vodka)	\$6
Milk (Whole or Skim)	\$5
20 oz. Aquafina®	\$5
Large Aquafina®	\$7
Evian® / Badoit 330 mL	\$6
Evian® / Badoit 750 mL	\$10
Red Bull® Energy Drink, Red Bull® Sugarfree or Rockstar®	\$7
Assorted Juices	\$6
Orange, grapefruit, apple, cranberry, tomato, V8®, pineapple, prune, grape	
Assorted Soda	\$5
Pepsi®, Diet Pepsi®, Sierra Mist®	
Coffee, Decaffeinated Coffee, Herbal Teas, Hot Chocolate	
One-Liter Pot.....	\$14

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AFTERNOON & EVENING FAVORITES

Available 12pm – 11pm daily (\$20 minimum order)

APPETIZERS

Shrimp Cocktail \$20

Five chilled jumbo shrimp with zesty cocktail sauce

Potato Skins \$13

Five skins loaded with cheese, bacon and green onions, served with sour cream

Buffalo Wings..... \$13

Breaded chicken wings served with Buffalo sauce (mild, medium or hot) or BBQ sauce.
Garnished with celery and carrots and side of ranch or blue cheese dressing

Chicken Tenders..... \$14

Four breaded chicken tenders served with Buffalo sauce (mild, medium or hot) or BBQ sauce.
Garnished with celery and carrots and side of ranch or blue cheese dressing

Cheese Quesadilla \$15

Filled with seasoned cheese, tomatoes, jalapeños and green onions.
Served with pico de gallo, guacamole and sour cream

***Chicken or Beef Quesadilla**..... \$13

Combo Platter..... \$20

Chicken fingers, chicken wings, cheese quesadilla and potato skins

SOUPS

Rotisserie Chicken Soup \$8

Pulled chicken, garden-fresh vegetables and pasta

French Onion Gratin \$9

Savory-sweet broth loaded with onions and topped with a blend of cheeses

New England-Style Clam Chowder..... \$9

Creamy and loaded with potatoes, vegetables and minced clams

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SALADS

Cobb Salad \$18

Turkey, ham, bacon bits, hard-boiled egg, avocado, Swiss cheese, blue cheese crumbles, tomatoes and red onion rings with iceberg and romaine lettuce. Served with your choice of dressing

Classic Caesar Salad \$14

Crisp romaine lettuce tossed with tangy Caesar dressing, Parmesan cheese and croutons, garnished with anchovies

Chicken Caesar Salad \$17

House Salad \$12

Crisp mixed greens, tomatoes, cucumbers, carrots and croutons, served with your choice of dressing

BURGERS

Served with choice of fries, potato salad or coleslaw
Substitute onion rings for \$2 more

***Build-Your-Own Burger** \$15

One-half pound of ground beef served on a Kaiser roll with lettuce, tomato, onion and a pickle spear

Includes first topping

Each additional topping \$1 more

Vegetables: sautéed bell peppers, sautéed mushrooms, grilled onions, fresh avocado, jalapeños, pico de gallo

Cheeses: American, Cheddar, Swiss, Muenster, mozzarella, blue cheese, provolone, pepper jack

Meats: Canadian bacon, smoked bacon, shaved ham

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COLD SANDWICHES

Choice of white, wheat, sourdough, French baguette or rye bread
with lettuce, sliced tomato and a pickle spear

Served with choice of fries, coleslaw or potato salad

*Substitute onion rings for \$2 more

Turkey Wrap..... \$15

Flour tortilla, smoked turkey, bacon, shredded lettuce, tomatoes, onions and avocado,
served with ranch dressing

7-Stars® Club..... \$15

Roasted turkey, honey ham, Swiss and American cheeses and crisp bacon

The California Club..... \$15

Roasted turkey, fresh avocado, Muenster cheese and crisp bacon

HOT SANDWICHES

Served with choice of fries, coleslaw or potato salad

*Substitute onion rings for \$2 more

Grilled Chicken Sandwich \$15

Grilled, marinated chicken breast on a toasted Kaiser roll with lettuce, tomato, onion and a pickle spear

Turkey Melt..... \$15

Roasted turkey breast, Muenster cheese, crisp bacon and tomato on grilled sourdough

Traditional-Style Reuben \$15

Corned beef, deli-style sauerkraut, Thousand Island dressing and Swiss cheese on grilled rye

***Philly Cheesesteak..... \$16**

Thinly sliced steak with grilled peppers, onions and mushrooms topped with melted provolone cheese

DOMESTICS & IMPORTED BEERS

Domestic..... \$6

MGD® 64, MGD®, Miller Chill®, Miller Lite®, Coors Light®, Coors®

Premium..... \$7

Foster's®, Heineken®, Heineken® Light, Corona® Extra, Corona® Light, Blue Moon®, Newcastle®,
Samuel Adams®, Guinness®

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DINNER ENTRÉES

Served with choice of mashed potatoes or baked potato or French fries and vegetable du jour
Add a house salad or small Caesar salad or cup of clam chowder or rotisserie chicken soup for \$4 more

- Fish & Chips** **\$22**
Breaded white fish fillet, deep fried golden brown and served with coleslaw, fries and classic tartar sauce
- Rotisserie Half Chicken**..... **\$20**
Slow-roasted marinated half chicken

SIDES

- French Fries** **\$5**
- Coleslaw**..... **\$5**
- Onion Rings**..... **\$6**
- Garlic Mashed Potatoes** **\$6**

DESSERTS

- New York-Style Cheesecake**..... **\$9**
Traditional cheesecake on a graham cracker crust, served with a side of fresh berries
- Vanilla Crème Brûlée**..... **\$9**
Creamy vanilla custard with a caramelized sugar crust
- Old-Fashioned Chocolate Cake**..... **\$9**
Two-layer chocolate sponge cake, iced with a chocolate ganache and served with raspberry sauce and fresh berries
- Ice Cream or Sorbet** **\$7**

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Milk (Whole or Skim)	\$5
20 oz. Aquafina®	\$5
Large Aquafina®	\$7
Evian® / Badoit 330 mL	\$6
Evian® / Badoit 750 mL	\$10
Red Bull® Energy Drink, Red Bull® Sugarfree or Rockstar®	\$7
Assorted Juices	\$6
Orange, grapefruit, apple, cranberry, tomato, V8®, pineapple, prune, grape	
Assorted Soda	\$5
Pepsi®, Diet Pepsi®, Sierra Mist®	
Coffee, Decaffeinated Coffee, Herbal Teas, Hot Chocolate	
One-Liter Pot.....	\$14

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THE PERFECT COCKTAIL

BEGINS WITH ABSOLUT®



ABSOLUT VODKA
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WINE LIST

SPARKLING WINE

Domaine Ste. Michelle, Washington	\$29
Piper Sonoma Brut, Sonoma, NV.....	\$49
Taittinger "la Française" Brut, Reims	\$95
Moët & Chandon, Impérial, France	\$98
Veuve Clicquot, Brut, France	\$98
Perrier-Jouët "Grand Brut," Epernay, France	\$110
Moët & Chandon, Impérial Rosé, France	\$125
Dom Pérignon, France.....	\$325

WHITE WINE

Chardonnay, Frei Brothers Reserve, Sonoma	\$41
Chardonnay, St. Francis, Sonoma	\$60
Chardonnay, Cakebread Cellars, Napa Valley.....	\$90
Chardonnay, Far Niente, Napa Valley	\$134
Pinot Grigio, Maso Canali, Trentino	\$40
Pinot Grigio, Santa Margherita, Valdadige.....	\$56
Riesling, Chateau Ste. Michelle, Washington.....	\$25
Sauvignon Blanc, Kim Crawford, Marlborough	\$58
Sauvignon Blanc, Duckhorn, Napa Valley	\$55

RED WINE

Cabernet Sauvignon, Casa Lapostolle, Chile	\$40
Cabernet Sauvignon, Chateau Ste. Michelle "Indian Wells," Washington	\$46
Cabernet Sauvignon, Louis M. Martini, Alexander Valley	\$74
Cabernet Sauvignon, Stag's Leap Wine Cellars "Artemis," Napa Valley	\$105
Cabernet Sauvignon, Joseph Phelps, Napa Valley	\$105
Cabernet Sauvignon Blend, Opus One, Napa Valley.....	\$325
Merlot, Frei Brothers Reserve, Sonoma	\$53
Merlot, Ferrari-Carano, Sonoma.....	\$58
Merlot, Joseph Phelps, Napa Valley	\$99
Pinot Noir, MacMurray Ranch, Sonoma	\$35
Pinot Noir, Whitehaven, Marlborough, New Zealand.....	\$46
Pinot Noir, Chalone, Monterey	\$48
Pinot Noir, Domaine Carneros, Napa	\$75
Pinot Noir, Foley, Santa Rita Hills	\$79
Zinfandel, Rancho Zabaco Heritage Vine, Sonoma	\$48

BY THE GLASS

White Zinfandel, Copper Ridge, California	\$7
Chardonnay, Copper Ridge, California	\$7
Cabernet Sauvignon, Copper Ridge, California.....	\$7

For additional wine recommendations, please contact Room Service.

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Premium.....	\$6
Foster's®, Heineken®, Heineken® Light, Corona® Extra, Corona® Light, Blue Moon®, Newcastle®, Samuel Adams®, Guinness®	

BOTTLE SERVICE

SPIRITS

SCOTCH

Dewar's® White Label	\$70
Chivas Regal.....	\$90
Glenfiddich®.....	\$90
The Glenlivet®	\$90
Glenmorangie®	\$100
Johnnie Walker® Black	\$100
The Macallan® 12-Year	\$110

BLENDS & CANADIANS

Seagram's 7 Crown	\$45
Southern Comfort®	\$55
Crown Royal®	\$75

BOURBON/WHISKEY

Jim Beam®	\$50
Jack Daniel's®	\$65
Jameson®	\$65
Wild Turkey®	\$65
Maker's Mark®	\$85
Woodford Reserve®	\$90

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Beefeater®	\$60
Bombay®	\$60
Tanqueray®	\$65
Bombay® Sapphire	\$70

VODKA

Skyy®	\$65
Absolut®	\$75
Ketel One	\$75
Stolichnaya®	\$75
Belvedere	\$90
Grey Goose®	\$110

RUM

Captain Morgan®	\$55
Cruzan®	\$55
Malibu®	\$55
Mount Gay®	\$60
Bacardi® Superior	\$65
10 Cane®	\$85

SPIRITS

TEQUILA

Jose Cuervo® Gold.....	\$65
Sauza® Gold	\$65
Cazadores®	\$90
Herradura	\$90
Patrón® Silver	\$120
Jose Cuervo® Platino	\$160
Patrón® Platinum	\$180

BRANDY, COGNAC & CORDIALS

Baileys®	\$60
Christian Brothers®	\$60
Kahlúa®	\$60
Grand Marnier®	\$80
Jägermeister®	\$85
Hennessy V.S.....	\$90
Rémy Martin VSOP®	\$120
Hennessy V.S.O.P.....	\$160
Rémy XO®	\$350
Hennessy X.O.....	\$400