

# BIG CYPRESS LODGE

BREAKFAST  
SERVED 8:00 AM - 10:00 AM

## BREAKFAST ENTRÉES

**BIG CYPRESS BREAKFAST** 16.00

Two Eggs Any Style, Skillet Potatoes,  
Served with Choice of Sausage, Bacon, or Ham, with Two Buttermilk Pancakes  
Add an Egg for 1.50

**BUTTERMILK PANCAKES** 14.00

Three Large Homemade Pancakes with Maple Syrup,  
Served with Choice of Sausage, Bacon or Ham

**STEAK & EGGS\*** 23.00

8 oz. Flat Iron, Two Eggs any Style,  
Served with Skillet Potatoes and Choice of White or Wheat Toast  
Add an Egg for 1.50

## OMELETS

Served with Skillet Potatoes and Choice of White or Wheat Toast

**BUILD YOUR OWN OMELET** 16.00

Start your Custom Omelet with Three Eggs, then choose any three ingredients below  
Served with Skillet Potatoes and choice of White or Wheat Toast  
Add additional ingredients to your omelet for just .50 more

### MEAT:

Bacon, Diced Ham, Sausage

### CHEESE:

Cheddar Jack or White Cheddar

### TOPPINGS:

Diced Onion, Sautéed Mushroom, House Roasted Tomato,  
Diced Red Pepper, Jalapeno, Pico De Gallo, Salsa

Egg whites are available for additional \$2.00

All room service orders are subject to state and local taxes, a delivery charge of \$4.00, and a service charge of 18%.

\*Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness.

## **BREAKFAST CONTINUED**

### **KID'S BREAKFAST ENTRÉES**

**SILVER DOLLAR PANCAKES** 7.00  
Three Mini Pancakes with Maple Syrup, Bacon and half of a Banana

**MINI-MEMPHIS** 9.00  
One Egg Any Style, Skillet Potatoes, Choice of Bacon or Sausage,  
Served with Toast and half of a Banana

### **SIDES**

**BREAKFAST MEATS** 6.00  
Country Sausage Patties, Thick-Cut Bacon, or Ham

**SIDE ORDER OF EGGS (2)** 5.00

### **LIGHT START**

**EGG WHITE OMELET** 16.00  
House Roasted Tomato, Diced Onion and Spinach,  
Served with Whole Wheat Toast and a Banana

**HEALTHY START** 16.00  
Yogurt, Granola, Seasonal Fruit, Muffin  
Choice of Cranberry, Apple, or Orange Juice

**BLUEBERRY MAPLE OATMEAL** 12.00  
Served with Whole Wheat Toast and a Banana

### **BAKERY**

**CINNAMON ROLL** 6.00

**TOAST** 3.00  
White or Wheat

**ENGLISH MUFFIN** 3.00

Egg whites are available for additional \$2.00

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**ALL-DAY DINING  
MONDAY - SUNDAY  
11:00 AM - 7:00 PM**

**APPETIZERS**

**ALLIGATOR** 15.50  
Tenderized, Spicy, Hand-Breaded, Sweet Jalapeño Cream Sauce

**CHEESE CURDS** 9.50  
Hand battered Cheese Curds, Spicy Aioli

**WINGS** 15.00  
Served with Celery and choice of Ranch or Bleu Cheese  
Sauce Choices: Buffalo, Honey Sriracha, BBQ, or Garlic Parmesan

**SOUPS AND SALADS**

**NEW ENGLAND CLAM CHOWDER** Cup 5.00 Bowl 7.00

**CLASSIC CAESAR SALAD** 8.00  
Fresh Romaine, Traditional Caesar Dressing, Croutons, Parmesan Crisps

**COBB SALAD** 10.00  
Fresh Greens, Tomato, Cucumber, Hard-Boiled Egg, Bacon,  
Crumbled Gorgonzola, Green Onion  
Add Chicken 5.00 | Add Shrimp 7.00 | Add Salmon 10.00 | Add Steak\* 12.00  
Additional Egg, Bacon or Gorgonzola 50 cents

**SANDWICHES**

All Sandwiches and Burgers come with French Fries or Vegetables

**TOURNAMENT BURGER\*** 13.50  
Angus Beef Patty, Smoked Bacon, American Cheese, Lettuce, Tomato, Signature Sauce

**BRISKET SANDWICH\*** 13.50  
Sliced Brisket, Sweet Barbecue Sauce

**SWEET & SPICY CHICKEN SANDWICH\*** 13.50  
Grilled Chicken Breast, Honey Sriracha Glaze, Pepper Jack, Bacon,  
Spicy Aioli, Lettuce, Tomato

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## ENTRÉES

<b>FRIED SHRIMP</b>	15.00
Panko Breaded, Cocktail Sauce, French Fries	
<b>CHICKEN TENDERS</b>	14.00
Hand Breaded Chicken Fingers, French Fries, Honey Mustard	
<b>ISLAMORADA PORTOFINO</b>	18.50
Blackened Tilapia, Grilled Shrimp, Lobster Cream Sauce, Fresh Vegetable, Quinoa Rice	
<b>BROWN SUGAR GLAZED SALMON</b>	23.00
Atlantic Salmon, Brown Sugar Glaze, Mashed Potatoes, Fresh Vegetable	
<b>FLAT IRON*</b>	19.00
Custom Cut by J&B Group, Mashed Potatoes, Fresh Vegetable <b>Add Shrimp Portofino Topping for 3</b>	

## PIZZAS

<b>BBQ BRISKET</b>	20.00
Brisket, Red Onion, Cilantro, BBQ Sauce	
<b>BUFFALO CHICKEN PIZZA</b>	20.00
Grilled Buffalo Chicken, Bacon, Onion, Gorgonzola Crumbles, Ranch Dressing	
<b>MEAT LOVERS PIZZA</b>	21.00
Pepperoni, Sausage, Bacon, Red Sauce	
<b>VEGETABLE LOVERS PIZZA</b>	19.00
Green Peppers, Oven Roasted Tomatoes, Red Onion, Mushrooms, Gorgonzola Crumbles, Red Sauce	
<b>FOUR CHEESE PIZZA</b>	15.00
<b>SAUSAGE OR PEPPERONI PIZZA</b>	16.00
<b>SUPREME PIZZA</b>	21.00

## KID'S ENTRÉES

<b>KID BURGER</b>	7.00
Cheese Optional, Served with Fries or Applesauce	
<b>CHICKEN TENDERS</b>	7.00
Served with Fries or Applesauce	
<b>MINI CHEESE PIZZA</b>	7.00
Served with Fries or Applesauce	

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## DESSERTS

**FOUR HIGH CARROT CAKE** 8.00

Layer upon layer of dark, moist carrot cake all studded with raisins, walnuts, and pineapple. Finished with smooth cream cheese icing and a drizzle of white chocolate ganache

**CRÈME BRÛLÉE CHEESECAKE** 7.00

The marriage of two great classics...crème brûlée layered with the lightest of cheesecakes to create something unimaginably luscious. Hand-fired and mirrored with burnt caramel

## BEVERAGES

**COFFEE** 12.00

Available by the Pot

**HOT TEA** CUP 3.00

**ICED TEA** GLASS 3.00 | CARAFE 9.00

**SODA** GLASS 3.50 | CARAFE 10.00

Coke, Diet Coke, Dr. Pepper, Sprite

**JUICE** GLASS 4.00 | CARAFE 14.00

Apple, Cranberry, Orange

**MILK** GLASS 4.00 | CARAFE 14.00

2%, Chocolate

**BOTTLED WATER** BOTTLE 3.00 | BUCKET OF 6 BOTTLES 14.00

**DOMESTIC BEER** BOTTLE 4.00

Bud Light, Budweiser, Coors Light, Michelob ULTRA, Miller Lite

**IMPORTED BEER AND MICROBREWS** BOTTLE 5.25

Angry Orchard Hard Cider, Blue Moon, Corona, Slightly Mighty IPA, and O'Douls (Non-Alcoholic)

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# MIXED DRINKS

## LIQUORS 8.00

Absolut, Bacardi Light, Captain Morgan, Crown Royal, Dewar's, Jack Daniel's, Jim Beam, Jose Cuervo, Tanqueray

## CORDIALS 10.00

Amaretto Disaronno, Baileys Irish Cream, Grand Marnier, Kahlua

### PLEASE CHOOSE ONE OF THE FOLLOWING MIXERS:

Bloody Mary Mix, Tomato Juice, Club Soda, Coke, Diet Coke, Sprite, Cranberry Juice, Orange Juice, Pineapple Juice, Sweet n' Sour Mix, Tonic Water, Milk

# WINE LIST

## WHITE

### WHITE ZINFANDEL 28.00

Ask about our current varietal

### PINOT GRIGIO, MEZZACORONA 32.00

Trentino, Italy

### RIESLING, CHATEAU STE. MICHELLE 32.00

Columbia Valley, WA

### SAUVIGNON BLANC, OYSTER BAY 36.00

Marlborough, New Zealand

### CHARDONNAY, WENTE 36.00

Central Coast, CA

## RED

### PINOT NOIR, KENWOOD 36.00

Kenwood, CA

### MERLOT, 14 HANDS 34.00

Prosser, WA

### CABERNET, JOSH CELLARS 36.00

HOPLAND, CA