

# BREAKFAST

## Breakfast Served Daily from 7:00am - 11:00am

## BREAKFAST PLATTERS

## Big Cypress Breakfast - \$16

Two eggs any style, skillet potatoes, served with choice of sausage, bacon, or ham, with two pancakes \*Add an extra egg for \$1.50

## Buttermilk Pancakes - \$14

Three large homemade buttermilk pancakes with maple syrup, served with choice of sausage, bacon or ham

## Steak & Eggs - \$23

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

## Build Your Own Omelet - \$16

Served with skillet potatoes and choice of white or wheat toast

Start your **Custom Omelet** with three eggs, then choose any three ingredients below:

Meat: Bacon, Diced Ham, Sausage Cheese: Cheddar Jack or White Cheddar Toppings: Diced Onion, Sauteed Mushrooms, House Roasted Tomato, Diced Red Pepper, Jalapeno, Pico De Gallo, Salsa \*Add additional ingredients to your omelet for just \$.50 each

> Egg whites are available for an 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.

## KIDS' BREAKFAST

## Silver Dollar Pancakes – \$7

Three mini pancakes with maple syrup, bacon and half of a banana

## Mini-Memphis - \$9

One egg any style, skillet potatoes, choice of bacon or sausage, served with toast and half of a banana.

## BREAKFAST SIDES

**Breakfast Meat – \$6** Country Sausage Patties, Thick-Cut Bacon or Ham \*Side order of two eggs – \$5

## LIGHT START

## Egg White Omelet - \$16

Egg whites with house roasted tomatoes, diced onion & spinach served with whole wheat toast and a banana

## Healthy Star - \$16

Yogurt, granola, seasonal fruit, muffin and your choice of cranberry, apple or orange juice

## Blueberry Maple Oatmeal - \$12

Blueberry maple oatmeal served with whole wheat toast and a banana

## BAKERY

Cinnamon Roll – \$6 White or Wheat Toast – \$3 English Muffin – \$3

Egg whites are available for an 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.

## STARTERS

#### **CRISPY FRIED** PICKLES

### \$8 95 350 Cal

served with ranch dressing +280 Cal

#### SPINACH & PARMESAN WAHLBITES

#### **BUFFALO CHICKEN** WAHI RITES

\$15.95 1300 Cal

SWEET CHILL GLAZE

CHICKEN TENDERS

\$13.95 680 Cal served with a honey-garlic sauce +220 Cal served with blue cheese sauce +260 Cal

## 13 95 590 Col

served with ranch dressing +280 Cal

TRUFFLE FRIES \$8 95 480 Cal

served with Chef Paul's truffle aioli + 390 Col

#### PARMESAN TRUFFLE TOTS

Crispy tots tossed with Parmesan truffle oil and chopped parsley. \$8.95 620 Cal served with Chef Paul's truffle aioli +390 Cal

#### **BBO CHICKEN TOTS**

Crispy tots drizzled with BBO sauce, topped with BBO chicken, roasted corn, jalapeños and red onion salsa. \$8.95 870 Cal

#### SPICY CHEESE & BACON TOTS

Crispy tots layered with Chef Paul's signature Wahl Sauce®, pickled red onion. bacon, spicy cheese sauce and Parmesan. \$8.95 880 Cal

TOTS FLIGHT GET ALL THREE! \$16.95 1590 Cal with truffle aioli +390 Cal

## MOM'S \* FAVORITES

#### **BACON MAC 'N CHEESE**

Penne, bacon, government cheese and cheddar topped with housemade garlic Parmesan panko breadcrumbs \$8.95 550 Cal add seared chicken \$4.95 +180 Cal

#### HOUSEMADE CHILI

Topped with shredded cheddar. Wahl Sauce® and crispy tortillas. \$8.95 640 Cal

\*All burgers are cooked to medium or medium well unless otherwise specified. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform us if a person in your party has a food allergy. Additional nutrition information available upon request. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.

## BURGERS

#### THE OUR BURGER\* PAUL'S CHOICE

Beef burger, government cheese, lettuce, tomato, onion, pickles and Paul's signature Wahl Sauce®, \$13.95 700 Col

#### THE DOUBLE DECKER\* THE OUR BURGER 12

Two beef burger patties, government cheese, lettuce, tomato, onion, pickles and Paul's signature Wahl Sauce®, \$15.95 900 Cal

#### BBO BACON\* DONNIE'S CHOICE

Beef burger, white cheddar, bacon, fresh ialapeños, BBO sauce and avocado spread. \$14.95 800 Col

#### **O.F.D.\*** ORIGINALLY FROM "DORCHESTAH"

Two beef burger patties. Swiss cheese, bacon, sautéed mushrooms and tomato jam \$16 95 1010 Col

#### THE FIESTA\*

Two beef burger patties dusted with housemade southwestern spice rub, pepper jack cheese, fresh jalapeños, lettuce, housemade smoked pepper salsa, chipotle mayo and pickles, \$16.95 940 Col

## SANDWICHES

#### CRISPY CHICKEN RANCH

Paul's own crispy fried chicken recipe with fresh tomato, shredded lettuce, pickles and ranch dressing. \$15.95 810 Cal

#### **JENN'S CHICKEN**

Marinated seared chicken breast with caramelized onions, crispy onions, lettuce and housemade honey-garlic mayo, \$15,95 730 Col

#### **CRISPY FISH**

Hand breaded, panko crusted, flaky white fish with lettuce, tomato and balsamic tartar sauce \$16.95 790 Cal

### SIDES

THIN CRISPY ONION RINGS \$5.95 500 Cal FRENCH FRIES \$4.95 350 Cal SIDE SALAD \$8.95 140 Cal TATER TOTS \$4 95 470 Cal KALE & BRUSSELS SPROUT SLAW \$7.95 270 Cal SWEET POTATO TOTS \$4.95 500 Cal



#### THE SUPER MELT\*

Two beef burger patties served between thick-cut bread and grilled with government cheese, bacon, caramelized onions, pickles and housemade mustard sauce. \$16.95 1270 Cal (GF Bread -160 Cal)

#### THE IMPOSSIBLE™ BURGER MARK'S CHOICE

Plant-based patty, smoked cheddar, lettuce, caramelized onions, housemade chili spiced tomatoes and Paul's signature Wahl Sauce<sup>®</sup>, <sup>\$</sup>18.95 680 Col

GLUTEN FREE/NO BUN Enjoy any of your favorite burgers or sandwiches without the bun or with a aluten free bun. GF Bun: +30 Cal No Bun: -290 Cal

#### TOPPINGS

SWISS CHEESE 80 Cal BLUE CHEESE 50 Cal PEPPER JACK 70 Cal WHITE CHEDDAR 70 Cal

SMOKED CHEDDAR 90 Cal

CALL CONTRACTOR OF CONTRACT OF FRIED EGG 120 Cal CHILL 30 Cal CARAMELIZED ONION 25 Cal CRISPY BACON 80 Cal

WHAT'S GOVERNMENT CHEESE? Growing up in a house with 9 kids, money was tight. Back then, the government gave out blocks of American cheese to folks who needed a hand. So today, we call our premium American cheese "Government Cheese" as a nod to our family's roots, with gratitude for where we came from.

## BEVERAGES

#### FOUNTAIN DRINKS \$4.95

Coca-Cola 270 Cal \* FUZE Raspberry Iced Tea 170 Cal \* Hi-C Fruit Punch 230 Cal Diet Coke 0 Cal \* Cherry Coke 290 Cal \* Sprite 260 Cal

#### **BOTTLED DRINKS \$4.95**

Root Beer 150 Cal \* Orange Soda 160 Cal \* Mexican Coke 150 Cal Water \$3.95 O Cal

#### **EVERYTHING ELSE**

Housemade Lemonade \$4.95 180 Cal \* Fresh Brewed Iced Tea \$4.95 0 Cal Lemonade Iced Tea \$4.95 100 Cal \* Whole Milk \$3.95 260 Cal Chocolate Milk \$3.95 350 Cal \* Coffee \$3.95 0 Cal \* Tea \$3.95 0 Cal



## ENTREE SALADS

#### COBB

Marinated seared chicken breast, mixed greens, cherry tomatoes, hard boiled egg crumbled blue cheese, sliced avocado and crumbled bacon served with blue cheese dressing, \$16.95 550 Cal

#### JENN'S CHICKEN

Marinated seared chicken breast, mixed greens, caramelized onion, crispy onion. cherry tomatoes and sliced avocado served with housemade honey-garlic dressing. \$16.95 740 Cal

#### SALMON & STREET CORN

Seared salmon with mixed greens roasted corn, diced tomatoes and co dressed with honey-lime ranch and garnished with crispy tortillas. 19 95 870 Cal

#### CAFSAR

Fresh romaine, housemade croutons and Parmesan served with Caesar dressing. \$11.95 580 Cal add seared chicken \$4 95 +180 Cal add seared salmon \$6.95 +250 Cal add seared haddock \$6.95 +150 Cal



### SHAKES, FLOATS & DESSERTS

#### HOUSEMADE SHAKES \$9.95

Chocolate 510 Cal Strawberry 490 Cal Vanilla 510 Cal Mocha 510 Cal Chocolate Mint 610 Cal

Coffee 510 Cal Black & White 510 Cal Chocolate Strawberry 500 Cal

add malt to any shake \$1.00 +120 Cal

#### **CREAMSICLE FLOAT**

Refreshing orange soda combined with our creamy vanilla ice cream. \$9.95 410 Cal

ROOT BEER FLOAT Fizzy root beer combined with our creamy vanilla ice cream. \$9.95 400 Cal

SCOOP OF ICE CREAM \$4.95

Chocolate 210 Cal Vanilla 210 Cal Strawberry 200 Cal Coffee 210 Cal

		BLUE MUUN
	DRAFT	MODELO ESPECIAL
	B	LAGUNITAS IPA
tija,		BUD LIGHT

## **BOTTLES & CANS** MICHELOB ULTRA \$7.95

WINES

HAND SELECTED

MILLER LITE COORS LIGHT CORONA **SEA GLASS SAUVIGNON BL** 

> RODNEY : FRANCIS

> LA MARC RED DIAN APOTHIC CHLOE PI 14 HAND

\$7.95

\$7.95

\$7.95

WAHLBREWSKI

SAM ADAMS SEASONAL

CL.	A PHICHER OF ANT DR	ATT BEER 45
100 Cal	GUINNESS CAN	\$8.95 130 Ca
100 Cal	HEINEKEN	\$7.95 150 Cal
100 Cal	TRULY HARD SELTZER	\$7.95 100 Ca
150 Cal	SLIGHTY MIGHTY IPA	\$7.95 100 Ca
	GLASS	
ANC	\$9.95 120 Cal	
	10 00 100 0 C	

REGULAR 16 OZ TALL 32 OZ

\$18 00 390 Cal

\$18 00 450 Cal

\$18.00 450 Cal

\$18.00 390 Cal

\$18.00 480 Cal

\$18 00 290 Cal

GET & DITCHED OF ANY DRAFT REED \$73

\$9 00 190 Cal

\$9.00 220 Cal

\$9.00 230 Cal

\$9.00 190 Col

\$9.00 240 Cal

\$9.00 150 Cal

TRONG CHARDONNAY	\$9.95 120 Cal
COPPOLA PINOT GRIGIO	\$9.95 120 Cal
A PROSECCO SPLIT	\$9.95 160 Cal
IOND MERLOT	\$9.95 120 Cal
RED BLEND	\$9.95 130 Col
NOT NOIR	\$9.95 120 Cal
CABERNET SAUVIGNON	\$9.95 120 Cal

#### WAHLCOCTIONS

#### RASPBERRY LEMONADE COOLER

Raspberry vodka, lemonade, pineapple juice and muddled raspberries. \$14.95 130 Cal

#### CEREAL MILK

RumChata, Fireball and milk with a cinnamon sugar rim. \$14.95 230 Cal

#### **BLOOD ORANGE MARGARITA**

Sauza Blue Silver, triple sec, Finest Call blood orange sour mix and fresh squeezed lime juice with a kosher salt rim. \$14.95 290 Cal

#### \* ADULT SHAKES 4

#### **BIRTHDAY CAKE**

Vanilla ice cream, vanilla vodka, Creme de Cacao, rainbow sprinkles, vanilla frosting and Cacao, Kahlua, vanilla frosting and crushed whipped cream. \$16.95 690 Cal

#### HOT FUDGE SUNDAE

MEM MAIN. 0623

Vanilla ice cream, cherry vodka, banana liqueur, chocolate syrup and whipped cream. \$16.95 880 Cal

#### WE PROUDLY SERVE THESE LIQUORS:

Sauza Silver Teguila \* Smirnoff Vodka \* Cruzan Rum \* New Amsterdam Gin \* Jim Beam Bourbon

ASK ABOUT OUR SEASONAL AND LOCAL SELECTIONS

PINFAPPI F COCONUT CRUSH RumHaven coconut rum, banana liqueur, Blue Curacao and pineapple juice.

#### WHISKEY GINGER SMASH

Jack Daniels, St-Germain, lemonade and a splash of ginger ale garnished with cucumber. \$14.95 140 Cal

#### WICKED RED SANGRIA

\$14.95 240 Cal

Cabernet Sauvignon, raspberry vodka, triple sec, fresh lemon and orange juice. \$14.95 220 Cal



#### MUD PIE

Coffee ice cream, vanilla vodka, Creme de Oreos, \$16.95 790 Cal



