

THE SPA DINING MENUS

FOOD

DRINKS

Serving our Mid-Day Menu

Daily from 11 am – 4:30 pm

SMALL BITES

FIRECRACKER SHRIMP* - 23 spicy and crispy jumbo shrimp, chili dipping sauce

FROMAGE BOARD - 26

assortment of imported and domestic cheeses, seasonal fresh fruit and nuts

CHIPS, SALSA, & GUACAMOLE - 18

house-made salsa and guacamole served with warm tortilla chips

FREE BIRD WINGS - 17

Spicy Gochujang, Classic Buffalo or Nashville Hot

LUNCH FAVORITES

FLYING HORSE BURGER* - 20

8 oz. grilled beef patty, lettuce, tomato, onion, signature sauce, butter toasted brioche bun, french fries

FLYING CHICKEN SANDWICH* - 19

smoked pulled chicken with Nashville hot sauce, garlic dill aoili, house-made half sours, buttered brioche, french fries

SIDE SUBSTITUTIONS: GREEN SALAD +8 | SWEET POTATO FRIES +6

STEAK MULITAS* - 24

marinated steak, grilled peppers, Oaxaca cheese blend, corn tortillas, pico de gallo & guacamole

KIDS

CHOICE OF FRIES or FRUIT

GRILLED CHEESE - 14

CHICKEN FINGERS - 14

DESSERTS

CHOCOLATE CARAMEL CAKE - 14 decadent and moist

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NEW YORK CHEESECAKE - 14

whipped cream and fresh berries

(GF) These items are gluten free. Most menu items can also be prepared gluten free. Please ask your server.

All In-Room Dining orders will be assessed an 25% service charge, 2.95% Retail Sales Fee (RSF), and 8.2% Local Tax Rate.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS



DRINKS

WINES

RED WINES	6 oz		Bottle
Cabernet Sauvignon SKYSIDE	13	Ι	52
Malbec TERRAZAS RESERVA	14	I	56
Pinot Noir EVOLUTION	15	Ι	60
Tempranillo NUMANTHIA	17	I	68
WHITE WINES			
Sauvignon Blanc BABICH	11		44
Pinot Grigio TIEFENBRUNNER	11	I	44
Chardonnay SKYSIDE	12	Ι	48
Rosé THE BEACH	12	Ι	48
BUBBLY			
Prosecco LaMARCA	10	I	50
LaMARCA MIMOSA	10		
Champagne VEUVE CLICQUOT	28		140

Champagne **VEUVE CLICQUOT ROSÉ** 34 | 170

BOTTLED BEER

COORS LIGHT	7
BUD LIGHT	7
MICHELOB ULTRA	7
AVERY'S WHITE RASCAL	8
HEINEKEN 0.0	8
MODELO ESPECIAL	8
LAGUNITAS IPA	8
STELLA ARTOIS	8
HARD CIDER, ROTATING SELECTION	9

N/A BEVERAGES

FLYING HORSE COFFEE BLEND

CARAFE - 19 | BY THE GLASS - 7 Flying Horse Coffee and Espresso is sourced locally from Barista, a local, small batch, micro roaster. We are proud to offer an exclusive single origin 2-bean blend consisting of Peruvian Fair-Trade Organic and Sumatra beans.

JUICE - 7

apple, cranberry, grapefruit, orange

SOFT DRINKS - 5

coke, diet coke, sprite, dr. pepper

ORGANIC HOT TEA - 7

peppermint, black tea, green tea

LATTE OR CAPPUCCINO - 8

DECEMBER 01, 2023





THE STEAKHOUSE AT FLYING HORSE

LOCATED IN THE CLUBHOUSE

Open daily for lunch, and dinner. Reservations Recommended.

VIEW STEAKHOUSE MENU

