



GREAT ROOM

D I N N E R

STARTER

SOUP OF THE DAY
10

SWEET POTATO FRIES
Sriracha aioli
8

BUFFALO WINGS
Creamy blue cheese, celery
6 pc. 16 10 pc. 23

BBQ BRUSSELS SPROUTS
Bacon, cotija cheese
12

NACHOS
House-smoked pulled pork, cotija and cheddar
cheese, black beans, scallion, guacamole, sour
cream, salsa fresca
18

SALADS

Add: grilled/crispy chicken 8 grilled Atlantic salmon* 12

HOUSE SALAD
Choice of dressing: buttermilk herb, creamy blue cheese,
white balsamic vinaigrette, cider vinaigrette
side 8 full 12

THAI PEANUT
Green and red cabbage, baby kale, scallion, red bell pepper,
carrot, toasted peanut vinaigrette
13

CAESAR
Brioche croutons, red onion, romano
side 10 full 14

KEY COBB
Grilled chicken, bacon, avocado, egg, cheddar cheese,
black olives, tomato, choice of dressing
19



NINO'S PIZZA

12" (6 slices), topped with provolone, mozzarella, and pecorino romano

CLASSIC RED
17

WHITE GARLIC
17

BLEND
17

TOPPINGS

Pepperoni, italian sausage, extra cheese, red onion, fresno chile pepper, jalapeno pepper, artichoke hearts,
sweet red bell pepper, mushrooms, anchovy, calamata olives
each 3

SANDWICHES

Served with house-made chips and pickle, sub fries
2

TOWER BURGER*
Pat LaFrieda special grind, Adam's reserve cheddar,
caramelized onion, bacon aioli, brioche roll
19

IMPOSSIBLE BURGER vegan
Lettuce, tomato, onion, avocado-green goddess sauce,
toasted bun
20

CRISPY CHICKEN
Sriracha aioli, sweet pickles, shredded lettuce, pretzel bun
18

BBQ PULLED PORK
House-smoked, slaw, brioche roll
19

MAIN PLATES

BBQ BABY BACK RIBS
1/2 slab house-smoked, fries, slaw, cornbread
28

STEAK* FRITES
12 oz ny strip, fries, bourbon-peppercorn sauce,
seasonal vegetable
42

ROASTED 1/2 AMISH CHICKEN
Pan jus, mac & cheese egg roll, seasonal vegetable
25

GRILLED 60 SOUTH SALMON*
Mustard glaze, black lentil pilaf, seasonal vegetable
30

BAKED BUTTERNUT SQUASH vegan
Faro, chia, quinoa, kale, toasted almonds, maple glaze
18

DESSERTS

Baked fresh daily by Pastry Chef John Bell

OREO CHEESECAKE
10

FLOURLESS CHOCOLATE-PEANUT BUTTER CAKE
12

APPLE TARTE
10

Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs, may increase your risk of foodborne illness. *Item served rare or undercooked.



GREAT ROOM

LUNCH

STARTER

SOUP OF THE DAY

cup 8 bowl 10

CHILI

Adam's reserve cheddar, scallions, cornbread crostini
10

HOUSE-MADE CHIPS & DIP

8

SWEET POTATO FRIES

Sriracha aioli

8

BUFFALO WINGS

Creamy blue cheese, celery

6 pc. 16 10 pc. 23

BBQ BRUSSELS SPROUTS

Bacon, cotija cheese

12

SALADS

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HOUSE SALAD

Choice of dressing: buttermilk herb, creamy blue cheese,
white balsamic vinaigrette, cider vinaigrette
side 8 full 12

AUTUMN KALE

Compressed granny smith apple, smoked almonds,
feta cheese, cider vinaigrette
14

THAI PEANUT

Green and red cabbage, baby kale, scallion, red bell pepper,
carrot, toasted peanut vinaigrette
13

CAESAR

Brioche croutons, red onion, romano
side 10 full 14

KEY COBB

Grilled chicken, bacon, avocado, egg, cheddar cheese,
black olives, tomato, choice of dressing
19



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12" (6 slices), topped with provolone, mozzarella, and pecorino romano

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WHITE GARLIC

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BLEND

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TOPPINGS

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sweet red bell pepper, mushrooms, anchovy, calamata olives
each 3

SANDWICHES

Served with house-made chips and pickle, sub fries

2

TOWER BURGER*

Pat LaFrieda special grind, Adam's reserve cheddar,
caramelized onion, bacon aioli, brioche roll

19

IMPOSSIBLE BURGER vegan

Lettuce, tomato, onion, avocado-green goddess sauce, toasted bun

20

BLT

On texas toast

12

TURKEY CLUB

Bacon, avocado, lettuce, tomato, mayo, on sourdough

18

CRISPY CHICKEN

Sriracha aioli, sweet pickles, shredded lettuce, pretzel bun

18

BBQ PULLED PORK

House-smoked, slaw, brioche roll

19

MAIN PLATES

BBQ BABY BACK RIBS

1/2 slab house-smoked, fries, slaw, cornbread

28

ROASTED 1/2 AMISH CHICKEN

Pan jus, mac & cheese egg roll, seasonal vegetable

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Mustard glaze, black lentil pilaf, seasonal vegetable

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GREAT ROOM

BREAKFAST MENU

LITE BITES

CHEF JOHN'S FRESH BAKED SPECIALTIES

CINNAMON PECAN PULL-APARTS

Maple Glaze
10

SCONE or MUFFIN
4.5

STEEL-CUT OATMEAL

Berries or bananas, milk, brown sugar, toasted walnuts
11

AVOCADO TOAST

Feta cheese, pickled onion, grape tomato
12
add an egg 4

GREEK YOGURT

Vanilla or plain, house-made granola, berries
12

SIDES

BACON, PORK SAUSAGE, CHICKEN-APPLE SAUSAGE
7

COLD CEREAL WITH MILK
5

FRESH BERRY CUP or SLICED BANANAS
5

TOASTED BAGEL & CREAM CHEESE
5

HOME-FRIED POTATOES
4

TOAST, BUTTER & JAM
3

MAIN PLATES

CRABMEAT QUICHE

Baked with spinach and gruyere cheese, served with
fresh berries or home-fried potatoes
19

TOWER BREAKFAST

2 eggs* any style, home-fried potatoes, choice of
bacon/sausage, choice of toast/muffin/bagel/2 pancakes,
includes juice or coffee
20

OMELET

3 eggs, served with home-fried potatoes, choice of toast
• Ham & Swiss
• Feta Cheese, Spinach, Mushrooms, Tomato
• Bacon, Cheddar, Tomato, Onion
17

TWO EGGS* ANY STYLE

Home-fried potatoes, bacon or sausage, toast
17

BUTTERMILK PANCAKES

Whipped butter, Ohio maple or berry syrup
14

BELGIUM WAFFLE

Fresh berries, whipped cream, Ohio maple or berry syrup
14

MAY WE SUGGEST

TOWER BLOODY MARY

Spicy house mix, bacon garnish
15

"JUST BECAUSE" BELLINI

Sparkling bubbly with a touch of strawberry
13

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