

Eric's DINNER



STARTERS

- HOUSE-MADE POTATO CHIPS  \$6
French onion dip
- ROASTED GARLIC HUMMUS  \$9
Garlic naan
- CHICKEN TENDERS \$12
Fries, ranch
- BRISKET FRIES \$12
Cheddar cheese, sour cream, green onions

SALADS


- ADD PROTEIN TO ANY SALAD
chicken \$5, shrimp \$7, salmon \$7, steak \$9
- CLASSIC CAESAR  \$10
Focaccia croutons, grana padano
- GREEK SALAD   \$12
Tomato, olives, pepperoncini, cucumber, red onions, feta, tomato vinaigrette
- ASIAN SALAD  \$11
Mandarins, tomatoes, cucumber, edamame, avocado, wonton strips, sesame vinaigrette
- ERIC'S STEAK SALAD \$18
Cherry tomatoes, pickled red onions, blue cheese crumbles, balsamic vinaigrette



MAINS

- COUGAR POWERHOUSE BURGER \$15
House baked bun, lettuce, tomato, red onion, pickles, bacon, cheddar cheese, fries
- GRILLED CHICKEN & MUSHROOM MELT \$14
Pretzel bun, creamy mushrooms, grilled onions, provolone, fries
- GRILLED VEGETABLE WRAP  \$13
Garlic hummus, zucchini, portabella, roasted bell pepper, arugula, mozzarella, fries
- SMOTHERED PLANT-BASED BRATS  \$15
Mushrooms, onions, tomato, garlic rice
- CAJUN SHRIMP PASTA \$16
Penne pasta, andouille, onions, peppers, creole cream sauce
- SALMON CRANBERRY FARRO \$16
Maple-glazed salmon, butternut squash farro, cranberry cabbage slaw
- FISH & CHIPS \$15
Beer-battered cod, coleslaw, lemon, tarter sauce

DESSERTS

- NEW YORK STYLE CHEESECAKE \$8
Strawberries
- TRIPLE LAYER CHOCOLATE CAKE \$8
Whipped cream, berries
- GELATO \$7
Vanilla, Chocolate
- MANGO SORBET  \$6



Gluten Free



Vegetarian



Vegan

18% Gratuity is added for parties over 8

Hotel parking is validated for up to two hours

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements.