

BIG CYPRESS LODGE

BREAKFAST
SERVED 7:30AM - 10:30AM

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
SUNDAY 11AM - 8PM
MONDAY - THURSDAY 11AM - 9PM
FRIDAY & SATURDAY 11AM - 10PM

APPETIZERS

ALLIGATOR	15.00
Tenderized, Spicy, Hand-Breaded, Sweet Jalapeño Cream Sauce	
CHEESECURDS	9.00
White Cheddar Cheese Curds, Spicy Aioli	
BONELESS WINGS	9.00
Bite-size Boneless Chicken Wings, Honey Sriracha Glaze, Ranch	

SOUPS AND SALADS

NEW ENGLAND CLAM CHOWDER	CUP 5.00	BOWL 7.00
Country Sausage Patties, Thick-Cut Bacon, or Ham		
CLASSIC CAESAR SALAD		7.50
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		

SANDWICHES

All Sandwiches and Burgers come with French Fries or Vegetables

TOURNAMENT BURGER*	13.00
Double Stacked Angus Patties, Smoked Bacon, American Cheese, Lettuce, Tomato, Signature Sauce	
IMPOSSIBLE BURGER	14.00
Impossible Patty, American, Sautéed Onions, Lettuce, Tomato	
BRISKET SANDWICH*	13.00
Sliced Brisket, Sweet Barbecue Sauce	
SWEET & SPICY CHICKEN SANDWICH*	13.00
Grilled Chicken Breast, Honey Sriracha Glaze, White Cheddar, Bacon, Spicy Aioli, Lettuce, Tomato	
CRAB CAKE SANDWICH*	16.00
Crab Cake, Tartar, Lettuce	

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ENTRÉES

Add a Crab Cake to any Entrée 9.00

FRIED SHRIMP	15.00
Eight Large Hand-Breaded, Panko Breadcrumbs, French Fries	
ISLAMORADA PORTOFINO	18.00
Blackened Tilapia, Grilled Shrimp, Lobster Cream Sauce, Fresh Vegetable, Quinoa Rice	
HONEY SRIRACHA SALMON	23.00
Atlantic Salmon, Honey Sriracha Glaze, Quinoa Rice, Fresh Vegetable	
RIBEYE*	26.00
12 oz., 28-Day Aged, Custom-Cut by J&B Group, Quinoa Rice, Fresh Vegetable Add Shrimp Portofino Topping for 3	

PIZZAS

SUPREME PIZZA	21.00
Tenderized, Spicy, Hand-Breaded, Sweet Jalapeño Cream Sauce	
PHILLY CHEESE STEAK PIZZA	20.00
Flat Iron Steak, Green Peppers, Red Onions, Alfredo Sauce	
HUNTER'S PIZZA	21.00
Wild Boar Meatballs, Mushrooms, Basil, Pizza Sauce	
GARLIC CHICKEN PIZZA	20.00
Chicken, Garlic, Roasted Tomatoes, White Alfredo Sauce	
CHEESEBURGER PIZZA	18.00
Hamburger, American, Red Onion, Pickle Fries, Lettuce, Ketchup, Mustard	
VEGGIE PIZZA	19.00
White Cheddar Cheese Curds, Spicy Aioli	
FOUR CHEESE, PEPPERONI OR SAUSAGE PIZZA	16.00

KID'S ENTRÉES

KID BURGER	7.00
Cheese Optional, Served with Fries or Applesauce	
KID BONELESS WINGS	7.00
Served with Fries or Applesauce	
MINI CHEESE PIZZA	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, Tomato

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, Busch, Coors Light, Michelob ULTRA, Miller Lite

IMPORTED BEER AND MICROBREWS BOTTLE 5.25

Corona

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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

PLEASE CHOOSE ONE OF THE FOLLOWING MIXERS:

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

WINE LIST

SANGRIA BOTTLE 10.00 | CARAFE 36.00

Eppa Organic Sangria, Fresh Fruit

WHITE

WHITE ZINFANDEL 28.00

Ask about our current varietal

PINOT GRIGIO, MEZZACORONA 32.00

Trentino, Italy

RIESLING, CHATEAU STE. MICHELLE, COLD CREEK VINEYARD 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

MALBEC, EPICA 32.00

Argentina

CABERNET, JOSH CELLARS 36.00

California

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