

BREAKFAST

Available 24 hours

FRUITS AND JUICES

Chilled Juices	small \$7.50	large \$9.50
Orange, apple, cranberry, grapefruit, or tomato		
Seasonal Fresh Berries		\$12
Sliced Bananas with brown sugar and cream		\$10
Seasonal Diced Melons, Fruit, and Berries		\$12.50
Yogurt Parfait		\$14.95
Fruit yogurt with seasonal fruit		

CEREALS AND PASTRIES

Hot Oatmeal			\$12.95
Brown sugar, raisins, and milk or cream			
Cold Cereals			\$10
Corn Flakes, Rice Krispies, Raisin Bran, Granola, or Frosted Flakes with bananas or seasonal berries			
Freshly Baked Croissant			\$9
Blueberry, Bran, or Seasonal Muffin			\$9
 Freshly Baked Pastry			\$9
Country Biscuit			\$9
Toasted Bagel			\$9
With cream cheese			
Toast			\$7
Choice of white, wheat, rye, sourdough, or English muffin			
Doughnuts	each \$5	half dozen \$18	dozen \$33
Continental Breakfast			\$18
Choice of chilled juice, breakfast pastry, butter, fruit preserves, regular or decaffeinated coffee, or tea, or milk			

FROM THE GRIDDLE

Served with warm maple syrup and butter

Belgian Waffle (5 a.m.-noon)			\$15
with seasonal fresh berries and whipped cream			
Buttermilk Pancakes	short stack \$14.50	full stack \$16.50	add \$2
with blueberries, bananas, or chocolate chips			
Cinnamon Chip French Toast			\$15.95

SIDES

*Eggs any style	one \$5	two \$8	three \$10
*Add \$1 for Low Cholesterol Egg Substitute or Egg Whites			
Hash Browns			\$8
Link Sausage, Bacon, Canadian Bacon			\$11
Ham Steak			\$15
Housemade Corned Beef Hash			\$14
Biscuits and Housemade Country Gravy			\$12

 = contains nuts

Items are prepared in facilities that process nuts and peanuts.

Orders may be placed by dialing 88438. \$5 minimum order. \$5 In-Room Dining charge, 18.5% gratuity and tax will be added.

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HOT BREAKFAST

Served with hash browns; choice of toast, English muffin, bagel, or biscuit; butter and fruit preserves.
Egg whites or low cholesterol egg substitute per request add \$1 per order.

***The Peppermill** **\$31**

Two eggs any style; choice of bacon, link sausage, ham steak,
or housemade corned beef hash; coffee, tea, or milk, and choice of chilled juice

***Two Eggs any style**

with the following:

Bacon **\$24**

Link sausage **\$24**

Grilled ham steak **\$24**

Housemade corned beef hash **\$24**

Housemade country fried steak with biscuits and housemade country gravy **\$25**



*7-ounce Certified Angus Beef® New York Steak **\$34**

***Eggs Benedict** **\$24**

Two poached eggs on toasted English muffin
with Canadian bacon and Hollandaise sauce

Joe's San Francisco Special **\$22**

Scrambled eggs combined with spinach, ground beef, sausage,
mushrooms, and onions, topped with melted cheddar cheese

Breakfast Burrito **\$21**

Chipotle tortilla filled with scrambled eggs, jack and cheddar cheeses,
green onions, chopped bacon, and pico de gallo

Breakfast Power Bowl (6 a.m.-11 p.m.) **\$22**

Two eggs, herbed quinoa, spinach, shiitake mushrooms,
asparagus, and sausage

***Omelet** **\$26**

Select any combination of the following: Bacon, sausage, green chilis,
mushrooms, tomatoes, ham, bell pepper, diced potatoes, onions,
cheddar cheese, jack cheese

BEVERAGES

Freshly Brewed Regular or Decaffeinated Coffee 1/2 pot **\$8** full pot **\$11**

Whole Milk, Skim Milk, or Chocolate Milk small **\$7** large **\$8**

Selection of Herbal Teas 1/2 pot **\$7** full pot **\$10**

Iced Tea or Lemonade small **\$7** large **\$8**

Hot Chocolate 1/2 pot **\$8** full pot **\$13**

Chilled Juices small **\$7.50** large **\$9.50**

Orange, apple, cranberry, grapefruit, or tomato

Sparkling or Regular Bottled Water **\$5.50**

Soda **\$6.50**

Pepsi, Diet Pepsi, Starry, or root beer

ALL DAY DINING

Available 24 hours

APPETIZERS

Breaded Mozzarella Planks With Pomodoro sauce or ranch dressing	\$16
Crispy Fried Chicken Tenders Choice of ranch dip or BBQ sauce	\$19
Grilled Chicken Quesadilla Cheddar and jack cheeses, green chiles, green onions, pico de gallo, sour cream, and guacamole	\$23
Buffalo-Style Chicken Wings 12 wings with housemade hot sauce, celery sticks, and blue cheese dressing	\$19

SALADS

Housemade dressings include blue cheese, Thousand Island, regular or low-fat Caesar, ranch, honey-mustard, or Italian vinaigrette unless otherwise noted.

Garden Salad Baby greens, tomatoes, cucumbers, pepperoncini, and croutons	\$12
Cobb Salad Roast turkey breast, ham, bacon, avocado, hard-boiled egg, blue cheese, tomatoes, and green onions on seasonal greens	\$23
Caesar Salad Hearts of romaine, sourdough croutons, Parmesan cheese, and Caesar dressing	\$18
Skinny Spa Caesar Romaine with low-fat Caesar yogurt dressing	\$18

Add to any salad:

*poached egg **\$5**

grilled chicken **\$7**

*grilled salmon **\$10**



*grilled Certified Angus Beef® New York steak **\$18**

ALL DAY DINING

Available 24 hours

BURGERS AND SANDWICHES

Served with choice of french fries or potato salad



***Certified Angus Beef® Hamburger** \$24

Half-pound patty cooked to order with lettuce, tomatoes, onions, and pickle on a brioche bun with cheddar, Swiss, American, blue cheese, or jack cheese

\$26



***Certified Angus Beef® Patty Melt** \$26

Burger patty, Swiss cheese, sautéed onions, and Thousand Island on rye

California Clubhouse \$21

Triple decker of roasted turkey, bacon, lettuce, sliced tomatoes, and choice of wheat, white, or sourdough bread with avocado \$24

Griddled Reuben \$21

Thinly sliced corned beef piled high on griddled marble rye with sauerkraut, Swiss cheese, and Russian dressing

Grilled Cheese \$17

Choice of American, cheddar, jack, or Swiss on white, wheat, sourdough, or marbled rye bread

Conquest \$23

A Peppermill favorite since 1971! Layers of roast beef, cheddar cheese, tomatoes, sautéed peppers and onions, mushrooms, bacon, and Thousand Island dressing on grilled Parmesan sourdough

DELI-STYLE SANDWICHES

Deli-Style Sandwich \$20

With lettuce, tomatoes, pickle, mayonnaise, and choice of bread

Choose one meat: pepperoni, ham, corned beef, roast beef*, roast turkey, or tuna salad

Choose one cheese: American, Swiss, cheddar, jack, or provolone

Each additional meat or cheese \$4

DESSERTS

Upgrade a dessert with a scoop of gelato for \$3

New York-Style Cheesecake \$13

Seasonal berry compote

Chocolate or Hot Fudge Sundae \$13

Banana Split \$15

Old-fashioned style

Specialty Milk Shake \$12

Vanilla, chocolate, or strawberry

DAWN TO DUSK DINING

Available 6 a.m.- 11 p.m.

APPETIZERS AND SOUP

Four Cheese Mac and Cheese Croquettes	\$19
Classic Shrimp Cocktail	\$22
Housemade cocktail sauce and lemon	
Asian Trio	\$22
Vegetable spring rolls, pork potstickers, and steamed pork dumpling with ginger-soy dipping sauce	
Mama's Chicken Noodle Soup	\$14
Housemade	

SALADS

Kale Salad	\$19
Baby kale, herbed-lemon quinoa, red onions, roasted red peppers, and roasted garlic vinaigrette	
Garden Caprese Salad	\$20
Spring mix with tomatoes, grilled asparagus, onions, squash, and mushrooms tossed with baby mozzarella and balsamic vinaigrette	
*Grilled Salmon Salad	\$25
Grilled salmon fillet with mesclun greens, papaya, red pepper, and avocado tossed in an Asian vinaigrette	

Add to any salad:

*poached egg **\$5**

grilled chicken **\$7**

*grilled salmon **\$10**



*grilled Certified Angus Beef® New York steak **\$18**

DAWN TO DUSK DINING

Available 6 a.m.- 11 p.m.

SANDWICHES AND WRAP

Served with choice of french fries or potato salad

***Prime Rib French Dip** \$25

Thinly sliced prime rib on a French roll with au jus

Sourdough Melt \$18

Grilled sourdough with avocado, jack cheese, and mustard aioli

with grilled chicken \$23

*with grilled salmon \$25

Grilled Chicken Sandwich \$22

Marinated grilled chicken breast, BBQ sauce, bacon, caramelized onions, cheddar cheese, lettuce, and tomatoes



***Certified Angus Beef® New York Steak Sandwich** \$31

8-ounce steak on a crisp baguette with sautéed onions and peppers

Chicken Wrap \$22

Grilled chicken with spring mix, tomato, red onions, and shiitake mushrooms with balsamic vinaigrette, wrapped in a spinach tortilla

MAIN CHOICES

Pizza \$34

16" baked to order with **choice of two toppings**: bell pepper, mushrooms, Italian sausage, onions, tomatoes, pepperoni, black olives, ground beef, Canadian bacon, spinach each additional topping \$3

Shrimp Skewers \$37

Marinated and grilled shrimp with vegetables over caramelized onion couscous, and roasted garlic vinaigrette

Toscana Pan-Seared Chicken \$33

Seared breast of chicken with asparagus, shiitake mushrooms, and onions on a bed of wilted spinach with pan jus

***Grilled Salmon** \$39

Grilled salmon over herbed quinoa and cucumber-avocado salad with dill

Fried Chicken \$27

With fries, biscuits, and honey

DESSERTS

Upgrade a dessert with a scoop of gelato for \$3

Chocolate Decadence Cake \$13

Miniature Apple Pie \$13

Caramel sauce

Gelato \$10

Housemade vanilla, chocolate, or strawberry

DINNER

Available 5 p.m.-11 p.m.

STARTERS

French Onion Soup	\$14
Housemade soup, sourdough crouton, and Swiss and Parmesan cheese gratinee	
Wedge Salad	\$16
Iceberg lettuce, blue cheese, bacon, tomato, avocado, and red onions, tossed with your choice of dressing	

ENTRÉES

Entrees served with soup of the day or garden salad

Spaghetti and Meatballs	\$34
Kobe, veal, and pork meatballs, Pomodoro sauce, and Parmesan cheese	
Chicken Parmesan	\$34
Spaghetti, Pomodoro sauce, and mozzarella and Parmesan cheeses	
Fish and Chips	\$31
Battered cod and french fries	
Grilled Marinated Breast of Chicken	\$33
Herbed butter, caramelized onion couscous, and balsamic reduction	
Chicken Fried Steak	\$30
Mashed potatoes, country gravy, biscuit, and honey	

The following entrées are served with choice of baked potato, french fries, or mashed potatoes, and seasonal fresh vegetables.

 *14-Ounce Certified Angus Beef® New York Steak	\$62
Herbed butter or chimichurri	
 *8-Ounce Certified Angus Beef® Filet Mignon	\$62
Herbed butter or chimichurri	
*Prime Rib	\$52
16-ounce USDA choice, cooked overnight, and served with au jus	
Broiled Lobster Tail	MP
Australian lobster tail served with drawn butter and lemon	

IN-ROOM HOSPITALITIES

Available 6 a.m.- 11 p.m.

CHILLED SELECTIONS

Jumbo Shrimp

Cocktail sauce and lemon

per dozen **\$50**

Local and Regional Cheese Display

An assortment of local and regional cheeses served with fruit garnish and water crackers

small (serves 10-15) **\$150**

medium (serves 20-30) **\$260**

Raw Vegetable Display

Vegetables include broccoli, cauliflower, carrots, celery, and tomatoes, served with assorted dipping sauces

small (serves 10-15) **\$120**

medium (serves 20-30) **\$210**

Fresh Fruit Display

Sliced seasonal and tropical fruits and berries

small (serves 10-15) **\$130**

medium (serves 20-30) **\$215**

Meat and Cheese Display

Sliced deli meats and cheeses include roasted turkey, smoked ham, roast beef, Genoa salami, and Swiss and cheddar cheeses with appropriate condiments and breads

small (serves 10-15) **\$208**

medium (serves 20-30) **\$365**

Mediterranean Display

An assortment of bistro olives and olives stuffed with blue cheese and feta cheese, traditional hummus, roasted red pepper hummus, and traditional tapenade, served with naan bread and toasted crostini

small (serves 10-15) **100**

medium (serves 20-30) **\$160**

IN-ROOM HOSPITALITIES

Available 6 a.m.- 11 p.m.

DRY SNACKS



Premium Mixed Nuts

Per pound

\$33

Pretzels

Per bowl

\$20

Potato Chips or Fresh Tortilla Chips

Per bowl

\$22

Blue Cheese Dip or Ranch Dip

Per bowl

\$14

Fresh Housemade Salsa

Per bowl - 12 ounces

\$16

Fresh Guacamole

Per bowl - 12 ounces

\$22

Additional selections available upon request

*The Washoe County District Health Department advises that eating raw, undercooked animal foods or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, children under the age of 4 years, pregnant women and other highly susceptible individuals with compromised immune systems.

Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness.



= contains nuts

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BEER, SPIRITS, AND MIXERS

Available 24 hours

BEERS

Domestic Bottle	\$10
Budweiser, Bud Light, Coors, Coors Light, Michelob Ultra, Miller Genuine Draft, Miller Lite	
Imported and Microbrews Bottle	\$11
Corona, Sierra Nevada Pale Ale, Heineken, Blue Moon, Great Basin Icky IPA, Stella Artois	
Bucket (5) Beers - Domestic	\$45
Bucket (5) Beers - Imported/Microbrews	\$50

SPIRITS AND MIXERS

Mixers	\$7
Pepsi, Diet Pepsi, Starry, Mug Root Beer, Tonic, Club Soda, Ginger Ale	
Bloody Mary Mix	\$18
Liter	
Freshly Squeezed Orange Juice	\$20
Liter	
Margarita Mix	\$25
Liter	
Juice	\$15
Apple, cranberry, grapefruit, or pineapple liter	

BEER, SPIRITS, AND MIXERS

Available 24 hours

BRANDY AND COGNAC

Courvoisier	\$124
Hennessy VS	\$169
Hennessy XO	\$692
Remy Martin VSOP	\$204

SCOTCH

Chivas Regal	\$138
Dewars White Label	\$93
Glenlivet	\$143
J&B	\$117
Johnnie Walker Black	\$151

GIN

Beefeater	\$76
Bombay	\$88
Bombay Sapphire	\$99
Tanqueray	\$94

TEQUILA

Cazadores Reposado	\$99
Don Julio Añejo	\$181
Patrón Silver	\$144

LIQUEUR

Baileys Irish Cream	\$84
Grand Marnier	\$140
Tuaca	\$76

RUM

Bacardi Light	\$70
Captain Morgan	\$70
Malibu Rum	\$70

VODKA

Absolut Mandrin or Citron	\$85
Grey Goose	\$128
Ketel One Citroen	\$95
Stolichnaya Elit	\$157
Tito's	\$84

WHISKEY

Crown Royal	\$118
Crown Royal Reserve	\$141
Fireball	\$76
Jack Daniel's	\$93
Jameson	\$104
Maker's Mark	\$105
Woodford Reserve	\$122

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FROM OUR WINE CELLAR

Ask for wines available by the glass

CHAMPAGNE & SPARKLING WINES

Chandon Brut Cuvee, Napa	\$65
Dom Pérignon, Champagne	\$695
Martini & Rossi Asti, Piedmont	\$53
Moët & Chandon – Imperial, Champagne	\$175
Mumm, Napa, Brut Rose	\$71
Veuve Clicquot “Ponsardin” Champagne	\$189

WHITE WINES

Chardonnay

Beringer, Napa	\$55
Cakebread, Napa	\$116
Far Niente, Napa	\$184
Ferrari-Carano, Sonoma	\$81
Rombauer, Napa	\$99

White Zinfandel, Riesling & Pinot Grigio

Beringer White Zinfandel, Napa	\$47
Chateau Ste. Michelle Riesling, Washington	\$55
Santa Margherita Pinot Grigio, Italy	\$76

Sauvignon Blanc

Cakebread, Napa	\$81
Kenwood, Sonoma	\$55

RED WINES

Cabernet Sauvignon & Blends

Beaulieu Vineyard BV Rutherford, Napa	\$187
Cakebread, Napa	\$217
Caymus, Napa	\$265
Jordan, Alexander Valley	\$133
Justin, Paso Robles	\$73
Rombauer, Napa Valley	\$166

Merlot

Duckhorn, Napa	\$98
Ferrari-Carano, Sonoma	\$84
Raymond Reserve, Napa	\$81

Pinot Noir & Shiraz

King Estate Pinot Noir, Oregon	\$90
Layer Cake Shiraz, Australia	\$65

Our wine cellar carries an extensive selection, and we are the recipient of the coveted Wine Spectator’s Best of Award of Excellence.

Please contact the Room Service Captain or Manager for vintages and other selections available. Because the Peppermill Resort Spa Casino has been licensed by the State of Nevada to sell alcoholic beverages, no liquor, wine or beer may be brought into the Hotel for the purpose of hospitality entertaining without the prior knowledge of the Room Service Manager.