



Lake Tahoe Cruises Zephyr Cove Resort

breakfast—served until 2

traditional breakfast

two eggs

home fries, choice of toast and apple wood smoked bacon, Canadian bacon or sausage **8**

eggs benedict

toasted english muffin, canadian bacon, poached eggs, traditional hollandaise sauce **12**

biscuits & gravy 5

buttermilk malted pancakes

stack of hot cakes served with butter and maple syrup **7.5 / 5.5**
add blueberries **1**

french toast

cinnamon egg-battered, butter, maple syrup **7**
bananas foster **9**

zephyr cove specialties

zephyr special

pancakes or french toast, two eggs, bacon and sausage **10**

high sierra

two eggs, bacon, sausage, home fries, biscuits & gravy **12**

veggie skillet

three eggs scrambled, spinach, onions, bell peppers, tomato, mushrooms, jack cheese **10**

campers skillet

three eggs scrambled with bacon, sausage, onions, mushrooms, and cheddar cheese **12**

huevos rancheros

flour tortilla, refried beans, two eggs, ranchero sauce and melted cheese; pico de gallo, sour cream, and guacamole **10**

create your own omelet

served with home fries & toast

includes two: sausage, ham, bacon, ground beef, bell peppers, onions, green onions, jack, cheddar, swiss, american, diced tomato, spinach, green chilies, mushrooms, guacamole, avocado, sour cream **9**

each additional item **.75**

soups salads starters—served from 11

soup of the day cup 4 bowl 5

comstock chili cup 5 bowl 7

classic caesar salad

romaine, parmesan cheese, herb croutons, homemade caesar dressing **8**

smoked chicken wings

house smoked, spicy or ancho bbq sauce, Zephyr slaw, buttermilk blue cheese or ranch dressing **9.5**

blue cheese potato chips

fresh chips, bacon, blue cheese, chives and truffle oil **7**

zephyr cove spinach salad

baby spinach, caramelized walnuts, blue cheese crumbles, apples, shaved onions, dressed with balsamic vinaigrette and balsamic glaze **7.5**

add to all salads

chicken 3.5 salmon 6

sandwiches & such—served from 11

zephyr burger

1/3 pound angus patty, chipotle mayo, balsamic caramelized onions, cheddar on a brioche bun **10**

deli sandwich & soup du jour

choice of turkey, ham, roast beef or grilled cheese **6.5**
chili add **1**

shoreline fish & chips

beer battered cod, our signature 'cove' slaw, remoulade sauce **12**

salmon b.l.t.

grilled salmon, bacon, lettuce, and tomatoes on whole grain wheat bread with herb aioli **11.5**

lodge club

turkey breast, apple wood smoked bacon, cheddar, lettuce, tomato, herb aioli, toasted whole grain ciabatta roll **8**

pacific cod fish tacos

seared cod, shredded cabbage, pico de gallo, cotija cheese, chipotle-lime sauce, flour tortillas, rice and stewed black beans **13**

entrees—served from 11

new york strip steak "frites"

sea salt grilled new york strip, herbed potato chips, roasted shallot demi glace, sautéed spinach **22**

zephyr cove meatloaf

lodge made bacon wrapped meatloaf, mushroom-red wine demi glace, garlic mashed potatoes, baby carrots and onion straws **16**

ancho bbq salmon

grilled salmon, ancho bbq sauce, herb aioli, garlic mashed potatoes, baby carrots **22**



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wine list

	glass	bottle
sparkling wines		
cordorniu brut, spain 187ml		6
domaine chandon blanc de noirs, napa valley		35
rocar, napa valley		19
blush wines		
white zinfandel - mondavi woodbridge, california		23
white wines		
riesling - chateau ste. michelle, columbia valley		24
pinot grigio - montevina, california		25
sauvignon blanc - nobilo, new zealand	7.5	26
chardonnay - nathanson creek	6.5	22
chardonnay - columbia crest, columbia valley, washington	6.75	24
chardonnay - rodney strong "chalk hill"		35
red wines		
pinot noir - meridian, california	6.75	24
zinfandel - ravenswood, vintner's blend, california	6.75	24
merlot - nathanson creek	6.5	22
merlot - sterling, napa valley		36
cabernet sauvignon - nathanson creek	6.5	22
cabernet sauvignon - robert mondavi, private selection, California		28
cabernet sauvignon - franciscan, napa valley		48
claret - francis coppola		38
beer		
on tap – high sierra irish red ale, paddlewheel pale ale	6	
domestic - coors lt, bud, bud lt., miller lt	5.50	
Import - heineken, corona, amstel lt., sam adams	6.50	

dessert

7

- iron skillet white chocolate macadamia nut cookie**
topped with vanilla bean ice cream and warm honey nut sauce
- banana-pecan bread pudding**
caramel sauce and whipped cream
- lemon cream cake**
mixed berry compote

specialty coffee drinks

	grande	venti
espresso	1.5	
cappuccino	3.5	4
café latte	3.5	4
café mocha	4	4.5
white mocha	4.25	4.75
caramel macchiato	4	4.5
café Americano	2.5	3
eye opener	3	3.25
coffee alternatives		
tazo hot tea	2	2.5
chai latte	4	4.5

from the parlor

- milkshakes **6**
choice of chocolate, vanilla, strawberry, oreo
- single scoop **3**
- double scoop **6**

Pursuant to NAC 446.115 (5), consumption of raw or undercooked animal origin foods (such as meat, poultry, eggs, milk, seafood, or shellfish) that are not otherwise processed to eliminate pathogens poses a potential risk. Some highly susceptible individuals who have suppressed immune systems, the elderly, pregnant women, and young children under the age of four years, are more susceptible to food borne illness pathogens in foods.

ARAMARK Parks & Destinations proudly supports the Monterey Bay Aquarium Seafood Watch Program and utilizes "Best Choice" listed seafood. In addition our goal is to support local vendors and growers, and to provide healthy food options to visitors. To the extent possible, we source regional ingredients for this location

