

BREAKFAST

all eggs are from cage-free chickens

BREAKFAST SERVED UNTIL NOON

TRADITIONAL BREAKFASTS

- Two Egg Breakfast* 1080/1390Cal. \$11
cherrywood smoked bacon or sausage links, hash browns, toast
- Biscuits & Gravy 990Cal\$7
buttermilk biscuits and sausage gravy
- Steak & Eggs* 1300Cal\$17
10 oz. strip steak, eggs any style, hash browns, toast
- Oatmeal with Cherries 380Cal.....\$7
organic steel cut oats, tart and dark cherries
- Eggs Benedict* 1010Cal..... \$13
poached eggs, canadian bacon, english muffin, hollandaise, hash browns

LODGE BREAKFASTS

- Zephyr Special* 1360/1410Cal . \$14
pancakes or french toast, cherrywood bacon, sausage links, two eggs
- Smoked Salmon Benedict* 1130Cal\$14
poached eggs, tomato, spinach, english muffin, hollandaise, hash browns
- Huevos Rancheros* 810Cal.....\$13
chorizo, black beans, crisp tortilla, fried eggs, rancho sauce, cheese, sour cream, avocado
- Hash 'n' Eggs Skillet* 1400Cal\$13
corned beef, potato, onion, poached eggs, hollandaise, toast
- Papas con Chorizo Burrito* 1210Cal..... \$11
potatoes, chorizo, scrambled eggs, cheese, salsa roja, fruit

THREE-EGG SCRAMBLES

served with hash browns and your choice of toast, english muffin, or biscuit

- Whole Hog 1340Cal\$12
bacon, sausage, ham, cheddar cheese
- Lumberjack Scramble 1370Cal.....\$13
bacon, ham, sausage, potatoes, onion, peppers, cheese, scrambled with eggs topped with sausage gravy
- Veggie Scramble 1010Cal.....\$12
onion, peppers, mushrooms, spinach, tomato, swiss, scrambled with eggs

FROM THE GRIDDLE

- Buttermilk Pancakes
short stack (2) 1160Cal.....\$7
full stack (3) 1650Cal\$9
- Blueberry Pancakes
short stack (2) 1180Cal.....\$8
full stack (3) 1680Cal\$10
- French Toast 780Cal\$8
vanilla, cinnamon, sugar, egg batter

BREAKFAST SIDES

- Cherrywood Bacon 730Cal..\$5 Hash Browns 270Cal. \$3
- Sausage Link 390Cal. \$4 Pancake..... 510Cal. \$4
- French Toast..... 460Cal. \$4 Fruit 160Cal. \$6
- Toast130/440Cal. \$2

BEVERAGES

- Coffee.....\$3 Café Latte .. \$4 ... Flavor.. \$1
- Juice..... \$4 Milk\$3
- Hot Chocolate \$3 Hot Tea\$3
- Fresh Brewed Iced Tea.... \$3 Soft Drinks0/230Cal. \$3
pepsi, diet pepsi, lemonade, dr. pepper, mug root beer, sierra mist

2,000 calories a day is used for general nutrition advice, but calorie needs vary. 1,200 to 1,400 calories a day is used for general nutrition advice for children ages 4-8 years and 1,400 to 2,000 calories a day for children ages 9-13 years, but calorie needs vary. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. Additional nutrition information available upon request. www.myguestexperience.com

Revised Summer 2018

WELCOME TO HISTORIC ZEPHYR COVE RESORT



Zephyr Cove Lodge as it appeared in the 1930's

Since 1862, when Andrew Gardner first opened the Zephyr Cove House, this beautiful bay in the Southeast corner of Lake Tahoe has been a place known for relaxation and enjoyment.

The legacy of hospitality has been passed through many of the most famous names in Tahoe's history. D.L. Bliss, George Whittell, and Bill Harrah were few among the owners of this special location, named for the gentle westerly winds that arrive in the afternoons.

The resort is currently owned by the United States Forest Service and is operated by Aramark as a multi-faceted year 'round resort.

In addition to the restaurant, there are cabins and lodge rooms, a RV park and campground, general store and gift shop, snowmobile tour center, and riding stables. The Sunset Bar & Grill overlooks a mile of sandy beach, home to the Zephyr Cove Marina and its expansive fleet of rental boats, jet-ski rentals, parasailing, and Tahoe Sportfishing Charters.

Although the resort offers a variety of activities, it is perhaps best known as the home port of the M.S. Dixie II Sternwheeler.

We invite you to take some time and explore the many offerings of Zephyr Cove Resort.

We hope you will discover why this location, for more than 150 years, has been the premier spot to enjoy the pleasures of Lake Tahoe.

SOUPS

- Pork Chili Verde** 360-540Cal . . . \$5cup/\$7bowl
fire roasted chilis, slow cooked pork, tortilla chips
- Roasted Tomato Soup** 920Cal \$11
white cheddar grilled cheese sandwich

SALADS

add choice of protein:

grilled chicken 200Cal. \$6 / salmon 353Cal. \$9 / shrimp 140Cal. \$9

- Emerald Bay Spinach Salad** 520Cal \$12
sherry caper vinaigrette, goat cheese, pistachios,
roasted tomato, red onion
- Zephyr Caesar** 500Cal \$12
house-made dressing, parmesan, frico,
focaccia croutons
- Side Salad** 130-440Cal . . . \$5
baby greens, cucumber, carrot, tomato, croutons

BURGERS & MORE

served with potato salad, cole slaw, or fries

*OR add \$2 for onion rings, soup, salad,
fruit, gluten-free bun (0-170Cal.)*

*add: bacon 154Cal. \$3 / avocado 115Cal. \$3
sautéed mushrooms 50Cal. \$2*

- Fireside Cheese Burger*** 1060-1120Cal . \$14
all natural angus beef, choice of cheese,
house sauce
- Black & Blue Burger*** 1060-1120Cal . \$15
cajun spice, blue cheese, caramelized onions
- Rueben** 930-970Cal . . . \$15
the lodge's famous corned beef, marble rye,
1000 island dressing, sauerkraut, swiss
- Black Bean Chipotle Burger** 530-570Cal . . \$15
pepper jack cheese, grilled peppers and onions,
lettuce, tomato
- Turkey B.L.T** 1060-1200Cal. \$15
sourdough, bacon, avocado, lettuce, tomato,
red pepper pesto mayo
- Asian Grilled Salmon** 600-640Cal . . \$15
soy ginger glaze, focaccia, lime cilantro slaw
- Fish n Chips** 1170Cal \$15
pub battered cod, cole slaw, fries, tartar sauce

DINNER

AVAILABLE AFTER 4PM

- Lodge Boneless Fried Chicken** 2440Cal \$22
buttermilk crust, garlic mashed yukon potatoes,
herb gravy
- Buffalo Meatloaf** 1250Cal \$25
mushroom gravy, garlic mashed yukon potatoes,
seasonal vegetable
- Steak & Frites Heart Attack Sauce*** 1310Cal \$44
14 oz. choice angus ribeye, brandied mushroom
blue cheese demi, pomme frites
- Roasted Vegetable Ravioli** 580Cal \$24
red pepper cream
- Potato Crusted White Seabass** 420Cal \$27
smoked golden tomato horseradish sauce,
seasonal vegetable

DESSERT

- Old Fashioned Pie and Ice Cream** 690-790Cal . . \$8
ask your server about todays selection
- Flourless Chocolate Cake** 740Cal \$8
fresh raspberries and whipped cream
- Blueberry Mason Jar Cheese Cake** 570Cal \$8
lemon and white chocolate shortbread crust,
blueberry swirl

FROM THE PARLOUR

- Homemade Shakes** 370/400Cal . . . \$7
vanilla, chocolate, strawberry, oreo,
butterfinger, espresso
malted shake \$8
- Root Beer Float** 280Cal \$6
vanilla ice cream, mug root beer
- Ice Cream Scoops**
single scoop 120Cal \$4
double scoop 380Cal \$7
- Classic Sundae** 420Cal \$5
whipped cream, walnuts, chocolate sauce,
cherries

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Please be advised we have a maximum of 3 split tenders per table/party.

BEER & WINE

- Draft Beer** \$7
- Domestic Bottled Beer** \$6
Budweiser, Coors Light
- Imported & Craft Bottled Beer** \$7
Sam Adams Boston Lager, Blue Moon, Lagunitas, Corona

WHITE WINE

- Chardonnay**
Sycamore Lane, California \$7/\$20
Rodney Strong, California \$8/\$26
- Riesling**
Chateau St. Michelle, Columbia Valley, Washington \$7/\$24
- Sauvignon Blanc**
Kim Crawford, Marlborough, New Zealand \$8/\$30
- Pinot Grigio**
Ferrari-Carano, California \$8/\$30
- Rosé**
Château de Campuget, France \$7/\$21

RED WINE

- Malbec**
Antigal Uno, Argentina \$7/\$22
- Cabernet Sauvignon**
Sycamore Lane, California \$7/\$20
Josh, North Coast, California \$8/\$30
- Merlot**
Sycamore Lane, California \$7/\$20
Annabella, Napa Valley, California \$8/\$30
- Pinot Noir**
Belle Glos Meiom, California \$9/\$34
- Zinfandel**
Ravenswood, Lodi, California \$8/\$30
- Blend**
Ménage à Trois, Napa, California \$7/\$20

SPECIALTY DRINKS

- Bloody Mary** \$9
house-made mix, vodka, olives, celery
- Polar Lemonade** \$9
vodka, blue curacao, sweet & sour, lemon-lime soda, lemon
- Pineapple Express** \$9
vodka, pineapple juice, club soda
- Red Hound** \$9
vodka, st. germaine, cranberry simple syrup, grapefruit juice
- Suntini** \$9
vodka, chambord, orange juice