

ECHO

California Casual Cuisine

Tapas (small bites)

Roasted Squash and Apple Bruschetta 15

Roasted butternut squash, apple, cranberries, brie cheese, and arugula served on toasted baguettes.

Short Rib Crostini 17

Braised short ribs on cheese baguettes, topped with a tomato honey jam

Fried Calamari 17

Panko crusted calamari, served with cocktail sauce, ranch,

Pizza (ask server about additional toppings)

Classic Cheese Pizza 18

Made with fresh mozzarella

Veggie Pizza 22

Veggie lovers delight, artichokes, Roma tomatoes, and onions with marinara sauce

Meat Lovers Pizza 25

Canadian bacon, pepperoni, sausage, salami with marinara sauce

High Noon

Fish & Chips 18

Battered & deep fried fresh cod, served with tartar, malt vinegar, fries and lemon wedges

Classic Caesar Salad 16

Traditional with parmesan and croutons

Prosciutto & Pear Salad 18

mixed greens with prosciutto, fresh sliced pears, dried cranberries, blue cheese crumbles, candied pecans, tossed in a balsamic dressing.

Spinach Salad 17

Spinach leaves tossed with raspberry vinaigrette topped with apples, dried cranberries, feta cheese and candied walnuts

Taco Tres Amigos 18

Choice of chicken, braised short rib, or shrimp tacos with slaw

Grilled Shrimp & Chorizo 17

Citrus marinated shrimp & chorizo skewer served on a bed of pineapple salsa

Pinchot Glazed Pork Ribs 18

Baby back ribs with a bourbon honey glaze

Spinach Artichoke Dip 15

Baked spinach artichoke parmesan dip served with crostini's

Appetizer Platter 26

Two each of our roasted squash and apple bruschetta, short rib crostini, glazed Pork ribs, one shrimp and chorizo skewer

Soup of the Day 4|6

Pesto Pear Pizza 25

Goat cheese & fresh pear, basil pesto sauce

BBQ Chicken Pizza 25

Grilled chicken & bourbon BBQ sauce

Margherita Pizza 24

Mozzarella, Roma Tomatoes, Fresh Basil and marinara sauce

Cajun Chicken Sandwich 17

Cajun fried chicken breast, coleslaw, pickle and chipotle mayo with fries

French Dip Sandwich 18

Sliced Roast Beef, Brie, grilled onions, on toasted Texas Toast with Aus Jus

Veggie Burger 16

Black Bean Veggie Patty

Beef Burger 17

1/2 lb. Fresh ground beef

Wild Burger 20

1/2 lb. Fresh ground Buffalo, Wagyu, Elk

All burgers served with the works

Desserts

Chocolate Flourless Cake 12

Rich and decadent chocolate cake topped with ganache and served with a scoop of ice cream.

NY Style Cheesecake 10

Velvety, creamy, rich NY style cheesecake with a classic graham cracker crust.

Crème Brule 12

Creamy and smooth, this classic vanilla custard is topped with a crispy caramelized topping.

Roasted Caramel Apple Pear Tart 12

Roasted caramel apples and pears topped with chopped pecans and served in a flaky puff pastry with vanilla ice cream

Apple Crumble 11

Homemade apple pie filling baked into a mini pie crust, topped with cinnamon crumble topping

Chocolate Lava Cake 12

Goopy, melted, hot fudge flowing out of our decadent chocolate cake. Served with vanilla ice cream



LAKE TAHOE RESORT HOTEL

Gratuity of 18% added to parties of 6 or more



Whites

	Glass	Bottle
Seaglass Chardonnay	8.0	26
Seaglass Pinot Grigio	8.0	26
Seaglass Riesling	8.0	26
Rutherford Ranch Chardonnay	8.5	28
Rutherford Ranch Sauvignon Blanc	8.5	28
Sonoma– Cutrer Chardonnay		48

Sparkling & Blush

	Glass	Bottle
Charles & Charles Rose	7.5	24
Korbel Brut		38
Domaine Chandon Brut		48
Domain Chandon Blanc De Noir		48
Korbel Split	8.5	
Prosecco Split	9.5	

Reds

	Glass	Bottle
Seaglass Pinot Noir	8.0	28
Bonanza Cabernet	9.5	32
Rutherford Ranch Cabernet	11	35
Terra D'Oro Zinfandel	10	35
Scott Pinot Noir	11.5	38
Rutherford Ranch Cabernet Reserve		64

Specialty Drinks

Hot Buttered Rum 13

butter and brown sugar mix, Captain Morgan Spiced Rum, garnished with a cinnamon stick

Cranberry Pomegranate Margarita 14

cranberry and grapefruit juice, pomegranate syrup, Corralejo tequila, agave, topped with cranberries and rosemary sprig

Apple Cider Moscow Mule 13

Angry Orchard Hard Cider, ginger beer, and Ketel One Vodka garnished with a sliced apple and cinnamon stick

Cinnamon Bourbon Old Fashioned 13

Bulleit Bourbon, orange juice, orange bitters topped with a bruleed orange, rosemary and cinnamon stick

Espresso Martini 14

Smirnoff Vanilla Vodka, Kahlua, espresso garnished with chocolate covered coffee beans

Pumpkin Spice White Russian 13

Kahlua, pumpkin, half and half and Ketel One Vodka topped with pumpkin spice



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for room deliveries please call #7155, for takeout please call #2140