

# ECHO

California Casual Cuisine

## Starters

<b>Crispy Calamari</b> 5 Spice   Sweet Chili Aioli   Cabbage Slaw	<b>18</b>
<b>Spinach Artichoke Dip</b> Baguette	<b>15</b>
<b>Crispy Onion Rings</b> Chipotle Mayo	<b>10</b>
<b>Burrata Bruschetta</b> Roasted Garlic   Balsamic Tomato Concasse	<b>14</b>

## Lunch

<b>Chef's Soup of the Day</b>	<b>8</b>
<b>Chicken Wings</b> 6 Wings   Ranch Dressing Choice of: Buffalo   BBQ   Garlic Parmesan	<b>17</b>
<b>Mozzarella Sticks</b> 6 Sticks   Marinara sauce	<b>12</b>
<b>Marinated Olives</b>	<b>5</b>

## Pizzas

<b>Pesto &amp; Pear</b> Goat Cheese   Fresh Pear   Basil-Pesto Sauce	<b>27</b>	<b>Classic Cheese</b> Fresh Mozzarella	<b>18</b>
<b>BBQ Chicken</b> BBQ Chicken   Bourbon Glaze   Red Onions   Cilantro	<b>25</b>	<b>Garden Party</b> Artichokes   Roma Tomatoes   Red Onions Pesto Cream Sauce	<b>23</b>
<b>Meat Lovers</b> Canadian Bacon   Pepperoni   Sausage   Salami Marinara Sauce	<b>26</b>	<b>Margherita</b> Fresh Mozzarella   Roma Tomatoes   Fresh Basil Marinara Sauce	<b>24</b>

## Entrees

<b>Classic Caesar Salad</b> Romaine Lettuce   Parmesan   Croutons	<b>16</b>	<b>French Dip Sandwich</b> Top Sirloin   Swiss Cheese   Caramelized Onions Baguette   Au Jus   French Fries	<b>25</b>
<b>Prosciutto &amp; Pear Salad</b> Mixed Greens   Prosciutto   Fresh Pears Blue Cheese   Candied Pecans Balsamic Dressing	<b>18</b>	<b>Cajun Chicken Sandwich</b> Chicken Breast   Coleslaw   Dill Pickle French Fries   Chipotle Mayo	<b>22</b>
<b>Roasted Beet Salad</b> Wild Arugula   Burrata Cheese White Balsamic Vinaigrette	<b>17</b>	<b>Beyond Meat Burger</b> LTO   Dill Pickle   French Fries	<b>22</b>
<b>Additions:</b> <b>Chicken 5   Salmon 6   Shrimp 7   Steak 7</b>		<b>Certified Angus Burger</b> 1/2lb Fresh Ground Beef   LTO   Dill Pickle French Fries	<b>24</b>
<b>Fish &amp; Chips</b> Beer-Battered Fresh Ling Cod   Tartar Sauce Malt Vinegar French Fries	<b>23</b>	<b>Braised Beef Short Rib Nachos</b> Pepper Jack & Cheddar Cheese   Pickled Red Onions Guacamole   Sour Cream	<b>21</b>
		<b>1/2 Rack of St. Louis Ribs</b> Bourbon-Honey Glaze   Coleslaw   French Fries	<b>35</b>

## Sides

<b>Bacon Roasted Brussels Sprouts</b>	<b>8</b>
<b>Garlic French Fries</b>	<b>6</b>
<b>Grilled Lemon Zest Asparagus</b>	<b>8</b>
<b>Goat Cheese Potato Puree</b>	<b>8</b>
<b>Warm Sourdough Baguette</b>	<b>3</b>



LAKE TAHOE RESORT HOTEL

Gratuity of 18% added to parties of 6 or more

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<b>Crispy Onion Rings</b> Chipotle Mayo	
<b>Burrata Bruschetta</b> Roasted Garlic   Balsamic Tomato Concasse	

## Dinner

<b>18</b>	<b>Chef's Soup of the Day</b>	<b>8</b>
<b>15</b>	<b>Chicken Wings</b> 6 Wings   Ranch Dressing Choice of: Buffalo   BBQ   Garlic Parmesan	<b>17</b>
<b>10</b>	<b>Mozzarella Sticks</b> 6 Sticks   Marinara sauce	<b>12</b>
<b>14</b>	<b>Marinated Olives</b>	<b>5</b>

## Pizzas

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## Lighter

<b>Classic Caesar Salad</b> Romaine Lettuce   Parmesan   Croutons	<b>16</b>	<b>French Dip Sandwich</b> Top Sirloin   Swiss Cheese   Caramelized Onions Baguette   Au Jus   French Fries	<b>25</b>
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<b>Additions:</b> <b>Chicken 5   Salmon 6   Shrimp 7   Steak 7</b>		<b>Certified Angus Burger</b> 1/2lb Fresh Ground Beef   LTO   Dill Pickle French Fries	<b>24</b>

## Entrées

<b>Penne Pasta Primavera</b> Seasonal Vegetables   Garlic Cream Sauce	<b>23</b>	<b>Braised Beef Short Rib Nachos</b> Pepper Jack & Cheddar Cheese   Pickled Red Onions Guacamole   Sour Cream	<b>21</b>
<b>Shrimp Linguini</b> Sundried Tomato   Olive Oil   Fresh Basil   Garlic	<b>27</b>	<b>NY Strip Steak</b> Bacon Roasted Brussels Sprouts   Red Wine Sauce Maitake Mushrooms   Roasted Fingerling Potatoes	<b>42</b>
<b>Fish &amp; Chips</b> Beer-Battered Fresh Ling Cod   Tartar Sauce Malt Vinegar French Fries	<b>23</b>	<b>1/2 Rack of St. Louis Ribs</b> Bourbon-Honey Glaze   Coleslaw   French Fries	<b>35</b>
<b>Macadamia Crusted Salmon</b> Forbidden Rice   Braised Kale   Micro Cilantro Candied Ginger   Citrus Beurre-Blanc	<b>36</b>	<b>Chicken Piccata</b> Potato Puree   Grilled Asparagus   Lemon Caper Brown Butter	<b>28</b>

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## Whites

	Glass	Bottle
Seaglass Chardonnay	8	30
Seaglass Pinot Grigio	8	30
Seaglass Riesling	8	30
Seaglass Sauvignon Blanc	8	30
Rutherford Ranch Chardonnay	13	50
Rutherford Ranch Sauvignon Blanc	13	50
Sonoma– Cutrer Chardonnay	14	54
Scott Chardonnay		58

## Sparkling & Blush

	Glass	Bottle
Korbel Brut		46
Domaine Chandon Brut		54
Domain Chandon Blanc De Noir		54
Whispering Angel Rose	13	50
Dom Perignon		225
Korbel Split	9	
Prosecco Split	10	

## Reds

Seaglass Pinot Noir	9	34
Seaglass Cabernet	9	34
Terra D'Oro Zinfandel	10	38
Bonanza Cabernet	10	38
Rutherford Ranch Cabernet	20	78
Scott Pinot Noir		58

## Desserts

NY Style Cheesecake	10
Chocolate Lava Cake	12
Citrus Panna Cota	12
Sugar Cookie  Berries	
Ice Cream Sundae	10
Vanilla Ice Cream  Hot Fudge  Whipped Cream Cherries  Toasted Almonds	

## Specialty Drinks

### Raspberry Bellini

12

Prosecco | Chambord | Raspberries

### Strasberry Mule

13

Ketel One Vodka | Ginger Beer | Raspberry and Strawberry

### Spring Sunset

15

Empress Gin| Prickly Pear | Lime Juice | Ginger Beer

### Blackberry Bourbon Smash

13

Bulliet Bourbon | Club Soda | Muddled Blackberries and Mint Leaves

### Peach Whiskey Iced Tea

13

Peach Crown Royal | Peach Iced tea| Mint Leaves

### Grapefruit Paloma

15

Corralejo Tequila | Grapefruit and Lime Juice | Sparkling Water

### Sparkling Lavender Lemonade

14

Crystal Head Blue Agave Vodka | Lemonade | Seltzer Water | Lavender



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