

# SIGNATURE COCKTAILS

\$12 each

## MIMOSA

Sparkling White Wine, Choice of Fresh Orange or Guava

## CLASSIC BLOODY MARY

Absolut Vodka and House-Made Bloody Mary Mix

## CHIPOTLE BLOODY MARY

Absolut Peppar, House-Made Bloody Mary Mix and Chipotle Pepper Purée

## MARGARITA

Sauza Silver Tequila, Cointreau and Agave Nectar

## BELLINI

Sparkling White Wine, Choice of Fresh Purée of Green Apple or White Peach

## MOJITO

Bacardi Silver Rum, Fresh Mint and Lime

## COSMOPOLITAN

Absolut Vodka, Cointreau and Fresh Cranberry Juice

## TEQUILA SUNRISE

Herradura Silver Tequila, Fresh Orange Juice and Pomegranate Syrup

## CRAFT

Blue Moon, Fat Tire, Samuel Adams, Sierra Nevada \$8

## DRAFT

Bud Light, Newcastle, Stella Artois \$7

## Beer

### DOMESTIC

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Genuine Draft, Miller Lite \$6.25

### IMPORTED

Amstel Light, Corona, Dos Equis Ambar, Sapporo, Stella Artois, Tsingtao \$8

## Wine

### SPARKLING

La Marca, Prosecco  
Domaine Chandon, Blanc de Noirs

Glass	Bottle
\$9	\$36
\$11	\$42

### WHITE

Stag's Leap Karia, Chardonnay  
Brancott, Sauvignon Blanc  
Chateau Ste. Michelle, Riesling

Glass	Bottle
\$12	\$46
\$12	\$48
\$9	\$34

### ROSÉ

Beringer White, Zinfandel

Glass	Bottle
\$9	\$34

### RED

MacMurray Ranch, Pinot Noir  
Layer Cake, Malbec  
Franciscan, Merlot  
Louis M. Martini, Sonoma Cabernet

Glass	Bottle
\$11	\$42
\$11	\$42
\$13	\$50
\$14	\$54

# WEEKLY SPECIALS

Served from 11:00 a.m. to 11:00 p.m.

## Monday

### Homemade Meatloaf \*

Rustic Mashed Potatoes, Green Beans with Mushroom Gravy \$20

## Tuesday

### Southern-Style Fried Chicken

Collard Greens with Mac & Cheese \$19

## Wednesday

### Border Fajitas

Chicken or Beef, Grilled Onions & Peppers, Beans, Pico de Gallo, Guacamole  
Choice of Corn or Flour Tortillas \$21

## Thursday

### Slow-Cooked Short Ribs \*

Roasted Vegetables, Papardelle Pasta with Red Wine Sauce \$24

## Friday

### Cioppino \*

A Fresh, Light Seafood Stew in a Rich Tomato Broth \$28

## Saturday

### Spaghetti and Meatballs

Pomodoro Sauce and Fresh Basil \$22

## Sunday

### Roasted Turkey

Mashed Potatoes, Stuffing, Herb Gravy and Cranberry Sauce \$24

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# BREAKFAST

Served from 6:00 a.m. to 1:00 p.m.

## Starters

### BAKER'S STASH

An Oven-Fresh Medley of Baked Pastries \$6

### ♥ YOGURT & GRANOLA PARFAIT

Market Berries and Honey \$10

### ♥ MIXED BERRIES \$12

### IRISH STEEL CUT OATMEAL

Raisins and Brown Sugar \$12

### ♥ SEASONAL FRUIT & COTTAGE CHEESE

Small \$10 Large \$14

### SMOKED ATLANTIC SALMON PLATTER

Toasted Bagel, Cream Cheese, Red Onion, Tomatoes and Capers \$16

### ASSORTED CEREAL

Corn Flakes, Raisin Bran, Special K, Fruit Loops or Cheerios \$9

## Eggs

Substitute Egg Whites \$1

### STEAK & EGGS\*

Grilled 8-oz. Rib Eye, Two Eggs, ARIA Café Steak Sauce, Hash Browns and Toast \$24

### DEUCES WILD\*

Two of Each — Eggs, Pancakes, Sausages, Bacon, Served with Hash Browns \$18

### THREE EGGS\*

Choice of Bacon, Sausage, Ham or Canadian Bacon, Hash Browns and Toast \$15

### ♥ EGG WHITE SCRAMBLE\*

Sautéed Spinach, Tomatoes, Mushrooms and Grilled Asparagus \$15

### HOME-STYLE BISCUITS & GRAVY\*

Country Sausage Gravy, Three Eggs and Hash Browns \$14

### BREAKFAST SANDWICH\*

Two Eggs, Ham, Bacon, Swiss and Cheddar Cheese, Toasted Ciabatta and Hash Browns \$14

### THE ULTIMATE OMELET\*

Sautéed Shrimp, Asparagus, Goat Cheese, Fresh Herbs  
Mixed Green Salad with Baguette \$18

## Build Your Own Omelet

Traditional Eggs\* 15 • Substitute Egg Whites \$1  
Choice of Eggs and 3 Ingredients

### INGREDIENTS

Bacon, Ham, Sausage, Peppers, Onions, Spinach, Mushrooms, Asparagus, Tomato, Jalapeño, Cheddar, Jack, American, Swiss, Feta

Served with Hash Browns and Toast  
Additional Ingredients \$2

## Pancakes and Waffles

Add to any Griddle Item Fresh Berries, Bananas or Chocolate Chips \$4

### BUTTERMILK PANCAKES

Whipped Butter, Maple Syrup and Powdered Sugar \$13

### BELGIAN WAFFLE

Whipped Butter, Maple Syrup and Powdered Sugar \$13

### RED VELVET PANCAKES

Whipped Butter, Maple Syrup and Cream Cheese Icing \$14

### SOURDOUGH WAFFLE

Whipped Butter, Maple Syrup and Powdered Sugar \$13

### CARROT CAKE PANCAKES

Whipped Butter, Maple Syrup and Cream Cheese Icing \$14

### CHICKEN & WAFFLES

Fried Chicken, Pecan Waffle, Candied Pecans  
and Bourbon Maple Syrup \$18

### THE CLASSIC\*

Poached Eggs, Canadian Bacon, Toasted English Muffin  
with Hollandaise and Hash Browns \$16

### SEASIDE BENEDICT\*

Poached Eggs, Maryland Crab Cakes, Toasted English  
Muffin with Hollandaise and Hash Browns \$20

### WHITE CHOCOLATE FRENCH TOAST

Whipped Butter, Maple Syrup and Powdered Sugar \$15

## Benedicts and Specialties

### CHILAQUILES\*

Three Eggs, Crispy Corn Tortillas, Roasted Salsa Verde  
and Queso Fresco \$14

### HUEVOS RANCHEROS\*

Three Eggs, Crispy Corn Tortillas, Pinto Beans,  
Queso Fresco, Avocado and Crema Fresca \$16

### CORNED BEEF & EGGS\*

Caramelized Onions, Fennel, Fried Potatoes, Two Eggs  
and Baguette \$16

### ♥ CONGEE

Chinese Jasmine Rice Porridge and Traditional  
Condiments \$12

## Sides

SMOKED BACON \$6

TURKEY BACON \$6

PORK SAUSAGE \$6

HASH BROWNS \$4

BISCUIT AND GRAVY \$5

SHORT STACK \$8

WHITE CHOCOLATE  
FRENCH TOAST

Half Order \$7

♥ Heart-Healthy Item

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# LUNCH & DINNER

Served from 11:00 a.m. to 11:00 p.m.

## Salads

Add Chicken \$4, Steak \$6 or Shrimp \$6

### COBB

Grilled Chicken, Tomato, Bacon, Maytag Blue Cheese, Hardboiled Egg, Avocado  
Choice of Dressing \$16

### ♥ MIXED GREENS

Tomato, Cucumber, Carrots, Herbed Garlic Croutons  
Choice of Dressing \$8

### TOMATO AND BLUE CHEESE

Pickled Red Onion, Maytag Blue Cheese Dressing with Balsamic Glaze \$12

### CAESAR

Chopped Romaine, Herbed Garlic Croutons and Parmesan Cheese \$12

### ASIAN CHICKEN

Napa Cabbage, Romaine, Bibb Lettuce, Carrots, Bean Sprouts, Cucumbers,  
Red Peppers, Snow Peas, Crispy Wontons with Sweet Soy Vinaigrette \$16

### GREEK

Artichoke, Tomatoes, Cucumber, Feta Cheese, Red Onion, Red and Green Peppers,  
Kalamata Olives with Red Wine Vinaigrette \$14

### VEGETABLE

Mixed Greens, Grilled Asparagus, Roasted Beets, Glazed Pecans, Goat Cheese  
with Balsamic Vinaigrette \$14

## Appetizers

### CHICKEN QUESADILLA

Jack & Cheddar Cheese, Roasted Poblano Peppers, Pico de Gallo, Sour Cream  
and Guacamole \$14

### THREE CHEESE NACHOS

Pico de Gallo, Sour Cream, Guacamole and Jalapeños \$11  
Add Chicken \$4 Add Steak \$6

### CHICKEN WINGS

Buffalo, BBQ or Plain and Maytag Blue Cheese Dressing \$12

### CRISPY CALAMARI

Marinara and Lemon-Herb Mayonnaise \$12

### SOUTHERN CHICKEN STRIPS

BBQ Sauce and Ranch Dressing \$12

### SPINACH-ARTICHOKE DIP

Parmesan Cream Sauce with Tortilla Chips \$12

## Sandwiches and Wraps

Served with Your Choice of Fries, Potato Salad, Coleslaw or Sweet Potato Fries

### CLASSIC REUBEN

Corned Beef, Sauerkraut, Swiss Cheese, Russian  
Dressing and Grilled Marble Rye \$16

### BLT

Peppered Bacon, Lettuce, Tomato, Swiss Cheese  
and Herb Mayonnaise \$12

### NEW YORK STRIP SANDWICH\*

Caramelized Onions, Sautéed Mushrooms,  
Herb Mayonnaise, Horseradish Cheddar Cheese,  
ARIA Café Steak Sauce and Toasted Ciabatta \$20

### ARIA CLUB

Roasted Turkey, Peppered Bacon, Lettuce, Tomato,  
Swiss Cheese and Herb Mayonnaise \$16

### ALBACORE TUNA MELT

Swiss Cheese on Grilled Sourdough \$14

### GRILLED CHICKEN CIABATTA

Pepper Jack Cheese, Roasted Poblano Chilies,  
Guacamole, Lettuce, Tomato and Spicy Mayonnaise \$15

### ♥ CALORIE-BURNER CHICKEN WRAP

Roasted Peppers, Lettuce, Tomato, Sprouts, Avocado,  
Balsamic Vinaigrette and Herb Mayonnaise \$15

## Build Your Own Sandwich

Served with Lettuce, Tomato and Mayonnaise \$14

Choose Your Favorite

### BREAD

White, Wheat, Rye or Sourdough

### MEAT

Turkey, Ham, Tuna Salad, Chicken Salad or Roast Beef

### CHEESE

American, Swiss or Cheddar

### SOUP AND SANDWICH COMBO

Half Build Your Own Sandwich and a Cup of Soup \$18

## Soup

Cup \$5 Bowl \$8

### TOMATO BASIL

### CHICKEN NOODLE

### SOUP OF THE DAY

♥ Heart-Healthy Item

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# LUNCH & DINNER

Served from 11:00 a.m. to 11:00 p.m.

## Burgers

Made from 100% Angus Beef and Served with Your Choice of Fries, Potato Salad, Coleslaw or Sweet Potato Fries.

### ARIA BURGER\*

Roasted Tomato, Gruyère Cheese, Pickled Red Onion, Herb Mayonnaise on a Potato Bun **\$18**

### PATTY MELT\*

Caramelized Onions, Swiss Cheese, Russian Dressing on Grilled Marble Rye **\$16**

## Build Your Own Burger

Served with Your Choice of Fries, Potato Salad, Coleslaw or Sweet Potato Fries  
Choose Your Favorite

### BREAD

Whole Wheat, Potato or Onion Bun

### MEAT\*

Angus Beef **\$16** Turkey **\$17** Angus/Bacon **\$18**

### CHEESE

American, Swiss, Blue Cheese, Cheddar, Jack or Feta

### TOPPINGS

Choice of Two Toppings. Additional Toppings: **\$1.50**  
Bacon, Fried Egg, Caramelized Onion, Mushrooms, Green Chiles, Jalapeños, BBQ Sauce

## Entrées

### 12-OZ. NEW YORK STRIP\*

Herb Butter, ARIA Café Steak Sauce, Crispy Onion  
Choice of Your Favorite Side **\$31**

### 12-OZ. RIB EYE\*

Herb Butter, ARIA Café Steak Sauce, Crispy Onion  
Choice of Your Favorite Side **\$34**

### ♥ GRILLED SALMON

Vegetable Quinoa with Tomato-Fennel Sauce **\$24**

### FISH AND CHIPS

Beer-Battered Fresh Cod, French Fries with Tartar Sauce **\$22**

### ♥ SEASONAL FISH SELECTION **\$24**

### PENNE POMODORO

Tomatoes, Basil and Parmesan Cheese **\$20**  
Add Chicken **\$4** Add Shrimp **\$6**

### FETTUCINE ALFREDO

Parmesan-Garlic Sauce **\$20**  
Add Chicken **\$4** Add Shrimp **\$6**

### SHRIMP DIABLO

Linguini Pasta with Spicy Red Chili-Herb Tomato Sauce **\$24**

### SHRIMP SCAMPI

Shaved Garlic Angel Hair Pasta with White Wine Butter Sauce **\$24**

### HERB ROTISSERIE CHICKEN

Roasted Asparagus, Mashed Potatoes with Garlic-Lemon Sauce **\$19**

## Sides

\$7 Each

### FRIES

### FRESH VEGETABLES

Steamed or Sautéed

### ONION RINGS

### MASHED POTATOES

### SWEET POTATO FRIES

### SPINACH

## All-Day Breakfast

### STEAK & EGGS\*

Grilled 8-oz. Rib Eye, Two Eggs, ARIA Café Steak Sauce, Hash Browns and Toast **\$24**

### THREE EGGS\*

Choice of Bacon, Sausage, Ham or Canadian Bacon, Hash Browns and Toast **\$15**

### BREAKFAST SANDWICH\*

Two Eggs, Ham, Bacon, Swiss & Cheddar Cheese, Toasted Ciabatta and Hash Browns **\$14**

### CHICKEN & WAFFLES

Fried Chicken, Pecan Waffle, Candied Pecans and Bourbon Maple Syrup **\$18**

### BUTTERMILK PANCAKES

Whipped Butter, Maple Syrup and Powdered Sugar **\$13**

### SOURDOUGH WAFFLE

Whipped Butter, Maple Syrup and Powdered Sugar **\$13**

♥ Heart-Healthy Item

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# LATE NIGHT MENU

Served from 11:00 p.m to 6:00 a.m.

## Breakfast

Substitute egg whites \$1

### STEAK & EGGS\*

Grilled 8-oz. Rib Eye, Two Eggs, ARIA Café Steak Sauce, Hash Browns and Toast **\$24**

### THREE EGGS\*

Choice of Bacon, Sausage, Ham or Canadian Bacon, Hash Browns and Toast **\$15**

### BREAKFAST SANDWICH\*

Two Eggs, Ham, Bacon, Swiss & Cheddar Cheese, Toasted Ciabatta and Hash Browns **\$14**

### BUTTERMILK PANCAKES

Whipped Butter, Maple Syrup and Powdered Sugar **\$13**

### CHICKEN & WAFFLES\*

Fried Chicken, Pecan Waffle, Candied Pecans and Bourbon Maple Syrup **\$18**

### SOURDOUGH WAFFLE

Whipped Butter, Maple Syrup and Powdered Sugar **\$13**

## Appetizers

### CRISPY CALAMARI

Marinara and Lemon-Herb Mayonnaise **\$12**

### CHICKEN WINGS

Buffalo, BBQ or Plain and Maytag Blue Cheese Dressing **\$12**

### THREE-CHEESE NACHOS

Pico de Gallo, Sour Cream, Guacamole and Jalapeños **\$11**  
Add Chicken **\$4** Add Steak **\$6**

### SOUTHERN CHICKEN STRIPS

BBQ Sauce and Ranch Dressing **\$12**

### SPINACH-ARTICHOKE DIP

Parmesan Cream Sauce with Tortilla Chips **\$12**

### CHICKEN QUESADILLA

Jack & Cheddar Cheese, Roasted Poblano Peppers, Pico de Gallo, Sour Cream and Guacamole **\$14**

## Salads

### CAESAR

Chopped Romaine, Herbed Garlic Croutons and Parmesan Cheese **\$12**  
Add Chicken **\$4**, Steak **\$6** or Shrimp **\$6**

### COBB

Grilled Chicken, Tomato, Bacon, Maytag Blue Cheese, Hardboiled Egg, Avocado Choice of Dressing **\$16**  
Add Chicken **\$4**, Steak **\$6** or Shrimp **\$6**

## Sandwiches & Burgers

Served with Your Choice of Fries, Potato Salad, Coleslaw or Sweet Potato Fries

### ARIA CLUB

Roasted Turkey, Peppered Bacon, Lettuce, Tomato, Swiss Cheese and Herb Mayonnaise **\$16**

### NEW YORK STRIP SANDWICH\*

Caramelized Onions, Sautéed Mushrooms, Herb Mayonnaise, Horseradish Cheddar Cheese, ARIA Café Steak Sauce and Toasted Ciabatta **\$20**

### PATTY MELT\*

Caramelized Onions, Swiss Cheese, Russian Dressing on Grilled Marble Rye **\$16**

### ARIA BURGER\*

Roasted Tomato, Gruyère Cheese, Pickled Red Onion, Herb Mayonnaise on a Brioche Bun **\$18**

## Entrées

### 12-OZ. RIB EYE\*

Herb Butter, ARIA Café Steak Sauce, Crispy Onion  
Choice of Your Favorite Side **\$34**

### FETTUCINE ALFREDO

Parmesan-Garlic Sauce **\$20**  
Add Chicken **\$4** Add Shrimp **\$6**

## Sides

\$7 Each

### FRIES

### FRESH VEGETABLES

Steamed or Sautéed

### ONION RINGS

### MASHED POTATOES

### SWEET POTATO FRIES

### SPINACH

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# SPECIALTIES

Served from 11:00 a.m. to 6:00 a.m.

## Chinese

### FRIED RICE

Plain \$12  
Add Beef \$6  
Add Chicken \$4  
Add Shrimp \$6

### LO MEIN NOODLES

Vegetable \$12  
Add Beef \$6  
Add Chicken \$4  
Add Shrimp \$6

### GENERAL TAO'S CHICKEN

Jasmine Rice \$18

### LEMON CHICKEN

Jasmine Rice \$18

### BROCCOLI BEEF

Jasmine Rice \$18

## Pizza

### MARGHERITA

Fresh Mozzarella, Tomato and Basil \$14

### VEGETABLE

Roasted Peppers, Caramelized Onion, Mushrooms,  
Tomato and Pine Nuts \$15

### MEAT

Pepperoni, Sausage, Ham, Prosciutto  
and Caramelized Onion \$16

# DESSERTS

\$8 Each

### SEASONAL FRUIT PIE

Vanilla Bean Ice Cream

### ICED CARROT CAKE

Cream Cheese and Candied Pineapple

### DARK BROWNIE SUNDAE

Vanilla Bean Ice Cream, Caramel and Chocolate Sauce

### ISLAND KEY LIME PIE

Whipped Cream and Mango Sauce

### CHEESECAKE DE VANILLA

Graham Cracker Crust with Farmer's Market Strawberries

### GOOD & EVIL FUDGE CAKE

Vanilla and Dark Chocolate Crèmes

# BEVERAGES

### SOFT DRINKS

Coke, Diet Coke, Sprite, Root Beer, Fanta Orange, Lemonade \$4.50

### FRESH JUICE

Orange, Grapefruit, Watermelon, Carrot, Apple \$7.50

### COFFEE

Coffee, Espresso, Latte, Cappuccino, Mocha \$4.50

### TEA

Iced or Hot Tea \$4.50

### MILK

Whole, 2%, Skim, Soy, Chocolate \$4.50

### BOTTLED WATER

Fiji, San Pellegrino, Smart Water \$4.50

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