

STARWOOD CAFE

Breakfast - Lunch

Breakfast

Rayzor Ranch

Farm Fresh Eggs

Grade AA Eggs, any style. Served with two sides: Hash Browns, Grits, Fresh Fruit, Pancakes (GF \$1), Biscuits, or Toast (GF \$1)**

Classic American Breakfast 9.95

Your choice of Applewood Smoked Bacon, Patty Sausage, Virginia Smoked Ham, Turkey Sausage, or Chicken Apple Sausage (\$1) with Two Eggs any style.

Chicken Fried Steak and Eggs 11.95

A Texas favorite! Certified Black Angus Cutlet seasoned and hand breaded, covered in gravy.

Chicken Fried Chicken and Eggs 11.95

Chicken Breast Seasoned and Hand Breaded, Covered in Gravy.

Corned Beef Hash and Eggs 10.50

Corned Beef Hash and Two Eggs any style

Omelets

Three Grade AA eggs. Served with two sides: Hash Browns, Grits, Fresh Fruit, Pancakes (GF \$1), Biscuits, or Toast (GF \$1)**

Bacado Omelet 10.95

Bacon, Pepperjack Cheese, and topped with Avocado

Denver Omelet 10.50

Smoked Ham, Bell Peppers, Onions and Cheddar Cheese

Bacon and Cheese Omelet 9.95

Applewood Smoked Bacon and Cheddar Cheese

Ham and Cheese Omelet 9.95

Smoked Ham and Cheddar Cheese

Sausage and Cheese Omelet 9.95

Spicy Ground Sausage and Cheddar Cheese

Mediterranean Omelet 9.95

Fresh Spinach, Feta Cheese, Kalamata Olives and Tomatoes

Wild Mushroom Omelet 9.95

Fresh Sliced Mushrooms, Shiitake and Portobello with Swiss Cheese

Tuscan Omelet 9.95

Fresh Spinach, Wild Mushrooms, Asparagus and Provolone

Iron Man Egg White Omelet 9.95

Fresh Spinach, Wild Mushrooms, Roasted Red Peppers and Low Fat Mozzarella

Skillet Breakfast

Skillet filled with a bed of Crisp Hash Browns, Two Eggs any style & Monterey Jack / Cheddar Cheese. Served with one side: Pancakes (GF \$1), Biscuits or Toast (GF \$1)**

Whole Hog Skillet 10.95

For Meat Lovers!!! Applewood Smoked Bacon, Sausage and Virginia Smoked Ham

Southwest Skillet 11.50

Smoked Brisket, Sliced Avocado, Onions, Jalapenos, and Topped with our Salsa

Frisco Skillet 11.50

Chicken Apple Sausage, Roasted Red Pepper, Wild Mushrooms and Fresh Spinach

Western Skillet 9.95

Smoked Ham, Bell Peppers and Onions

Chorizo Skillet 9.95

Chorizo Sausage, Green and Red Bell Peppers and Onions

Garden Veggie Skillet 9.95

Broccoli, Tomatoes, Wild Mushrooms, Asparagus and Fresh Spinach

Belgian Waffles

Dusted with Powdered Sugar, Served with Whipped Butter and Warm Maple Syrup

Belgian Waffle 6.95

Very Berry Waffle 9.95

Fresh Blueberries, Strawberries, Blackberries and Raspberries. Topped with our Raspberry Vanilla Glaze

Texas Pecan Waffle 8.95

Texas Pecans in the Batter and on Top

Strawberry Waffle 8.50

Fresh Strawberries Topped with Whipped Cream

Blueberry Waffle 8.50

Banana Waffle 8.50

Topped with Pan Fried Cinnamon Bananas

Pancakes

Our Scratch Recipe Buttermilk Pancakes, Light and Fluffy, Dusted with Powdered Sugar. Served with Whipped Butter and Warm Maple Syrup

Buttermilk Pancakes 6.95

Fresh Strawberry Pancakes 8.95

Fresh Strawberries Topped with Whipped Cream

Fresh Blueberry Pancakes 8.95

Banana Pancakes 8.95

Topped with Pan Fried Cinnamon Bananas, and Fresh Bananas in the Batter

Chocolate Chip Pancakes 8.95

Topped with Chocolate Chips and Chocolate Syrup!

Multi Grain Pancakes 7.95

Our own Multi Grain Batter

Granola Pancakes 8.95

Our Multi Grain Batter filled with Homemade Granola

GF Gluten-Free Pancakes 8.50**

Crepes

Scratch Recipe French Crepes served with Whipped Butter and Warm Maple Syrup, and Dusted with Powdered Sugar

Crepes 7.50

Three Plain Crepes Dusted with Powdered Sugar

Very Berry Crepes 10.50

Fresh Strawberries, Blackberries, Blueberries and Raspberries Stuffed into our Crepes. Topped with more Berries, Powdered Sugar, and our Raspberry Vanilla Glaze

Banana Nutella Crepes 10.50

Stuffed and Topped with Bananas and Nutella

Fresh Strawberry Crepes 9.50

Topped with Whipped Cream

French Toast

Our own Special Recipe French Toast Batter, Dusted with Powdered Sugar, and Served with Whipped Butter and Warm Maple Syrup

Classic French Toast 7.50

Dipped and Grilled to a Golden Brown, Dusted with Powdered Sugar

Strawberry French Toast 8.95

Topped with Fresh Strawberries and Whipped Cream

Very Berry French Toast 9.95

Topped with Fresh Strawberries, Blackberries, Blueberries and Raspberries, and our Raspberry Vanilla Glaze

Banana Nutella French Toast 9.95

Topped with Sliced Bananas and Creamy Hazelnut Chocolate Nutella

Cinnamon Roll French Toast 7.95

Four Slices of Cinnamon Roll Dipped in Our French Toast Batter, Topped with Cream Cheese Icing

Starwood Favorites

For Mom 7.95

Two Buttermilk Pancakes with One Egg any style and Two strips of Bacon or One Sausage Patty

For Dad 8.95

Two Buttermilk Pancakes with Two Eggs any style and Three Strips of Bacon or Two Sausage Patties

Two by Four 9.95

Two Buttermilk Pancakes and Two Eggs any style with Two strips of Bacon and Two Sausage Patties

Country Breakfast 8.50

Two Eggs any style, Hash Browns and a Biscuit topped with Sausage Gravy

Migas 8.95

Scrambled Eggs, Tortilla Strips, Jalapeños, Tomatoes and Onions, topped with Aged Cheddar. Served with Black Beans, Hash Browns, Tortillas and Salsa. Add: Chorizo, Bacon, or Sausage for \$2

Chicken and Waffles 10.95

Seasoned, Hand Breaded Chicken Breast and our Golden Brown Waffles

Huevos Rancheros 11.50

Crisp Corn Tortillas, Pulled Pork, Aged Cheddar, Two Eggs any style, topped with Salsa, Feta, and Cilantro. Served with Black Beans and Hash Browns.

Biscuits and Sausage Gravy 7.95

Homemade Sausage Gravy ladled over Flakey Biscuits Served with Hash Browns

Breakfast Burrito 8.95

Scrambled Eggs, Aged Cheddar, and your choice of Sausage, Bacon or Chorizo all rolled up in a Flour Tortilla. Served with Crisp Hash Browns and Salsa.

Benedicts

Eggs Benedict 10.95

Two Poached Eggs with Canadian Bacon on a Toasted English Muffin, topped with Hollandaise Sauce, served with Hash Browns, Grits or Fresh Fruit.

Starwood Benedict 11.95

Two Eggs Poached with Fresh Spinach, Griddled Tomato, and Avocado on a Toasted English Muffin topped with our Hollandaise Sauce. Served with Hash Browns, Grits or Fresh Fruit.

Healthy Choices

Avocado Toast 10.50

Fresh Avocado, Extra Virgin Olive Oil, Lemon, Sea Salt, and Cilantro atop Wheat Berry Toast. Served with Egg Whites and Fresh Fruit

Power Oatmeal 5.95

Organic Steel Cut Oats, Toasted Almonds and Red Quinoa, Topped with Fresh Bananas and Cinnamon

Granola Oatmeal 5.50

Organic Steel Cut Oats with Homemade Granola

Organic Steel Cut Oats 4.95

Very Berry Yogurt Parfait 6.50

Fresh Blackberries, Raspberries, Strawberries, Blueberries, Homemade Granola, Honey, and Plain Greek Yogurt

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.

**Gluten Friendly Advisory: Because we have multiple sources of gluten in our kitchen, there is risk that gluten cross-contact may occur during the preparation and cooking of these items.

STARWOOD CAFE

Breakfast - Lunch

Lunch

(940) 320-0047

Sandwiches

Served with choice of French Fries, Soup, Salad or Fresh Fruit. Substitute Gluten Free Bread** for \$1

Reuben 9.95

House Made Corned Beef, Sauerkraut, Melted Swiss Cheese on Grilled Rye

Buffalo Chicken Sandwich 10.95

Our Hand Battered Chicken Fried Chicken tossed in Buffalo Sauce, Topped with melted Provolone and Ranch on a Brioche Bun. Served with Lettuce, Tomato, and Pickle on the Side

Pulled Pork Sandwich 9.95

Tender Smoked Pulled Pork with Tangy BBQ Sauce Topped with Sliced Pickles on a Toasted Bun

B.L.T. 8.50

Four Slices of Crispy Applewood Smoked Bacon with Lettuce, Tomatoes and Mayo, on Sourdough Toast.

Chicken Salad Croissant 8.95

Rosemary Chicken Salad on a Butter Croissant

Turkey Bacon Club Sandwich 9.50

Triple Decker! House Roasted Turkey Breast, Crisp Applewood Smoked Bacon, Lettuce, Tomato and Mayo on Sourdough Toast

Grilled Ham and Cheese 8.50

Traditional favorite, with sliced Virginia Smoked Ham and Aged Cheddar Cheese on grilled Sourdough

Grilled Cheese 5.95

Grilled Sourdough stuffed with melted Aged Cheddar Cheese

Panini

Served with choice of French Fries, Soup, Salad or Fresh Fruit

Cuban 10.95

Pulled Pork, Smoked Virginia Ham, Swiss Cheese and Chipotle Mayo

BBQ Smoked Brisket 10.95

Shredded Smoked Brisket, Monterey Jack Cheese, Pickled Jalapeños and BBQ Sauce

Chicken Pomodoro 10.95

Roasted Chicken Breast, Fresh Spinach, Roasted Red Peppers and Provolone Cheese with Pesto Mayo

Club Panini 10.50

Roasted Turkey Breast, crisp Applewood Smoked Bacon, Tomato, Aged Cheddar and Monterey Jack Cheese with Mayo

Burgers

Our Burgers are 1/2 lb. fresh Certified Black Angus Beef. Served with choice of French Fries, Soup, Salad or Fresh Fruit. Lettuce, Tomato and Pickle on the Side

Avocado Bacon Burger 10.95

Applewood Smoked Bacon, Sliced Avocado, Pepper Jack Cheese and Chipotle Mayo.

Royal Burger 10.95

Applewood Smoked Bacon, Pepper Jack Cheese and Mayo Topped with a Sunny Side Up Egg.

Bacon Cheddar 9.95

Crisp Applewood Smoked Bacon and Melted Cheddar on a Toasted Bun

Mushroom and Swiss Burger 9.95

Sautéed Shitake, Portabello and Button Mushrooms with Swiss Cheese on a Toasted Bun

Cheeseburger 8.95

Your Choice of Cheese on a Toasted Bun

Patty Melt 9.95

Chargrilled Burger Sandwiched Between Grilled Rye with Melted American Cheese and Sautéed Onion.

Traditional Favorites

Chicken Fried Steak 11.95

Hand Breaded in House, Covered in Cream Gravy. Served with Choice of Two Sides: Soup, Salad, Mashed Potato, French Fries, Hash Browns, Corn or Fried Okra

Chicken Fried Chicken 11.95

Hand Breaded in House, Covered in Cream Gravy, Served with Choice of Two Sides: Soup, Salad, Homemade Mashed Potato, French Fries, Hash Browns, Corn or Fried Okra

Chicken Tenderloins 11.50

Southern Style Chicken Tenderloins served with choice of two sides: Soup, Salad, Homemade Mashed Potatoes, French Fries, Hash Browns, Corn or Fried Okra. Try it with BBQ Sauce or our Homemade Ranch Dressing.

A La Carte

Applewood Smoked Bacon 3.95

Sausage Patties 3.75

Chicken Apple Sausage 3.95

Corned Beef Hash 4.50

Turkey Sausage Patties 3.75

French Fries 3.25

Mashed Potatoes 3.25

Hash Browns 3.25

Side Salad 2.95

One Egg 1.95

One Pancake 2.95

Toast 2.50

Biscuits 2.95

Cheese Grits 2.95

Side Pancakes 3.50

Mixed Berries 3.95

Fresh Fruit Cup 3.50

Soup of the Day 3.95

Gourmet Salads

Chopped Salad 10.50

Fresh Chopped Romaine, Roasted Chicken Breast, Avocado, Applewood Smoked Bacon, Bleu Cheese, Tomato and Scallions Tossed in our Balsamic Vinaigrette

Chicken Apple Walnut Salad 10.95

Fresh Mixed Greens, Roasted Chicken Breast, Granny Smith Apples, Red Grapes, Walnuts and Feta Cheese Tossed in Fat-Free Raspberry Vinaigrette

Southwest Salad 10.50

Crisp Romaine, Roasted Chicken Breast, Avocado, Black Beans, Roasted Corn, Tossed in Cilantro Lime Dressing and Garnished with Tortilla Strips

Mediterranean Salad 8.95

Fresh Mixed Greens, Cucumber, Tomatoes, Kalamata Olives, Red Onion, Roasted Red Pepper and Feta Cheese Tossed in our Balsamic Vinaigrette. Add Roasted Chicken Breast For 2.99

Kids Menu

For Kid 4.95

One Pancake, One Egg any Style, Two Strips of Bacon

Kids Bacon and Eggs 5.50

One Egg any Style, Hash Browns, Two Strips Bacon and One Piece of Toast

Silver Dollar Pancakes 3.95

Kids Chicken Tenderloins 4.95

Served with Choice of Fries, or Fresh Fruit

Grilled Cheese 3.95

Served with French Fries or Fresh Fruit

Kids Drink 1.50

Kids Fresh Squeezed OJ 2.75

Beverages

Segafredo Coffee 2.79

Fresh Squeezed Orange Juice 4.50

Apple or Tomato or Cranberry or Grapefruit Juice 2.95

Milk 2.79

Fountain Drinks 2.79

Iced Tea 2.79

Tazo Hot Tea 2.75

Hot Chocolate 2.79

Espresso Beverages

Cappucino 4.50

Latte 4.50

Cafe Americano 3.75

Mocha 4.95

Double Espresso 2.75

Syrup Flavors .50

French Vanilla, Caramel, Hazelnut, Almond, Sugar-Free Vanilla

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