

STARTERS

NACHOS GRANDE \$7.95

Crisp Tortilla Chips with Refried Beans, Spicy Beef and Melted Cheddar Cheese, Green Onions, served with Salsa and Sour Cream, topped with Jalapeños

CRISPY CALAMARI \$8.95

Served with Marinara Sauce

COCONUT SHRIMP \$9.95

Jumbo Shrimp battered with Shredded Coconut and fried crisp, served with Pineapple Salsa

CHICKEN TENDERS \$7.50

With Honey-Mustard Sauce

BUFFALO CHICKEN WINGS \$8.95

Hot and Spicy, accompanied by Celery Sticks and Bleu Cheese Dressing

CHICKEN FAJITA QUESADILLA \$9.95

Fajita Seasoned Grilled Chicken folded in a Crisp Tortilla with Sliced Onions, Peppers and Cheddar-Jack Cheese

SHRIMP & CORN CHOWDER \$4.95

A Seafood Experience!

SENSATIONAL SALADS

CAESAR SALAD \$7.95

Parmesan, Croutons and Caesar Dressing

Add Grilled Marinated Chicken Breast \$3.95

Add Seasoned Grilled Shrimp \$5.95

GREEK SALAD \$7.95

Mixed Greens topped with Feta Cheese, Kalamata Olives, Tomatoes, Red Onions and Pepperoncini

Add Grilled Marinated Chicken Breast \$3.95

Add Seasoned Grilled Shrimp \$5.95

GARDEN GREENS \$5.95

Fresh Greens and Garden Pickings with Tomato, Cucumbers, Red Onion and Choice of Dressing on the Side



DELUXE CHEESE PIZZA 12" \$12.79

PEPPERONI LOVER'S® 12" \$15.79

Layered with an extra portion of Pepperoni plus Extra Cheese in Every Bite. It's the Pepperoniest, Cheesiest Pizza Ever!

SUPREME 12" \$15.79

A Delicious Combination of Six Tasty Toppings: Pepperoni, Ground Beef, Pork, Onions, Mushrooms and Green Peppers

VEGGIE LOVER'S® 12" \$15.79

Five Scrumptious Veggies: Tomatoes, Onions, Green Peppers, Mushrooms and Black Olives, topped with Our Three Cheese Blend

MEAT LOVER'S® 12" \$15.79

A Hearty Combination of Delicious Meats: Pepperoni, Ground Beef, Pork, Italian Sausage, Ham and Bacon

**ALL OF THE PIZZAS ABOVE ARE AVAILABLE
IN 6" PERSONAL PAN PIZZA \$5.25**

**- CHOOSE FROM OUR SELECTION OF HOUSE TOPPINGS -
EACH TOPPING \$1.00**

Pepperoni Mushrooms Onions Italian Sausage Pork
Green Peppers Ham Olives Extra Cheese Ground Beef
Tomatoes Pineapple Diced Chicken Jalapeños

BUFFALO WINGS

Served with Bleu Cheese Dressing
6 Wings \$5.99 12 Wings \$10.99

BREADSTICKS

Hot, tasty and golden brown, served with
Pizza Hut® Special Marinara Sauce
5 Sticks \$3.99 10 Sticks \$5.99

CINNAMON STICKS

Hot, tasty and golden brown, served with Pizza Hut® Special Icing
5 Sticks \$5.99

OFF THE WALL BURGERS & SPIRITED SANDWICHES

Served with Seasoned Fries, Fresh Fruit or Dressed Field Greens

HOT ITALIAN SUB \$8.95

Meatball Marinara or Italian Sausage and Peppers
with Melted Mozzarella and Provolone

PHILLY CHEESE STEAK \$8.95

Thinly Sliced Beef Ribeye with Melted Mozzarella Cheese
and Sautéed Onions

BURGERS, BURGERS, ETC. \$9.50

Angus Beef Burger with Your Choice of Cheese,
Lettuce, Tomato and Sliced Onion

GRILLED CHICKEN CLUB \$9.50

Toasted Ciabatta with Sliced Grilled Chicken,
Bacon, Lettuce, Tomato and Mayonnaise

MEDITERRANEAN WRAP \$9.50

Tomato-Basil Flour Tortilla filled with Your Choice of
Grilled Chicken or Portobello with Marinated Vegetables,
Olives and Feta Cheese

SIDES

PASTA SALAD \$3.95

BASKET OF FRIES \$3.95

BASKET OF CHIPS \$3.95

FRESH FRUIT CUP \$4.95

PASTA, PASTA, PASTA

Includes Our House Salad with Herb Vinaigrette and Garlicky Breadsticks

SPAGHETTI OR PENNE \$9.95

Your Choice with Any One of the Following Homemade Sauces

FAMILY STYLE \$28.95

A Large Salad Bowl, a Large Bowl of Pasta with One Choice of Sauce and Meat Addition and 8 Bread Sticks

***CHILDREN'S SPAGHETTI \$6.00**

With Butter and Parmesan

— SAUCES —

MARINARA

Hearty Tomato Sauce with Basil, Garlic and Olive Oil

MEAT SAUCE

Marinara with Ground Beef, Tomato and Vegetables

PESTO SAUCE

Puréed Basil, Garlic, Pinenuts, Parmesan and Olive Oil

OLIVE OIL & GARLIC

SCAMPI

Sautéed Garlic with Olive Oil, Fresh Lemon Juice and Parsley

MEDITERRANEAN SAUCE

Marinara with Black Olives, Capers, Crushed Red Pepper and Garlic

MUSHROOM SAUCE

Marinara with Sautéed Mushrooms, Garlic, Olive Oil and Basil

ALFREDO

Creamy Parmesan Cheese Sauce

— MEAT ADDITIONS —

(Priced Accordingly)

SAUTÉED CHICKEN BREAST \$3.95

Sliced Marinated Chicken Breast sautéed in Olive Oil with Garlic and Parsley

GRILLED SHRIMP \$5.95

Seasoned Grilled Shrimp

MEATBALLS \$3.95

Seasoned All-Beef Meatballs

ITALIAN SAUSAGE \$3.95

Grilled Sweet Sausage

*Children's Spaghetti is for Children 12 Years Old or Under

SWEET DREAMS

BROWNIE SUNDAE \$6.00

Warm Chocolate Brownie, Vanilla Bean Ice Cream
and Chocolate Sauce

BANANA SPLIT \$5.00

Vanilla Bean, Chocolate and Strawberry Ice Cream,
Caramel Sauce, Chocolate Sauce, Crushed Pineapple
and Whipped Cream

DOUBLE SCOOP ICE CREAM IN A WAFFLE BOWL \$3.50

Vanilla Bean, Chocolate or Strawberry with Choice of
Chocolate, Caramel or Strawberry Sauce

BANANA AND CARAMEL TORTILLA CHEESECAKE \$5.00

With Caramel Sauce and Whipped Cream

KEY LIME PIE \$6.00

A Classic

BEVERAGES

ASSORTED PEPSI PRODUCTS \$2.00

ICED TEA \$2.00

BOTTLED WATER \$2.50

LEMONADE \$2.00

ARNOLD PALMER \$2.00

COFFEE \$2.00

CAPPUCCINO \$4.00

ESPRESSO \$3.00

CHILDREN'S MENU

*All Children's Menu Items are served with Choice of Fries,
Chips or Fresh Fruit and a Brownie*

ALL-CHILDREN'S MENU ITEMS \$6.00

ALL-BEEF HOT DOG

Served on a Grilled Bun

CHICKEN CAESAR SALAD

With a Tangy Caesar Dressing, Croutons
and Parmesan Cheese

GRILLED CHEESE

With Your Choice of American, Cheddar or Swiss Cheese

BURGER

Cheese if You Like

DEEP FRIED CHICKEN FINGERS

With BBQ or Honey Mustard Sauce

GRILLED CHICKEN BREAST

With Steamed Vegetables

PASTA WITH BUTTER AND PARMESAN

PEANUT BUTTER & JELLY

With White or Whole Wheat Bread

Children must be 12 Years Old or Under

WINES

Class Bottle

CHAMPAGNE & SPARKLING

Korbel Brut Classic, France \$8.00 \$36.00

DRY, LIGHT INTENSITY WHITES

Ruffino Lumina, Pinot Grigio, Italy \$8.00 \$36.00

Hogue Riesling, Columbia Valley, Washington State \$8.00 \$36.00

DRY, MEDIUM INTENSITY WHITES

Kim Crawford, Sauvignon Blanc,
Marlborough, New Zealand \$9.00 \$40.00

Folie a Deax Menage a Trois White, CA \$8.00 \$36.00

DRY, FULL INTENSITY WHITES

Chateau Ste. Jean Chardonnay, Sonoma County, CA \$8.00 \$36.00

Sonoma Cutrer Chardonnay, Sonoma, CA \$9.00 \$40.00

Carmel Road Chardonnay, Monterey, CA \$55.00

DRY, LIGHT INTENSITY REDS

Le Crema Pinot Noir, Monterey, CA \$9.00 \$40.00

DRY, MEDIUM INTENSITY REDS

Clos Du Bois Merlot, Sonoma County, CA \$8.00 \$36.00

Folie a Deax Menage a Trois Red, CA \$8.00 \$36.00

Blackstone Merlot, CA \$40.00

DRY, FULL INTENSITY REDS

Ravenswood Zinfandel Vintner's Reserve, Napa, CA \$8.00 \$36.00

Louis Martini Cabernet Sauvignon,
Sonoma County, CA \$9.00 \$45.00

Silver Palm Cabernet Sauvignon, North Coast, CA \$60.00

CLASSIC COCKTAILS

VODKA MARTINI \$10.00

Finlandia or Stolichnaya, Dry Vermouth,
Regular or Bleu Cheese Stuffed Green Olives

COSMOPOLITAN \$9.00

Skyy, Cointreau, Cranberry, Lime Juice

MANHATTAN \$10.00

Knob Creek, Sweet Vermouth, Grand Marnier

PIÑA COLADA \$8.00

DonQ Cristal, Coconut Cream, Pineapple Juice,
served Frozen

CUBRE LIBRE \$9.00

10 Cane, Pepsi Cola, Fresh Lime Juice

RUM RUNNER \$9.00

Captain Morgan, Blackberry Liqueur,
Crème de Banana, Orange Juice

FROZEN MARGARITA \$8.00

Sauza Gold, Triple Sec, Sweet & Sour, Lime Juice

BLOODY MARY \$7.75

Svedka, Tomato Juice, Lemon Juice, Worcestershire, Tabasco

STRAWBERRY DAIQUIRI \$8.00

DonQ Cristal, Strawberry Syrup, Fresh Lime Juice

WHISKEY SOUR \$8.00

Canadian Club, Fresh Sour, Powdered Sugar, Cherry

LYNCHBURG LEMONADE \$8.50

Jack Daniel's, Cointreau, Sweet & Sour Mix

SPECIALTY COCKTAILS

- VODKA BASED -

THE HEMMINGWAY \$10.00

Chopin, Fresh Squeezed Ruby Red Grapefruit, Simple Syrup, Sugar Rim

CITRUS MARTINI \$9.00

Skyy Citrus with Fresh Lemon Juice and Cointreau

FRENCH MARTINI \$10.00

Finlandia, Chambord, Pineapple Juice

WHITE CLOUD \$10.00

Belvedere, Pineapple Juice, Crème de Cacao, Cream, Shaken Up

SWEET PASSION PALMER \$8.50

Skyy Passion Fruit Infusion, Pinot Grigio, Mango Syrup,
Lemon and a Splash of Sierra Mist

RASPBERRY LEMON DROPS \$8.50

Svedka, Chambord, Lemon Juice

- RUM BASED -

MOJITO \$9.00

DonQ Mojito served over Muddled Fresh Mint, Lime Juice and Sierra Mist

RAUM SWIZZLE \$10.00

10 Cane, Fresh Lime Juice, Sugar Syrup Bitters, Stirred

- GIN BASED -

PARISIENNE \$10.00

Hendrick's, Dry Vermouth, Crème De Cassis, Shaken Up

CRANBERRY COLLINS \$9.50

Hendrick's, Sugar, Lemon, Cranberry Juices

- TEQUILA BASED -

ORANGITA FROZEN MARGARITA \$8.00

Sauza Gold, Triple Sec, Lime Juice, Sweet & Sour, Orange Juice

ULTIMATE MARGARITA \$10.00

Milagro Silver, Grand Marnier, Sweet & Sour, Lime Juice

TEQUILA COLLINS \$9.00

Sauza Hornitos, Lemon Juice, Sweet & Sour Mix,
Shaken over Ice, topped with Club Soda

- WHISKEY BASED -

HORSE'S NECK \$8.00

Jim Beam, Angostura Bitters, Ginger Ale, Lemon Peel, Stirred over ice

ROYAL RITA \$9.00

Crown Royal Canadian Whiskey, Grand Marnier,
Sweet & Sour Mix, Fresh Lime Juice

TEXAS MILLIONAIRE \$10.00

Knob Creek, Sweet Vermouth, Grand Marnier,
Sweet & Sour Mix, Fresh Lime Juice

SPIRITS

VODKA

Belvedere
Chopin
Finlandia
Finlandia Cranberry
Finlandia Grapefruit
Finlandia Tangerine
Skyy
Skyy Citrus
Skyy Passionfruit
Skyy Raspberry
Stolichnaya
Svedka
Svedka Vanilla
Vox

GIN

Gilbey's
Hendrick's
Tanqueray

RUM

10 Cane
Captain Morgan Original Spiced
DonQ Coco
DonQ Cristal
DonQ Gold
DonQ Grand Añejo
DonQ Limon
DonQ Mojito

TEQUILA

Herradura Silver
Milagro Silver
Patron Silver
Sauza Gold
Sauza Hornitos

SCOTCH

Chivas Regal
Chivas Regal 12 Yr.
Clan McGregor
Cutty Sark
Grant's Family Reserve
Johnnie Walker Black
Johnnie Walker Red

SCOTCH SINGLE MALT

Lapraig 10 Yr.
The Balvenie 12 Yr.
The Glenfiddich 12 yr.

IRISH WHISKEY

Irish Mist
Jamesons

BOURBON WHISKEY

Jack Daniel's
Jim Beam
Knob Creek
Maker's Mark
Woodford Reserve

BLENDED WHISKEY

Canadian Club
Canadian Club 12 Yr.
Crown Royal

COGNAC

Courvoisier V.S.
Courvoisier V.S.O.P.
Hennessy V.S.
Hennessy V.S.O.P.

LIQUEURS

Baileys Irish Cream
Campari
Chambord
Cointreau
Disaronno Amaretto
Drambuie
Frangelico
Grand Marnier
Kahlua
Midori
Romana Sambuca
Southern Comfort

CORDIALS

DeKuyper Cordials:
Blue Curacao
Crème De Cassis
Crème De Cacao Dark
Crème De Cacao White
Crème De Menthe Green
Crème De Menthe White
DeKuyper Triple Sec
Peachtree
Sloe Gin
Sour Apple Pucker

BEERS

Blue Moon Belgian Wheat
Draft \$5.50
Budweiser, Bud Light \$4.50
Coors Light \$4.50
Corona Extra, Corona Light \$5.75
Foster's Lager \$5.50
Miller Genuine Draft,
Miller Lite \$4.50

Stella Artois Draft \$6.00
Michelob Ultra \$5.00
Pilsner Urquell \$6.00
Sam Adams Boston Lager,
Sam Adams Light \$5.75
Bass Ale \$6.00
St. Pauli Girl N.A. \$5.50

PROOF

DATE 3.2.10

JOB 141800

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