Altitude



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BREAKFAST

Resort Breakfast 2 Eggs cooked any style with your choice

of meat, potatoes, and toast 15.00

Hole in One

1 Egg cooked any style with your choice of meat and toast 7.00

Avocado Toast

Toasted Bread topped with thinly sliced avocado, 1 egg cooked any style, sprinkled with roasted pumpkin seeds and diced tomatoes 14.00

Classic Eggs Benedict

2 poached eggs with thinly sliced ham and Hollandaise on top of a toasted English muffin, served with potatoes. 15.00

Californian Benedict

2 poached eggs with sliced avocado, chorizo patties on top of a toasted English muffin finished with hollandaise and a sriracha drizzle. Served with your choice of potato. 16.00

Early Bear Breakfast

Classic ham, egg, and cheese hot breakfast sandwich. 8.00

Mountain Monte Cristo

Freshly sliced Turkey, Ham, Swiss, and Cheddar sandwiched between two pieces of Golden French toast dusted with powdered sugar. Served with Breakfast Au jus. 14.00

What's Your Fancy

Your Choice of a Short Stack, Cinnamon Waffle, or French Toast 13.00 Southern Fried Chicken and Waffle 14.00 2 pieces of crispy fried chicken on top of a waffle, served with warm syrup

Omurice 9.00

A Korean comfort food. Fried rice with carrots, onions, and ham wrapped in a thin layer of egg, drizzled with ketchup. Served with your choice of toast and potatoes

Biscuits and Gravy Half Order 10.00 Full Order 15.00 Fresh made biscuits smothered in house sausage gravy

Ham Steak Breakfast 15.00

Half a ham steak seared comes with 2 eggs cooked and style and your choice of toast and potatoes

Country Fried Steak & Eggs 16.00

Premium breaded steak patty fried and topped with country gravy, comes with 2 eggs cooked any style and your choice of potatoes and toast

BYO Omelet or Burrito 13.00

(Omeletes include cheese, comes with toast and a side of potatoes) (Burritos are loaded with eggs, cheese, and hash browns served with sour cream) Add Vegetables for 25 cents each- Tomatoes, Onions, Bell Peppers, Spinach, Olives, Mushroom, or Jalapenos Add Meat for 75 cents each- Bacon, Sausage, Ham, Chorizo, Chicken Sausage, or Veggie Sausage

BREAKFAST SIDES

2 Eggs Any Style 4.00

2 Pieces of Breakfast Meat 5.00 Bacon, Sausage, Ham, Chorizo, Chicken Sausage, or Veggie Sausage

> Potatoes 3.00 Hash browns or Country Style

2 Slices of Toast 2.00

Fresh Fruit Cup 3.00

Fruit Parfait 3.50

Bowl of Oatmeal 5.00

APPETIZERS

Hand Cut Fries Regular or Garlic 7.00 Chili Cheese or Loaded 9.00

Hand Breaded Onion Rings 10.00

Build Your Own Fried Sampler Platter 2

Items- 8.00 3 Items - 10.00 4 Items - 12.00 Mac & Cheese Bites, Fried Pickles, Jalapeno Poppers, Mozzarella Sticks, Fried Zucchini, Fried Mushrooms

Wings 6 Wings - 8.00 9 Wings - 12.00 12 Wings -

16.00 Flavors include: Plain, BBQ, Honey BBQ, Sweet Chili, Honey Hot, Buffalo, and Spicy Garlic

Quesadilla 9.00

3 cheese blend melted between a golden flour tortilla Add Sautéed Pepper Mix \$ 2.00 Add Chicken-\$ 4.00 Add Steak-\$ 6.00 Add Shrimp-\$ 7.00

Nachos 10.00

Tri Colors Tortilla chips topped with queso, tomatoes, onions, black olives, jalapenos, cilantro, and sour cream Add Chicken-\$ 4.00 Add Steak-\$ 6.00 Add Shrimp-\$ 7.00

Bruschetta 8.00

Baguette Slices topped with an olive oil, herb, and tomato mixture, served with fresh mozzarella

Baked Brie 14.00

402 Brie Cheese baked until soft drizzled with honey, served with crostini and grapes

Shrimp Scampi

Jumbo shrimp sautéed in olive oil, garlic, and white wine. Served with our house bread 15.00

Shrimp Cocktail Cooked Cold Jumbo Shrimp served with cocktail sauce and lemon wedges

14.00

SOUP & SALAD

House Made Chili Served with Cornbread Cup - 5.00 Bowl - 7.00

Soup of the Day Served with a Breadstick

Cup - 5.00 Bowl- 7.00

House Salad

Mixed Greens with cherry tomatoes, red onion, cucumber, and seasoned croutons 8.00

Traditional Ceasar

Romaine, fresh shredded parmesan, seasoned croutons, and fresh ground black pepper tossed in a Caesar dressing 11.00

Pear-Berry Walnut Salad

Spinach topped with fresh pears and berries, candied walnuts with crumbled blue cheese 12.00

PASTA

Pasta Primavera 16.00

Penne pasta tossed in white wine and olive oil, zucchini, yellow squash, tri-colored bell peppers, red onion, olives, cherry heirloom tomatoes, and garlic with shredded parmesan

Chicken Parmesan 22.00

Spaghetti topped with our house made tomato sauce, crispy chicken breast and fresh asiago parmesan

Twisted Mac & Cheese 13.00 3- Cheese blend macaroni with sautéed bacon, onion, and tomato

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Egg May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions

Auto Gratuity of 21% for Tables of 8 or More

ENTREES

Sandy River Sandwich 15.00

Ham / Turkey / Or Bacon with your choice of cheese, lettuce, tomato, onion, on sourdough with mayo and fresh cracked pepper. Served Hot or Cold upon request

Ultimate Grilled Cheese 10.00

3 Cheeses melted to perfection on our seasoned toasted cheesy bread

Cluck-amas 15.00

Crispy or Grilled chicken on a toasted bun with garlic aioli, lettuce tomato, onion, and pickle

Resort Burger 17.00

Premium seasoned Angus Steakburger Patty, your choice of chees, lettuce, tomato, onion, pickle, on a toasted bun with resort sauce

French Dip 17.00

Thinly Sliced beef with melted Swiss and provolone, on top of a hoagie roll, served with Au Jus. Make it a Philly Cheese Steak for \$ 3 more

Halibut Fish and Chips 24.00 Hand-Breaded Alaskan Halibut Fish, served with our house cut fries, tartar and lemon wedges

> Good Ol' Chicken Strips 9.00 Golden Fried Breaded Chicken Strips

Southwestern Wrap 14.00 Sautéed Onions, tri colored bell peppers, Pico de Gallo, rice, and chicken wrapped in a warm tortilla

Oregon Trail Buffalo Wrap 14.00

Crispy Chicken tossed in buffalo sauce warmed in a warm tortilla, with lettuce, cheddar, and cherry tomatoes

The Putting Green 13.00

Romaine lettuce, freshly shredded parmesan, cracked black pepper tossed in Caesar dressing and a lemon squeeze, wrapped in a warm tortilla

All Entrees served with Regular or Sweet Potato Fries. Upgrade to Onion Rings for 3.00

Add to Any Dish: Chicken 4.00, Avocado 3.00, Jalapeno 1.00, Extra cheese 2.00, Bacon 4.00, 1 Egg any style 3.00

PREMIUM ENTREES

BBQ Short Ribs 14.00

Grilled Thinly sliced beef short ribs marinated in a Korean BBQ sauce served with rice and a house salad

80z Ribeye Steak 45.00

Seasoned Prime Cut Ribeye cooked to order topped with caramelized onions, served with a baked potato and chef's choice vegetable

Pork Chop 34.00

Cooked to perfection topped with a lime raspberry Ssamjang served with our house stuffing and warm cinnamon apples

Smothered Chicken Breast 27.00

Seasoned butterflied chicken breast topped with sautéed onions, mushrooms, and fresh mozzarella, served with Yukon gold mashed potatoes

Lemon Garlic Herb Halibut 38.00

Pan Seared Halibut finished in garlic butter with a balsamic reduction drizzle, served with warm rice and chefs vegetable

Crusted Salmon 35.00

Alaskan salmon crusted in a garlic herb panko mix, served with a baked potato and chef's choice vegetable

DESSERTS

Vanilla Ice Cream Scoop 3.00

Chocolate Flourless Torte 8.00 Served Ala Mode

Seasonal Berry Cobbler 8.00 Served Ala Mode

Fudge Brownie Sundae 10.00

New York Cheesecake 10.00

Fresh Anjou Pear Plate 12.00