

# THE IOWA STATER RESTAURANT

## THE IOWA STATER BREAKFAST BUFFET

CHILDREN 7 | ADULTS 14

*BEVERAGES INCLUDED*

### DUTCH APPLE PANCAKE

FRESH BAKED DUTCH PANCAKE | APPLE COMPOTE  
POWDERED SUGAR 9

### CARAMEL PECAN FRENCH TOAST

CRÈME BRÛLÉE BATTERED BRIOCHE | CANDIED PECAN CARAMEL SYRUP 8

### IOWA STATER STEAK & EGGS\*

SIRLOIN STEAK | TWO EGGS ANY STYLE | BREAKFAST POTATOES 14

### TWO FARM FRESH EGGS ANY STYLE\*

BACON | SAUSAGE | HASH BROWNS | TOAST 9  
*SUBSTITUTE HOUSE GLAZED STATER BACON +1*

### IOWA GARDEN OMELET\*

TOMATO | SPINACH | FETA | HASH BROWNS 10

### THE IOWA STATER OMELET\*

HOUSE GLAZED STATER BACON | PRAIRIE BREEZE CHEDDAR | HASH BROWNS 11

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## BEVERAGES

COFFEE | ORGANIC TEA | MILK 3

### JUICE 3

ORANGE | APPLE | CRANBERRY

## BREAKFAST COCKTAILS

### BOTTOMLESS BLOODY MARY & MIMOSA BAR

*ADD ON TO BUFFET | 10      STANDALONE | 12*

### HAIR OF THE DAWG® BLOODY MARY 7

*AN IOWA CRAFTED FAVORITE, PERFECT WHEN YOU NEED A LITTLE HAIR OF THE DOG*

### STATER SUNRISE MULE 7

*INGENIOZ® Vodka | Orange Juice | Ginger Beer | Blood Orange PURÉE*

*THE REVOLUTIONIZING PUREST VODKA IN THE WORLD, DEVELOPED BY AN IOWA STATE PROFESSOR!*

### CYCLONE CHILLER 7

*SPARKLING WINE | ORANGE JUICE | RASPBERRY PURÉE*

PLEASE INFORM YOUR SERVER OF ANY DIETARY NEEDS OR FOOD ALLERGIES (INCLUDING NUT, FLOUR, DAIRY OR SHELLFISH).

WE WILL MAKE EVERY ATTEMPT TO MEET YOUR INDIVIDUAL DIETARY REQUEST. ALTHOUGH BEST PRACTICES ARE USED, ITEMS MAY INADVERTENTLY COME IN CONTACT WITH ALLERGENS SINCE OUR FACILITY IS NOT ALLERGEN-FREE.

\*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOOD BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER

RISK IF THESE FOODS ARE CONSUMED RAW OR UNDER COOKED. CONSULT YOUR PHYSICIAN OR PUBLIC

HEALTH OFFICIAL FOR FURTHER INFORMATION.

18% GRATUITY WILL BE ADDED TO GROUPS OF 8 OR MORE.

## AVAILABLE AFTER 11:00AM

### PREMIUM BURGERS

ANGUS PRIME BURGER SERVED ON FRESH BRIOCHE ROLL; SERVED WITH LETTUCE, TOMATO, ONIONS, PICKLE SPEAR AND YOUR CHOICE OF FRENCH FRIES, HOUSE SALAD, CUP OF SOUP, FRUIT CUP OR COTTAGE CHEESE

#### **THE IOWASTATER BURGER\***

PRAIRIE BREEZE CHEDDAR |  
HOUSE GLAZED STATER BACON **13**  
ADD FRIED EGG TO YOUR BURGER **+1**

#### **HILTON MAGIC BURGER\***

HOUSE-MADE PIMENTO CHEESE SPREAD |  
STATER BACON **12**

### SANDWICHES

SERVED WITH YOUR CHOICE OF FRENCH FRIES, HOUSE SALAD, CUP OF SOUP,  
FRUIT CUP OR COTTAGE CHEESE

*Try our house Cy's Fries smothered in a  
Prairie Breeze Cheddar Sauce! +1*

#### **THE BLITZ!\***

GRILLED CHICKEN | CARAMELIZED ONIONS  
IOWA CHEESE BALLS | PICKLE CHIPS **12**

#### **SALMON CLUB\***

GRILLED SALMON | CHERRYWOOD SMOKED BACON  
HERB AIOLI | LETTUCE | TOMATO  
ON FRESH BAKED FOCACCIA **14**

#### **IOWASTATER TURKEY CLUB\***

ROASTED TURKEY | STATER BACON  
LETTUCE | TOMATO | CHEDDAR  
HERB AIOLI ON BRIOCHE **11**

#### **BIG 12 TENDERLOIN\***

HAND BREADED PORK LOIN | LETTUCE | TOMATO |  
ONION | PICKLE CHIPS | YELLOW MUSTARD  
ON A BRIOCHE ROLL **11**

### SALADS

#### **STEAK & PEAR SALAD\***

BABY KALE | WALNUTS | MAYTAG BLUE CHEESE  
DRIED CRANBERRIES | POACHED PEARS  
SIRLOIN STEAK | BALSAMIC VINAIGRETTE **15**

#### **SOY GINGER SALMON SALAD\***

FRESH GREENS | KALE | NAPA CABBAGE  
TRI-COLOR PEPPERS | DRIED CHERRY GOAT CHEESE  
CROUTON | PICKLED DAIKON | APRICOT GLAZED  
SALMON | TOSSED IN GINGER VINAIGRETTE **14**

#### **HOUSE SALAD**

MIXED GREENS | SHREDDED CARROTS | CUCUMBER  
CHERRY TOMATOES | CROUTONS

LARGE **6** / SMALL **4**

ADD GRILLED CHICKEN\* **+4** | SHRIMP\* **+5** | SALMON\* **+6** | STEAK\* **+6**

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