

~ Bistro on the Go ~
Monday - Friday: 7am-10pm
(prices vary)

Help yourself to our wide variety of branded, prepackaged selections. Boar's Head retail snack items, prosciutto and mozzarella roll-ups, hummus and pretzels, Frito Lay chip options, candy bars, trail mixes, Blue Bunny & Good Humor Ice Cream novelty selections.

Fresh baked pastries, doughnuts, danish, coffee cakes, muffins, bagels, cookies, pies, cakes.

Chilled yogurt selections, fresh seasonal fruit salads with fruit breads.

Pre-made all-inclusive box lunches, pre-made entrées, prepared salads, potato salad, cole slaw, pasta salad, roasted vegetable salad, grilled protein salad, and veggie cup crudités.

Gourmet prepared sandwiches, cold smoked salmon and seasoned cream cheese on fresh baked bagel, chicken salad, stacked ham & cheddar, roast beef & cheddar, roasted vegetable wraps, egg salad, tuna salad, Italian meat heroes, and meatball subs.

Beverages
(prices vary)

Gatorade • Monster • Coca-Cola products
Starbucks Frappachinos • Fruit Juices
Seltzer Water • Bottled Water • Vitamin Water
Iced Teas • Flavored Milks
Protein Shakes • Gevalia Fresh Brewed Coffee

Don't forget the West Point Club is open for Sunday
Brunch from 10am-1pm

Contact

Hours

Open to the Public!

Bistro on the Go:

Monday - Friday 7:00 am - 10:00 pm

Breakfast:

Monday - Friday 7:00 am - 10:00 am

Lunch:

Monday - Friday 11:00 am - 2:00 pm

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thewestpointclub.com
(845) 938-5120



OPEN TO THE PUBLIC



Bistro 603
at the West Point Club

MENU

Monday - Friday: 7am - 10pm
(845) 938-5120

thewestpointclub.com
facebook.com/WestPointClub

15 minute parking permitted for
Grab-N-Go and Pick-Ups



FMWR Shuttle "Lunch Loop"
Free Mon.-Fri. 11am-2pm / CAC required



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~ **Bistro 603 Breakfast** ~
Monday - Friday: 7am-10am

Hand Warmer Breakfast Sandwiches

Bacon, egg and cheese English muffin or biscuit; sausage, egg and cheese English muffin or biscuit; smoked brisket, egg and potato English muffin or biscuit. \$4.00

Scramble Bowls
Hudson Valley Scramble

Farm fresh scrambled eggs folded in with your choice of chopped bacon or sausage, breakfast potatoes and shredded cheddar cheese. \$8.00

Trophy Point Scramble

Farm fresh scrambled eggs folded in with roasted onions, peppers, mushrooms, topped with shredded cheddar cheese. \$7.00

The General's Scramble

Farm fresh scrambled eggs folded in with our house-made smoked brisket hash with peppers, onions and mushrooms. \$9.00

The Cadet Scramble

Our fresh baked buttermilk biscuit split then filled with farm fresh scrambled eggs, topped with crisp breakfast potatoes, and smothered with our house made country sausage gravy. \$7.00

South Pacific Griddle Cakes

Light and fluffy house-made ricotta pancakes topped with seasonal tropical fruit, toasted pecans, warm maple syrup and whipped cream.

Short Stack \$6.00 Tall Stack \$8.00

Chef's Choice Plated Breakfast Special of the Morning! \$9.00

Side orders

Breakfast Potatoes • Smoked Brisket Hash • Crisp Bacon Country Sausage • Scrambled Eggs • Griddle Cakes \$4.00

~ **Bistro on the Go (Breakfast)** ~
Monday - Friday: 7am-10pm
(prices vary)

Fresh baked pastries, doughnuts, danish, coffee cakes, muffins, bagels, cookies, pies, cakes.

Chilled yogurt selections, fresh seasonal fruit salads with fruit breads.

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~ **Bistro 603 Lunch** ~
Monday - Friday: 11am-2pm

Carving Station

A daily personally carved primal chef selection of one of the following with your choice of two sides \$11.00

Smoked Beef Brisket
Roasted Lemon Garlic Tom Turkey
Catskill Bourbon Glazed Ham
Honey Dijon Crusted Corned Beef
Smoked Kalua Pork Shoulder
Slow Roasted Herb De Provence Crusted Prime Rib of Beef

Culinary Creation of the Day

Our West Point Club's Culinary Team collaborated creation of the day, providing you with flavors, textures, presentations of the latest culinary trends from around the world. Two selections available daily. \$11.00

Trophy Grill

All our Trophy Grill selections are served with your choice of one side, garden or Caesar salad or crisp fried potatoes.

Knight's Burger

We offer the finest grilled burger on USMA, using a special grind of fresh USDA sirloin and ribeye, steel iron grilled to perfection with your choice of cheese, roasted peppers, onions or mushrooms on a toasted fresh baked brioche bun. \$9.00

BBQ Salmon BLT

Our fresh char broiled Scottish Salmon slathered with our house BBQ sauce topped with crisp bacon, lettuce and tomato, roasted garlic aioli on a toasted fresh baked club roll. \$10.00

~ **Bistro 603 Lunch** ~
Monday - Friday: 11am-2pm

Grilled Cajun Chicken

Marinated grilled boneless chicken thigh, seasoned with Cajun seasoning topped with roasted red pepper aioli on a fresh baked toasted brioche roll with romaine lettuce leaf, red onion and tomato. \$9.00

Grilled Vegetarian

Seasonal fresh roasted vegetables placed between two crisp romaine leafs then drizzled with extra virgin olive oil and balsamic vinegar reduction. \$9.00

Artisan Deli Sandwiches, Paninis & Burritos

A fresh selection of medieval shaved deli meats, prepared on fresh baked rolls or breads, with a variety of toppings. Jumbo burritos filled on a warm 12" flour tortilla with your choice of traditional south of the border seasoned beef, pulled chicken, or carnita pork, salsas, guacamole, yellow rice, peppers, jalapeños, shredded cheddar jack cheese and shredded lettuce. \$9.00

Daily piping hot house-made Soups and Southwestern Chili Cup \$3.00

Nathan's Famous All Beef Hotdog Stand

Original Coney Island steamed all beef hotdog with your choice of freshly made sauerkraut, Coney Island sauce, roasted peppers and onions, with all the appropriate condiments with fresh baked rolls. \$3.00

"Eat In" Express Knight's Buffet

Our culinary team's daily express served buffet (excluding Tuesdays), created with the finest of fresh seasonal and traditional ingredients. Our culinary team will create an entrée selection, fresh seasonal vegetables, potato, pasta, or seasoned rice, warm dinner rolls and butter. \$10.00

"Eat In" Express Taco Tuesdays

Warm crisp corn tortillas or warm soft flour tortillas, with traditional southwestern fillings bar, shredded cheddar jack cheese, salsa, sour cream, guacamole, diced tomatoes, jalapeños, shredded lettuce, south of the border seasoned beef, corona lime chicken, pulled pork carnita. \$10.00