



**IN ROOM BREAKFAST & LUNCH AVAILABLE FROM 8AM - 3PM**

**STEAK & EGGS\* 18**

FILET OF BEEF, POACHED EGGS, HOME FRIES AND HOLLANDAISE

**FRENCH TOAST STICKS 10**

POWDERED SUGAR, FRESH FRUIT AND PURE MAPLE SYRUP

**OMELET WITH CHEESE, SPINACH & TOMATO 11**

HOME FRIES AND ENGLISH MUFFIN

**2 EGGS ANY STYLE\* 9**

HOME FRIES, BACON AND ENGLISH MUFFIN

**EGGS BENEDICT\* 12**

CAPICOLA HAM, TOASTED BAGUETTE AND BÉARNAISE SAUCE

**EGG, CHEESE & BACON MUFFIN 11**

HOME FRIES

**FRENCH ONION SOUP 9**

CROUTONS AND GRUYÈRE CHEESE

**ARTISAN SLIDERS 12**

GROUND BEEF, CARAMELIZED ONIONS, APPLEWOOD BACON, PORT WINE KETCHUP AND FRIES

**CHICKEN PANINI 14**

CHIMICHURRI, PORTABELLA MUSHROOM, ROASTED PEPPER, WHITE CHEDDAR CHEESE AND FRIES

**PROSCIUTTO PANINI 14**

MOZZARELLA CHEESE, FRESH BASIL, ROASTED SWEET PEPPERS AND FRIES

**MEATBALL SANDWICH ON GARLIC TOAST 14**

MARINARA SAUCE, MOZZARELLA CHEESE AND FRIES

**MARGARITA FLATBREAD 11**

TOMATO SAUCE, MOZZARELLA CHEESE AND BASIL

**BASIL & SAUSAGE FLATBREAD 12**

BASIL PESTO, TOMATOES AND COLBY JACK CHEESE

**HOUSE SALAD 9**

ORGANIC GREENS, CHARRED TOMATO VINAIGRETTE, VERMONT WHITE CHEDDAR CHEESE AND TOASTED SUNFLOWER SEEDS

**BLT WEDGE 10**

ICEBERG LETTUCE, TOMATOES, BACON, BLEU CHEESE CRUMBLES AND HOMEMADE RANCH DRESSING

**SEASONAL TOMATO SALAD 11**

FRESH MOZZARELLA CHEESE, RED ONION, FRESH BASIL AND BALSAMIC SYRUP

**ADD ONS**

**APPLEWOOD BACON, MILD SAUSAGE OR HOME FRIES 4**

**EXECUTIVE CHEF: DIANA DAVEY**

\$4.95 service charge and 18% gratuity added to all room service orders.

\* The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish and eggs which contain harmful bacteria may cause serious illness or death.



**IN ROOM DINNER AVAILABLE FROM 5PM TO 10PM  
LIMITED MENU AVAILABLE ALL NIGHT ON FRIDAY & SATURDAY**

## STARTERS

- SLOW BRAISED BONELESS RIBS** BUTTERNUT SQUASH RAVIOLI AND NATURAL JUS 13  
**CHICKEN WINGS** SPICY GASTRIQUE AND HOMEMADE RANCH 12  
**BRUSCHETTA** TOMATOES, FRESH MOZZARELLA CHEESE, FRESH BASIL AND BALSAMIC SYRUP 8  
**BASIL & SAUSAGE FLATBREAD** BASIL PESTO, TOMATOES AND COLBY JACK CHEESE 12  
**MARGARITA FLATBREAD** TOMATO SAUCE, MOZZARELLA CHEESE, TOMATO AND BASIL 11  
**FLASH FRIED PARMESAN DUSTED ARTICHOKE HEARTS** FRESH LEMON AND GARLIC LEMON AIOLI 11  
**BLUE CRAB CAKE** GRAPEFRUIT SALAD AND HERB CAPER SAUCE 14  
**ARTISAN SLIDERS** GROUND BEEF, CARAMELIZED ONIONS, APPLEWOOD BACON, PORT WINE KETCHUP AND FRIES 12

## SOUP & SALADS

- FRENCH ONION SOUP** CROUTONS AND GRUYÈRE CHEESE 9  
**HOUSE SALAD** ORGANIC MIXED GREENS, CHARRED TOMATO VINAIGRETTE, VERMONT WHITE CHEDDAR CHEESE AND TOASTED SUNFLOWER SEEDS 9  
**BLT CHOPPED WEDGE** ICEBERG LETTUCE, TOMATOES, BACON, BLEU CHEESE CRUMBLES AND HOMEMADE RANCH DRESSING 10  
**SEASONAL TOMATO SALAD** FRESH MOZZARELLA CHEESE, RED ONION, BASIL AND BALSAMIC SYRUP 11

## ENTREES

- SHRIMP PASTA** BAJA SHRIMP, ROASTED TOMATOES, SWEET CORN, PESTO BUTTER SAUCE AND FETTUCCHINI PASTA 24  
**PASTA AGLIO E OLIO** FETTUCCHINI, GARLIC, CALIFORNIA OLIVE OIL AND PARMESAN CHEESE 18  
ADD: CHICKEN \$6 OR SHRIMP \$8  
**BBQ CHICKEN** GRUYÈRE & COLBY MAC-N-CHEESE AND BUTTERED CORN 24  
**PROSCIUTTO WRAPPED PORK TENDERLOIN\*** CAULIFLOWER PUREE AND HOT PEPPER VINAIGRETTE 26  
**ALMOST WILD SALMON\*** SEASONAL PRESENTATION WITH HERB INFUSED EXTRA VIRGIN OLIVE OIL 24  
**SEARED SEA SCALLOPS\*** FIRE ROASTED CHILES, WATERCRESS, CRAB MEAT AND CHIMICHURRI SAUCE 28  
**FILET MIGNON\*** PORT WINE REDUCTION 36  
**PRIME RIBEYE\*** PINOT NOIR MUSHROOMS 38

## SIDES

- DORITO CRUSTED GRUYÈRE & COLBY MAC-N-CHEESE** 10  
**SEASONED FRENCH FRIES** 6  
**GARLIC OLIVE OIL SAUTÉED SPINACH** 8  
**ASPARAGUS** 8  
**PINOT NOIR MUSHROOMS** 10  
**BUTTERED CORN** 6  
**ONION RINGS** 6  
**BACON BRAISED BRUSSELS SPROUTS** 8

**EXECUTIVE CHEF: DIANA DAVEY**

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