



IN ROOM DINING

AVAILABLE
6AM–11PM | DAILY

FOR ASSISTANCE

*Please dial in-house extension 7-2284
or press the room service button
on your sleeping room's phone.*



BREAKFAST MENU

6AM–11:30AM | DAILY

FRUITS/GRAINS/BAKERY

Granola & Yogurt Parfait 7

Berry compote

Seasonal Fruit Plate 12

Seasonal fruit salad

Bakery Basket 9

Butter croissant, today's muffin, seasonal scone, whipped butter, fruit preserves

Steel Cut Oats 8

Dried fruits, toasted pecans, brown sugar

Assorted Dried Cereals 8

Granola, Cheerio's, Raisin Bran, Special K, Rice Krispies, Froot Loops, or Frosted Mini Wheats. Served with banana & strawberries. Choice of milk: whole, 2%, skim, soy

Smoked Salmon Platter with New York Bagel 19

Shaved red onion, capers, cucumbers, tomato, Philadelphia cream cheese

FARM FRESH EGGS

Eggs Your Way 19

Two farm fresh eggs, red bliss potatoes, toast, choice of apple wood smoked bacon, ham, turkey or pork sausage

***Create An Omelet** 21

Roasted peppers, asparagus, spinach, melted onions, mushrooms, oven fired tomato, gruyere, feta, sharp cheddar cheese, goat cheese, ham, bacon, sausage, red bliss potatoes, toast

***Turkish Quinoa Bowl** 23

Avocado, soft-boiled eggs, garlic-herb yogurt, roasted tomato sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Gratuity & Service Charge: 21% of the food and beverage will be added to your account as a gratuity and fully distributed to servers. A \$3.00 in-room dining charge, plus any applicable state and local tax will also be added to your account.

FROM THE GRIDDLE

Traditional Pancake 14

Buttermilk pancakes (multigrain and gluten-free available), butter, maple syrup
Add bananas, chocolate chips or blueberries +2 ea.

Belgian Style Waffle 15

Add bananas, chocolate chips or mixed berries +2 ea.

Chicken & Waffles 22

Brown sugar glazed crispy chicken strips served with whipped butter and maple syrup

Bananas Foster French Toast 16

Caramelized bananas, toasted pecans, maple syrup

Traditional Brioche French Toast 14

Golden brioche, maple syrup

BREAKFAST SIDES

Berries 9

Assorted mixed berry cup

Breakfast Meats 6

Ham, apple wood smoked bacon, turkey sausage, pork sausage,
chicken-apple sausage (pork casing)

Toast 5

Country white, multigrain, whole wheat, marble rye,
Udi's® gluten-free whole grain bread

Bagel 5

Seeded or plain, whipped butter or cream cheese, fruit preserves

ALL-DAY DINING MENU

11:30AM–11PM | DAILY

APPETIZERS

Artisan Cheese Platter 16

Fruit condiment, candied pecans (cheese selection changes daily)

Hot & Honey Chicken Wings 14

Gorgonzola dip, celery

Mediterranean Platter 17

Avocado hummus with preserved lemon, marinated castelvatrano olives, minted heirloom tomato and red onion salad, tzatziki, warm pita

Poached Shrimp Cocktail 17

Anejo-spiked cocktail sauce, celery root slaw

SOUP & SALADS

Chicken Vegetable Soup With Farro 8

Classic Caesar 15

Crisp romaine, shaved parmesan, grilled focaccia, creamy parmesan dressing

Add chicken +6 Add shrimp +7 Add salmon +8

Prosciutto Salad 17

Roasted peppers, mozzarella, tomatoes, balsamic reduction, basil pesto

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MAINS

***Steak House Burger 19**

Choice of Certified Angus Beef® butcher blend, or veggie burger
Fries, choice of cheese: cheddar, American, Swiss, provolone, pepper jack, goat, bleu
Add Applewood smoked bacon +3 Add fried egg +2 Add avocado +2

Turkey Panini 16

Hand carved turkey breast, Applewood smoked bacon, tomato, arugula, avocado,
spicy aioli, focaccia

Classic Philly Cheesesteak 15

Choice of beef or chicken, fried onion, American or provolone cheese, Amoroso roll

Thin Crust Pizza 12

Add roasted peppers, asparagus, spinach, melted onions, mushrooms,
oven-fired tomato, pepperoni, ham, bacon, sausage +2 ea.

Mac & Five Cheese Shrimp Florentine 25

Garlic shrimp, baby spinach, buttery herb panko crust

Garganelle Short Rib Ragu 26

Slow-braised short rib, parmesan cheese

Chicken Fingers 17

French fries, choice of honey mustard or BBQ sauce

***Sweet Chili Glazed Salmon 27**

Quinoa, garlicky green beans

***Grilled Rib Eye 39**

Fingerling potato confit, creamed spinach, red wine-balsamic glaze

Pan Roasted Chicken Breast 26

Mashed potatoes, seasonal vegetables, natural jus

SOMETHING SWEET

Caramel Apple Pie 8

Cinnamon whipped cream

Chocolate Revenge Cake (GF) 8

Crème fraiche, berries

Warm Cookies & Milk 10

Choice of whole milk, 2%, skim , soy

Coconut Tiramisu 8

Coconut mascarpone mousse, lady fingers, coconut-almond topping

Häagen-Daaz® Ice Cream (Single Pint) 10

Choice of vanilla or chocolate

KIDS BREAKFAST MENU

(For our junior travelers under the age of 12)

6AM–11:30PM | DAILY

Dry Cereals 5

Granola, Cheerio's, Raisin Bran, Special K, Rice Krispies, Froot Loops or Frosted Mini Wheats. Choice of whole, 2%, skim or soy milk

French Toast or Pancake 8

Pure maple syrup, whipped butter

Seasonal Fruit Salad 5

Yogurt dip

One Egg Any Style 8

Bacon or sausage (one piece)

KIDS ALL DAY MENU

(For our junior travelers under the age of 12)

11:30AM–11PM | DAILY

Veggies are Fun 5

Carrots, celery, broccoli, cucumber, grape tomatoes, hummus, house made ranch

The Mouse Trap 5

Grilled cheese on whole grain bread, shoestring fries

Chick a Doodle Doo 8

Chicken Fingers (2 pieces), honey mustard & BBQ sauces, shoestring fries

All Beef Hot Dog 6

Potato bun, shoestring fries

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BEVERAGES

Sodas	6	Espresso (single/double)	5/7
Coke, Diet Coke, Sprite		Cappucino/Latte	6
Iced Tea	6	Ghirardelli Hot Chocolate	4
Assorted Juices	6	Evian Still Water (500 ml/1 liter)	5/8
Orange, Grapefruit, Apple, Cranberry, Pineapple		Badoit Sparkling Water (500ml/1 liter)	5/8
Pot of Coffee/Tea (small/large)	7/9	VOSS Still Water (500 ml/1 liter)	5/8
Regular/Decaffeinated Coffee or Assorted Teas		VOSS Sparkling Water (500 ml/1 liter)	5/8

White Wines

glass/bottle

Chardonnay, Decoy by Duckhorn , Sonoma County, CA	14/68
Chardonnay, Starmont , Carneros, CA	16/84
Chardonnay, J. Wilkes , Santa Maria Valley, CA	56
Chardonnay, Quilt , Napa Valley, CA	68
Chardonnay, Sonoma-Cutrer, Russian River Ranches , CA	81
Pinot Grigio, Castello Banfi San Angelo , Toscana, Italy	12/48
Pinot Grigio, Terlato Family, Colli Orientali del Friuli , Italy	61
Reisling, Chateau Ste. Michelle , Columbia Valley, WA	12/48
Reisling, Eroica , Columbia Valley, WA	76
Sauvignon Blanc, Starborough , Marlborough, New Zealand	56
Sauvignon Blanc, Matanzas Creek , Sonoma County, CA	15/60

Sparkling, Rosé, & Champagne

glass/bottle

Prosecco, Riondo , Italy	12/48
Prosecco, La Marca , Italy	68
Sparkling, Domaine Ste. Michelle Brut , Columbia Valley, WA	49
Sparkling, Chandon Brut Classic , CA	68
Sparkling, étoile Rosé , Carneros, CA	94
Rosé, Fleur de Mer , Côtes de Provence, France	13/64
Champagne, Moët & Chandon Imperial Brut , Epernay, France (187ml)	40
Champagne, Moët & Chandon Imperial Brut , Epernay, France (750ml)	88
Champagne, Veuve Clicqout Yellow Label , Reims, France	92
Champagne, Veuve Clicqout NV Rosé , Reims, France	96
Champagne, Ruinart Rosé , France	110
Champagne, Dom Perignon , France	225

Red Wines

glass/bottle

Cabernet Sauvignon, Columbia Crest "H3" , Horse Heaven Hills, WA	14/68
Cabernet Sauvignon, Storypoint , CA	46
Cabernet Sauvignon, Oberon , Napa County, CA	64
Cabernet Sauvignon, Conn Creek , CA	82
Cabernet Sauvignon, DAOU	82
Merlot, Seven Falls , Wahluke Slope, WA	13/56
Merlot, Tangley Oaks , Napa Valley, CA	52
Pinot Noir, Parker Station , Central Coast, CA	48
Pinot Noir, Meiomi , CA	78
Pinot Noir, Acrobat , Eugene, OR	15/76
Malbec, Bodega Norton Reserve , Lujan De Cayo, Mendoza, Argentina	15/60
Red Blend, Zaca Mesa Z Cuvée , Santa Ynez, CA	56
Red Blend, Murrietta's Well the Spur , Livermore Valley, CA	16/87

Bottled Beer

American (12 oz.)

Blue Moon Belgian White	7.5	Miller Lite	7
Bud Light	7	Samuel Adams Boston Lager	7.5
Budweiser	7	Yard's Brawler (local)	7.5
Coors Light	7	Yuengling Lager (local)	7.5
Michelob Ultra	7.5		

Imported (12 oz.)

Corona Extra	7.5	Modelo Especial	7.5
Guinness Draught	7.5	Stella Artois	8
Heineken Lager	7.5		

BOTTLE SERVICE

*Please contact In Room Dining at 7-2284
for service and our list of spirits.*