

IN-ROOM DINING MENU

Our kitchen and staff welcome the opportunity to deliver first-class food service every day. Fresh, and in many cases, locally sourced produce and meats are used in the preparation of your meals.

Please enjoy, and let us know if there is anything we can do for you. If you have any specific dietary needs, we will be more than happy to accommodate.

HOURS:

SUN - THURS 6AM - 10PM

FRI - SAT 6AM - 12 MIDNIGHT

TOUCH 20020 FROM YOUR ROOM PHONE TO ORDER

BEVERAGES

BY THE POT

Hot Chocolate

Fresh Brewed Coffee (Regular or Decaffeinated)

\$9.99

FRESH-SQUEEZED ORANGE JUICE

Perrine Farms

\$6 GLASS | **\$12** HALF LITER | **\$18** LITER

FRUIT JUICE

Pineapple, Apple,

Grapefruit, Cranberry, V8

\$6 GLASS | **\$12** HALF LITER | **\$18** LITER

MILK

Skim, 2%, Whole, Oat

\$6 GLASS | **\$12** HALF LITER | **\$18** LITER

BEVERAGES

SELECTION OF HERBAL TEAS

\$8.49

ICED TEA

Lipton Black Tea

\$4.49

SOFT DRINKS

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist,

Root Beer, Ginger Ale, Club Soda, Tonic

\$4.49

BOTTLED WATER

Acqua Panna, San Pellegrino

Fiji, Evian, Vitamin Water

Aquafina, Calistoga

\$9.99

\$5

\$4

BREAKFAST

SERVED ALL DAY

Served with Toast, Sweet Butter and Jam.

Choice of Crispy Hash Browns or Potatoes O'Brien | Sub Fresh Fruit \$1.99

ALL-AMERICAN BREAKFAST

\$15.99

Two Eggs any style, choice of Bacon, Sausage Links, or Ham

NEW YORK STEAK AND EGGS*

\$23.99

Two Eggs any style

BUTTERMILK BISCUIT WITH COUNTRY GRAVY

\$15.49

Two Eggs any style, choice of Bacon, Sausage Links, or Ham

EGGS BENEDICT

\$15.99

Poached Eggs, Canadian Bacon, Hollandaise Sauce, English Muffin

Add on Lump Crab \$9.99, Smoked Salmon \$4.99

BREAKFAST

SERVED ALL DAY

Served with Toast, Sweet Butter and Jam.

Choice of Crispy Hash Browns or Potatoes O'Brien

THREE-EGG OMELET

\$15.99

Choice of any three items below:

Meats: Ham, Sausage, Bacon, Smoked Salmon

Cheese: Cheddar, Swiss, Provolone, American

Vegetables: Bell Peppers, Onions, Spinach, Mushrooms

Additional Add-Ons \$1

BREAKFAST BURRITO

\$14.49

Scrambled Eggs, Ham, Cheddar Cheese in a Flour Tortilla served with Salsa

Egg whites available upon request.

FROM THE GRIDDLE

SERVED ALL DAY

Housemade Compotes: Seasonal Fruits, Blueberry, or Maple Syrup
Served with Fresh Fruit

FLUFFY BUTTERMILK PANCAKES **\$15.49**

CHOCOLATE OR BLUEBERRY PANCAKES **\$15.99**

BRIOCHE FRENCH TOAST **\$15.49**
Cornflake-crusted Egg Bread, Tahitian Vanilla Bean Batter

BELGIAN WAFFLE **\$15.49**

ON THE LIGHTER SIDE

SERVED ALL DAY

CONTINENTAL BREAKFAST **\$17.49**

Our Bakery's Basket of Hand-made Pastries,
Choice of Juice, Tea, or Coffee

SEASONAL FRESH FRUITS AND BERRIES PLATTER **\$15.99**

Muffin, Vanilla Yogurt

YOGURT PARFAIT **\$11.49**

Vanilla Yogurt layered with Fresh Berries and Granola

OATMEAL **\$10.49**

Organic Raisins, Brown Sugar, Choice of Milk
Add Banana, Strawberries, or Mixed Berries \$3

SELECTION OF COLD CEREALS **\$9.49**

With Skim, 2%, Whole Milk or Oat Milk
Add Banana, Strawberries, or Mixed Berries \$3

ADDITIONAL SIDE ORDERS

Bacon **\$6** EACH

Sausage

Turkey Bacon

Turkey Sausage

Crispy Hash Browns

Potatoes O'Brien

Fresh Fruit Cup

Two Eggs any style

Buttermilk Biscuit with Country Gravy

French Fries

Onion Rings

Country Gravy **\$1.99** EACH

Jam

Cheese

FROM OUR BAKERY

Served with Sweet Butter, Jam, or Cream Cheese

Two Slices of Toast **\$5.49** EACH

English Muffin

Plain or Wheat Bagel

Freshly Baked Pastry, Muffin, or Croissant

APPETIZERS

Choice of Blue Cheese, Ranch, BBQ, Mild or Hot Buffalo Sauce

BUFFALO CHICKEN WINGS **\$15.99**

Mild or Hot

SALT & PEPPER CHICKEN WINGS **\$15.99**

CRISPY CHICKEN TENDERS **\$14.99**

PARMESAN DUSTED CALAMARI **\$15.99**

Served with Lemon Aioli and Marinara

THUNDER NACHOS **\$16.99** FULL | **\$9.99** HALF

Beef or Chicken, Beans, Cheese, Tomato,
Jalapeños, Castelvetrano Olives, Guacamole, Sour Cream, Salsa

SOUP

SOUP OF THE DAY **\$7.49**

Served with Fresh-Baked Roll

VELVETY TOMATO SOUP AND GRILLED CHEESE **\$11.99**

Sourdough with Aged Cheddar

SALAD

Entrées served with Fresh-Baked Roll and Sweet Butter

CAESAR **\$9.99** FULL | **\$6.99** HALF

Parmigiano-Reggiano Cheese,
Housemade Herb Croutons and Caesar Dressing

Add Chicken \$6.99 | Add Salmon \$12.99 | Add 8oz. New York Steak \$13.99

COBB **\$16.49**

Grilled Chicken Breast, Hard Boiled Egg,
Castelvetrano Olives, Tomato, Avocado, Gorgonzola, Bacon,
with Choice of Housemade Dressing

SIDE HOUSE SALAD **\$6.99**

Cherry Tomatoes, Cucumber, Carrot, Choice of Dressing

HAND-TOSSED PIZZA & PASTA

Add 4-pack of beer for \$18.99

THREE CHEESE **\$18.49**

MARGHERITA **\$19.99**

Fresh Buffalo Mozzarella, Tomato Confit, Basil Pesto

MEAT LOVER'S **\$21.99**

Pepperoni, Italian Sausage, Herb-Grilled Chicken

BBQ CHICKEN **\$21.99**

Herb-grilled Chicken, Bacon, Caramelized Onions, Pineapple, BBQ Sauce

MACARONI & CHEESE **\$11.99**

FETTUCINE **\$15.49**

Alfredo Sauce, Seasonal Vegetables, Garlic Bread

Add Chicken \$6.99 | Add Salmon \$12.99

Pairs well with Santa Cristina Pinot Grigio

SANDWICHES

Served with choice of French Fries or Onion Rings | Sub Fresh Fruit \$1.99

TRIPLE 7 CLUB **\$15.49**

3 Layers of Smoked Turkey, Bacon, Avocado, Lettuce, Tomato, Choice of Bread

NEW YORK STEAK SANDWICH **\$21.99**

Caramelized Onions, Tomato Confit, Swiss Cheese on Baguette

ALLEN BROTHERS 1/2 lb. ANGUS BURGER* **\$16.99**

Smoked Bacon, Cheddar Cheese, Lettuce,
Tomato, Red Onions, Pickle, Housemade Sesame Bun

GRILLED CHICKEN PESTO SANDWICH **\$15.49**

Herb-grilled Chicken Breast, Caramelized Onion, Lettuce,
Tomato, Pickle, Fresh-Baked Focaccia Bread

EASTERN DISHES

PORK POT STICKERS **\$11.99**

Pan-fried, served with Soy Ginger Dipping Sauce

SPRING ROLL **\$14.49**

Chicken or Vegetarian
Lettuce, Coriander, Carrots, Cucumber
Served with Sweet & Sour Sauce

KUNG PAO CHICKEN **\$21.49**

Stir-fry Vegetables
Served with Steamed Jasmine Rice

GREEN CURRY **\$19.99**

Chicken, Bell Pepper, Onions, Bamboo Shoot, Snow Peas
Served with Steamed Jasmine Rice

ENTRÉES

Served with Seasonal Vegetables and Fresh-Baked Rolls

Choice of Mashed Potatoes, Baked Russet Potato, or Steamed Jasmine Rice

PAN-ROASTED CHICKEN

\$27.99

Chicken Breast Supreme, Silky Velouté Sauce

Pairs well with Stag's Leap Chardonnay

8 OZ. FILET MIGNON*

\$40.49

Served with Béarnaise Sauce

Pairs well with Stag's Leap Cabernet Sauvignon

12 OZ. NEW YORK STEAK*

\$41.99

Wet-aged, served with Green Peppercorn Demi Sauce

Pairs well with Beringer Cabernet Sauvignon

ENTRÉES

Served with Seasonal Vegetables and Fresh-Baked Rolls

Choice of Mashed Potatoes, Baked Russet Potato, or Steamed Jasmine Rice

MISO-GLAZED CHILEAN SEA BASS*

\$38.99

7 oz., served with Shoyu Sauce

Pairs well with Chateau Ste. Michelle Reisling

SALMON*

\$29.99

Served with Creamy Lemon Velouté Sauce

Pairs well with Chateau St. Jean Chardonnay

DESSERTS

NEW YORK TRIPLE-CREAM CHEESECAKE

Strawberry Compote

\$7.99

VALRHONA CHOCOLATE LAVA CAKE

Fresh Berries, Chantilly Cream

[Add Vanilla Gelato \\$1.99](#)

\$8.49

BANANA SPLIT

Assorted Gelato, Banana, Ghirardelli Chocolate Sauce,
Strawberry Sauce, Caramel Sauce, Toasted Nuts, Whipped Cream

\$8.49

MILKSHAKE

Vanilla, Chocolate, Strawberry

\$7.49

FROM THE BAR

BOTTLED BEER

Budweiser, Bud Light, Coors Light
Heineken, Corona, Sierra Nevada Pale Ale

[Add 4-pack of beer for \\$18.99](#)

\$5

BLOODY MARY

\$6

MIMOSA

Fresh-Squeezed Orange Juice, Domaine Ste. Michelle Brut

\$6

SPARKLING WINE

DOMAINE STE. MICHELLE, BRUT	\$10 GLASS \$35 BOTTLE
MUMM NAPA CUVÉE	\$47
MOËT & CHANDON, IMPERIAL, BRUT	\$59
VEUVE CLICQUOT YELLOW LABEL, BRUT	\$88
MOËT & CHANDON DOM PERIGNON	\$250

WHITE WINE

BERINGER, WHITE ZINFANDEL	\$8 GLASS \$29 BOTTLE
SANTA CRISTINA, PINOT GRIGIO	\$10 GLASS \$35 BOTTLE
CHATEAU ST. JEAN, SONOMA, CHARDONNAY	\$9 GLASS \$36 BOTTLE
STAGS' LEAP WINERY, NAPA, CHARDONNAY	\$12 GLASS \$44 BOTTLE
BOEGER, EL DORADO, SAUVIGNON BLANC	\$32
CHATEAU STE. MICHELLE, COLUMBIA VALLEY, RIESLING	\$33

RED WINE

BOGLE, CLARKSBURG, MERLOT	\$9 GLASS \$34 BOTTLE
BERINGER, KNIGHTS VALLEY, SONOMA, CABERNET	\$12 GLASS \$45 BOTTLE
COPPOLA, CENTRAL COAST, DIAMOND PINOT NOIR	\$12 GLASS \$48 BOTTLE

RED WINE

FRANCISCAN, NAPA, CABERNET	\$47
DYNAMITE VINEYARDS, NORTH COAST, MERLOT	\$32
ACACIA, CARNEROS, PINOT NOIR	\$39
GNARLY HEAD, OLD VINE ZINFANDEL	\$35
STAGS' LEAP WINE CELLARS, NAPA, ARTEMIS CABERNET	\$89
SILVER OAK, NAPA, CABERNET	\$145