

BREAKFAST

7:00AM – 11:00AM

SOMETHING LIGHT

Steel Cut Oats | 14

Harvest Blueberries, Walnuts, Maple Syrup

From Our Pastry Kitchen | 24

Fresh Baked Muffin, Artisan Pastries, Greek Yogurt
House-Made Granola, Seasonal Berries, Coffee, Juice

Seasonal Fruit Bowl | 19

Choice of Greek Yogurt or Cottage Cheese

Seasonal Berries Bowl | 22

Choice of Greek Yogurt or Cottage Cheese

SWEET & SAVORY

Bistro Buttermilk Pancakes – Short 19 | Tall 24

Whipped Butter, Maple Syrup, Applewood Smoked Bacon or English Banger

French Toast | 25

Cinnamon Egg Batter, Goat Cheese, Berry Compote, Granola Crumble

Steak & Eggs | 48

Marinated NY Striploin, Two Eggs Any Style, Hashbrowns

Bagel & Smoked Salmon | 23

Tomato, Shaved Red Onion, Dill, Whipped Cream Cheese, Cress

Avo Toast | 23

Smashed Avocados, Meyer Lemon, Poached Eggs, Baby Farm Greens,
Hollandaise

EGG SPECIALTIES

Rise and Shine | 24

Two Eggs Any Style, Hashbrowns, Applewood Bacon or English Banger
Choice of Toast: Sourdough, Wheat, Marble Rye, English Muffin, Gluten Free

Vegetarian Omelet | 24

Onions, Mushrooms, Tomato, Spinach, Bell Peppers, Hashbrowns

Meat Omelet | 25

Bacon, Ham, Sausage, Cheddar Cheese, Onion, Hashbrowns

Huevos Rancheros | 28

Sunny Side-Up Eggs, Fire Roasted Salsa, Refried Beans, Chorizo, Potatoes,
Corn Tostada Shell, Onions, Cotija Cheese, Smashed Avocado, Cilantro

SIDES

Applewood Smoked Bacon (4) | 8

Chicken Apple Sausage (2) | 10

English Bangers (2) | 7

Two Eggs | 10

Hashbrowns | 8

Muffin or Pastry | 8

Toast | 5

Avocado | 5

Cottage Cheese | 5

Greek Yogurt | 5

Single Pancake | 10

ALL DAY

11:00 AM - 12:00 AM

Cheese & Charcuterie | 45

Selection Domestic & Imported Cheeses, House Cured Meats, Assorted Wafers, Fruit Jams, Pickled Vegetables, Marinated Olives

Sea Salted Fries & Cheese Curds | 20

Beer Battered Fries, Crisp Curds, Herbs, Smoky Ketchup, Spicy Aioli

Pepperoni Flatbread | 25

Aged Pepperoni, San Marzano Tomato Sauce, Mozzarella, Olive Oil

Ai Fungi Flatbread | 29

Wild Boar Salami, Soppressata, Mozzarella Cheese, Wild Mushrooms, Herbs

Margherita Flatbread | 25

San Marzano Tomato Sauce, Fresh Mozzarella, Basil, Olive Oil

Curry & Lime Mussels | 35

Coconut Milk, Ginger, Basil, Fresno Peppers, Cilantro, Truckee Sourdough

The “Bistro” Cheeseburger | 29

1/2 lb. Brandt Beef Patty, Aged White Cheddar, Heirloom Tomato, Lettuce, Onion Ring, Applewood Bacon, Secret Sauce, Brioche Bun, Beer Battered French Fries

Lobster Roll | 25

Lobster, Celery, Lemon Aioli, Parsley, Onion

Chicken Sandwich | 25

Ciabatta, Pepper Jack Cheese, Black Garlic Aioli, Sautéed Onions & Peppers, Pickles, Arugula, Tomatoes

Steak Frites | 46

Marinated 8 oz Striploin, Marrow Butter, Chimichurri, Beer Battered Fries

Onion Soup | 17

Gruyere, Parmesan, Chives, Croutons

Classic Caesar | 17

Hearts of Romaine, Parmesan- Reggiano, White Anchovies, Roasted Garlic Caesar Dressing, Cherry Tomatoes, Croutons

The Wedge | 17

Baby Iceberg Lettuce, Applewood Bacon, Blue Cheese Dressing, Cherry Tomatoes, Pickled Shallots, Roasted Pepitas and Sunflower Seeds

ADD-ONS

Chicken Breast- 13

Tuna- MP

Shrimp- 18

Steak- 20

SIDES

Beer Battered Fries- 13

Market Vegetables- 13

ALL DAY

KIDS MENU

Cheeseburger | 17

Brioche Bun, American Cheese, French Fries

Grilled Cheese | 15

Truckee Sourdough, American Cheese, French Fries

Chicken Tenders | 15

Three Tenders, French Fries

Mac n Cheese | 16

Cavatappi Noodles, Mozzarella, Cream, Cheddar Cheese

Chicken Breast | 15

Marinated Chicken Breast, French Fries

Fruit Bowl | 15

Seasonal Fruit

ALL DAY

DESSERT MENU

Cherry Mille Feuille - 15

Dark Cherry Merlot Reduction, Caramelized Puff Pastry, Vanilla Custard

Cookie Platter - 15

Seasonal Warm Cookies, Chocolate Dipping Sauce

Strawberry Chocolate Torte- 15

Strawberry Whipped Ganache, Dark Chocolate Crumb, Strawberry Chips

Coconut Chocolate Mousse- 15

Raspberry Coulis, Granola Crumb, Fresh Berries

\$5 In Room Dining Delivery

An additional 20% service charge will be added to all in room delivery orders. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne allergies.

GF – Gluten Free | DF – Dairy Free

Prices and Items are subject to change

DINNER

5:00PM – 10:00PM

STARTERS

Cheese & Charcuterie | 45

Chef's Selection of Domestic & Imported Cheeses, House Cured Meats, Fruit Jams, Pickled Veggies, Assorted Wafers, Marinated Olives

Crab Cake | 35

Roasted Pepper Coulis, Fennel & Frisee Salad

Curry & Lime Mussels | 35

Coconut Milk, Ginger, Basil, Fresno Peppers, Cilantro, Truckee Sourdough

Onion Soup | 17

Gruyere, Parmesan, Chives, Crouton

Caesar Salad | 17

Hearts of Romaine, Parmesan-Reggiano, Roasted Garlic Caesar Dressing, Cherry Tomatoes, Croutons

Wedge Salad | 17

Baby Iceberg Lettuce, Applewood Bacon, Blue Cheese Dressing, Cherry Tomatoes, Picked Shallots, Roasted Pepitas & Sunflower Seeds

ENTRÉE

Braised Short Rib | 60

Horseradish Mashed Potatoes, Wilted Spinach, Fried Parsnips

Pasta Primavera | 46

House made Tagliatelle, Pesto, Cream, Asparagus, Tomatoes, Peas, Olives, Garlic, Burrata

Grilled Pork Chop | 62

Chorizo Vinaigrette, Kale, Arugula, Apples, Parsnip & Celeriac Root Puree

A LA CARTE

8 oz. Prime Filet Mignon | 65

14 oz. Wet Aged NY Strip | 82

8 oz. Verlasso Salmon | 56

MAC & CHEESE

Traditional | 18

Bacon | 22

Lobster | 45

SIDES

Yukon Gold Mashed Potatoes- 13

Truffle & Parmesan Fries- 16

Creamed Spinach- 14

Asparagus- 12

Market Veggies- 13

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BEVERAGES

NON ALCOHOLIC

Alpen Sierra Coffee 6

Coffee Service 24

32oz Carafe, Cream & Sugar

Cappuccino 6

Mocha / Latte 6

Espresso 4

Double Espresso 6

Art of Tea Organic Hot Tea Display 6

Earl Grey Crème, White Coconut Crème, Mint Green, Egyptian Chamomile

English Breakfast, Happy Tea, Sencha Green, French Lemon Ginger

Art of Tea Black Iced Tea

Fresh Pressed Juice

Edgewood Signature Blend - 10

Orange - 6

Juices 6

Pineapple, Cranberry, Apple, Lemonade,

Tomato, Red Grapefruit

Milk 5

2%, Whole Milk, Oat, Almond, Soy

Vellamo Sparkling Water 750ml. 12

Vellamo Flat Water 750ml. 12

Soda 6

Coke, Diet Coke, Seagrams Ginger Ale, Sprite

Mr. Pibb, Barg’s Root Beer

FROM THE VINE

Jeio, Prosecco, D.O.C. IT	12/48
Val De Mer, Brut Rose, Chablis	17/68
Piper Heidsieck, Brut Rosé, Napa Valley CA	30/120
Dom Perignon Brut, Euernay FR	675
Gilles Noblet, Puilly-Fuissé, Burgundy FR	19/74
Rombauer, Carneros CA	96
Far Niente, Estate, Napa Valley CA	155
Hubert Brochard, Sauvignon Blanc, Sancerre FR	24/96
Elena Walch, Pinot Grigio, Trentino Alto-Adige	17/68
Domaine Faiveley, Burgundy Rouge, FR	30/120
Goldeneye, Pinot Noir, Anderson Valley CA	95
Domaine Serene, Pinot Noir, Yamhill Cuvée, Willamette Valley OR	136
Prelius, Cabernet Sauvignon, Toscana, IT	15/60
Jordan, Cabernet Sauvignon, Alexander Valley CA	145
Silver Oak, Cabernet Sauvignon, Alexander Valley CA	240
Duckhorn, Merlot, Napa Valley CA	110
8 Years in the Desert by Orin Swift CA	84
Paraduxx, Red Blend, by Duckhorn, Napa Valley CA	90
Justin ‘Isosceles’, Red Blend, Paso Robles CA	105
Campogiovanni, Brunello di Montalcino IT	165