

IN-ROOM DINING

BREAKFAST MENU 7:00 AM - 11:00 AM

MORNING FAVORITES

Rise and Shine* - 24 (DF, NF)

Two Eggs, Country Potatoes, Applewood Smoked Bacon or English Banger

Vegetarian Omelet - 24 (DF, NF)

Onions, Mushrooms, Tomato, Spinach, Bell Peppers, Country Potatoes

Meat Omelet - 25 (NF)

Applewood Smoked Bacon, Ham, Sausage, Cheddar Cheese, Onion, Country Potatoes

Bagel & Smoked Salmon* - 23 (NF)

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

Avocado Toast* - 23 (NF, DF)

Grilled Rustic Bread, Crushed Avocado, Arugula, Poached Eggs, Calabrian Chili Oil, Cherry Tomatoes, Pickled Shallots

LIGHT & SWEET

Bistro Buttermilk Pancakes - short | 19 tall | 24 (NF)

Whipped Butter, Maple Syrup, Choice of: Applewood Smoked Bacon or English Banger

Steel Cut Oats - 14 (DF)

Harvest Blueberries, Walnuts, Brown Sugar

Seasonal Fruit Bowl - 19 (NF, GF)

Choice of Greek Yogurt or Cottage Cheese

From Our Pastry Kitchen - 24

Fresh Baked Muffin, Artisan Pastries, Greek Yogurt, Granola, Seasonal Fruit

SIDES

Applewood Smoked Bacon | 8

Chicken Apple Sausage | 10

English Bangers | 7

Two Eggs* | 10

Country Potatoes | 8

Muffin or Pastry | 8

Toast | 5

Avocado | 5

Cottage Cheese | 5

Greek Yogurt | 5

Single Pancake | 10

GF - Gluten Free | DF - Dairy Free | NF - Nut Free

\$5 In-Room Dining Delivery Fee. 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 illness. Prices and items are subject to change.

IN-ROOM DINING

ALL DAY MENU 7:00 AM - 12:00 AM

Cheese & Charcuterie* - 45

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

Classic Caesar Salad* - 17 (NF)

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

The Wedge Salad - 17 (GF)

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

Heirloom Tomato & Burrata Salad with Grilled Peaches - 18 (GF)

Mixed Greens, Prosciutto Crisps, Toasted Pistachios, Persian Cucumbers
White Balsamic Vinaigrette

Bistro Burger* - 29 (NF)

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

Pesto Chicken Sandwich - 25

Ciabatta, Swiss Cheese, Pesto Aioli, Sauteed Onions, Pickles, Arugula, Tomatoes
Beer Battered Fries

GF - Gluten Free / DF - Dairy Free / NF - Nut Free

\$5 In-Room Dining Delivery Fee. 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 illness. Prices and items are subject to change.

IN-ROOM DINING

ALL DAY MENU 7:00 AM - 12:00 AM

B.L.A.T - 24 (NF)

Thick Cut 9 Grain Bread, Mayo, Heirloom Tomatoes, Crushed Avocado
Applewood Smoked Bacon, Crisp Lettuce, Beer Battered Fries

Lobster Roll - 35 (NF)

Maine Lobster, Celery, Onion, Chives, Dill, Mayo, Grilled Bun, Beer Battered Fries

Steak Frites* - 46 (NF)

Marinated 8oz NY Striploin, Chimichurri, Compound Butter, Beer Battered Fries

Beer Battered Fries & Cheese Curds - 20 (NF)

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

Pepperoni Flatbread - 25 (NF)

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

**Available Gluten Free Upon Request*

Ai Fungi Flatbread - 29 (NF)

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

**Available Gluten Free Upon Request*

Margherita Flatbread - 25 (NF)

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

**Available Gluten Free Upon Request*

ADD-ONS

Chicken Breast | 13

Tuna* | MP

Shrimp | 18

Steak* | 20

SIDES

Beer Battered Fries | 13

Market Vegetables | 13

GF - Gluten Free | DF - Dairy Free | NF - Nut Free

\$5 In-Room Dining Delivery Fee. 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 illness. Prices and items are subject to change.

IN-ROOM DINING

ALL DAY MENU 7:00 AM - 12:00 AM

KIDS' CLASSICS

Cheeseburger - 17 (NF)

Brioche Bun, American Cheese, French Fries

Grilled Cheese - 15 (NF)

Sourdough, American Cheese, French Fries

Chicken Tenders - 15 (NF)

Three Tenders, French Fries

Mac n Cheese - 16 (NF)

Cavatappi Noodles, Mozzarella, Cream, Cheddar Cheese

Chicken Breast - 15 (NF, DF)

Marinated Chicken Breast, French Fries

Fruit Bowl - 15 (NF, DF, GF)

Seasonal Fruit

DESSERTS

Tropical Cheesecake - 16

Coconut Cheesecake, Mango Passion Coulis, Sesame Seed Crunch

Peach Pot Pie - 15 (NF)

Roasted Peaches, Vanilla Ice Cream, Caramelized Puff Pastry

Strawberry Chocolate Torte - 16 (NF, GF)

Strawberry Mousse, Meringue Shards, Strawberry Chips

Coconut Chocolate Mousse - 16 (V, GF)

Raspberry Coulis, Granola Crumb, Fresh Berries

GF - Gluten Free | DF - Dairy Free | NF - Nut Free | V - Vegan

\$5 In-Room Dining Delivery Fee. 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 illness. Prices and items are subject to change.

IN-ROOM DINING

DINNER MENU 5:00 PM - 10:00 PM

STARTERS

Cheese & Charcuterie* - 45

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

Crab Cakes - 35 (NF)

Lemon Aioli, Fennel & Frisee

Classic Caesar Salad* - 17 (NF)

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

The Wedge Salad - 17 (GF)

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

Heirloom Tomato & Burrata Salad with Grilled Peach - 18 (GF)

Mixed Greens, Prosciutto Crisps, Toasted Pistachios, Persian Cucumbers White Balsamic Vinaigrette

ENTREES

Braised Short Rib - 60 (GF, NF)

Horseradish Mashed Potatoes, Wilted Spinach, Fried Parsnips

Pappardelle Pomodoro - 46

Pappardelle Pasta, Red-Pepper Pomodoro Sauce, Asparagus Spears, Eggplant Wilted Spinach, Burrata, Basil, Parmesan Cheese

GF - Gluten Free | DF - Dairy Free | NF - Nut Free

\$5 In-Room Dining Delivery Fee. 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 illness. Prices and items are subject to change.

IN-ROOM DINING

DINNER MENU 5:00 PM - 10:00 PM

ENTREES CONTINUED

Pork Chop El Pastor - 58 (GF, NF)

Double Cut Pork Chop, Jalapeno Mashed Potatoes, Roasted Corn Esquites

Crispy Salmon* - 57 (DF, NF)

Farro, Cherry Tomatoes, Garlic, Asparagus, Spinach, Salsa Crudo consisting of Shallots, Capers, Garlic, Lemon Juice, Olive Oil

Char-Grilled Chicken - 44 (GF, NF)

Yukon Gold Mashed Potatoes, Roasted Corn, Cherry Tomatoes, Spinach, Chimichurri

A LA CARTE

8 oz. Prime Filet* - 65 (GF, NF, DF)

14 oz. Wet Aged NY Strip* - 82 (GF, NF, DF)

MAC & CHEESE

Traditional - 18 (NF)

Bacon - 22 (NF)

Lobster - 45 (NF)

SIDES

Yukon Gold Mashed Potatoes - 13 (GF, NF)

Truffle & Parmesan Fries - 16 (NF)

Asparagus - 14 (GF, NF, DF)

Grilled Broccolini - 12 (GF, NF, DF)

Braised Mushrooms - 13 (GF, NF, DF)

GF - Gluten Free | DF - Dairy Free | NF - Nut Free

\$5 In-Room Dining Delivery Fee. 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 illness. Prices and items are subject to change.

IN-ROOM DINING

BEVERAGE MENU

NON-ALCOHOLIC

Alpen Sierra Coffee - 6

Coffee Service - 24

32 oz. Carafe, Cream, & Sugar

Cappuccino - 6

Mocha/Latte - 6

Espresso - 4

Double Espresso - 6

Art of Tea Organic Hot Tea Display - 6

Earl Grey Creme, White Coconut Creme, Mint
Green, Egyptian Chamomile, English Breakfast,
Happy Tea, Sencha Green, French Lemon Ginger

Art of Tea Black Iced Tea - 6

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 Sparking Water 750ml. - 12

Vellamo Flat Water 750ml. - 12

Soda - 6

Coke, Diet Coke, Seagrams Ginger Ale, Sprite,
Mr. Pibb, Barg's Root Beer

WINES BY THE GLASS

6oz | 9oz | Bottle

Jeio, Prosecco, D.O.C. IT

12 | 18 | 48

Val De Mer, Brut Rose, Chablis, NV

17 | 25 | 68

Diatom, Chardonnay, Santa Barbera, 2023

16 | 24 | 64

Rockblock, Sauvignon Blanc, Washington, 2022

14 | 21 | 56

Barone Fini, Pinot Grigio, Valdadige, 2024

15 | 22 | 60

VieVite, Rose, Cotes de Provence, 2024

15 | 22 | 60

Admire, Pinot Noir, Sonoma Coast, 2023

21 | 31 | 84

Justin, Cabernet Sauvignon, Reserve, Paso Robles, 2022

25 | 37 | 100

Turley, Juvenile, Zinfandel, California, 2023

21 | 30 | 83

K Vitners, The Deal, Syrah, Wahluke Slope, 2019

21 | 30 | 84

\$5 In-Room Dining Delivery Fee. An additional 20% service charge will be added to all in room delivery orders. Prices and items are subject to change.

IN-ROOM DINING

WINES BY THE BOTTLE

Bottle

Miscellaneous Whites

Rockblock, Sauvignon Blanc, Washington, 2022	\$56
Lewis Cellars, Sauvignon Blanc, Napa Valley, 2022	\$90
Barone Fini, Pinot Grigio, Valdadige, 2024	\$60
VieVite, Rose, Cotes de Provence, 2024	\$60
Darioush, Viognier, Napa Valley, 2022	\$141

Sparkling

Domaine Carneros, Brut Rose, Carneros, NV	\$110
Perrier Jouet, Grand Brut, NV	\$180
Jeio, Bisol, Prosecco, Brut, D.O.C	\$48
Dom Perignon, Brut, Epernay, 2015	\$675

Chardonnay

Diatom, Chardonnay, Santa Barbera, 2023	\$64
Flowers, Chardonnay, Sonoma Coast, 2023	\$80
Rombauer, Chardonnay, Carneros, 2022	\$96
Kistler, Chardonnay, Russian River, 2023	\$156

Pinot Noir

Admire, Pinot Noir, Sonoma Coast, 2023	\$84
Flowers, Pinot Noir, Russian River, 2022	\$135
EnRoute, Les Pommiers, Pinot Noir, Russian River, 2023	\$90
Argyle, Estate Reserve, Pinot Noir, Willamette Valley, 2023	\$54
Penner Ash, Pinor Noir, Willamette Valley, 2023	\$135

Cabernet Sauvignon

Justin, Cabernet Sauvignon, Reserve, Paso Robles, 2022	\$100
Faust, Cabernet Sauvignon, Napa Valley, 2022	\$98
Heitz Cellar, Cabernet Sauvignon, Napa Valley, 2021	\$150
Silver Oak, Cabernet Sauvignon, Alexander Valley, 2019	\$240

International Reds

Musella, Amarone, Della Valpolicella, 2017	\$138
Campogiovanni, Brunello di Montalcino, 2019	\$165
Don Nicanor, Barrel Select, Malbec, Mendoza, 2020	\$172

\$5 In-Room Dining Delivery Fee. An additional 20% service charge will be added to all in room delivery orders. Prices and items are subject to change.