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

Winter Salad - 18 (GF)

Spiced Carrot Puree, Roasted Beets, Burrata, Mustard Vinaigrette, Hazelnuts, Dill

Onion Soup - 17 (NF)

Gruyere, Parmesan, Croutons, Chives

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

Chicken Sandwich - 25 (NF, DF)

Grilled Chicken Breast, Garlic Aioli, Arugula, Tomato, Avocado, Ciabatta

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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

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

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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

Cherry Pot Pie - 15 (NF)

Port Roasted Cherries, Caramelized Puff Pastry, Vanilla Ice Cream

Hazelnut Chocolate Torte - 16 (GF)

Candied Hazelnuts, Vanilla Anglaise, Chocolate Crumb

Brown Butter Almond Cake - 16 (GF)

Spiced Apple Compote, Caramel Sauce, Toasted Almond

Coconut Chocolate Mousse - 16 (V, GF)

Raspberry Coulis, Granola Crumb, Fresh Berries

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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

Mushroom Arancini - 18 (NF)

Wild Mushrooms, Risotto, Manchego, Piquillo Pepper Sauce

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

Winter Salad - 18 (GF)

Spiced Carrot Puree, Roasted Beets, Burrata, Mustard Vinaigrette, Hazelnuts, Dill

ENTREES

Braised Short Rib - 60 (GF, NF)

Horseradish Mash, Roasted Haricot Vert, Red Wine Jus

Seafood Pasta - 68 (NF)

Pappardelle Pasta, Mussels, Salmon, Prawns, Lobster, Asparagus Tips, Cherry Tomatoes, Capers, Lemon White Wine Cream Sauce

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DINNER MENU
5:00 PM - 10:00 PM

ENTREES CONTINUED

Grilled Pork Chop - 58 (GF, NF)

Roasted Marble Potatoes, Romanesco, Black Cherry Demi

Pan Seared Salmon* - 57 (GF, NF)

Red Inca Quinoa & Wild Rice, Squash, Spinach, Cherry Tomatoes, Lemon Beurre Blanc

Pan Seared Chicken - 44 (GF)

Romesco Sauce, Wilted Spinach

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)

Baby Carrots - 12 (GF, NF, DF)

Brussels Sprouts - 13 (NF, DF)

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IN-ROOM DINING

BEVERAGE MENU

NON-ALCOHOLIC

Coffee Service - 17 | 24
32 oz. or 50 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

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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	$120
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

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