

IN ROOM DINING DINNER MENU

Available 5pm - 10pm Nightly, Dial Extension 21

BOWL OF SOUP

Soup of the Day \$9

Chicken Noodle \$9

SMALL BITES

Cheese and Charcuterie \$24

chefs daily selection of cured meats and cheeses, whole grain mustard, jam, cracker bread

Homemade Potato Chips (GF) \$8

Warm Marinated Olives \$11

orange, rosemary, cracker bread (GF)

Wings \$16

buffalo bbq sauce choice of ranch or blue cheese dressing

Build Your Own Pizza \$20

includes choice of (2) toppings - green peppers, onions, mushrooms, sausage, pepperoni

each additional topping \$2 each

SALADS

Caesar \$16

romaine, caesar dressing anchovy, garlic croutons

add - chicken \$3, salmon \$6, beef tips \$6

Seasonal Greens \$9

radish, red onion, tomato, balsamic

CONSUMER ADVISORY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
GRATUITY & SERVICE CHARGE: 18% OF THE FOOD AND BEVERAGE TOTAL WILL BE ADDED TO YOUR ACCOUNT AS A GRATUITY & FULLY DISTRIBUTED TO THE SERVERS. A \$4 IN ROOM DINING DELIVERY CHARGE, PLUS ANY STATE & LOCAL TAXES WILL ALSO BE ADDED TO YOUR ACCOUNT.
MENU & PRICING SUBJECT TO CHANGE.

SANDWICHES

served with a choice of homemade potato chips, french fries, seasonal greens or fruit

Lobster Roll \$22

lemon mayo, celery, new england roll

Burger \$20

red onion, cheddar, dijon aioli

add bacon \$2

Club \$17

turkey, bacon, lettuce tomato, mayonnaise, pullman toast

Grilled Cheese \$12

american, pullman toast

ENTREES

Salmon \$28

"bbq", asparagus salad, pickled parsley root pine nuts, evoo

Chicken \$26

roasted breast, chanterelle mushrooms, brussel sprout leaves, sun choke puree

Striploin \$41

10 ounces, veal stock

Filet \$45

8 ounces, veal stock

Mushroom Pasta \$28

fresh spaghetti, hen of the woods, brown beech, trumpet, truffle (V)

SIDES \$7 each

French Fries, Mashed Potatoes, Seasonal Vegetable, Buttered Noodles, Fruit Cup

CONSUMER ADVISORY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
GRATUITY & SERVICE CHARGE: 18% OF THE FOOD AND BEVERAGE TOTAL WILL BE ADDED TO YOUR ACCOUNT AS A GRATUITY & FULLY DISTRIBUTED TO THE SERVERS. A \$4 IN ROOM DINING DELIVERY CHARGE, PLUS ANY STATE & LOCAL TAXES WILL ALSO BE ADDED TO YOUR ACCOUNT.
MENU & PRICING SUBJECT TO CHANGE.

DESSERT

Bertha's Brownie \$12

served warm with vanilla ice cream

Bag of Warm Mini Cookies \$14

2 of each - oatmeal raisin, chocolate chip, white chocolate cherry

Pint of Ice Cream \$12

vanilla, chocolate or seasonal

Pint of Sorbet \$12

lemon or raspberry

Carrot Cake \$12

pistachio, golden raisins, chamomile tea

Apple Pie \$11

served warm with vanilla ice cream

CONSUMER ADVISORY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
GRATUITY & SERVICE CHARGE: 18% OF THE FOOD AND BEVERAGE TOTAL WILL BE ADDED TO YOUR ACCOUNT AS A GRATUITY & FULLY DISTRIBUTED TO THE SERVERS. A \$4 IN ROOM DINING DELIVERY CHARGE, PLUS ANY STATE & LOCAL TAXES WILL ALSO BE ADDED TO YOUR ACCOUNT.
MENU & PRICING SUBJECT TO CHANGE.

KID'S DINNER MENU

(FOR CHILDREN UNDER 12 YEARS OF AGE)

Available 5pm - 10pm Nightly, Dial Extension 21

All kids' entrees are served with choice of beverage, 2% milk, skim milk, soy milk, chocolate milk, orange juice, apple juice or soda and

choice of one side - french fries, fresh fruit, seasonal vegetables, or mashed potatoes

Noodles \$7

Mini Hamburger or Cheeseburger \$12

Roasted Chicken Breast \$14

Chicken Nuggets \$13

BBQ sauce or ketchup

DESSERT

Scoop of Chocolate or Vanilla Ice Cream \$4

CONSUMER ADVISORY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
GRATUITY & SERVICE CHARGE: 18% OF THE FOOD AND BEVERAGE TOTAL WILL BE ADDED TO YOUR ACCOUNT AS A GRATUITY & FULLY DISTRIBUTED TO THE SERVERS. A \$4 IN ROOM DINING DELIVERY CHARGE, PLUS ANY STATE & LOCAL TAXES WILL ALSO BE ADDED TO YOUR ACCOUNT.
MENU & PRICING SUBJECT TO CHANGE.

LATE NIGHT MENU

Available 10 pm – 11 pm, Sunday to Thursday and 10 pm – Midnight, Friday & Saturday.

SMALL BITES

Homemade Potato Chips (GF) \$8

Wings \$16

buffalo bbq sauce choice of ranch or blue cheese dressing

SALADS

Caesar \$16

romaine, caesar dressing anchovy, garlic croutons
add chicken \$3

SANDWICHES

served with a choice of homemade potato chips, french fries or fruit

Burger \$20

red onion, cheddar, dijon aioli

add bacon \$2

Club \$17

turkey, bacon, lettuce, tomato, mayonnaise, pullman toast

Build Your Own Pizza \$20

includes choice of (2) toppings - green peppers, onions, mushrooms, sausage, pepperoni

each additional topping \$2 each

DESSERT

Bag of Warm Mini Cookies \$14

2 of each - oatmeal raisin, chocolate chip, white chocolate cherry

Pint of Ice Cream \$12

vanilla or chocolate

CONSUMER ADVISORY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
GRATUITY & SERVICE CHARGE: 18% OF THE FOOD AND BEVERAGE TOTAL WILL BE ADDED TO YOUR ACCOUNT AS A GRATUITY & FULLY DISTRIBUTED TO THE SERVERS. A \$4 IN ROOM DINING DELIVERY CHARGE, PLUS ANY STATE & LOCAL TAXES WILL ALSO BE ADDED TO YOUR ACCOUNT.
MENU & PRICING SUBJECT TO CHANGE.

BEVERAGES

Beer

Domestic \$7

Miller Lite, Bud Light, Budweiser, Coors Light, Blue Moon, Michelob Ultra, Crispin Cider

Import \$7

Heineken, Amstel Light, Corona, Guinness, Stella Artois, Peroni

Local & Craft \$8

Brickstone APA, Revolution Anti Hero IPA, Daisy Cutter Pale Ale, Sam Adams Lager, Goose Island 312 Urban Wheat, Boulevard Tank 7 Saison, Abita Amber, Lagunitas IPA

Non Alcoholic \$8

Sharp's, Kaliber

Cocktails \$13.50

Palmer-Tini

Bombay Sapphire or Belvedere Vodka

Bertha

Absolut Vodka, Cointreau, POM Wonderful Juice, Fresh Lime

Negroni

Blaum Brothers Barrel Aged Gin, Carpano Antica Rosso, Campari, Orange Bitters

Old Chicago Passage Maple Manhattan

Palmer House Select Bourbon, Sweet Vermouth, Angostura Bitters, Bourbon Barrel Aged Maple Syrup

CONSUMER ADVISORY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
GRATUITY & SERVICE CHARGE: 18% OF THE FOOD AND BEVERAGE TOTAL WILL BE ADDED TO YOUR ACCOUNT AS A GRATUITY & FULLY DISTRIBUTED TO THE SERVERS. A \$4 IN ROOM DINING DELIVERY CHARGE, PLUS ANY STATE & LOCAL TAXES WILL ALSO BE ADDED TO YOUR ACCOUNT.
MENU & PRICING SUBJECT TO CHANGE.

Non Alcoholic Beverage

Soft Drinks	\$4.50
Coca Cola, Diet Coke, Sprite, Coke Zero, Sprite Zero, Ginger Ale, Club Soda	
Bottled Water 500ml	\$6.00
Aqua Panna, San Pellegrino	
Pot of Coffee	\$10.00
Regular or Decaf	
Juice	\$6.00
Orange, Grapefruit, Apple, Cranberry, Tomato, Vegetable	
Bottled Iced Tea	\$6.00
Assorted Flavors	
Filbert's Root Beer	\$6.00
Palmer House Orange Cream Soda	\$6.00
Lemonade	\$4.50

CONSUMER ADVISORY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
GRATUITY & SERVICE CHARGE: 18% OF THE FOOD AND BEVERAGE TOTAL WILL BE ADDED TO YOUR ACCOUNT AS A GRATUITY & FULLY DISTRIBUTED TO THE SERVERS. A \$4 IN ROOM DINING DELIVERY CHARGE, PLUS ANY STATE & LOCAL TAXES WILL ALSO BE ADDED TO YOUR ACCOUNT.
MENU & PRICING SUBJECT TO CHANGE.

From the Vines

Wines by the Glass

Sparkling

	Glass
La Marca, Prosecco, Veneto, Italy	\$11
Chandon, Brut, Napa, CA	\$15
Veuve Cliquot "yellow label", champagne	\$22

White

	Glass	Glass and a Half
Wente Vineyards "Morning Fog", Chardonnay, Livermore Valley, CA	\$12	\$15
Terlato Vineyards, Pinot Grigio, Friuli, Italy	\$11	\$14
Matanzas Creek, Sauvignon Blanc, Sonoma, CA	\$12	\$15
Lobster reef, Sauvignon Blanc, Marlborough, New Zealand	\$12	\$15

Red

	Glass	Glass and a Half
Columbia Crest H3, Cabernet, Horse Heaven Hills, WA	\$12	\$15
La Crema, Pinot Noir, Sonoma Coast, CA	\$14	\$17
Bodega Norton, Malbec, Mendoza, Argentina	\$13	\$16
Ferrari Carano, Merlot, Sonoma County, CA	\$13	\$16

Half Bottles (187/375mL bottles)

Sparkling

	Bottle
Moet & Chandon, Champagne Epernay, France	\$28
Piper Heidsieck, Champagne Reims, France	\$49

White

Tiefenbrunner Pinot Grigio	\$12
Duckhorn Sauvignon Blanc	\$28
Alexander valley vineyards chardonnay	\$28

Red

Catena Malbec	\$26
Rutherford Hill Merlot	\$30
Sanford Pinot Noir	\$40
Mount Veeder Cabernet Sauvignon	\$45

CONSUMER ADVISORY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
GRATUITY & SERVICE CHARGE: 18% OF THE FOOD AND BEVERAGE TOTAL WILL BE ADDED TO YOUR ACCOUNT AS A GRATUITY & FULLY DISTRIBUTED TO THE SERVERS. A \$4 IN ROOM DINING DELIVERY CHARGE, PLUS ANY STATE & LOCAL TAXES WILL ALSO BE ADDED TO YOUR ACCOUNT.
MENU & PRICING SUBJECT TO CHANGE.

Full Bottles (750mL bottles)

Sparkling

albert bichot <i>cremant de bourgogne brut rosé</i>	\$48
etoile <i>sparkling rosé carneros, ca nv</i>	\$90
taittinger brut la française” <i>champagne</i> reims, france nv	\$99
krug “grand cuvee” <i>champagne</i> reims, france nv	\$240
dom perignon <i>champagne epemay, france 2004</i>	\$380

White

sonoma cutrer russian river ranches, sonoma, ca	\$48
stags leap wine cellars “karia” napa valley, ca	\$66
far niente napa valley, ca	\$99
twomey <i>sauvignon blanc</i> napa/sonoma counties, ca	\$56
laporte le rochoy <i>sauvignon blanc</i> loire valley, france	\$70
terlato vineyards, <i>pinot grigio</i> , friuli, italy	\$42
seven hills riesling, <i>old vine</i> columbia valley, wa	\$40

Red

domaine aimé <i>cabernet franc languedoc-roussillon</i> , france	\$40
browne “heritage” <i>cabernet sauvignon</i> columbia valley, wa	\$69
st. supery “estate” <i>cabernet sauvignon</i> napa valley, ca	\$90
krupp brothers, <i>veraison</i> , <i>cabernet sauvignon</i> napa valley, ca	\$200
rom bauer vineyards, <i>merlot</i> napa/carneros, ca	\$58
colomé “estate” <i>malbec</i> , <i>pinot noir</i> valle calchaquí salta, argentina	\$48

CONSUMER ADVISORY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
GRATUITY & SERVICE CHARGE: 18% OF THE FOOD AND BEVERAGE TOTAL WILL BE ADDED TO YOUR ACCOUNT AS A GRATUITY & FULLY DISTRIBUTED TO THE SERVERS. A \$4 IN ROOM DINING DELIVERY CHARGE, PLUS ANY STATE & LOCAL TAXES WILL ALSO BE ADDED TO YOUR ACCOUNT.

MENU & PRICING SUBJECT TO CHANGE.

m eiomi pinot noir central coast, ca	\$42
em eritus pinot noir russian river, ca	\$65
lady hill freedom hill vineyard pinot noir willamette valley, or	\$66
albert bichot bourgogne secret de famille pinot noir bourgogne, france	\$68
télégramme “châteauneuf-du-pape” southern rhône	\$125
sassicaia <i>cabernet sauv. cab franc</i> tuscan, italy	\$350
krupp brothers the doctor <i>tempranillo, cab franc, cabernet sauv, petit verdot, malbec</i> napa valley, ca	\$250

CONSUMER ADVISORY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
GRATUITY & SERVICE CHARGE: 18% OF THE FOOD AND BEVERAGE TOTAL WILL BE ADDED TO YOUR ACCOUNT AS A GRATUITY & FULLY DISTRIBUTED TO THE SERVERS. A \$4 IN ROOM DINING DELIVERY CHARGE, PLUS ANY STATE & LOCAL TAXES WILL ALSO BE ADDED TO YOUR ACCOUNT.
MENU & PRICING SUBJECT TO CHANGE.