

## **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.  
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## **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

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## **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

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## **KID'S DINNER MENU**

(FOR CHILDREN UNDER 12 YEARS OF AGE)

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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

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## **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

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## **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

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## **Non Alcoholic Beverage**

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

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## From the Vines

### Wines by the Glass

<b>Sparkling</b>	<b>Glass</b>	
La Marca, Prosecco, Veneto, Italy	\$11	
Chandon, Brut, Napa, CA	\$15	
Veuve Cliquot "yellow label", champagne	\$22	
<b>White</b>	<b>Glass</b>	<b>Glass and a Half</b>
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
<b>Red</b>	<b>Glass</b>	<b>Glass and a Half</b>
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)

<b>Sparkling</b>	<b>Bottle</b>
Moet & Chandon, Champagne Epernay, France	\$28
Piper Heidsieck, Champagne Reims, France	\$49
<b>White</b>	
Tiefenbrunner Pinot Grigio	\$12
Duckhorn Sauvignon Blanc	\$28
Alexander valley vineyards chardonnay	\$28
<b>Red</b>	
Catena Malbec	\$26
Rutherford Hill Merlot	\$30
Sanford Pinot Noir	\$40
Mount Veeder Cabernet Sauvignon	\$45

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## **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, cabernet sauvignon</i> napa valley, ca	\$200
rom bauer vineyards, <i>merlot</i> napa/carneros, ca	\$58
colomé “estate” <i>malbec, pinot noir</i> valle calchaquí salta, argentina	\$48

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

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