

SOUPS & SALADS

for starters

FRENCH ONION SOUP — 17

GRUYERE CHEESE & CROUTONS

VEGGIE CHILI — 16 (VE)

CIABATTA BREAD, VEGAN CHEESE & GREEN ONIONS

ARUGULA SALAD — 13 (VG) (GF)

PARMESAN, OLIVE OIL, LEMON & HEIRLOOM TOMATOES

CAESAR SALAD — 21

BABY ROMAINE, CROUTONS & PARMESAN SNOW

QUINOA BOWL — 23 (VE) (GF) (P)

ARUGULA, ROMAINE, CARROT, CHERRY TOMATO,
CUCUMBER, ALMONDS, QUINOA, GUACAMOLE
& PONZU VINAIGRETTE

KALE PEAR SALAD — 20 (VG) (GF) (P)

GORGONZOLA, CANDIED PECANS & BASIL DRESSING

ADD: ORGANIC TOFU 12 SHRIMP 13 CHICKEN 14
SALMON* 15 STEAK* 18

SHARED PLATES

to share

ROASTED BRAZILIAN PINEAPPLE — 12 (VG) (GF)

YOGURT DIPPING SAUCE, HONEY, MINT & CINNAMON

SPINACH ARTICHOKE DIP — 17 (VG)

ROSEMARY NAAN BREAD

TRUFFLE FRIES — 18 (VG) (GF)

PARMESAN & CHEESE SAUCE

GUACAMOLE — 17 (VE) (GF)

ALLEPO CHILLI, CARROTS, PEPITAS & CHIPS

½ DOZEN DUCK WINGS — 22

BBQ HOISIN SAUCE, CARROTS, GREEN ONIONS, BLACK SESAME & RANCH

BAJA FISH TACOS — 23

CORN TORTILLA, PICKLED CABBAGE, MICRO GREENS, LIME & SRIRACHA AIOLI

CHEF'S BOARD — 27 (P)

PROSCIUTTO, CHEESE, JAM, MUSTARD, MARCONA ALMONDS, CIABATTA & GRAPES

SMALL PLATES

for a quick bite

MARINATED OLIVES 12

(VE) MARINATED OLIVES WITH A HINT OF CITRUS & SPICES

CAULIFLOWER GRATIN 18

(VE) (GF) (P) CASHEW CREAM & CASHEW CRUMBLE

BRUSSELS SPROUTS 18

(GF) MAPLE SYRUP, CRANBERRIES, BACON & BALSAMIC GLAZE

AJILLO SHRIMP 23

(GF) GARLIC AIOLI, PLANTAIN CHIPS, PARSLEY & AJILLO SAUCE

FRIED BURRATA 23

(VG) (P) PESTO, ARUGULA, HEIRLOOM TOMATOES, CRISPY
GARLIC & ROSEMARY NAAN BREAD

SHRIMP & GRITS 22

CREAM GRAVY, CAJUN SEASONING & GREEN ONIONS

LARGE PLATES

for main meal

LL DOUBLE CHEESEBURGER WITH FRIES* 24

WAGYU PATTIES, AMERICAN CHEESE, LIMELIGHT SAUCE, LETTUCE, TOMATO & FRIES

WAGYU BOLOGNESE* 34

PAPPARDELLE, PARMESAN SNOW & PARSLEY

MUSHROOM VEGGIE BURGER WITH FRIES 24

(VG) GUACAMOLE, RED ONION, CITRUS AIOLI & FRIES

ORGANIC SALMON* 36

(GF) CAULIFLOWER PUREE, MICRO GREENS, CAULIFLOWER & SAFFRON VINAIGRETTE

CHICKEN MARSALA 34

(GF) WHITE WINE SAUCE, CARROT, MUSHROOM, ONION, RICE & CREAM

STEAK FRITES* 38

(GF) 10 OZ FLAT IRON STEAK, FRIES & TRUFFLE SAUCE

ADD: ORGANIC TOFU 12 SHRIMP 13 CHICKEN 14 SALMON* 15 STEAK* 18

*Sides:*CHIPS 3 CIABATTA BREAD 3 GARLIC BREAD 4 NAAN 3 VEGGIES 5
CRUDITÉS 5 FRUIT 5 RICE 8 QUINOA 6 GRITS 9

*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat and seafood may increase your risk of foodborne illness.
A service charge of 20% will be added to parties of 6 or more. A \$4 Delivery Fee & 20% Service Charge will be added to all in-room dining deliveries.

in-room
delivery
available

FROM THE PIZZA OVEN

*hand tossed 10 inch pizza***FENNEL SAUSAGE — 22**PARMESAN, ROASTED TOMATO, PEPPERONCINI,
MOZZARELLA & MARINARA**DIAVOLA — 22**PEPPERONI, MOZZARELLA, MARINARA, CHORIZO,
SPICY SALAMI, PICKLED FRESNO CHILIS & BASIL**WILD MUSHROOM & PESTO — 23** VG PPESTO, MOZZARELLA, WILD MUSHROOMS,
ROASTED TOMATO & CRISPY GARLIC**MARGHERITA — 22** VG

HEIRLOOM TOMATOES, MOZZARELLA, MARINARA & BASIL

LA JALAPEÑA — 21MOZZARELLA, MARINARA, CHORIZO,
RED ONION & JALAPEÑO**GREEK — 23** VGMOZZARELLA, OLIVES, FETA CHEESE,
ARTICHOKE & ROASTED TOMATO**CHEESE — 18** VG

MOZZARELLA & MARINARA

PEPPERONI — 18

MOZZARELLA, MARINARA & PEPPERONI

GORGONZOLA & FIG — 23 VGMOZZARELLA, MARINARA, GORGONZOLA,
MICRO CELERY & FIG CHUTNEY**PROSCIUTTO CRUDO — 24**PARMESAN CHEESE, BABY ARUGULA, MARINARA,
MOZZARELLA, TRUFFLE OIL & PROSCIUTTO

ADDITIONAL TOPPINGS AVAILABLE WITH UPCHARGE

GF-Cauliflower Crust and Vegan Cheese Available

DESSERT

*for the sweet tooth***WARM CHOCOLATE CHIP
COOKIE SKILLET — 14** VGWARM COOKIE, VANILLA ICE CREAM &
CARAMEL DRIZZLE**VIOLET CRÈME BRÛLÉE — 12** VG GFFRENCH VIOLET CUSTARD & TOPPED
WITH A LAYER OF CARAMEL**ROOT BEER FLOAT — 11** VG

VANILLA ICE CREAM

SORBET — 11 VE

ASSORTED FLAVORS

CHURROS — 12 VGCARAMEL FILLING, CINNAMON &
SERVED WITH VANILLA ICE CREAM**MUD PIE — 15** VGLAYERS OF CHOCOLATE & VANILLA ICE CREAM,
FUDGE, COOKIE CRUMBLES, WHIPPED CREAM,
CHOCOLATE & CARAMEL DRIZZLE

please inquire with your server about making your dish gluten free or vegan:

VE **vegan** dishes do not contain products that come from animalsVG **vegetarian** dishes include milk products such as milk, cheese, yogurt, and eggs,
but no meat, poultry, or shellfishGF **gluten-free** dishes exclude the protein gluten, found in grains such as wheat,
barley, and ryeP **P** dishes contain **peanuts** or other nuts for those with nut allergies

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