

in-room
delivery
available

SALADS

Arugula Salad — 13 (VG) (GF)

Olive Oil, Lemon Juice, Heirloom Tomatoes & Parmesan

Caesar Salad — 22

Baby Romaine, Croutons, Parmesan Snow & Caesar Dressing

Quinoa Bowl — 24 (VE) (GF)

Arugula, Romaine, Carrots, Heirloom Baby Tomatoes, Cranberries, Cucumber, Almonds, Guacamole, Quinoa & Ponzu Vinaigrette

Watermelon Salad — 21 (VG) (GF) (★)

Spinach & Arugula Mix, Watermelon, Feta, Cucumber, Red Onion, Candied Pecans & Balsamic Dressing

ADD: Organic Tofu 13 Shrimp* 14

Chicken* 15 Salmon* 16 Steak* 19

SHARED PLATES

Roasted Brazilian Pineapple — 14 (VG) (GF)

Greek Yogurt & Honey Dipping Sauce

French Fries Flight — 21 (VG) (GF)

Greek, Lemon & Chili, Truffle

Tzatziki Dip — 17 (VG) (GF)

Crudités & Vegetable Chips

Truffle Fries — 19 (VG) (GF)

Truffle Oil, Parmesan Snow & Parsley

Guacamole — 18 (VE) (GF)

Aleppo Chili Flakes, Tortilla Chips & Carrots

½ Dozen Duck Wings — 22

Green Onions, Black Sesame Seeds, Carrots, Ranch & Choice of Hoisin BBQ or Buffalo Sauce

Baja Fish Tacos — 23 (★)

Beer Battered Snapper, Corn Tortillas, Pickled Cabbage, Sriracha Aioli, Lime & Micro Cilantro

Chef's Board — 27 (P)

Italian Prosciutto, Cheese, Jam, Mustard, Marcona Almonds, House Made Focaccia & Grapes

SMALL PLATES

Marinated Olives13

(VE) Thyme, Rosemary, Chili, Peppers & Tangerine Peels

Cauliflower Gratin19

(VE) (GF) Crispy Cauliflower in Cashew "Cheese" Sauce

Brussels Sprouts19

(GF) Balsamic Maple Glaze, Bacon & Dried Cranberries

Ajillo Shrimp24

(GF) Ajillo Chili Sauce, Garlic Aioli & Lotus Chips

Lotus Crispy Onion16

(VG) Lightly Battered, Served with Chimichurri, Lemon Aioli & Ranch

Fried Burrata23

(VG) (P) (★) Italian Pesto, Burrata, Lemon Olive Oil, Heirloom Cherry Tomatoes & Garlic & Rosemary Naan Bread

Octopus Ceviche25

(GF) (★) Ponzu, Orange, Roasted Pepitas, Red Onion & Lotus Chips

(VEGAN OPTION AVAILABLE)

LARGE PLATES

Double Cheeseburger with Fries*24

Wagyu, American Cheese, Signature Limelight Sauce, Lettuce & Sliced Tomato

Crispy Chicken with Fries*25

(P) Pesto, Focaccia, Cheese, Lemon Aioli, Spinach & Red Onion

Wagyu Bolognese*35

Pappardelle Pasta, Bolognese Sauce, Parmesan Snow & Parsley

Mushroom Veggie Burger with Fries24

(VG) Shiitake Mushroom, Guacamole, Red Onion & Citrus Aioli, Brioche Bun

Pan Seared Salmon*38

(GF) (P) Skuna Salmon, Sesame Seeds, Green Beans, Fennel, Mustard Aioli, Marcona Almonds

Lamb Chops*39

Carrot Hummus, Spinach, Heirloom Tomatoes, Couscous, Chimichurri

Steak Frites*44

(GF) 10 oz Flat Iron Steak, House Made Au Poivre Sauce

Chicken Cacciatore* (★)36

Fettuccine Pasta, Carrots, Olives, Onions & House Made Smoky Cacciatore Sauce

UPGRADE YOUR FRIES: Truffle 5 Lemon Fries 5 Greek Fries 5

SIDES:

Chips 4 Focaccia 4 Garlic Bread 4 Honey Bread 4 Naan 4 Veggies 6 Crudités 6 Fruit 6 Couscous 7 Rice 7 Quinoa 7

*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.

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FROM THE PIZZA OVEN

Fennel Sausage — 24Parmesan, Fennel Sausage, Roasted Tomato,
Pepperoncini, Mozzarella & Marinara**Diavola — 24**Pepperoni, Mozzarella, Marinara, Chorizo, Spicy Salami,
Pickled Fresno Chilis & Basil**Mushroom & Pesto — 24** (VG) (P) (★)Pesto, Mozzarella, Wild Mushrooms,
Roasted Tomato & Crispy Garlic**Margherita — 24** (VG)

Heirloom Tomatoes, Mozzarella, Marinara & Basil

La Jalapeña — 23 (★)

Mozzarella, Marinara, Chorizo, Red Onion & Jalapeño

Greek — 24 (VG)Mozzarella, Olives, Feta Cheese,
Artichoke & Roasted Tomato**Cheese — 18** (VG)

Mozzarella & Marinara

Pepperoni — 19

Mozzarella, Marinara & Pepperoni

Gorgonzola & Fig — 24 (VG)Mozzarella, Marinara, Gorgonzola,
Micro Celery & Fig Chutney**Prosciutto Crudo — 25** (★)Parmesan Cheese, Baby Arugula, Marinara,
Mozzarella, Truffle Oil & Prosciutto

FRESH HOUSE MADE PIZZA DOUGH

ADDITIONAL TOPPINGS AVAILABLE WITH UPCHARGE

Cauliflower Crust & Vegan Cheese Available

DESSERT

**Warm Chocolate Chip
Cookie Skillet — 16** (VG) (★)

Warm Cookie, Vanilla Ice Cream & Caramel Drizzle

Pistachio Tiramisu — 13 (VG) (P) (★)

Italian Custard, Cookies, Violet Syrup & Pistachios

Strawberries & Cream — 10 (VG) (GF)

Chantilly Cream & Edible Flowers

Root Beer Float — 12 (VG)

IBC Root Beer & Vanilla Ice Cream

Sorbet — 10 (VE) (GF)

Rotating Seasonal Flavors

Churros — 13 (VG)Caramel Filling, Cinnamon Sugar
Served with Vanilla Ice Cream**Mud Pie — 18** (VG)Layers of Chocolate & Vanilla Ice Cream,
Cookie Crumbles, Whipped Cream,
Chocolate & Carmel Drizzle

(★) RECOMMENDED BY CHEF DAVID RABATTE, SOUS CHEF SIMON LOUW & LEAD CHEF EDUARDO MONTOYA

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

(VE) **vegan** dishes that do not contain products that come from animals(VG) **vegetarian** dishes that include milk products such as milk, cheese, yogurt, and eggs,
but no meat, poultry, or shellfish(GF) **gluten-free** dishes that excludes the protein gluten, found in grains
such as wheat, barley, and rye

(P) dishes that contain peanuts or other nuts for those with nut allergies

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