

WHAT'S TO  
EAT & DRINK?





We've designed our menu so there is something for everyone, with plenty of healthy choices and a few tasty treats for good measure.



FROM  
THE KITCHEN

# BREAKFAST MENU

Served 6:00 am until 11:00 am. Please dial 3650 to place your order.

## GRAINS / FRUITS / STARTERS

<b>Seasonal Fruit</b> ♥ Served with organic Greek yogurt and muffin crisps	12
<b>Granola Yogurt Parfait</b> ♥ With fresh mint and blueberry compote	10
<b>Assorted Dry Cereals</b> Granola, Cheerios, Froot Loops, Frosted Flakes, Frosted Mini-Wheats, Raisin Bran, Special K with fresh strawberries and bananas, choice of milk, whole, 2%, skim, soy or almond	7
<b>Basket of Fresh Bakeries</b> A basket of assorted freshly baked pastries and breakfast breads served with whipped butter and assorted jams	12
<b>Ancient Grains Oatmeal</b> ♥ Organic millet, Job's tears, sorghum, steel cut oats, quinoa, blueberry compote, citrus maple syrup, Greek yogurt	9
<b>Power Booster</b> ♥ Strawberry, blueberry, banana, organic Greek yogurt and honey smoothie with a low-fat bran muffin	11

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### ♥ Healthy Options

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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# BREAKFAST MENU

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## MAIN PLATES

<b>Eggs Your Way*</b>	14
Two farm fresh eggs, your choice of applewood smoked bacon, ham, chicken-apple sausage, pork sausage or turkey bacon	
<b>Create an Omelet</b>	15
Roasted peppers, spinach, asparagus, mushrooms, melted onions, oven-fired tomatoes, sharp cheddar, feta, gruyere, goat cheese, ham or sausage. Served with red bliss potatoes and toast	
<b>English Breakfast Sandwich</b>	12
Wolferman's muffin, pan-fried local cage free eggs, tavern shaved ham, American cheese, and house tomato jam. Served with red bliss potatoes	
<b>Vegetable Frittata</b>	14
Egg white or free-range eggs with grilled onions, peppers, asparagus, oven-fried tomatoes, fine herbs, goat cheese, green tomatillo salsa. Served with red bliss potatoes and toast	
<b>Breakfast Burrito</b>	14
Country scrambled eggs, roasted corn, braised spinach, caramelized onion, cilantro, tomatoes, aged pepper jack cheese and chorizo wrapped in a fresh flour tortilla served with house ranchero salsa and red bliss potatoes	
<b>Buttermilk Pancakes</b>	12
Served with warm maple syrup. <b>Additional toppings for 2 Each.</b> Banana, strawberries, blueberries, chocolate chips or house baked granola	
<b>Lox &amp; Bagel</b>	16
Smoked salmon, cream cheese, capers, red onion, boiled egg & New York bagel	
<b>Nutella Stuffed French Toast</b>	13
Golden brioche served with candied applewood smoked bacon	

## SIDES

<b>Breakfast Meats</b>	6
Choice of griddled ham, applewood smoked bacon, chicken-apple sausage, pork sausage or turkey bacon	
<b>Red Bliss Potatoes</b>	4
<b>New York Bagel</b>	5
Butter or cream cheese and fruit preserves	
<b>Toast</b>	4
Country white, multi-grain, whole wheat or rye	
<b>One Farm Fresh Egg</b>	4
Cooked to your preference	

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# BREAKFAST MENU

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## KIDS' BREAKFAST

Scrambled Eggs Served with bacon or sausage	8
Pancakes Served with maple syrup and strawberries	8
Fruit Cup Assorted fruits and berries	9
French Toast Served with maple syrup and strawberries	8

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## BEVERAGES - Served All Day

Freshly Brewed Coffee Large pot of regular or decaffeinated (approximately 3-4 cups)	8
Tea Regular, decaffeinated or herbal	6
Hot Chocolate	5
Espresso	4
Cappuccino or Latte	5
Iced Tea	3
Bottled Water	
Acqua Panna Still	3
Perrier Sparkling	5
Soda - Coca-Cola, Diet Coke, Coca-Cola Zero, Sprite, Seagram's Ginger Ale	3
Milk Whole, 2%, skim, soy or chocolate	3
Juice Apple, orange, cranberry, grapefruit, tomato, V8, or pineapple	3

# LUNCH MENU

Served 11:00 am until 5:00 pm. Please dial 3650 to place your order.

## SOUPS & STARTERS

Roasted Corn Tortilla Soup Pulled pork, lime zest	10
Chilled Shrimp Cocktail Classic cocktail	15
Pizza Margherita Thin crust, plum tomato sauce, fresh mozzarella, basil with first press olive oil	12
Pizza Pepperoni Thin crust, plum tomato sauce, fresh mozzarella, pepperoni with first press olive oil	14
Additional Pizza Toppings Chicken, sausage, ham, mushroom, onion, peppers, spinach, feta, goat cheese, jalapeños or pineapple	each 2

## SALADS & SANDWICHES

All sandwiches served with choice of housemade potato chips, bistro fries or side salad

Burrata Heirloom Tomato Salad Extra virgin olive oil and micro basil	14
50/50 Caesar Salad Baby kale, romaine hearts, torn croutons and reggiano	11
With Grilled Chicken, Shrimp, Pan-Seared or Blackened Salmon or Grilled Steak	add 7
Steakhouse Burger Certified Angus beef patty served on toasted buttered brioche, house aioli, butter lettuce, tomato, red onion, your choice of cheese, with bacon and mushrooms	16
Classic Reuben Shaved corned beef, melted Swiss, thousand island, beer braised sauerkraut, Jewish rye	15
Philly Cheesesteak Shaved short rib, caramelized onions, provolone cheese, hoagie roll	17
Harvest Turkey Club Swiss, applewood smoked bacon, avocado mousse, lettuce, tomato, house aioli, multi grain bread	15
Carolina BBQ Pulled Pork Slow-smoked pork shoulder, creamy slaw, crispy onion, soft roll	15
Local Florida Fish Sandwich Lemon herb aioli, local greens served open faced, toasted challah	16
Falafel Wrap Chickpea cake, artisan lettuce, tomato, roasted red pepper, red onion, pickled cucumber, raita	14

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# DINNER MENU

Served 5:00 pm until 11:00 pm. Please dial 3650 to place your order.

## SOUPS & STARTERS

Soup of the Day - Chef's daily creation	8
Chilled Shrimp Cocktail - Classic cocktail	15
Pizza Margherita	12
Thin crust, plum tomato sauce, fresh mozzarella, basil with first press olive oil	
Pizza Pepperoni	14
Thin crust, plum tomato sauce, fresh mozzarella, pepperoni with first press olive oil	
Additional Pizza Toppings	each 2
Chicken, sausage, ham, mushroom, onion, peppers, spinach, feta, goat cheese, jalapeños or pineapple	
Burrata Heirloom Tomato Salad	14
Extra virgin olive oil and micro basil	
50/50 Caesar Salad	11
Baby kale, romaine hearts, torn croutons and reggiano	
With Grilled Chicken, Shrimp, Pan-Seared or Blackened Salmon or Grilled Steak	add 7

## MAIN PLATES

Grilled Chicken Mac and Five Cheeses	21
Cavatappi pasta, creamy five cheese blend, topped with grilled chicken breast, toasted bread crumbs	
Substitute Sautéed Shrimp, Grilled or Blackened Salmon or Grilled Steak	
Ashley Farms Chicken	24
Warm cheddar gnocchi salad, charred corn, blistered tomato, wilted arugula, brown butter dressing	
Pan-Seared Scottish Salmon	24
Fava bean purée, asparagus and lemon zest	
Pappardelle Pasta	20
Wild mushrooms, onions, fava beans, hand crushed tomato, porcini broth and reggiano	
With Chicken, Shrimp, Salmon or Steak	add 7
Grilled Bistro Steak	32
Beef filet, potato croquettes, asparagus, cipollini onions and romesco sauce	
With Sautéed Mushrooms	add 2
Short Rib Garganelli Pasta	22
Butternut squash, wild mushrooms, cipollini onion, red wine broth, reggiano	
Catch of the Day - Chef's daily creation	Market Price
Falafel Wrap	14
Chickpea cake, artisan lettuce, tomato, roasted red pepper, red onion, bistro fries, chips or salad, pickled cucumber and raita	
Berkshire Roasted Pork Tenderloin	23
Charred local vegetable, chipotle white bean ragout and natural jus	
Steakhouse Burger	16
Certified Angus beef patty served on toasted buttered brioche, house aioli, butter lettuce, tomato, red onion, your choice of cheese, with bacon and mushrooms	

# KIDS • SIDES • DESSERTS

Served 11:00 am until 11:00 pm. Please dial 3650 to place your order.

## KID'S MEALS

All kid's meals available with choice of fruit salad, French fries or Chef's vegetables of the day

Chicken Fingers	9
Grilled Cheese	9
Beef Slider	9
Spaghetti and Marinara	9
Peanut Butter and Jelly Sandwich	9
Grilled Chicken Breast	9
Scottish Salmon	9

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## SIDES

Bistro Fries, tossed in garlic herb butter	6
Housemade Potato Chips	5
Seasonal Vegetables, chef's seasonal selection	7
Jasmine Rice, cilantro and olive oil	5
Side Salad, Harvest mix greens, tomato, cucumber and radish	5
Fruit, chef's seasonal selection	7

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## DESSERT

Flourless Chocolate Cake Freshly whipped cream and raspberry coulis	9
Deep Dish Caramel Apple Pie Served with cinnamon ice cream	9
Too Tall Carrot Cake Cream cheese frosting and toasted pecans	9
Häagen-Dazs Vanilla or Chocolate Ice Cream	7
Cheesecake Served with berry compote	9
Sweet Corn Crème Brûlée Pickled blueberries, citrus infused local honey and chantilly cream	9
Island Rum Cake a la Mode Zaya rum, warm banana caramel sauce, vanilla ice cream	9

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# LATE NIGHT MENU

Served 11:00 pm until 6:00 am. Please dial 3650 to place your order.

## SOUPS, STARTERS, SALADS AND SANDWICHES

All sandwiches served with choice of housemade potato chips, bistro fries or side salad

<b>Roasted Corn Tortilla Soup</b>	10
Pulled pork and lime zest	
<b>Pizza Margherita</b>	12
Thin crust, plum tomato sauce, fresh mozzarella, basil with first press olive oil	
<b>Pizza Pepperoni</b>	14
Thin crust, plum tomato sauce, fresh mozzarella, pepperoni with first press olive oil	
<b>Additional Pizza Toppings</b>	each 2
Chicken, sausage, ham, mushroom, onion, peppers, spinach, feta, goat cheese, jalapeños or pineapple	
<b>Burrata Heirloom Tomato Salad</b>	14
Extra virgin olive oil and micro basil	
<b>50/50 Caesar Salad</b>	11
Baby kale, romaine hearts, torn croutons and reggiano	
<b>With Grilled Chicken, Shrimp, Pan-Seared or Blackened Salmon or Grilled Steak</b>	add 7
<b>Steakhouse Burger</b>	16
Certified Angus beef patty served on toasted buttered brioche, house aioli, butter lettuce, tomato, red onion, your choice of cheese, with bacon and mushrooms	
<b>Classic Reuben</b>	15
Shaved corned beef, melted Swiss, thousand island, beer braised sauerkraut, Jewish rye	
<b>Harvest Turkey Club</b>	15
Swiss, applewood smoked bacon, avocado mousse, lettuce, tomato, house aioli, multi grain bread	
<b>Falafel Wrap</b>	14
Chickpea cake, artisan lettuce, tomato, roasted red pepper, red onion, pickled cucumber, raita	

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## MAIN PLATES

<b>Grilled Chicken Mac and Five Cheeses</b>	21
Cavatappi pasta, creamy five cheese blend, topped with grilled chicken breast, toasted bread crumbs	
Substitute Sautéed Shrimp, Grilled or Blackened Salmon or Grilled Steak	
<b>Ashley Farms Chicken</b>	24
Warm cheddar gnocchi salad, charred corn, blistered tomato, wilted arugula, brown butter dressing	
<b>Pan Seared Scottish Salmon</b>	24
Fava bean puree, asparagus and lemon zest	
<b>Pappardelle Pasta</b>	20
Wild mushrooms, onions, fava beans, hand crushed tomato, porcini broth and reggiano	
<b>With Chicken, Shrimp, Salmon or Steak</b>	add 7



FROM  
THE BAR

# WINE MENU

Served 7:00 am until 3:00 am. Please dial 3650 to place your order.

## WINE

GLASS BOTTLE

Wines are listed from lightest to fullest.

### Half Bottles

Prosecco, La Marca, DOC Veneto, Italy (187ml)		20
Sparkling, Chandon Brut Classic, CA		24
Champagne, Moët & Chandon Impèrial Brut, Èpernay, France		30
Chardonnay, La Crema, Sonoma Coast, CA		24
Chardonnay, Sonoma-Cutrer, Sonoma County, CA		24
Sauvignon Blanc, Matanzas Creek, Sonoma County, CA		24
Pinot Gris, King Estate, OR		22
Pinot Noir, La Crema, Sonoma Coast, CA		28
Merlot, Provenance, Napa Valley, CA		28
Cabernet Sauvignon, Robert Mondavi Private Selection, Central Coast, CA		22
Cabernet Sauvignon, Simi, Sonoma County, CA		28

### Sparkling

Prosecco, Mionetto Avantgarde Brut, DOC Treviso, Italy	9	36
Prosecco, La Marca, DOC Veneto, Italy		52
Sparkling, Chandon Brut Classic, CA		52
Sparkling, Ètoile Rosé, Carneros, CA		112
Champagne, Moët & Chandon, Impèrial Brut, Èpernay, France		116
Champagne, Veuve Clicquot Yellow Label, Reims, France		184

### White

Riesling, Wente Riverbank, Arroyo Seco, Monterey, CA	9	36
Pinot Grigio, Alta Luna, Trentino, Italy	11	44
Pinot Grigio, Terlato Family Vineyards, Friuli, Italy		48
Sauvignon Blanc, Joel Gott, CA	9	36
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand		43
Sauvignon Blanc, Matanzas Creek, Sonoma County, CA		40
Chardonnay, Chateau St. Jean, North Coast, CA	11	44
Chardonnay, Sonoma-Cutrer Russian River Ranches, Sonoma County, CA		54
Chardonnay, Wente Vineyards Morning Fog, Livermore Valley, CA	11	44
Chardonnay, Hill Family Estate, Carly's Cuvee Bonnet Creek Resort Reserve, Napa Valley, CA		57
Chardonnay, Chalk Hill, Sonoma Coast, CA	13	52
Chardonnay Stag's Leap Wine Cellars Karia, Napa Valley, CA		90
Chardonnay, Schug, Carneros, CA		56
Chardonnay, Mer Soleil Reserve, Santa Barbara County, CA		48

# WINE MENU

Served 7:00 am until 3:00 am. Please dial 3650 to place your order.

## WINE

Wines are listed from lightest to fullest.

GLASS

BOTTLE

### Rosé

Rosé, Chapoutier Belleruche, Côtes du Rhône, France	9	36
Rosé, Elouan, OR		59

### Red

Pinot Noir, Parker Station, Central Coast, CA	11	44
Pinot Noir, The Four Graces, Willamette Valley, OR		74
Pinot Noir, Meiomi, CA	12	48
Pinot Noir, Laetitia Bonnet Creek Resort Reserve, Arroyo Grande Valley, CA		57
Red Blend, Zaca Mesa Z Cuvée, Santa Ynez, CA	12	48
Merlot, Seven Falls Cellars, Wahluke Slope, WA	10	40
Merlot, Ferrari-Carano, Sonoma County, CA		48
Malbec, Terrazas Altos Del Plata, Mendoza, Argentina	9	36
Malbec, Bodega Norton Reserva, Mendoza, Argentina		45
Tempranillo, Torres Celeste Crianza, DO Ribera del Duero, Spain		54
Red Blend, Conundrum, CA		48
Cabernet Sauvignon, Columbia Crest H3, Horse Heaven Hills, WA		40
Cabernet Sauvignon, Storypoint, CA	9	36
Cabernet Sauvignon, Hess Shirtail Ranches, Lake County, CA	12	48
Cabernet Sauvignon, Oberon, Napa County, CA		60
Cabernet Sauvignon, Conn Creek, Napa Valley, CA		78
Tuscan Blend, Tenuta Dell' Ornellaia Le Volte, Tuscany, Italy		68

When ordering Alcoholic Beverages, proof of age will be required upon delivery.

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# DRINKS MENU

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## SPIRITS

### 375 mL BOTTLE

ABSOLUT	42
Grey Goose	52
Bombay Sapphire	32
BACARDI Silver	27
BACARDI Gold	27
1800 Silver	40
Patrón Silver	52
Maker's Mark	35
Johnnie Walker Black Label	45
Baileys Original Irish Cream	35

### FULL BOTTLE

ABSOLUT	84
Grey Goose	104
Bombay Sapphire	64
BACARDI Silver	54
Patrón Silver	104
Jack Daniel's	70
Johnnie Walker Black Label	90

## BEER

<b>Domestic</b>	5.50
Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Yuengling	
<b>Import/Craft</b>	6.50
Amstel Light, Stella Artois, Blue Moon, Corona Extra, Guinness, Heineken, Fat Tire, Dos Equis, Samuel Adams	



ENJOY!