

# ALL DAY

Served daily from 12:00 p.m. - 11:00 p.m.

## TO START

### **BUTTERNUT SQUASH AND COCONUT SOUP** DF, V

Sourdough croutons, chives

18 DOLLARS

### **HUMMUS** DF, CS, V

Roasted garlic, fried chickpeas, paprika, pita crisps

20 DOLLARS

### **HERBED GUACAMOLE** DF, V

Tortilla chips, salsa roja

18 DOLLARS

### **HOUSEMADE HONEY MUSTARD CHICKEN TENDERS**

Pickles, jalapeño cornbread

24 DOLLARS

## FLATBREAD

### **MARGHERITA FLATBREAD**

Fresh mozzarella, tomato sauce, fried basil

24 DOLLARS

Add pepperoni, olives, mushrooms or peppers

4 DOLLARS EACH

GF GLUTEN-FREE DF DAIRY-FREE CN CONTAINS NUTS CS CONTAINS SOY V VEGAN

22% SERVICE CHARGE, \$6 DELIVERY FEE AND APPLICABLE SALES TAX WILL BE ADDED TO ALL IN-ROOM DINING ORDERS.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## SALADS

### **CAPRESE** CN

Heirloom tomatoes, burrata, basil pesto, grilled focaccia

26 DOLLARS

### **CHOPPED CAESAR**

Sesame seed croutons, parmesan, lime and anchovy dressing

20 DOLLARS

### **KALE AND QUINOA SALAD** GF, DF

Frisée, chia seeds, pomegranate, garden herbs, maple-Dijon dressing

22 DOLLARS

### **ADD TO ANY SALAD**

Avocado

6 DOLLARS

Chicken

14 DOLLARS

Shrimp

16 DOLLARS

Salmon\*

18 DOLLARS

Grouper

22 DOLLARS

## SANDWICHES

All sandwiches served with choice of french fries, house salad or fruit  
Substitute truffle fries +4 | Gluten-free bread available upon request

### **TURKEY SANDWICH**

Honey-citrus turkey, tomato, bacon, lettuce, avocado, mustard,  
mayonnaise, sourdough bread

26 DOLLARS

### **BURGER\***

Aged cheddar, lettuce, tomato, bacon, pickle, black truffle relish,  
brioche bun

28 DOLLARS

### **CRISPY COD SANDWICH**

Cabbage slaw, tartar sauce, brioche bun

36 DOLLARS

## ENTRÉES

### **RIGATONI**

Beef ragu, pecorino, chives

30 DOLLARS

### **BEEF FILET IO OZ\*** GF

Grilled asparagus, mashed Yukon Gold potatoes, peppercorn sauce

55 DOLLARS

### **BRANZINO** GF

Pan-seared, pea purée, fennel, wild rice, preserved lemon

48 DOLLARS

### **SCOTTISH SALMON\*** CN

Roasted fingerling potatoes, chorizo, chickpeas, romesco sauce

46 DOLLARS

### **CHICKEN TIKKA MASALA** CN

Steamed basmati rice, garlic naan

38 DOLLARS

### **VEGETARIAN LASAGNA** CN

Tomato sauce, pesto, Buffalo mozzarella, garden vegetables

34 DOLLARS

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## DESSERTS

### **CHOCOLATE AND RASPBERRY SACHERTORTE**

Tahitian vanilla mascarpone, wild berry crumble

16 DOLLARS

### **CRÈME BRÛLÉE**

Seasonal berries

16 DOLLARS

### **KEY LIME PARFAIT**

Malibu rum, whipped ganache, pineapple-lime confit, coconut crumble

16 DOLLARS