Room Service

In-Room Dining.................................................................................................................................................. Dial 34

Room service is available 7 days a week, 24 hours a day.
Items and pricing subject to change without notice. Taxes not included.
A $5.00 per room delivery charge as well as a 15% gratuity will be added to all in-room dining orders.

Breakfast

served from 6:30am to 11:00am

continental | 15
choice of toast or pastries, served with orange or grapefruit juice, choice of milk, tea or coffee

west coast | 23
two eggs any style with choice of bacon, ham, pork sausage, or turkey sausage, breakfast potatoes, toast
served with orange or grapefruit juice, choice of milk, tea or coffee

two eggs | 17
any style, served with breakfast potatoes, toast

pancakes | 17
with berry compote, maple syrup

granola & yogurt parfait | 10
with fresh berries

eggs benedict | 19
choice of back bacon or smoked salmon with hollandaise, breakfast potatoes

bacon & cheddar omelette | 19
with breakfast potatoes, toast

spinach omelette | 17
sautéed spinach, roasted mushrooms, edam cheese, breakfast potatoes, toast

add bacon, ham, pork sausage, or turkey sausage | 3 each

Your in-room dining proudly prepared by Boulevard Kitchen & Oyster Bar.

Please advise Room Service of any food sensitivities or severe allergies. Not all ingredients are listed.
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**Breakfast Sides**
served from 6:30am to 11:00am

croissant, danish, or muffin | 4
plain bagel or 12 grain bagel | 6 with cream cheese

toast | 5
whole wheat, white, or rye

English muffin | 5
breakfast potatoes or steamed rice | 6
seasonal fresh fruit plate | 14
seasonal berries | 9
banana | 2
half grapefruit | 6

cereal | 7
selection of cereals
hot oatmeal | 9

bacon, ham, pork sausage, or turkey sausage | 8
hanger steak | 17
chicken breast | 12
smoked salmon | 10
plain yogurt | 5
cottage cheese | 5

**Drink Menu**
available 24 hours

espresso | 4
cappuccino or café latté | 6
extra shot | 2

coffee (thermos)
small | 8
large | 11

hot chocolate | 4
tea | 5
assorted varieties

juices
orange or grapefruit | 6
cranberry, tomato, V8, apple, or pineapple | 5
Evian, Perrier, or San Pellegrino (750ml) | 8
milk | 4
2%, skim, or chocolate

**Kids Menu**
served 11:00am to midnight

junior burger | 13
served with fries

chicken fingers | 13
served with fries

cheese pizza | 13

marinara pasta | 13

peanut butter & jam sandwich | 13
served with fries

ice cream or sorbet | 9

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Lunch & Dinner
served from 11:00am to midnight

Starters

seafood tower for two | 65
seafood tower for four | 99
wild sidestripe shrimp, albacore tuna tataki, Read Island mussel escabèche, Dungeness crab louie, snow crab legs, wild shrimp, local oysters
add a pound of poached & chilled lobster | market price

oysters | market price
a seasonal selection of west & east coast oysters

jumbo shrimp cocktail | 20
gem lettuce, cocktail sauce

albacore tuna tartare | 18
sesame oil, scallions, shredded nori, taro root crisps

crispy chicken wings | 16
fish sauce caramel, sambal chili, pickled vegetables

chicken fingers | 18
served with fries or salad, honey mustard sauce

artisan cheese plate | 22
three specialty cheeses served with raincoast crisps, seasonal compote

Soup & Salads
served from 11:00am to midnight

soup of the day | 12

chicken noodle soup | 13

clam chowder | 13
smoked black cod, local clams, potatoes, leeks, dill, fennel pollen

green salad | 15
greens, shaved vegetable “crudités”, sherry vinaigrette

Caesar salad | 12
parmigiano-reggiano, olive oil bread crisps, white anchovies

Oceanwise  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Vancouver Coastal Health advises: “The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.”

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red and white quinoa salad | 19
  toasted pistachios, cranberries, ricotta salata, kale, lemon vinaigrette

louie salad | 26
  Oregon pink shrimp, local Dungeness crab, avocado, soft-boiled egg, iceberg lettuce

add to any salad:
  chicken | 12
  salmon | 16
  prawns | 14
  grilled hanger steak | 17
  seared albacore tuna | 15

Sandwiches, Pizza & Pasta
  served from 11:00am to midnight

signature beef or chicken burger | 21
  aged cheddar, bacon, caramelized onions, tomato relish, soft milk bun, served with fries or salad

clubhouse | 19
  shaved turkey breast, bacon, cheddar, lettuce, tomatoes, served with fries or salad

plain grilled cheese | 15
  aged cheddar, sourdough bread, served with fries or salad

smoked tomato pizza | 17
  fresh mozzarella, basil, olive oil, sea salt
  add pepperoni | 5

linguine alle vongole | 28
  house-made pasta, local clams, prawns, basil, Fresno chili, D.O.P. San Marzano tomatoes

linguine with meat sauce | 27
  house-made pasta, basil, Fresno chili, parmesan cheese

Sides
  served from 11:00am to midnight

French fries | 7
steamed rice | 6
pomme purée | 12
 glazed seasonal vegetables | 9

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**Entrées**
served from 11:00am to midnight

*Select two (2) enhancements for your entrée: mashed potatoes, steamed rice, garlic fingerling potatoes, fries, quinoa with herbs, glazed seasonal vegetables, roasted mushrooms, garlic sautéed spinach, green salad, or Caesar salad.*

- **market fish** | market price
- **butcher selection** | market price
- **grilled farmcrest chicken breast** | 30
  - chicken jus
- **prime N.Y. steak (10 oz.)** | 52
  - red wine reduction
- **grilled angus hanger steak** | 33
  - sherry mustard jus
- **roasted beef tenderloin** | 60
  - thyme reduction
- **roasted salmon** | 35
  - shrimp butter
- **sautéed garlic prawns** | 30
  - lemon parsley butter

**Dessert**
served from 11:00am to midnight

- **black forest cake** | 12
  - chocolate mousse, chocolate sponge, cherry compote
- **crème brûlée** | 12
  - vanilla crème brûlée
- **red velvet cake** | 12
  - coconut and pecan cream, cream cheese, classic velvet sponge
- **petit fours** | 12
  - selection of small dessert bites
- **ice cream or sorbet** | 12
  - selection of home-made ice cream and sorbet

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Late Night Menu
served from midnight to 6:30am

chicken noodle soup | 13

clam chowder | 13
smoked black cod, local clams, potatoes, leeks, dill, fennel pollen

Caesar salad | 12
parmesan-reggiano, olive oil bread crisps, white anchovies
add chicken | 12

crispy chicken wings | 16
fish sauce caramel, sambal chili, pickled vegetables

smoked tomato pizza | 17
fresh mozzarella, basil, olive oil, sea salt
add pepperoni | 5

plain grilled cheese | 15
aged cheddar, sourdough bread, served with fries or salad

clubhouse | 19
shaved turkey breast, bacon, cheddar, lettuce, tomatoes, served with fries or salad

seasonal fresh fruit plate | 14

Oceanwise
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Wine List
Wine available 24 hours.

Champagne / Sparkling Wines

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brut, Veuve du Vernay, France</td>
<td>$35</td>
</tr>
<tr>
<td>Prosecco, Luna Argenta, Italy</td>
<td>$50</td>
</tr>
<tr>
<td>Brut Champagne, Veuve Clicquot, France</td>
<td>$69</td>
</tr>
<tr>
<td>Brut Impérial, Moët &amp; Chandon, France</td>
<td>$120</td>
</tr>
<tr>
<td>Dom Pérignon, Moët &amp; Chandon, France</td>
<td>$350</td>
</tr>
</tbody>
</table>

White Wines

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sorrentino Vesuvio Bianco, Campania, Italy</td>
<td>$18</td>
</tr>
<tr>
<td>Chardonnay, Mission Hill Five Vineyards, Okanagan Valley, VQA</td>
<td>$29</td>
</tr>
<tr>
<td>Dry Riesling, Quails’ Gate, Okanagan Valley</td>
<td>$30</td>
</tr>
<tr>
<td>Pinot Grigio, Masi Masianco, Italy</td>
<td>$31</td>
</tr>
<tr>
<td>Petit Blanc, Le Vieux Pin, Okanagan Valley</td>
<td>$35</td>
</tr>
<tr>
<td>Sauvignon Blanc, Oyster Bay, New Zealand</td>
<td>$35</td>
</tr>
<tr>
<td>Unoaked Chardonnay, LaStella, Okanagan Valley</td>
<td>$40</td>
</tr>
<tr>
<td>Viognier, Le Vieux Pin, Okanagan Valley</td>
<td>$45</td>
</tr>
<tr>
<td>Chardonnay, Duckhorn Vineyards, Napa Valley</td>
<td>$50</td>
</tr>
<tr>
<td>Sauvignon Blanc, Duckhorn Vineyards, Napa Valley</td>
<td>$62</td>
</tr>
<tr>
<td>Chardonnay, Cakebread Cellars, Napa Valley</td>
<td>$115</td>
</tr>
</tbody>
</table>

Please ask Room Service for our selection of House Wines available by the glass.

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Red Wines
Wine and beer available 24 hours.

Rosso Sorrentino Vesuvio, Campania, Italy | 19 (half btl)
Shiraz Cabernet Sauvignon, Wolf Blass, Australia | 25 (btl)
Zinfandel, Cline Cellars, Sonoma Valley | 33 (btl)
Montepulciano d’Abruzzo, Masciarelli, Italy | 36 (btl)
Gamay, Jean-Paul Brun Terres Dorées Fleurie, France | 39 (btl)
Pinot Noir, Quails’ Gate, Okanagan Valley | 49 (btl)
Fortissimo, LaStella, Okanagan Valley | 53 (btl)
Zinfandel, Caymus, Napa Valley | 93 (btl)
Cabernet Sauvignon, Stags’ Leap, Napa Valley | 115 (btl)

Rosé Wines
Rosé, Quails’ Gate, Okanagan Valley | 27 (btl)
Rosato, LaStella, Okanagan Valley | 35 (btl)

Ice Wines
Late Harvest Optima, Quails’ Gate, Okanagan Valley | 46 (btl)
Riesling Icewine, Mission Hill, Okanagan Valley | 105 (btl)

Selection of Cider & Beer
Cider | 7 (btl)
Domestic | 7 (btl)
Imported | 8 (btl)

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**Liquor List**
Liquor available 24 hours.

### Vodka
- **Absolut** | 7 (1 oz.) | 11 (2 oz.) | 69 (btl)
- **Belvedere** | 10 (1 oz.) | 15 (2 oz.) | 89 (btl)

### Whisky
- **Jack Daniel's** | 7 (1 oz.) | 11 (2 oz.) | 69 (btl)
- **Crown Royal** | 9 (1 oz.) | 14 (2 oz.) | 72 (btl)

### Scotch
- **Johnnie Walker Black** | 9 (1 oz.) | 14 (2 oz.) | 72 (btl)
- **Macallan** | 12 (1 oz.) | 17 (2 oz.) | 110 (btl)

### Tequila
- **Sauza Gold** | 7 (1 oz.) | 11 (2 oz.) | 69 (btl)
- **Don Julio Blanco** | 16 (1 oz.) | 25 (2 oz.) | 199 (btl)

### Gin
- **Bombay** | 7 (1 oz.) | 11 (2 oz.) | 69 (btl)
- **Tanqueray** | 11 (1 oz.) | 16 (2 oz.) | 99 (btl)

### Rum
- **Bacardi White and Dark** | 7 (1 oz.) | 11 (2 oz.) | 69 (btl)
- **Cachaça** | 9 (1 oz.) | 14 (2 oz.) | 72 (btl)

### Cognac
- **Hennessy VS** | 12 (1 oz.) | 19 (2 oz.) | 150 (btl)
- **Courvoisier VS.O.P.** | 17 (1 oz.) | 27 (2 oz.) | 205 (btl)

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