



IN ROOM DINING MENU

Please **dial 0** from your in-room
phone to place an order.

BREAKFAST 6:30 AM - 10:30 AM

DINNER 5 PM - 10 PM

BEVERAGES 6:30 AM - 11 AM | 5 PM - 10 PM



BREAKFAST SERVED DAILY 6:30 AM - 10:30 AM

EGG SPECIALTIES

Eggs Any Style 15 GF0

Cage-Free Eggs, Tri-Color Potatoes,
Smoked Bacon or Sausage Links, Toast

Denver Omelet 17 GF0

Ham, Mushrooms, Caramelized Onions,
Gruyere, Tri-Color Potatoes, Toast

White Omelet 16 GF0

Griddled Cherry Tomatoes, Mushrooms,
Cheddar, Tri-Color Potatoes

Create Your Own Omelet 17 GF0

Choose Up to 4 Ingredients –
Ham, Smoked Bacon, Sausage, Cheddar, Gruyere,
Onions, Mushrooms, Tomato, Spinach
Tri-Color Potatoes, Toast

ADDITIONAL ITEM +2 EACH

GF INDICATES GLUTEN FREE MENU ITEM

GF0 INDICATES OPTION TO MAKE MENU ITEM GLUTEN FREE

Consuming raw or undercooked meats, poultry and seafood may increase your risk of foodborne illness. Room service charge is \$6.00. Prices subject to a 18% gratuity and a 6.1% sales tax.



BREAKFAST

SERVED DAILY

6:30 AM - 10:30 AM

SIGNATURE DISHES

Chocolate Chip Pancakes 15

Nut Butter, Maple Syrup

PB&J French Toast 16

Thick-Sliced Brioche, Creamy Peanut Butter, Strawberry Compote, Vanilla Whipped Cream, Maple Syrup

Avocado Toast 15 GF0

Sourdough Bread, Avocado Mash, Pickled Red Onion, Arugula, Chili Oil, Cage-Free Eggs

ADD NOVA LOX SALMON +4

ADD ANCHO-RUBBED GRILLED HANGER STEAK +8

Breakfast Sandwich 15 GF0

Smoked Bacon, Cage-Free Egg, Calabrian Chile Aioli, Smoked Gouda, Brioche Bun

Brussels Sprout Hash 17 GF

Sweet Potatoes, Apples, Cherry Smoked Bacon, Two Cage-Free Eggs, Scallions, Honey Drizzle

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FRUITS & GRAINS

Greek Yogurt Bowl 13 GF0

Organic Granola, Chia, Almonds, Banana, Blueberry, Honey

Overnight Oats 9

Strawberry Compote, Almond Butter, Chia, Strawberry, Banana, Maple Syrup

Fruit Bowl 6 GF

Melon, Pineapple, Seasonal Berries

SIDES

Smoked Bacon 6 GF

Pork Sausage Links 6 GF

Apple Chicken Sausage 6

Tri-Color Potatoes 5

Belgian Sugar Waffles 10

Toast or Bagel 3

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DINNER

SERVED DAILY

5 PM - 10 PM

STARTERS

Cheese & Charcuterie 19

Pickles, Preserves, Grilled Bread

Crispy Chicken Wings 16

Six Jumbo Wings, House Dry Rub,
Blue Cheese Dressing

SALADS

House Salad 15 GF

Romaine, Iceberg, Red Cabbage, Bacon,
Blue Cheese, Onions, Cucumber, Avocado,
Bacon Vinaigrette

Classic Caesar Salad 14 GF0

Crisp Romaine Lettuce, House Caesar Dressing,
Garlic Croutons, Shaved Parmesan

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ENTREES

Classic Big Boy Burger 18

Twin Patties, Big Boy Sauce, Iceberg Lettuce, American Cheese, French Fries

Buttermilk Fried Chicken Sandwich 16

Crispy Chicken Breast, Calabrian Pepper, Hot Honey, Pickles, Brioche Bun

Crispy Skin Salmon 38 GF

Toasted Almonds, Potato and Celeriac Mash

Trademark Chicken 32

Fried, Charred Lemon, Pan Jus, Fries

Steak & Fries 42 GFO

Grilled Sirloin, Pepper Jam, Chimichurri

Pan Seared Filet 48 GF

8oz, A la Carte

Grilled New York Strip 58 GF

14oz, A la Carte

Braised Beef Short Rib 42

Truffled Pave Potatoes, Roasted Heirloom Carrots, Porcini Mushroom Demi, Parsley Horseradish Salad

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DINNER

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5 PM - 10 PM

ENTREES

Vegetable Rigatoni 28

Wild Mushrooms, Broccolini, Pine Nuts,
Tomato Confit, Sage, Sarvecchio Cheese

Chicken Sausage Cavatappi Pasta 34

Chicken Andouille, Spinach, Mushrooms,
Caramelized Onions, Fennel Cream Sauce,
Grated Parmesan

SIDES

Whipped Potatoes 11 GF

Roasted Garlic, Chives

Sauteed Green Beans 12 GF

Garlic Butter, Crushed Red Pepper

French Fries 10

Garlic Aioli

Asparagus 12 GF

Béarnaise Sauce

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DINNER

SERVED DAILY

5 PM - 10 PM

DESSERTS

Chocolate Mousse 13

Amarena Cherry, Salted Pistachio

Vanilla Bean Crème Brûlée 10

Warm Bread Pudding 12

Anglaise, Whipped Cream

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BEVERAGES

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VALENTINE COFFEE

Drip Coffee 3

Freshly Brewed Regular and Decaffeinated Coffee

Cold Brew 6

Slow Steeped for 18 Hours

Americano 6

Hot Water Topped with Espresso

Macchiato 6

Espresso Topped with 1oz of Milk Foam

Latte 6

Espresso Shots Topped with Steamed Milk

Served Iced or Hot

Mocha 6

Espresso Topped with Milk and Chocolate Syrup

Cappuccino 6

Espresso Shots Topped with Extra Milk Foam

Hot Chocolate 6

Steamed Milk with Chocolate Syrup

SYRUP FLAVORS

VANILLA, HAZELNUT, CARAMEL, MOCHA, HONEY

MILK CHOICES

WHOLE, 2%, SKIM, OAT, SOY, ALMOND



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RISHI TEAS

Black Tea 3

Earl Grey or English Breakfast

Green Tea 3

Jade Cloud or Jasmine

Herbal Tea 3

Blueberry Hibiscus, Chamomile Medley,
Peppermint, or Seasonal Selection

Bloody Mary 12

Vodka, Bloody Mix, Thoughtfully Garnished

Mimosa 12

Sparkling Wine, Orange Juice

Milk 5

Whole, 2%, or Skim

Juice 5

Orange, Apple, or Cranberry



BEVERAGES

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COCKTAILS

Crushable

Can't Stop Me Now 18

Stoli Blueberry Vodka, Espresso, Cinnamon, Amaro

ESPRESSO MARTINI

Jungle Boogie 17

Diplomatico White Rum, Campari, Banana, Toasted Coconut, Coffee, Pineapple, Passionfruit, Lime

CLARIFIED PUNCH

Que Onda? 17

Don Julio Blanco Tequila, Poblano, Green Apple, Basil, Cinnamon, Lime

TART & EARTHY

Explorative

Staycation 17

Hayman's Old Tom Gin, Basil, Mango, Pineapple, Grapefruit, Lime

SWEET & TROPICAL

Break On Through 17

Stoli Vanilla Vodka, Ginger, Galliano, Orange, Passionfruit, Lime

COMPLEX

Pit Viper 17

Skrewball Peanut Butter Whiskey, Peach, Almond, Walnut, Lemon

COMPLEX & NUTTY



BEVERAGES

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COCKTAILS

Strong & Spirit Forward

Dancing In The Rain 17

Coconut Infused Aviation Gin, Skyy Pineapple
Vodka, Cocchi Americano

WHAT JAMES BOND DRINKS ON THE BEACH

One Bourbon, One Scotch, One Beer 17

Four Roses Bourbon, Drambuie,
Spotted Cow, Grapefruit

RICH

Suzie Q 17

Korbel Brandy, Malort, Rhubarb, Lavender

SPICED FRUIT, FLORAL, AND DRY

Mocktails

Leeward 14

Giffard Alcohol Free Pineapple, Ginger,
Macadamia, Lime

TROPICAL

Windward 14

Giffard Alcohol Free Grapefruit, Lavender,
Lemon, Seltzer

TART & FLORAL

Walk In The Park 14

Giffard Alcohol Free Elderflower, Mango,
Lime, Lyre's Classico Sparkling Wine

FLORAL & TROPICAL



BEVERAGES

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WINE

Sparkling

Faire la Fete 13/52

Brut, Cremant de Limoux, France

Josh 12/48

Prosecco, Veneto, Italy

Veuve Clicqout “Yellow Label” 375ML SPLIT 74/149

Brut, Reims, France

White

Whitehaven 14/28/56

Sauvignon Blanc, Marlborough, New Zealand

Cuvaison 16/32/64

Sauvignon Blanc, Los Carneros, CA

Black Stallion 15/30/60

Chardonnay, Napa Valley, CA

La Crema 14/28/56

Pinot Gris, Monterey, CA

Chateau St. Michelle 13/26/52

Riesling, Yakima Valley, WA

DAOU 14/28/56

Rosé, Paso Robles, CA



BEVERAGES

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WINE

Red

Lyric 14/28/56

Pinot Noir, Monterey, CA

Belle Glos “Balade” 18/36/72

Pinot Noir, Russian River Valley, California

Banshee 15/30/60

Cabernet Sauvignon, Sonoma County, CA

Outerbound 19/38/76

Cabernet Sauvignon, Alexander Valley, CA

Mount Veeder 32/64/128

Cabernet Sauvignon, Napa Valley, CA

Coppola “Director’s Cut” 14/28/56

Zinfandel, Sonoma County, CA

Santa Julia “Reserva” 14/28/54

Malbec, Mendoza, Argentina

Chateau Mont-Redon 13/26/52

Rhone Blend, Cotes du Rhone, France



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NON-ALCHOLIC – THC AND CBD INFUSED

Green Monke 12

Mango Guava, 25 calories – THC 5mg/CBD 5mg

SWEET, TROPICAL, EXOTIC

Green Monke 12

Orange Passionfruit, 25 calories –

THC 5mg/CBD 5mg

ORANGE SODA WITH A HINT OF PASSIONFRUIT

Hi-Seltzer 12

Lemon Lime, 0 calories – THC 5mg

CRISP, LEMONY, FRUITY

Hi-Seltzer 12

Pineapple, 0 calories – THC 5mg

CLEAN, TROPICAL, BALANCED

Stigma 13

Lemonade Iced Tea, 20 calories –

THC 5mg/CBD 5mg

REFRESHING SWEET TEA AND LEMONADE

Senorita 13

Grapefruit Paloma, 70 calories – THC 5mg

FULL FLAVOR CITRUS SPRITZ

If experiencing these beverages for the first time, please be aware that it normally takes 20-30 minutes to feel the effect. We advise against mixing THC Beverages with alcohol, and limit the consumption to 2 per guest.



BEVERAGES

SERVED

6:30 AM - 11 AM | 5 PM - 10 PM

BOTTLED BEER

Guinness 7

Draught Stout, Dublin, Ireland —
14.9oz, 4.2% ABV

Stella Artois 7

Pilsner, Brouwerij Artois,
Leuven, Belgium — 12oz, 5.0% ABV

MKE IPA 7

American IPA, MKE Brewing Co,
Milwaukee, WI — 12oz, 5.5% ABV

Honeycrisp 7

Hard Cider, Loon Juice,
Spring Valley, MN — 12oz, 6% ABV

Miller Lite 7

Pilsner, Miller Brewing Company,
Milwaukee, WI — 12oz, 4.2% ABV

Free Wave NA 7

Hazy IPA, Athletic Brewing Co,
Stratford, CT — 12oz

Spotted Cow 7

Farmhouse Ale, New Glarus Brewing Co,
New Glarus, WI — 16oz, 4.8% ABV