



# 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

GF INDICATES GLUTEN FREE MENU ITEM

GFO 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

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

GF INDICATES GLUTEN FREE MENU ITEM

GFO 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.



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

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.*



DINNER

SERVED DAILY

5 PM - 10 PM

## SUSHI

### Vegetable Roll 15

Avocado, Daikon Radish, Cucumber,  
Roasted Bell Pepper, Eggplant Purée

10 PIECES

### California Roll\* 16

Crab Salad, Cucumber, Avocado,  
Toasted Sesame Seed

8 PIECES

### Rainbow Roll\* 24

Spicy Tuna, Crab Salad and Cucumber. Topped  
with Salmon, Tuna, Yellowtail, Shrimp and Avocado

8 PIECES

### Spicy Tuna Roll 19

Tuna, Cucumber, Spicy Mayo

8 PIECES

### Fiesta Fire Roll\* GF 19

Tuna, Yellowtail, Shrimp, Jalapeño,  
Habanero, Cilantro, Avocado, Spicy Mayo

10 PIECES

### Nigiri Assortment Plate\* 18

Salmon, Tuna, Yellowtail

2 PIECES EACH

### Sushi Roll Combo\* 20

4 Pieces of California Roll

4 Pieces of Spicy Tuna Roll

GF INDICATES GLUTEN FREE MENU ITEM

GFO 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.*



DINNER

SERVED DAILY

5 PM - 10 PM

## 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 GF0

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

GF INDICATES GLUTEN FREE MENU ITEM

GFO 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.*



DINNER

SERVED DAILY

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

GF INDICATES GLUTEN FREE MENU ITEM

GFO 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.*





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

GF INDICATES GLUTEN FREE MENU ITEM

GFO 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.*



# BEVERAGES

SERVED

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

## 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



# BEVERAGES

SERVED

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

## 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

SERVED

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

## 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

SERVED

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

## 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

SERVED

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

## 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

SERVED

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

## 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



# BEVERAGES

SERVED

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

## 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