



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 GFO

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

Denver Omelet 17 GFO

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

White Omelet 16 GFO

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

**Create Your
Own Omelet 17 GFO**

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

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

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 GFO

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 GFO

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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BREAKFAST SERVED DAILY

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FRUITS & GRAINS

Greek Yogurt Bowl 13 GFO

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,
Tomato, Bacon Vinaigrette

Classic Caesar Salad 14 GFO

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

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DINNER

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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 GFO

Grilled Sirloin, Pepper Jam, Chimichurri

Pan Seared Filet 57 GF

8oz, A la Carte

Grilled New York Strip 62 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 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

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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

SERVED

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| 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



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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



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COCKTAILS

Fun and Fruity

Rhuby Tuesday 16

Old Tom Gin, Rhubarb, Strawberry, Lemon

SWEET, TART, AND BALANCED

Spare Pear 18

Absolut Pear Vodka, St-Germain Elderflower, Cinnamon, Honey, Lemon, Orange Bitters

DEEP FRUIT FLAVORS BALANCED WITH A TOUCH OF CINNAMON

Jungle Voltage 17

Aviation American Gin, Fresh Lemongrass, Thai Basil, Cointreau, Coconut, Lime, Celery Bitters

HERBAL WITH A HINT OF SWEETNESS

Spiced and Warming

Tequila Mockingburn 18

Ancho and Citrus Infused Espolòn Reposado Tequila, St. George Spiced Pear, Honey, Lemon, Cinnamon, Angostura Bitters

WARM HEAT WITH GENTLE SWEETNESS

Spiced Sprig 17

Rosemary and Chili Infused Skyy Vodka, Aperol, St-Germain, Honey, Lime

WARM HEAT WITH GENTLE SWEETNESS

Pirates Teapot 17

Planteray Pineapple Rum, Falernum, Cinnamon, Smoked Black Tea, Ginger, Lime, Angostura Bitters

TIKI INSPIRED WITH FALL ATTRIBUTES



COCKTAILS

BEVERAGES

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Adventurous and Boozy

Rise and Rye 17

Coffee Infused Old Forester Rye, Mr. Black Coffee Liqueur, Carpano Antica, Angostura Bitters

RICH COFFEE FLAVORS WITH A BRIGHT CITRUS FINISH

Lavish Twist 17

Lavender Infused Skyy Vodka, Lillet Blanc, Lemon, Honey, Orange Bitters

HERBAL AND HONEY NOTES, BRIGHT CITRUS FINISH

Figgin Delicious 18

Fig Infused Old Forester Bourbon, Crème de Cacao, Carpano Antica, Honey, Angostura Bitters

BOURBON FORWARD, PLUM NOTES, TOUCH OF SWEETNESS

Mocktails

Phony Negroni 16

Lyre's Rosso NA, Seedlip, Cranberry

Spritz With No Strings 16

Lyre's Rosso NA, Lyre's Prosecco, Cranberry

Zero Proof Bloom 16

Giffard's NA Elderflower, Lyre's Prosecco, Lemon, Lavender

FauxLoma 16

Seedlip, Giffard's NA Pomplemousse, Lime, Grapefruit



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WINE

Sparkling

Saint Hilaire 13/52

Brut, Blanquette de Limoux, France

Josh 12/48

Prosecco, Veneto, Italy

Veuve Clicquot "Yellow Label" 375ML SPLIT 74/149

Brut, Reims, France

Saint Hilaire 14/56

Rose, Crémant de Limoux, France

White

Whitehaven 14/28/56

Sauvignon Blanc, Marlborough, New Zealand

Vionta 14/28/56

Albariño, Rias Baixas, Spain

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



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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 “Diamond Collection” 15/28/60

Merlot, 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