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 - 10:30 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

Egg White Omelet** 16 GFO

Griddled Cherry Tomatoes, Mushrooms, Spinach,
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
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 Chili Aioli, Smoked Gouda, Brioche Bun

Brussels Sprout Hash** 17 GF
Brussels Sprouts, Sweet Potatoes, Apples, 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 GFO
Organic Granola, Candied Dates, Chia, Almonds, Banana, Berries, 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
Eight Jumbo Wings, House Dry Rub,
Blue Cheese Dressing

SALADS

House Chopped Salad 16 GFO
Artisan Greens, Bacon, Red Onion,
Cucumber, Egg, Tomato Relish, Blue Cheese,
Onion Straws, Peppercorn Chive Dressing

Classic Caesar Salad 14 GFO
Crisp Romaine Lettuce, House Caesar Dressing,
Garlic Croutons, Shaved Parmesan

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, 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
Whipped Potatoes, Roasted Heirloom Carrots, Red Wine Bordelaise, Chives

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

Sautéed 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 GF
Amarena Cherry, Salted Pistachio

Vanilla Bean Crème Brûlée 10 GF

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

COCKTAILS

Fun and Fizzy

Whiskey à la Peach 18
Peach Infused Central Standard Red Cabin Bourbon, Amaro Nonino, Cointreau, Lemon, Honey, Ginger Beer
SMOOTH, PERFECTLY BALANCED SOUR

Summer Crush 17
Strawberry + Basil Infused Skyy Vodka, Lemon, Prosecco
BRIGHT, REFRESHING, AND ELEGANTLY BALANCED

Country Thyme Lemonade 18
Thyme Infused Malfy con Limone Gin, Giffard Pamplemousse, Lemon, Honey, Club Soda
VIBRANT CITRUS, FLORAL HERBS, AND HARMONIOUS SWEETNESS

Sweet and Herbaceous

Coco Loco Fuego 17
Ancho + Coconut Infused Authentico Blanco Tequila, Cointreau, Lime, Coconut
TROPICAL SWEETNESS, SMOKY SPICE, AND REFRESHING ACIDITY

Desert Bloom 18
Pink Peppercorn + Hibiscus Infused Espolon Blanco Tequila, St. Germain, Lime, Honey, Saline
SUBTLY SPICY WITH A ROUNDED FINISH

Pineapple Fly Rye 17
Green Tea + Pineapple Infused Old Forester Rye, Yellow Chartreuse, Angostura Bitters, Lime, Coconut
EXOTIC WITH HERBAL COMPLEXITY

BEVERAGES

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

COCKTAILS

Adventurous and Boozy

I Can't Believe It's Not Pie 18
Lime Infused Papa's Pilar Blonde Rum, Falernum, Lime, Graham Cracker Infused Coconut Cream
VIVIDLY TROPICAL WITH RICH TOASTED CREAMINESS

Watermegroni 18
Watermelon Infused Aviation Gin, Dolin Dry Vermouth, Aperol, Aquavit, Lime, Club Soda
RIPE MELON, CITRUS, AND DELICATE HERBS

Spare Pear 18
Absolut Pears Vodka, St. Germain, Cinnamon, Honey, Lemon, Orange Bitters
DEEP FRUIT FLAVORS BALANCED WITH A TOUCH OF CINNAMON

Mocktails

Spritz With No Strings 16
Lyre's Rosso NA, Lyre's Prosecco, Cranberry

Zero Proof Bloom 16
Giffard NA Elderflower, Lyre's Prosecco, Lemon, Lavender

FauxLoma 16
Seedlip Spice, Giffard NA Pamplemousse, Lime, Grapefruit

BEVERAGES

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

WINE

Sparkling

Saint Hilaire 13/50
Brut, Limoux, France

Josh 14/54
Prosecco, Veneto, Italy

Veuve Clicquot “Yellow Label” 375ML SPLIT 74/149
Brut, Reims, France

Saint Hilaire 15/57
Brut Rosé, Limoux, France

White

Whitehaven 14/21/50
Sauvignon Blanc, Marlborough, New Zealand

Comte de la Chevaliere 15/23/57
Sancerre, France

Black Stallion 15/23/57
Chardonnay, Napa Valley, CA

Hess 14/21/50
Pinot Gris, CA

Chateau St. Michelle 13/20/43
Riesling, Yakima Valley, WA

DAOU 15/23/57
Rosé, Paso Robles, CA

BEVERAGES

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

WINE

Red

Lyric 14/21/50
Pinot Noir, Monterey, CA

Belle Glos “Balade” 18/27/69
Pinot Noir, Russian River Valley, CA

Banshee 15/23/57
Cabernet Sauvignon, Sonoma County, CA

Outerbound 19/28/73
Cabernet Sauvignon, Alexander Valley, CA

Mount Veeder 25/37/95
Cabernet Sauvignon, Napa Valley, CA

Château Mont Redon 14/21/54
Rhône Blend, Côtes du Rhône, France

Trapiche Broquel 15/23/57
Malbec, Mendoza, Argentina

Phantom 14/21/50
Red Blend, CA

BEVERAGES

SERVED 6:30 AM - 10:30 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 - 10:30 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 — 12oz, 4.8% ABV