



DINNER

SERVED TUESDAY - SATURDAY 5 PM - 10 PM

STARTERS

Cheese & Charcuterie 19

Artisanal cheeses, cured & smoked meats, seasonal pickles & jam

Red Rock Chicken Wings 13

Six crispy jumbo wings, signature red rock dry rub

Blistered Green Beans

with Hazelnut & Crispy Shallots 13 (GF)

Lemon zest, roasted garlic, sherry brown butter

SOUPS & SALADS

Verne's Chicken & Dumplings 7

Amish chicken and dumpling soup, Chef's first childhood recipe

Iceberg Slab Salad 13 (GF)

Root beer braised bacon slab, cherry tomato, red onion, Hook's Blue Paradise cheese, fried garlic, creamy herb dressing

Caesar* 11

Hearts of romaine, garlic croutons, Romano, Parmesan, anchovy, classic zesty caesar

Roasted Chicken Cobb 16

Avocado, tomato, Hook's Blue Paradise cheese, bacon, egg, fried onions, cucumber, red wine vinaigrette

ENTREES

Classic Big Boy Burger* 16

Iceberg lettuce, Big Boy sauce, American cheese, French fries

Grilled Heritage Reserve Flatiron* 37 (GF)

Thyme-infused potato pavé, roasted asparagus, chimichurri

Salmon Salsa Verde*† 34

Charred orange, pistachio, and bulgur wheat salad

ARIA Broast-ish Chicken 26

Potato wedges, blistered green beans, honey butter

Broccoli Pesto Pasta 26 (VG)

Pine nuts, peppadew, Romano, lemon oil

DESSERTS

Dark Chocolate Cremeux 8 (VG|GF)

Maple fudge, sea salt, pistachio ice cream

Strawberry Rhubarb Tart 8 (VG)

Chantilly cream

Bacon & Root Beer Pots de Creme 8 (GF)

Root beer & bacon caramel, Amarena cherries, sugared almonds

Please dial 0 to order.

* Consuming raw or undercooked meats, poultry and seafood may increase your risk of foodborne illness.

† Contains trace amounts of shellfish.

Room service charge is \$5.00. Prices subject to a 18% gratuity and a 6.1% sales tax.

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