



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



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

EGG SPECIALTIES

Eggs Any Style 15 GF0

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

Denver Omelet 17 GF0

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

Heart Healthy Egg White Omelet 16 GF0

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

Create Your Own Omelet 17 GF0

Choose Up to 4 Ingredients –
Ham, 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 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

Corned Beef Hash 18 GF0

Yukon Gold Potatoes, Caramelized Onions, Roasted Red Peppers, Cage-Free Poached Egg, Rye Bread

Breakfast Sandwich 15 GF0

Thick-Cut Cherry 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 9 GFO

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

Overnight Oats 9

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

Pastry Basket 8

Chef's Choice of Pastries, Served with Jams and Butter

Fruit Bowl 6 GF

Melon, Pineapple, Seasonal Berries

SIDES

Thick-Cut Cherry Smoked Bacon 6 GF

Pork Sausage Links 6 GF

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

Saint Kate Crispy Chicken Wings 16

Six Jumbo Wings, House Dry Rub,
Blue Cheese Dressing

SALADS

ARIA House Salad 15 GF

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

Classic Caesar Salad 13 GFO

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

Italian Chopped Salad 18 GF

Frisee, Salumi, Pepperoni, Fresh Mozzarella,
Provolone, Garbanzo Beans, Olives, Marinated
Vegetables, White Balsamic

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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 30 GF

Toasted Almonds, Potato and Celeriac Mash

ARIA Trademark Chicken 25

Fried, Charred Lemon, Pan Jus, Fries

Steak & Fries 30 GFO

Grilled Sirloin, Pepper Jam, Chimichurri

Pan Seared Filet 48 GF

8oz, A la Carte

Grilled New York Strip 50 GF

14oz, A la Carte

Mushroom Rigatoni 28

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

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SIDES

Caramelized
Brussels Sprouts 10 GF

Sauteed Shallots

Crispy Fingerling
Potatoes 10

Garlic Herb Brown Butter

Whipped Potatoes 8 GF

Roasted Garlic, Chives

Sauteed Green Beans 10 GF

Garlic Butter, Crushed Red Pepper

French Fries 6

Garlic Aioli

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DESSERTS

Seasonal Mousse 10

Seasonal Sorbet 10

Vanilla Bean
Crème Brûlée 10

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BEVERAGES

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

VALENTINE COFFEES

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,
OR SUGAR-FREE VANILLA

MILK CHOICES

WHOLE, 2%, SKIM, OAT, OR 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 2

Sparkling Wine, Orange Juice

Milk 5

Whole, 2%, or Skim

Juice 5

Orange, Apple, or Cranberry



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SPARKLING

Faire la Fête Brut Rosé 13/50

Limoux, France

Faire la Fête Brut 12/44

Limoux, France

La Marca Prosecco D.O.C. 10/40

Veneto, Italy

Roederer Estate Brut Half Bottle 26

Anderson Valley, CA

Veuve Clicquot Yellow Label 25/120

Champagne, France

WHITE

Chateau des Jacques Clos de Loyse 14/28/56

Chardonnay, Beaujolais, France

DAOU Bodyguard 18/36/72

Chardonnay, Pasa Robles, CA

Peyrassol La Croix 14/28/56

Rose, Méditerranée, France

Whitehaven 15/28/58

Sauvignon Blanc, Marlborough, New Zealand

Freemark Abbey 18/36/72

Sauvignon Blanc, Napa Valley , CA

Fernando Pighin & Figli 13/26/52

Pinot Grigio, Friuli-Venezia Giulia, Italy

Biagio Moscato d'Asti 12/22/55

Moscato, Piedmonte, Italy



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RED

Ken Wright 14/28/56
Pinot Noir, Willamette Valley, OR

Belle Glos “Balade” 18/34/70
Pinot Noir, Russian River Valley, CA

Peppoli 20/38/78
Chianti Classico, Tuscany, Italy

Blackbird Arise 22/42/86
Red Blend, Napa Valley, CA

Chateau Lassegue Les Cadrans 20/40/99
Bordeaux, St. Émilion, France

Canvasback 15/30/60
Cabernet Sauvignon, Red Mountain, WA

Mount Veeder 25/48/99
Cabernet Sauvignon, Napa Valley, CA

BEER

Lakefront Hazy Rabbit 7
Milwaukee, WI, 12oz

Lakefront Riverwest Stein 7
Milwaukee, WI, 12oz

Lakefront Eastside Dark 7
Milwaukee, WI, 12oz

Eagle Park Brewing Seasonal 7
Muskego, WI, 12oz

Fair State Brewing Coop Seasonal 7
Minneapolis, MN, 16oz

Guinness Draught Stout 7
Dublin, IRE, 14.9oz

Miller Lite 7
Milwaukee, WI, 12oz

Odd Side Ales Seasonal 7
Grand Haven, MI, 12oz

Stella Artois Lager 7
Leuven, BEL, 12oz



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COCKTAILS

Espresso Martini 17

Titos Vodka, Mr. Black Coffee Liquor, Espresso

Barrel Aged Manhattan 16

Rye, Carpano Antica Vermouth, Angostura Bitters

Old Fashioned 16

Bourbon, Angosura Bitters, Simple

FREEZER DOOR MARTINIS

Traditional 16

Botonist Gin, Dolin Dry Vermouth,
Bittercube Orange Bitters

Cosmo 15

Ketel One Citroen Vodka, Cointreau,
Lime, Cranberry

HANDCRAFTED SEASONAL

Macadamia Butter OFTD 17

Plantation OFTD Rum, Heirloom Genepy Liqueur,
Passion Fruit, Lime, Macadamia White Chocolate

Pisco Sour 16

Caravedo Puro Quebranta Pisco, Gewurztraminer,
Green Apple + Celeric Soda

Punch 18

Nikka Coffey Grain Whiskey, Rooibos Mulled Cider,
Grilled Peach, Black Sesame, Lemon

Vodka Soda 16

Haku Vodka, Chamomile + Walnut, Rose Hip Yuzu

Spicy Beet Paloma 17

Serrano Infused El Teroro Reposado,
Grapefruit, Golden Beet, Lime



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MOCKTAILS

Aperitif Spritz 10

Lyre's Aperitif Rosso, Grapefruit, Lemon

"Gin" + Tonic 10

Seedlip-Garden 108, Lime, Passion Fruit, Tonic

DESSERT + DIGESTIF

Bogel, Petite Syrah Port 14

Dolce, Late Harvest Wine 25

Graham's Porto 10 Year Old Tawny 14

Graham's Porto 20 Year Old Tawny 23

Graham's Porto 30 Year Old Tawny 34

Klein Constantia Vin de Constance 39

Grand Marnier Cordon Rouge Liqueur 14