



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,
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

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

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

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

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

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 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

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

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

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

Eggnog 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 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



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 2

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

By the Tail 16

Four Roses Bourbon, Allspice, Angostura Bitters, Falernum, Simple Syrup, Lime

Fortitude 15

Cacao Infused Campari, Cocchi Rosa, Orange Oil, Seltzer

Georgetown 17

Brown Butter Washed El Dorado 8yr Rum, Banana Liqueur, Sweet Vermouth, Angostura Bitters

Autumn Rhythm 16

Skyy Citron Vodka, Plum, Sage, Cointreau, Lime, Root Beer Bitters

Vieux Askew 17

Rittenhouse Rye Whiskey, Korbel Brandy, Honey, Walnut, Corn, Sweet Vermouth

Through the Trees 17

Laird's Apple Brandy, Pear Liqueur, Walnut Liqueur, Sweet vermouth, Honey, Lemon

Remedy 16

Don Julio Reposado, Ginger, Lemon, Coconut Honey, Chipotle Cacao Bitters, Mezcal Spritz

Capri 17

Olive Oil Washed Moletto Tomato Gin, Basil Brandy, Burrata Washed Dry Vermouth

NON-ALCHOLIC COCKTAILS

Nizzoli 13

Seedlip Spice, Grapefruit, Lemon, Lyre's N/A Prosecco

Tomasso 13

Lyre's Apertivo, Cacao, Sage



BEVERAGES

SERVED

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

SPARKLING

Faire la Fete 13/52
Brut, Cremant de Limoux, France

Josh 12/48
Prosecco, Veneto, Italy

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

Faire la Fete 14/56
Rose, Cremant de Limoux, France

WHITE

Whitehaven 14/28/56
Sauvignon Blanc, Marlborough, New Zealand

Cuvasion 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

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

Mount Veeder 32/64/128
Cabernet Sauvignon, Napa Valley, CA

Coppola “Director’s Cut” 14/28/56
Zinfandel, Sonoma County, CA

The Stag 13/26/52
Red Blend, Paso Robles, CA

Santa Julia “Reserva” 14/28/54
Malbec, Mendoza, Argentina

Chateau Mont-Redon 13/26/52
Rhône Blend, Cotes du Rhône, France



BEVERAGES

SERVED

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

BOTTLED BEER

Odd Side Ales Seasonal 7

Odd Side Ales, Grand Haven, MI — 12oz

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

Fair State Seasonal 7

Fair State Brewing Cooperative,
Minneapolis, MN — 16oz

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