



# 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,  
Smoked Bacon or Sausage Links, Toast

### Denver Omelet 17 GF0

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

### White Omelet 16 GF0

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

### Create Your Own Omelet 17 GF0

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

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

## 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

### Breakfast Sandwich 15 GF0

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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## 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

### 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

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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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DINNER

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## DESSERTS

### Chocolate Mousse 13

Amarena Cherry, Salted Pistachio

### Vanilla Bean Crème Brûlée 10

### Warm Bread Pudding 12

Eggnog Anglaise, Whipped Cream

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# BEVERAGES

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## 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

## 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 2

Sparkling Wine, Orange Juice

### Milk 5

Whole, 2%, or Skim

### Juice 5

Orange, Apple, or Cranberry



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### 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



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### 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



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### 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



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## 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