



# IN ROOM DINING MENU

Please **dial 0** from your in-room  
phone to place an order.

**BREAKFAST** 6:30 AM - 11 AM

**DINNER** 5 PM - 10 PM



BREAKFAST

SERVED DAILY

6:30 AM - 11 AM

## Greek Yogurt Bowl 13

Organic granola, dates, chia, almonds, banana, blueberries, honey

## Steel Cut Oatmeal 10

Embellishments: brown sugar, raisins, fresh berries, sliced bananas

## Avocado Toast\* 15

Seeded multigrain, avocado mash, red onion, arugula, chili oil, fried 3 Brothers Farm eggs, everything spice

Add Nova lox salmon\*: +4

## Greens & Grains Bowl 16

Malted rye, pea tendrils, chickpeas, pickled raisin, roasted carrots, two 3 Brothers Farm eggs, tahini vinaigrette

## Eggs Any Style\* 15

Two 3 Brothers Farm eggs, tri-color potatoes, applewood smoked bacon or breakfast sausage, toast

## Eggs + Hash\* 16

Smash brown & house smoked pastrami or smoked salmon belly, with two 3 Brothers Farm eggs any style & brown butter hollandaise

*\*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 8.4% sales tax.*



BREAKFAST

SERVED DAILY

6:30 AM - 11 AM

## Saint Kate Omelet\* 15

Oven roasted tomato, ham, smoked provolone, with tri-color potatoes & toast

## Create Your Own Omelet\* 17

Oven roasted tomato, mushrooms, spinach, onion, red peppers, ham, bacon, sausage, smoked gouda, swiss, cheddar, with tri color potatoes & toast

## Benny\* 17

Two poached 3 Brothers Farm eggs on buttered crumpet with brown butter hollandaise and choice of: root beer bacon, picnic ham, or Nova lox

## Fried Chicken & Waffle\* 17

Belgian waffle, broast-ish chicken breast, red rock maple butter, maple syrup

### SIDES

Fruit Bowl 7

Banana 2

Toast or Bagel 3

Meats 5

Applewood smoked bacon, smash sausage patty, picnic ham, Nova lox salmon

Caramel + Sea Salt Coffee Cake 6

Waffle 8

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DINNER

SERVED NIGHTLY

5 PM - 10 PM

## STARTERS

### Cheese & Charcuterie 19

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

### Red Rock Chicken Wings 16

Six crispy jumbo wings, signature red rock dry rub

### Tahini Roasted Carrots 15 (VG)(GF)

Pea tendrils, red pepper & walnut puree, lemon oil

## SOUPS & SALADS

### Verne's Chicken & Dumplings 8

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

### BelGioioso Burrata 16 (VG)(GF)

Honey roasted carrots, arugula, sumac vinaigrette, carrot top-walnut pesto

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DINNER

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5 PM - 10 PM

## ENTREES

### Classic Big Boy Burger\* 18

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

### Hanger Steak\* 41 (GF)

Hundred Acre Farms greens, grilled fruit,  
pickled red onion, pistachios, crumbled feta,  
honey champagne vinaigrette

### Pan Roasted North Road Salmon\*† 37

Kohlrabi & Gruyere au gratin, grilled  
broccolini, terragon dijon

### ARIA Trademark Chicken 28

Potato wedges, blistered green beans, honey butter

### Sweet Potato Pierogi 28 (VG)

Maitake mushrooms, sage brown butter, walnuts

## DESSERTS

### Dark Chocolate Cremeux 8 (VG)(GF)

Maple fudge, sea salt, pistachio ice cream

### Seasonal Tart 8 (VG)

Chantilly cream

### Bacon & Root Beer Pots de Creme 8 (GF)

Root beer & bacon caramel,  
Amarena cherries, sugared almonds

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