

WELCOME TO IN ROOM DINING

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\$5 Service Charge, 18% Gratuity and applicable state and local taxes will be added to all orders.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

NON-ALCOHOLIC BEVERAGES

HOT *Serves 1-2 Guests*

SEATTLE'S BEST COFFEE	12
HOT TEA	14
HOT CHOCOLATE	12

BOTTLED WATER

DASANI	5
FIJI 500ml	6
SAN PELLEGRINO 250ml	5
SMART WATER	7
COCONUT WATER	8

ENERGY

RED BULL <i>Regular or Sugar-Free</i>	7
MONSTER ENERGY DRINK	7

COLD

JUICE <i>Orange, Grapefruit, Cranberry, Apple, V8, Tomato or Pineapple</i>	5
FRESHLY SQUEEZED ORANGE JUICE	7
SODA 7.5 oz <i>Coke, Diet Coke, Sprite or Ginger Ale</i>	3
BOTTLED ICED TEA <i>Sweet or Unsweetened</i>	5
BOTTLED LEMONADE	5

SWEET

MILKSHAKES <i>Choice of: Vanilla, Chocolate or Strawberry</i>	9
FRESH FRUIT SMOOTHIES <i>Greek Yogurt, Raw Honey Choice of: Strawberry-Banana or Seasonal Berries</i>	10

BREAKFAST

Served 6am - 12pm

STARTERS

SEASONAL FRUIT & BERRIES 16

Sweetened Greek Yogurt

YOGURT PARFAIT 8

Greek Yogurt, Seasonal Berries, House Granola

ASSORTED CEREAL 5

Whole or 2% Milk

Choice of: Cheerios, Special K, Raisin Bran,

Fruit Loops, Frosted Flakes

Alternative Milks Available: Almond, Soy or Oat +2

Add: Sliced Bananas +3

Mixed Berries +5

FRESH FRUIT SMOOTHIES 10

Greek Yogurt, Raw Honey

Choice of: Strawberry-Banana or Seasonal Berries

BREAKFAST PASTRY 4

Choice of: Croissant, Chocolate Croissant,

Cheese Danish, Strawberry Danish

HOUSEMADE MUFFIN 4

Choice of: Blueberry, Corn, Banana Nut

BAGEL 4

Cream Cheese or Butter, Preserves, Jam

Choice of: Plain, Sesame, Everything

BREAKFAST

Served 6am - 12pm

EGGS *Served with breakfast potatoes and choice of white, wheat or rye toast*

3 EGGS YOUR WAY	18	STEAK & EGGS	36
<i>Choice of: Applewood Smoked Bacon, Pork Sausage, Pork Roll, Canadian Bacon, Turkey Sausage</i>		<i>Top Sirloin Steak, 3 Eggs Your Way</i>	
BUILD YOUR OWN 3 EGG OMELET	20	SEAFOOD FRITTATA	24
<i>Includes Any Three Selections</i>		<i>Shrimp, Lump Crab, Tomatoes, Fresh Herbs, Hollandaise Sauce</i>	
<i>Choice of: American, Gruyère, Feta, Mozzarella, Bacon, Pork Sausage, Onions, Peppers, Mushrooms, Tomatoes, Spinach</i>		LOX OMELET	21
<i>Additional Selections Each</i>	1.5	<i>Lox, Whipped Herb Cream Cheese, Chives</i>	
		NORTHERN OMELET	21
		<i>Sausage, Bacon, Peppers, Onions</i>	
		CORNED BEEF HASH	20
		<i>Cooked Crisp, 3 Eggs Your Way</i>	

BREAKFAST

Served 6am - 12pm

FAVORITES

BUTTERMILK PANCAKES (3) <i>Whipped Vanilla Butter, Maple Syrup</i>	17
<i>Add: Sliced Bananas, Strawberries, Blueberries or Chocolate Chips</i>	+3
FRENCH TOAST <i>Cinnamon Swirl Bread, Whipped Vanilla Butter, Maple Syrup</i>	19
SMOKED SALMON PLATE <i>Cream Cheese, Hardboiled Egg, Onions, Capers, Sliced Tomato, Cucumbers, Lemon, Bagel</i>	21

BREAKFAST SANDWICHES

CLASSIC BREAKFAST SANDWICH <i>Egg, Cheddar Cheese, Breakfast Potatoes</i> <i>Choice of: Applewood Smoked Bacon, Pork Sausage, Pork Roll or Turkey Sausage</i> <i>Choice of: Croissant, Bagel or Toast</i>	16
VEGETARIAN BREAKFAST WRAP <i>Egg Whites, Spinach, Feta, Flour Tortilla, Breakfast Potatoes</i>	16
BREAKFAST BURRITO <i>Scrambled Eggs, Peppers, Onions, Bacon, Sausage, Breakfast Potatoes, American Cheese, Flour Tortilla</i>	18

BREAKFAST

Served 6am - 12pm

BREAKFAST SIDES

BACON	6
PORK SAUSAGE	6
TURKEY SAUSAGE	5
CANADIAN BACON	5
PORK ROLL	5
CORNED BEEF HASH	5
BREAKFAST POTATOES	5
TOAST	3

Choice of: White, Wheat, Rye or English Muffin

ALL DAY DINING

Served 11am - 11pm

STARTERS

BUFFALO WINGS (6) <i>Bleu Cheese & Celery</i>	16
CRISPY CHICKEN FINGERS (6) <i>BBQ Sauce or Honey Mustard</i>	16
CHILLED JUMBO SHRIMP (6) <i>Dijon Aioli, Cocktail Sauce, Lemon</i>	29
CRAB COCKTAIL <i>Dijon Aioli, Cocktail Sauce, Lemon</i>	32
STEAMED PORK & SHRIMP DUMPLINGS (6) <i>Soy Ginger Dipping Sauce</i>	14
VEGETABLE SPRING ROLL (3) <i>Cabbage, Carrot, Mushroom, Sweet Chili Sauce</i>	10
CRISPY BACON SHRIMP ROLL (6) <i>Bacon, Shrimp, Sweet Honey Mayo</i>	14

SOUPS & SALADS

FRENCH ONION SOUP <i>Caramelized Onions, Crouton, Gruyère</i>	12
TOMATO BASIL SOUP <i>San Marzano Tomatoes, Cream</i>	9
GREEN SALAD <i>Field Greens, Tri Color Tomatoes, Cucumbers, Shaved Carrots, Fine Herbs, Dried Cranberries, Crumbled Goat Cheese, Champagne Vinaigrette</i>	14
CAESAR SALAD <i>Romaine Hearts, Garlic Crouton, Shaved Aged Parmesan</i>	17
Add: Grilled Chicken	+6
Chilled Shrimp (4)	+10

ALL DAY DINING

Served 11am - 11pm

SANDWICHES & BURGERS

Served with Lettuce, Tomato, Housemade Kettle Chips + Cole Slaw

GRILLED CHEESE 14

Thick Rustic Bread, Fontina & Cheddar Cheeses,
Garlic Herb Mayonnaise

Add: Tomato +2

Applewood Smoked Bacon +4

TRIPLE DECKER TURKEY CLUB 17

Roast Turkey, Applewood Smoked Bacon, Brioche Bread

CLASSIC BURGER 18

1/2 Lb. Brisket Burger, House Brined Pickle,
Choice of Cheese, Brioche Bun

Add: Avocado +4

Applewood Smoked Bacon +4

CRAB CAKE SANDWICH 26

Garlic Lemon Aioli, Brioche Bun

CRISPY CHICKEN SANDWICH 18

Garlic Herb Mayonnaise, Brioche Bun

CLASSIC PHILLY CHEESESTEAK 22

Shaved Ribeye, Steak Roll

Choice of: Provolone, American, Cheddar or
White Cheese Sauce

Add: Caramelized Onions +2

CRAVINGS

HOUSE-MADE 16" CHEESE PIZZA 18

Add: Pepperoni, Bacon, Pork Sausage, +2 each
Tomatoes, Peppers, Onions, Mushrooms

CHEESE QUESADILLA 12

Herb Tortilla, Mozzarella & Cheddar Cheeses, Sour Cream,
Pico de Gallo

Add: Chicken +6

Shaved Ribeye +8

Shrimp +10

Guacamole +4

ALL DAY DINING

Served 11am - 11pm

ENTRÉES

PASTA

CHICKEN PARMIGIANA 26
Parmesan-Asiago Breading, House Marinara, Linguine

GEMELLI PONTE VECCHIO 24
Romano Cheese, Cream, Pomodoro, Panchetta, Onions, Peas

LINGUINE & SAUSAGE 26
Pomodoro Sauce, Sweet Italian Sausage, Shaved Parmesan

SEAFOOD

SEARED LUMP CRAB CAKE BASILICO 36
Eastern Shore Style, Basil-Balsamic Aioli, Mashed Potatoes, Asparagus, Oven-Roasted Tomatoes

PAN ROASTED SALMON 32
Spinach Sautéed, Rice Pilaf, Basil Pesto Cream

BEEF & CHICKEN

ROSEMARY CHICKEN 26
10oz Chicken Breast, Natural Jus Lie, Rice Pilaf, Sauteéd Mushrooms, Fine Herbs

12 oz AGED NY STRIP 44
Mashed Potatoes, Asparagus, Roasted Garlic Demi
Add: Lump Crab Cake +22

8 oz FILET MIGNON 46
Mashed Potatoes, Asparagus, Roasted Garlic Demi
Add: Lump Crab Cake +22

ALL DAY DINING

Served 11am - 11pm

FAR EAST

FRIED RICE <i>Onions, Peas, Eggs</i>	17
GENERAL TSO'S CHICKEN <i>Battered Chicken, Broccoli, Carrots, Chili Flake, General Tso's Sauce, White Rice</i>	34
TOFU WITH VEGETABLES <i>Tofu, Broccoli, Carrots, Mushrooms, White Rice, Ginger Soy Sauce</i>	20
SHRIMP & BROCCOLI <i>Carrots, Brown Garlic Sauce, White Rice</i>	29

SIDES

ASPARAGUS	7
SPINACH SAUTÉE <i>Garlic, Olive Oil</i>	7
MASHED POTATOES	7
MACARONI & CHEESE	7
FRENCH FRIES	7

LATE NIGHT DINING

Served 11pm - 6am

SEASONAL FRUIT & BERRIES	16	FRENCH ONION SOUP	12
<i>Sweetened Greek Yogurt</i>		<i>Caramelized Onions, Crouton, Gruyère</i>	
BUILD YOUR OWN 3 EGG OMELET	20	CAESAR SALAD	17
<i>Breakfast Potatoes, Toast</i>		<i>Romaine Hearts, Garlic Crouton, Shaved Aged Parmesan</i>	
<i>Includes Any Three Selections</i>		<i>Add: Grilled Chicken</i>	+6
<i>Choice of: American, Gruyère, Feta, Mozzarella,</i>		<i>Chilled Shrimp (4)</i>	+10
<i>Bacon, Pork Sausage, Onions, Peppers,</i>			
<i>Mushrooms, Tomatoes, Spinach</i>		TRIPLE DECKER TURKEY CLUB	17
<i>Additional Selections Each</i>	1.5	<i>Roast Turkey, Applewood Smoked Bacon, Brioche Bread,</i>	
		<i>Housemade Kettle Chips, Cole Slaw</i>	
BUFFALO WINGS (6)	16	CLASSIC BURGER	18
<i>Bleu Cheese & Celery</i>		<i>1/2 Lb. Brisket Burger, House Brined Pickle,</i>	
CRISPY CHICKEN FINGERS (6)	16	<i>Choice of Cheese, Brioche Bun, Housemade Kettle Chips,</i>	
<i>BBQ Sauce or Honey Mustard</i>		<i>Cole Slaw</i>	
STEAMED PORK & SHRIMP DUMPLINGS (6)	14	<i>Add: Avocado</i>	+4
<i>Soy Ginger Dipping Sauce</i>		<i>Applewood Smoked Bacon</i>	+4
VEGETABLE SPRING ROLL (3)	10	HOUSE-MADE 16" CHEESE PIZZA	18
<i>Cabbage, Carrot, Mushroom, Sweet Chili Sauce</i>		<i>Add: Pepperoni, Bacon, Pork Sausage,</i>	+2 each
		<i>Tomatoes, Peppers, Onions, Mushrooms</i>	

LATE NIGHT DINING

Served 11pm - 6am

CHEESE QUESADILLA	12
<i>Herb Tortilla, Mozzarella & Cheddar Cheeses, Sour Cream, Pico de Gallo</i>	
<i>Add: Chicken</i>	+6
<i>Shaved Ribeye</i>	+8
<i>Shrimp</i>	+10
<i>Guacamole</i>	+4
CLASSIC PHILLY CHEESESTEAK	22
<i>Shaved Ribeye, Steak Roll, Housemade Kettle Chips, Cole Slaw</i>	
<i>Choice of: Provolone, American, Cheddar or White Cheese Sauce</i>	
<i>Add: Caramelized Onions</i>	+2

DESSERTS

Served 24 Hours

DARK SIDE OF THE MOON CAKE	9
<i>Dark Chocolate Fudge Cake, Chocolate Caramel Sauce, Chocolate Mousse</i>	
NY STYLE CHEESECAKE	9
LEMON BAR	9
<i>Lemon-Shortbread Crust</i>	
SUGAR FREE DESSERT	9
<i>Ask your operator for the daily Sugar Free selection!</i>	
ICE CREAM BOWL	7
<i>Vanilla, Chocolate, Strawberry</i>	

LIQUORS

VODKA

Absolut, 1L	90
Stolichnaya, 1L	90
Tito's Handmade, 1L	100
Belvedere, 1L	110
Ketel One, 1L	120
Grey Goose, 1L	125

GIN

Beefeater, 1L	90
Tanqueray, 1L	100
Bombay Sapphire, 1L	110
Hendrick's, 1L	120

TEQUILA

Jose Cuervo Gold 1L	85
Patrón Silver, 750mL	125
Patrón Reposado, 750mL	135
Patrón Añejo, 750mL	140
Casamigos Blanco, 750mL	150
Casamigos Reposado, 750mL	165
Casamigos Añejo, 750mL	180

RUM

Malibu Coconut, 1L	65
Bacardi Superior, 1L	75
Captain Morgan, 1L	90

LIQUORS

WHISKEY + BOURBON

Crown Royal, 1L	110
Jack Daniels, 1L	110
Makers Mark, 1L	120
Jameson Irish, 1L	120
Woodford Reserve, 1L	130
Blanton's Single Barrel, 1L	150
Angels Envy, 750mL	190

LIQUEURS

Kahlua, 1L	85
Sambuca Romano, 1L	90
Baileys, 1L	100
Cointreau, 1L	100

SCOTCH

Dewars, 1L	85
Johnnie Walker Black, 1L	120
Chivas 12 yr, 1L	125
Dalwhinnie, 750mL	160
Macallan 12 yr, 750mL	180
Glenfiddich 12 yr, 1L	170
Glenlivet 12 yr, 1L	175
Johnnie Walker Blue, 750mL	500

BEER SELECTION

DOMESTIC BEERS

BUD LIGHT	6
BUDWEISER	6
COORS LIGHT	6
MICHELOB ULTRA	6
YUENGLING LAGER	7

IMPORTED BEERS

CORONA	7
HEINEKEN	7
STELLA ARTOIS	7

HARD SELTZERS & CANNED COCKTAILS

WHITE CLAW <i>Lime, Black Cherry</i>	8
HIGH NOON <i>Assorted Flavors</i>	9

375mL LIQUORS

VODKA

Absolut	60
Ketel One	60

GIN

Beefeater Gin	45
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RUM

Bacardi Superior	40
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TEQUILA

Patrón Silver	85
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SCOTCH + WHISKEY

Jack Daniels	55
Jameson	65
Johnnie Walker Black	65

LIQUEURS

Baileys Irish Cream	55
Kahlua	45

WINE LIST

SPARKLING *750ml*

CAPOSALDO, PROSECCO BRUT, <i>Veneto, Italy 187ml, NV</i>	10
SYLTBAR, "IL CONCERTO" PROSECCO <i>Veneto, Italy, NV</i>	55
JEIO, PROSECCO ROSÉ, <i>Italy, NV</i>	48
PERRIER-JOUËT, GRAND BRUT, <i>Épernay, NV</i>	130
MOËT ET CHANDON, IMPERIAL BRUT, <i>Épernay, NV</i>	130
MOËT ET CHANDON, DOM PÉRIGNON, <i>Épernay, NV</i>	495
PIPER-HEIDSIECK 1785, BRUT, <i>France, NV</i>	80
VEUVE CLICQUOT, YELLOW LABEL, BRUT, <i>France, NV</i>	150
VEUVE CLICQUOT, ROSÉ, <i>France, NV</i>	175
MARTINI & ROSSI, ASTI SPUMANTE, <i>Italy 375 ml, NV</i>	18
MARTINI & ROSSI, ASTI SPUMANTE, <i>Italy, NV</i>	33

WINE LIST

WHITE

	GLS / BTL
VIETTI D'ASTI , MOSCATO, <i>Italy, 2020</i>	48
STE. MICHELLE, RIESLING, <i>Columbia Valley, 2016</i>	30
BARONE FINI, PINOT GRIGIO, <i>Alto Adige, Italy, 2019</i>	10 / 35
SANTA MARGHARITA, PINOT GRIGIO, <i>Alto Adige, Italy, 2019</i>	65
MATUA, SAUVIGNON BLANC, <i>Marlborough, NZ, 2020</i>	35
SONOMA-CUTRER, CHARDONNAY, <i>Sonoma County, 2019</i>	12 / 60
JORDAN, CHARDONNAY, <i>Sonoma County, 2015</i>	80
THE HESS COLLECTION, CHARDONNAY, <i>Napa, 2018</i>	45

ROSÉ

CAVES D'ESCLANS, WHISPERING ANGEL, <i>Côtes de Provence, NV</i>	57
MAISON NO. 9, <i>France, NV</i>	8 / 48
BERINGER, WHITE ZINFANDEL, <i>California, NV</i>	25

WINE LIST

RED

	GLS / BTL
ETUDE, PINOT NOIR, <i>California, 2016</i>	92
JOEL GOTT, PINOT NOIR, <i>California, 2018</i>	12 / 38
NOZZOLE CHIANTI CLASSICO, <i>Tuscany, Italy, 2017</i>	35
SKYFALL MERLOT, <i>Columbia Valley, Washington, 2017</i>	35
PROVENANCE, MERLOT, <i>California, 2016</i>	75
BENZIGER FAMILY, CABERNET SAUVIGNON, <i>Sonoma, California, 2018</i>	40
BERINGER, CABERNET SAUVIGNON, <i>"Knights Valley", California, 2017</i>	68
FRANCIS COPPOLA, CABERNET SAUVIGNON, <i>"Archimedes", Alexander Valley, 2013</i>	100
DRY CREEK VINEYARDS, CABERNET SAUVIGNON, <i>2018</i>	54
JORDAN, CABERNET SAUVIGNON, <i>Russian River Valley, 2016</i>	150