

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 5
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 |
| <i>Choice of: White, Wheat, Rye or English Muffin</i> | |

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 (5) <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

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> | |
| BUFFALO WINGS (6) | 16 | <i>Housemade Kettle Chips, Cole Slaw</i> | |
| <i>Bleu Cheese & Celery</i> | | CLASSIC BURGER | 18 |
| CRISPY CHICKEN FINGERS (6) | 16 | <i>1/2 Lb. Brisket Burger, House Brined Pickle,</i> | |
| <i>BBQ Sauce or Honey Mustard</i> | | <i>Choice of Cheese, Brioche Bun, Housemade Kettle Chips,</i> | |
| STEAMED PORK & SHRIMP DUMPLINGS (6) | 14 | <i>Cole Slaw</i> | |
| <i>Soy Ginger Dipping Sauce</i> | | <i>Add: Avocado</i> | +4 |
| VEGETABLE SPRING ROLL (3) | 10 | <i>Applewood Smoked Bacon</i> | +4 |
| <i>Cabbage, Carrot, Mushroom, Sweet Chili Sauce</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 TART | 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 |

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| | |
|---------------------|-----|
| 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 | 45 |
|-----------|----|

RUM

| | |
|------------------|----|
| Bacardi Superior | 40 |
|------------------|----|

TEQUILA

| | |
|---------------|----|
| Patrón Silver | 85 |
|---------------|----|

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 |
| SOMMARIVA PROSECCO <i>Veneto, Italy, NV</i> | 55 |
| JEIO, PROSECCO ROSÉ, <i>Italy, NV</i> | 48 |
| PERRIER-JOUËT, GRAND BRUT, <i>Épernay, NV</i> | 140 |
| MOËT ET CHANDON, IMPERIAL BRUT, <i>Épernay, NV</i> | 130 |
| MOËT ET CHANDON, DOM PÉRIGNON, <i>Épernay, NV</i> | 495 |
| PAUL GOERGE, PREMIER CRU A VERTUS, TRADITION BRUT, <i>France, NV</i> | 88 |
| 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, 2021</i> | 48 |
| STE. MICHELLE, RIESLING, <i>Columbia Valley, 2021</i> | 30 |
| BARONE FINI, PINOT GRIGIO, <i>Alto Adige, Italy, 2021</i> | 12 / 45 |
| SANTA MARGHARITA, PINOT GRIGIO, <i>Alto Adige, Italy, 2021</i> | 80 |
| FRENZY, SAUVIGNON BLANC, <i>Marlborough, NZ, 2022</i> | 35 |
| SONOMA-CUTRER, CHARDONNAY, <i>Sonoma County, 2021</i> | 15 / 60 |
| JORDAN, CHARDONNAY, <i>Sonoma County, 2019</i> | 80 |
| THE HESS COLLECTION, CHARDONNAY, <i>Napa, 2019</i> | 45 |

ROSÉ

| | |
|-----------------------------------------------------------------|---------|
| CAVES D'ESCLANS, WHISPERING ANGEL, <i>Côtes de Provence, NV</i> | 55 |
| MAISON NO. 9, <i>France, NV</i> | 12 / 48 |
| BERINGER, WHITE ZINFANDEL, <i>California, NV</i> | 25 |

WINE LIST

RED

| | GLS / BTL |
|-------------------------------------------------------------------------|-----------|
| 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> | 70 |
| DRY CREEK VINEYARDS, CABERNET SAUVIGNON, <i>2018</i> | 18 / 72 |
| JORDAN, CABERNET SAUVIGNON, <i>Russian River Valley, 2016</i> | 150 |