

# 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

SLICED FRUIT & BERRIES 16  
*Sweetened Greek Yogurt Dip*

YOGURT PARFAIT 8  
*Greek Yogurt, Seasonal Berries, House Granola*

ASSORTED CEREAL 5  
*Whole, 2%, Skim, Almond or Soy Milk*  
*Choice of: Cheerios, Special K, Raisin Bran,*  
*Fruit Loops, Frosted Flakes, Corn Flakes*

*Add: Sliced Bananas* +1

*Mixed Berries* +3

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,*  
*Chocolate Chip*

FRESH BAGEL 5  
*Cream Cheese or Butter, Preserves, Jam*  
*Choice of: Plain, Sesame, Everything,*  
*Cinnamon Raisin*

# BREAKFAST

*Served 6am - 12pm*

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

3 EGGS YOUR WAY 18  
*Choice of: Natural Smoked Bacon, Pork Sausage,  
Pork Roll, Canadian Bacon, Turkey Sausage*

BUILD YOUR OWN 4 EGG OMELET 20  
*Includes Any Three Selections  
Choice of: American, Gruyère, Feta, Mozzarella,  
Bacon, Pork Sausage, Onions, Peppers,  
Mushrooms, Tomatoes, Spinach*

*Additional Selections Each* 1.5

NORTHERN OMELET 21  
*Sausage, Bacon, Peppers, Onions*

STEAK & EGGS 36  
*Sirloin Top Steak, 3 Eggs Your Way*

CORNED BEEF HASH 21  
*Cooked Crisp, 3 Eggs Your Way*

## FAVORITES

BUTTERMILK PANCAKES (3) 17  
*Whipped Vanilla Butter, Maple Syrup*

*Add: Sliced Bananas, Strawberries,  
Blueberries or Chocolate Chips* +3

FRENCH TOAST 19  
*Cinnamon Swirl Bread, Whipped Vanilla Butter,  
Maple Syrup*

SMOKED SALMON PLATE 21  
*Cream Cheese, Hardboiled Egg, Onions, Capers,  
Sliced Tomato, Cucumbers, Lemon, Bagel*

# BREAKFAST

*Served 6am - 12pm*

## BREAKFAST SANDWICHES

CLASSIC BREAKFAST SANDWICH 16

*Egg, Cheddar Cheese, Breakfast Potatoes  
Choice of: Natural Smoked Bacon, Pork Sausage,  
Pork Roll or Turkey Sausage  
Choice of: Croissant, Bagel or Toast*

BREAKFAST FLATBREAD 19

*10" Flatbread Crust, Scrambled Eggs, Cheddar Cheese,  
Mozzarella, Bacon, Sausage, Peppers, Mushrooms,*

VEGETARIAN BREAKFAST WRAP 16

*Egg Whites, Spinach, Feta, Flour Tortilla,  
Breakfast Potatoes*

BREAKFAST BURRITO 18

*Scrambled Eggs, Peppers, Onions, Bacon, Sausage,  
Breakfast Potatoes, American Cheese, Flour Tortilla*

## BREAKFAST SIDES

NATURAL SMOKED 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 &amp; 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
VEGETABLE SPRING ROLL (5) <i>Cabbage, Carrot, Mushroom, Sweet Chili Sauce</i>	10

## SOUPS & SALADS

FRENCH ONION SOUP <i>Caramelized Onions, Crouton, Gruyère</i>	12
DAILY SOUP	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

GRILLED CHEESE 14

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

Add: Tomato +2

Natural Smoked Bacon +4

CLASSIC BURGER 18

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

Add: Natural Smoked Bacon or Avocado +4

CLASSIC PHILLY CHEESESTEAK 22

Shaved Ribeye, Steak Roll

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

Add: Caramelized Onions +2

GRILLED CHICKEN SANDWICH 18

Garlic Herb Aioli, Brioche Bun

TRIPLE DECKER TURKEY CLUB 17

Roast Turkey, Natural Smoked Bacon, Mayonnaise,  
Brioche Bread

### CRAVINGS

HOUSE-MADE 16" CHEESE PIZZA 18

San Marzano Tomatoes, Mozzarella Cheese

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

CHEESE QUESADILLA 12

Flour Tortilla, Mozzarella & Cheddar Cheeses, Sour Cream,  
Salsa

Add: Chicken +6

Shaved Ribeye +8

Shrimp +10

Guacamole +4

# DINNER

*Served 5pm - 11pm*

## ENTRÉES

*Beef, Chicken and Seafood Entrées Served with Choice of Two Sides*

### PASTA

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

PRIMA VERA 24  
*Penne, Olive Oil, Garlic, Shaved Parmesan, Garden Vegetables*

### BEEF & CHICKEN

12 oz AGED NY STRIP 44  
*Roasted Garlic Demi*

8 oz FILET MIGNON 46  
*Roasted Garlic Demi*

HERBED CHICKEN 26  
*10 oz. Chicken Breast, Shiitake & Button Mushrooms, Tomatoes, Natural Jus Lie, Fresh Herbs*

### SEAFOOD

CHESAPEAKE BAY CRAB CAKES 36  
*Eastern Shore Style, Zesty Lemon-Garlic Aioli*

PAN ROASTED SALMON 32  
*Lemon Butter Caper Sauce*

### SIDES

ASPARAGUS 7

SPINACH SAUTÉE 7  
*Garlic, Olive Oil*

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>	
3 EGGS YOUR WAY	18	CAESAR SALAD	17
<i>Choice of: Natural Smoked Bacon, Pork Sausage, Pork Roll, Canadian Bacon, Turkey Sausage</i>		<i>Romaine Hearts, Garlic Crouton, Shaved Aged Parmesan</i>	
BUILD YOUR OWN 4 EGG OMELET	20	<i>Add: Grilled Chicken</i>	+6
<i>Includes Any Three Selections</i>		<i>Chilled Shrimp (4)</i>	+10
<i>Choice of: American, Gruyère, Feta, Mozzarella, Bacon, Pork Sausage, Onions, Peppers, Mushrooms, Tomatoes, Spinach</i>		TRIPLE DECKER TURKEY CLUB	17
<i>Additional Selections Each</i>	1.5	<i>Roast Turkey, Natural Smoked Bacon, Mayonnaise, Brioche Bread</i>	
BUFFALO WINGS (6)	16	CLASSIC BURGER	18
<i>Bleu Cheese &amp; Celery</i>		<i>1/2 Lb. Brisket Burger, Pickle, Choice of Cheese, Brioche Bun, Housemade Kettle Chips</i>	
CRISPY CHICKEN FINGERS (6)	16	<i>Add: Avocado</i>	+4
<i>BBQ Sauce or Honey Mustard</i>		<i>Natural Smoked Bacon</i>	+4
VEGETABLE SPRING ROLL (3)	10		
<i>Cabbage, Carrot, Mushroom, Sweet Chili Sauce</i>			

## LATE NIGHT DINING

*Served 11pm - 6am*

HOUSE-MADE 16" CHEESE PIZZA	18
<i>San Marzano Tomatoes, Mozzarella Cheese</i>	
<i>Add: Pepperoni, Bacon, Pork Sausage,</i>	<i>+2 each</i>
<i>Peppers, Onions, Mushrooms</i>	
CHEESE QUESADILLA	12
<i>Flour Tortilla, Mozzarella &amp; Cheddar Cheeses, Sour Cream,</i>	
<i>Salsa</i>	
<i>Add: Chicken</i>	<i>+6</i>
<i>Shaved Ribeye</i>	<i>+8</i>
<i>Shrimp</i>	<i>+10</i>
<i>Guacamole</i>	<i>+4</i>
CLASSIC PHILLY CHEESESTEAK	22
<i>Shaved Ribeye, Steak Roll</i>	
<i>Choice of: Provolone, American, Cheddar or</i>	
<i>White Cheese Sauce</i>	
<i>Add: Caramelized Onions</i>	<i>+2</i>

## DESSERTS

*Served 24 Hours*

DARK SIDE OF THE MOON CAKE	9
<i>Dark Chocolate Fudge Cake, Chocolate Sauce,</i>	
<i>Seasonal Berries</i>	
NY STYLE CHEESECAKE	9
<i>Strawberry Sauce, Seasonal Berries</i>	
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

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### VODKA

Absolut, 1L	100
Tito's Handmade, 1L	120
Belvedere, 1L	160
Ketel One, 1L	135
Grey Goose, 1L	150

### GIN

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

### TEQUILA

Jose Cuervo Gold 1L	90
Patrón Silver, 750mL	130
Patrón Reposado, 750mL	145
Casamigos Blanco, 1L	160
Casamigos Reposado, 1L	175
Casamigos Añejo, 1L	190

### RUM

Malibu Coconut, 1L	80
Bacardi Superior, 1L	80
Captain Morgan, 1L	100

# LIQUORS

## WHISKEY + BOURBON

Crown Royal, 1L	110
Jack Daniels, 1L	110
Makers Mark, 1L	120
Jameson Irish, 1L	120
Woodford Reserve, 750mL	175
Blanton's Single Barrel, 750mL	165
Angels Envy, 750mL	190

## LIQUEURS

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

## SCOTCH

Dewars, 1L	90
Johnnie Walker Black, 1L	120
Chivas 12 yr, 1L	125
Macallan 12 yr, 750mL	180
Glenlivet 12 yr, 1L	175
Johnnie Walker Blue, 750mL	650

## COGNAC

Hennessy VS, 1L	150
Remy Martin VSOP, 1L	160
Hennessy XO, 750mL	450

## BEER SELECTION

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### DOMESTIC BEERS

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BUD LIGHT	7
BUDWEISER	7
COORS LIGHT	7
MICHELOB ULTRA	7
MILLER LITE	7
YUENGLING LAGER	8

### IMPORTED BEERS

CORONA	8
HEINEKEN	8
STELLA ARTOIS	8

### HARD SELTZERS & CANNED COCKTAILS

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

## 375mL LIQUORS

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### VODKA

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Ketel One 60

### RUM

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Bacardi Superior 45

### TEQUILA

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Patrón Silver 85

### SCOTCH + WHISKEY

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Jack Daniels 55

Johnnie Walker Black 65

### LIQUEURS

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Baileys Irish Cream 55

Kahlua 45

## WINE LIST

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### SPARKLING *750ml*

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CAPOSALDO, PROSECCO BRUT, <i>Veneto, Italy, 187ml, NV</i>	10
SOMMARIVA PROSECCO <i>Veneto, Italy, NV</i>	55
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>	525
EDOUARD BRUN & CIE, 'CUVÉE SPECIALE' BRUT, <i>France, NV</i>	88
VEUVE CLICQUOT, YELLOW LABEL, BRUT, <i>France, NV</i>	150
VEUVE CLICQUOT, YELLOW LABEL, BRUT, <i>France, 375ml, NV</i>	90
MARTINI & ROSSI, ASTI SPUMANTE, <i>Italy 375 ml, NV</i>	18
MARTINI & ROSSI, ASTI SPUMANTE, <i>Italy, NV</i>	40

## WINE LIST

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### WHITE

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	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>	44
SONOMA-CUTRER, CHARDONNAY, <i>Sonoma County, 2021</i>	15 / 60
THE HESS COLLECTION, CHARDONNAY, <i>Napa, 2019</i>	64

### ROSÉ

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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>	24



## WINE LIST

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### RED

	GLS / BTL
JOEL GOTT, PINOT NOIR, <i>California, 2018</i>	15 / 60
NOZZOLE, CHIANTI CLASSICO, <i>Tuscany, Italy, 2017</i>	50
SKYFALL MERLOT, <i>Columbia Valley, Washington, 2017</i>	56
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>	158
CAYMUS, CABERNET SAUVIGNON, <i>Napa Valley, NV</i>	275
ORIN SWIFT "THE PRISONER", RED BLEND, <i>St. Helena, California, NV</i>	135