

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	14
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 7am - 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 Scone

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 7am - 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 7am - 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 & 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 <i>Parmesan-Asiago Breading, House Marinara, Linguine</i>	26
PRIMA VERA <i>Penne, Olive Oil, Garlic, Shaved Parmesan, Garden Vegetables</i>	24

BEEF & CHICKEN

12 oz AGED NY STRIP <i>Roasted Garlic Demi</i>	44
8 oz FILET MIGNON <i>Roasted Garlic Demi</i>	46
HERBED CHICKEN <i>10 oz. Chicken Breast, Shiitake & Button Mushrooms, Tomatoes, Natural Jus Lie, Fresh Herbs</i>	26

SEAFOOD

CHESAPEAKE BAY CRAB CAKES <i>Eastern Shore Style, Zesty Lemon-Garlic Aioli</i>	36
PAN ROASTED SALMON <i>Lemon Butter Caper Sauce</i>	32

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 - 3am

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 & 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 - 3am

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 & 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

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

DOMESTIC BEERS

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

WHITE CLAW <i>Lime, Black Cherry</i>	8
HIGH NOON <i>Assorted Flavors</i>	9
SURFSIDE ICE TEA	9
ON THE ROCKS <i>Classic Margarita, Espresso Martini</i>	10

375mL LIQUORS

VODKA

Ketel One 60

RUM

Bacardi Superior 45

TEQUILA

Patrón Silver 85

SCOTCH + WHISKEY

Jack Daniels 55

Johnnie Walker Black 65

LIQUEURS

Baileys Irish Cream 55

Kahlua 45

WINE LIST

SPARKLING

CAPOSALDO, PROSECCO, *Italy 187 ml* 10

LA MARCA, PROSECCO, *Italy 375 ml* 25

VEUVE CLICQUOT, YELLOW LABEL, BRUT, *Épernay, France, 375ml* 90

SOMMARIVA PROSECCO *Veneto, Italy* 55

EDOUARD BRUN & CIE, 'CUVÉE SPECIALE' BRUT, *France* 88

MOËT ET CHANDON, IMPERIAL BRUT, *Épernay, France* 130

PERRIER-JOUËT, GRAND BRUT, *Épernay, France* 140

VEUVE CLICQUOT, YELLOW LABEL, BRUT, *Épernay, France* 150

DOM PÉRIGNON, BRUT, *Épernay, France* 525

WINE LIST

WHITE

	GLS / BTL
KIM CRAWFORD, SAUVIGNON BLANC, <i>Marlborough, NZ, 375 ml</i>	23
HEINZ EIFEL, RIESLING, <i>Mosel, Germany</i>	46
VIETTI D'ASTI, MOSCATO, <i>Italy</i>	48
ESK VALLEY, SAUVIGNON BLANC, <i>Marlborough, NZ</i>	49
BANFI, SAN ANGELO, PINOT GRIGIO, <i>Tuscany, Italy</i>	13 / 52
SANTA MARGHERITA, PINOT GRIGIO, <i>Alto Adige, Italy</i>	80
SONOMA-CUTRER, CHARDONNAY, <i>Sonoma County</i>	60
FAR NIENTE, CHARDONNAY, <i>Napa Valley</i>	150

ROSÉ

RUBENTIS, <i>Basque Country, Spain</i>	45
CAVES D'ESCLANS, WHISPERING ANGEL, <i>Côtes de Provence, France</i>	55

WINE LIST

RED

GLS / BTL

J. LOHR, SEVEN OAKS, CABERNET SAUVIGNON, *California, 375 ml*

19

MEIOMI, PINOT NOIR, *California, 375 ml*

26

TERRAZAS DE LOS ANDES, ALTOS DEL PLATA, MALBEC, *Mendoza, Argentina*

40

BENZIGER FAMILY, CABERNET SAUVIGNON, *Sonoma, California*

12 / 48

JOEL GOTT, PINOT NOIR, *California*

60

BERINGER, CABERNET SAUVIGNON, *"Knights Valley", California*

72

BELLE GLOS, BALADE, PINOT NOIR, *Sta. Rita Hills*

80

JORDAN, CABERNET SAUVIGNON, *Russian River Valley*

158

CAYMUS, CABERNET SAUVIGNON, *Napa Valley, NV*

275