

# 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	15
HOT TEA	14
HOT CHOCOLATE	12

## BOTTLED WATER

DASANI	5
FIJI 500ml	9
SAN PELLEGRINO 250ml	6
SMART WATER	7
COCONUT WATER	8

## ENERGY

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

## COLD

JUICE	6
<i>Orange, Grapefruit, Cranberry, Apple, Tomato or Pineapple</i>	
FRESHLY SQUEEZED ORANGE JUICE	7
SODA 7.5 oz	3
<i>Coke, Diet Coke, Sprite or Ginger Ale</i>	
BOTTLED ICED TEA	6
<i>Sweet, Unsweetened or Green</i>	
BOTTLED LEMONADE	6

## SWEET

MILKSHAKES	10
<i>Choice of: Vanilla, Chocolate or Strawberry</i>	
FRESH FRUIT SMOOTHIES	11
<i>Greek Yogurt, Agave</i>	
<i>Choice of: Strawberry, Banana, Strawberry-Banana, Seasonal Berries or Chocolate Peanut Butter Banana</i>	

# BREAKFAST

*Served 7am - 11am*

## STARTERS

SLICED FRUIT & BERRIES 19  
*Sweetened Greek Yogurt Dip*

ASSORTED CEREAL 5  
*Whole, 2%, Skim, Almond or Soy Milk*  
*Choice of: Cheerios, Special K, Fruit Loops, Frosted Flakes*  
*Add: Sliced Bananas +3*  
*Mixed Berries +3*

YOGURT PARFAIT 9  
*Greek Yogurt, Seasonal Berries, House Granola*

FRESH FRUIT SMOOTHIES 11  
*Greek Yogurt, Agave*  
*Choice of: Strawberry, Banana, Strawberry-Banana, Seasonal Berries or Chocolate Peanut Butter Banana*

PASTRY ASSORTMENT 24  
*Chef's Assortment of Banana Bread, Croissants & Danishes*

HOUSEMADE MUFFIN 6  
*Choice of: Blueberry, Corn or Chocolate Chip*

FRESH BAGEL 7  
*Cream Cheese or Butter, Preserves, Jam*  
*Choice of: Plain, Sesame, Everything, Cinnamon Raisin*

# BREAKFAST

*Served 7am - 11am*

<b>EGGS</b>	<i>Served with breakfast potatoes and choice of white, wheat, rye toast or English muffin</i>	
3 EGGS YOUR WAY		21
	<i>Choice of: Natural Smoked Bacon, Pork Sausage, Pork Roll, Canadian Bacon, Turkey Sausage</i>	
BUILD YOUR OWN 4 EGG OMELET		22
	<i>Includes Any Three Selections</i>	
	<i>Choice of: American, Gruyère, Feta, Mozzarella, Bacon, Pork Sausage, Onions, Peppers, Mushrooms, Tomatoes, Spinach</i>	
	<i>Additional Selections Each</i>	1.5
NORTHERN OMELET		22
	<i>Sausage, Bacon, Peppers, Onions</i>	
STEAK & EGGS		36
	<i>6 oz Filet Mignon, 3 Eggs Your Way</i>	
CORNED BEEF HASH		22
	<i>Cooked Crisp, 3 Eggs Your Way</i>	

# FAVORITES

BUTTERMILK PANCAKES (3)	17
<i>Whipped Vanilla Butter, Maple Syrup</i>	
<i>Add: Sliced Bananas, Strawberries, Blueberries or Chocolate Chips</i>	+3
FRENCH TOAST	21
<i>Cinnamon Swirl Bread, Whipped Vanilla Butter, Maple Syrup</i>	
SMOKED SALMON PLATE	24
<i>Cream Cheese, Hardboiled Egg, Onions, Capers, Sliced Tomato, Cucumbers, Lemon, Bagel</i>	

# BREAKFAST

Served 7am - 11am

## BREAKFAST SANDWICHES

CLASSIC BREAKFAST SANDWICH 18

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

BREAKFAST BURRITO 19

*Scrambled Eggs, Peppers, Onions, Bacon, Sausage,  
Cheddar Cheese, Flour Tortilla, Served with Breakfast Potatoes*

## 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 4

*Choice of: White, Wheat, Rye or English Muffin*

# ALL DAY DINING

*Served 11am - Close*

## STARTERS

CHILLED JUMBO SHRIMP (6) <i>Dijon Aioli, Cocktail Sauce, Lemon</i>	29
CRISPY CHICKEN FINGERS (6) <i>BBQ Sauce or Honey Mustard</i>	16
<b>MAD MUTZ</b> MOZZARELLA STICKS (5) <i>as on ABC's SHARK TANK</i> <i>Old-School Italian Rosemary Crust, House Marinara</i>	15
BUFFALO WINGS (6) <i>Bleu Cheese &amp; Celery</i>	18
VEGETABLE SPRING ROLL (5) <i>Cabbage, Carrot, Mushroom, Sweet Chili Sauce</i>	12

## SOUPS & SALADS

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

# ALL DAY DINING

Served 11am - Close

## SANDWICHES & BURGERS

Served with Housemade Kettle Chips

GRILLED CHEESE 14

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

Add: Tomato +2

Natural Smoked Bacon +4

CLASSIC BURGER 20

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

Add: Natural Smoked Bacon or Avocado +4

CLASSIC PHILLY CHEESESTEAK 22

Shaved Sirloin, Steak Roll

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

Add: Caramelized Onions +2

GRILLED CHICKEN SANDWICH 18

Garlic Herb Aioli, Lettuce, Tomato, Brioche Bun

TURKEY BLT 17

Roast Turkey, Natural Smoked Bacon, Mayonnaise,  
Lettuce, Tomato, Brioche Bread

Add: Avocado +4

## CRAVINGS

HOUSE-MADE 16" CHEESE PIZZA 22

San Marzano Tomatoes, Mozzarella Cheese

Add: Pepperoni, Bacon, Pork Sausage, +2 each

Peppers, Onions, Mushrooms

CHEESE QUESADILLA 14

Flour Tortilla, Pepper Jack & Cheddar Cheeses, Sour Cream,  
Salsa

Add: Chicken +6

Shaved Sirloin +8

Shrimp +10

Guacamole +4

# DINNER

*Served 5pm - 11pm*

## ENTRÉES

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

CHESAPEAKE BAY CRAB CAKES 36

*Eastern Shore Style, Zesty Lemon-Garlic Aioli*

PAN ROASTED SALMON 32

*Lemon Butter Caper Sauce*

HERBED CHICKEN 26

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

8 oz FILET MIGNON 46

*Roasted Garlic Demi*

12 oz CAB NY STRIP 44

*Roasted Garlic Demi*

SURF & TURF 68

*8 oz. Filet Mignon. Chesapeake Bay Crab Cake,  
Roasted Garlic Demi*

CHICKEN PARMIGIANA 32

*Parmesan-Asiago Breading, House Marinara, Linguine*

PRIMAVERA 26

*Penne, Olive Oil, Garlic, Shaved Parmesan,  
Garden Vegetables*

## SIDES

ASPARAGUS 10

SPINACH SAUTÉE 10

*Garlic, Olive Oil*

MASHED POTATOES 10

MACARONI & CHEESE 10

FRENCH FRIES 10

## DESSERTS

*Served 11am - Close*

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DARK SIDE OF THE MOON CAKE <i>Dark Chocolate Fudge Cake, Chocolate Sauce, Seasonal Berries</i>	11
NY STYLE CHEESECAKE <i>Strawberry Sauce, Seasonal Berries</i>	11
SUGAR FREE DESSERT <i>Ask your operator for the daily Sugar Free selection!</i>	11
ICE CREAM BOWL <i>Vanilla, Chocolate, Strawberry</i>	9

## LIQUORS

### VODKA

Absolut, 1L	100
Tito's Handmade, 1L	120
Belvedere, 1L	160
Ketel One, 375mL	60
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, 1L	140
Patrón Silver, 375mL	85
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, 375mL	55
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

BUDWEISER	8
COORS LIGHT	8
MICHELOB ULTRA	8
MILLER LITE	8
YUENGLING LAGER	9

## IMPORTED BEERS

CORONA	9
HEINEKEN	9
STELLA ARTOIS	9

## HARD SELTZERS & CANNED COCKTAILS

WHITE CLAW <i>Lime, Black Cherry</i>	10
HIGH NOON <i>Assorted Flavors</i>	10
SURFSIDE ICE TEA	10
ON THE ROCKS <i>Classic Margarita, Espresso Martini 375ml</i>	27

## WINE LIST

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### SPARKLING

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CAPOSALDO, PROSECCO, *Italy 187 ml* 10

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LA MARCA, PROSECCO, *Italy 375 ml* 32

ROEDERER ESTATE, BRUT, *Anderson Valley, 375ml* 45

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SOMMARIVA PROSECCO *Veneto, Italy* 60

ROEDERER ESTATE, SPECIAL CUVEE, BRUT, *France* 80

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

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### WHITE

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	BTL
KIM CRAWFORD, SAUVIGNON BLANC, <i>Marlborough, NZ, 375 ml</i>	23
J. LOHR RIVERSTONE, CHARDONNAY, <i>Monterey, California, 375 ml</i>	22
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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>	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

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

## WINE LIST

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### RED

	BTL
J. LOHR, SEVEN OAKS, CABERNET SAUVIGNON, <i>California, 375 ml</i>	19
MEIOMI, PINOT NOIR, <i>California, 375 ml</i>	26
J LOHR, MERLOT, <i>California, 375 ml</i>	26
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TERRAZAS DE LOS ANDES, ALTOS DEL PLATA, MALBEC, <i>Mendoza, Argentina</i>	40
BENZIGER FAMILY, CABERNET SAUVIGNON, <i>Sonoma, California</i>	48
JOEL GOTT, PINOT NOIR, <i>California</i>	60
SWANSON, MERLOT, <i>Napa Valley, California</i>	72
BERINGER, CABERNET SAUVIGNON, <i>"Knights Valley", California</i>	72
BELLE GLOS, BALADE, PINOT NOIR, <i>Sta. Rita Hills</i>	80
JORDAN, CABERNET SAUVIGNON, <i>Russian River Valley</i>	158
CAYMUS, CABERNET SAUVIGNON, <i>Napa Valley, NV</i>	275