



# IN ROOM DINING - BREAKFAST

Served Daily from 6AM to 11AM

## MAINS

<b>Continental Breakfast</b>	<b>18</b>	<b>Quinoa &amp; Eggs</b>	<b>18</b>
Choice of Croissant, Danish or Muffin with Preserves and Butter Choice of Fresh Fruit or Yogurt Choice of Juice, Coffee or Tea		Avocado, Cherry Tomato, Baby Kale, Corn and Two Poached Eggs	
<b>L.A. Breakfast</b>	<b>22</b>	<b>Egg White Frittata</b>	<b>18</b>
Two Eggs Cooked to Your Preference* Bacon, Sausage, Potato Hash Coffee, Tea or Juice		Spinach, Mushroom, Tomatoes Goat Cheese, Onions	
<b>Three Egg Omelet, Your Way</b>	<b>20</b>	<b>Cinnamon Swirl French Toast</b>	<b>18</b>
<i>(Available with Egg Whites Upon Request)</i> <b>Select Four Toppings   Additional Toppings \$1 Each</b> Ham, Bacon, Sausage, Bell Peppers, Onions, Mushrooms, Tomato, Cheddar & Jack Cheese		Farmer's Market Berries with Melba Sauce & Syrup	
<b>Huevos Rancheros</b>	<b>19</b>	<b>Buttermilk Pancakes</b>	<b>16</b>
Eggs Your Way*, Corn Tortillas, Salsa Ranchera Refried Pinto Beans, Guacamole, Queso Fresco Pico de Gallo, Sour Cream		Choice of Plain, Chocolate Chip or Blueberry with Powdered Sugar, Butter & Syrup	
<b>Eggs Benedict</b>		<b>Waffle</b>	<b>17</b>
Two Poached Eggs, English Muffin, Hollandaise served with Potato Hash		Organic Strawberries, Whipped Cream, Syrup	
<b>Fra'Mani Rosemary Ham</b>	<b>18</b>	<b>Egg White Frittata</b>	<b>18</b>
<b>Smoked Salmon</b>	<b>20</b>	Spinach, Mushroom, Tomatoes Goat Cheese, Onions	
<b>Spinach, Garlic &amp; Parmigiano</b>	<b>18</b>	<b>Smoked Salmon &amp; Bagel</b>	<b>21</b>
		Cucumber, Red Onion, Capers, Arugula Heirloom Tomato, Cream Cheese	

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especially if you have certain medical conditions.*



# BREAKFAST

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## CEREAL / FRUIT / YOGURT / BAKERY

<b>Seasonal Fruit</b>	<b>12</b>	<b>Yogurt</b>	<b>5</b>
Farmer's Market Berries			
<b>Berry Yogurt Parfait</b>	<b>12</b>	<b>Toast</b>	<b>5</b>
Greek Yogurt, House Made Granola, Almonds		White, Wheat, Rye, Sourdough English Muffin, Plain Bagel	
<b>Oatmeal</b>	<b>11</b>	<b>Bakery</b>	<b>6</b>
Brown Sugar, Sliced Almonds, California Raisins, Warm or Cold Milk		Selection of Two: Croissant, Muffin, Danish	
<b>Cold Cereals</b>	<b>10</b>		
Choice of Milk			

## MORNING BEVERAGES

<b>Smoothie (14 oz)</b>	<b>8</b>	<b>All Natural Orange or Grapefruit Juice</b>	<b>5</b>
<ul style="list-style-type: none"> <li>• Strawberry, Banana &amp; Yogurt</li> <li>• Triple Berry Blend</li> <li>• Green Apple, Kale, Spinach, Cucumber, Celery &amp; Orange Juice</li> </ul>		<b>Apple, Cranberry, V8 or Tomato Juice</b>	<b>5</b>
<b>Cappuccino or Latte</b>	<b>6</b>	<b>Selection of Teas</b>	<b>10</b>
<b>Espresso</b>	<b>5</b>	<b>Freshly Brewed Coffee</b>	<b>12</b>
		<b>Milk (Whole, 2%, Nonfat, Soy)</b>	<b>5</b>

## SIDES

<b>Chicken Apple Sausage</b>	<b>6</b>	<b>Potato Hash</b>	<b>6</b>
<b>Naturally Cured Bacon</b>	<b>6</b>	<b>Breakfast Potatoes</b>	<b>5</b>
<b>One Egg, Any Style*</b>	<b>4</b>		

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# IN ROOM DINING - LUNCH

Served Daily from 11AM to 3:30PM

## STARTERS | SHARES

<b>Chicken Wings</b>	<b>12</b>	<b>Margherita Flatbread</b>	<b>14</b>
Korean BBQ or Buffalo Hot Sauce		Fresh Mozzarella, Basil	
		San Marzano Tomato Sauce	
<b>Burrata Cheese &amp; Heirloom Tomatoes</b>	<b>14</b>	<b>Sausage &amp; Mushroom Flatbread</b>	<b>16</b>
Petit Basil, Balsamic Reduction		Mozzarella, Truffle Oil	
<b>Popcorn Shrimp</b>	<b>15</b>	Caramelized Onion, Cherry Tomato	
Sriracha Aioli, Sesame Seeds, Petit Cilantro		<b>BBQ Chicken Flatbread</b>	<b>16</b>
<b>Quesadilla</b>	<b>12</b>	Big John's Cajun Cheddar, Mozzarella	
Vella Jack & Tillamook Cheddar		Caramelized Onion, Cilantro	
Fire Roasted Peppers & Onions, Guacamole			
Jalapeño Toreado, Pico de Gallo, Sour Cream			
<b>Add Chicken</b>	<b>6</b>		
<b>Add Steak*</b>	<b>9</b>		

## SOUPS | SALADS

<b>French Onion Soup</b>	<b>10</b>	<b>Caesar</b>	<b>12</b>
Gruyere Cheese, Croutons		Cherry Tomatoes, Croutons	
<b>Chicken Tortilla Soup</b>	<b>9</b>	Parmigiano Dressing	
Avocado, Queso Fresco, Tortilla Strips		<b>Farmers Market Greens</b>	<b>12</b>
<b>Roasted Tomato-Fennel Soup</b>	<b>9</b>	Cucumber, Cherry Tomato, Carrots	
Petit Basil		Radish, Balsamic Vinaigrette	
		<b>Iceberg Wedge</b>	<b>12</b>
		Red Onion, Tomato, Blue Cheese	
		Bacon, Avocado	
		<b>Cobb Salad</b>	<b>19</b>
		Chicken Breast, Blue Cheese, Bacon	
		Egg, Avocado, Tomato	
		Blue Cheese Dressing	

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# LUNCH

Served Daily from 11AM to 3:30PM

## BETWEEN BREAD

*Served with Choice of Fries, Sweet Potato Fries, Soup, House Salad or Fruit*

<b>Chicken Pesto</b>	<b>17</b>	<b>Cheeseburger *</b>	<b>18</b>
Provolone, Avocado, Tomato, Arugula Caramelized Onion on Ciabatta		Grass Fed Beef, Tomato, Lettuce, Aioli Caramelized Onions, Choice of Cheese on Brioche Bun	
<b>Club</b>	<b>17</b>	<b>Additional Items \$2 each</b>	
Smoked Turkey, Bacon, Brie Cheese Tomato, Lettuce, Basil Mayo on Wheat Bread		Bacon, Avocado, Fried Egg, Sautéed Mushrooms	
		<b>Portobello Burger</b>	<b>17</b>
		Avocado, Lettuce, Tomato, Grilled Onion Basil Aioli, Choice of Cheese on Wheat Bun	

## MAINS

<b>Chicken Fusilli</b>	<b>22</b>	<b>Steak Frites*</b>	<b>30</b>
Artisanal Pasta, Mushrooms, Kale Parmigiano Sauce		New York Steak, Truffle-Parmesan Fries Haricot Vert, Chimichurri	
<b>Hand Rolled Garganelli Pasta</b>	<b>26</b>	<b>Chicken Paillard</b>	<b>22</b>
Merlot Braised Beef Short Rib Ragout Asiago Cheese <i>(Gluten Free Pasta Available Upon Request)</i>		Dijon, Arugula, Tomato, Citrus, Red Onion Parmigiano, Balsamic Glaze	
<b>Salmon*</b>	<b>30</b>	<b>Crispy Chicken Strips</b>	<b>20</b>
Red Quinoa, Kale, Grilled Corn, Peas Sweet Peppers, Edamame Tumeric Citrus Sauce, Radish-Apple Slaw		French Fries, BBQ Sauce	

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# IN ROOM DINING - DINNER

Served Daily from 3:30PM to 11PM

## STARTERS | SHARES

<b>Burrata Cheese &amp; Heirloom Tomatoes</b>	<b>14</b>	<b>Pear Salad</b>	<b>14</b>
Petit Basil, Balsamic Reduction		Bermuda Triangle Goat Cheese	
<b>Mussels</b>	<b>15</b>	Organic Greens, Candied Pecans	
Vermouth Broth, Chorizo, Grilled Ciabatta		<b>Grapefruit &amp; Avocado Salad</b>	<b>14</b>
<b>Caesar Salad</b>	<b>14</b>	Wild Arugula, Cherry Tomato, Almonds	
Cherry Tomatoes, Croutons		Citrus Poppy Seed Dressing	
Parmigiano Dressing		<b>Cobb Salad</b>	<b>19</b>
<b>Add Chicken</b>	<b>7</b>	Chicken Breast, Blue Cheese, Bacon, Egg	
<b>Add Shrimp</b>	<b>10</b>	Avocado, Tomato, Blue Cheese Dressing	

## SANDWICHES | BURGERS

*Served with Choice of Fries, Sweet Potato Fries, Soup, House Salad or Fruit*

<b>Chicken Pesto</b>	<b>17</b>	<b>Cheeseburger *</b>	<b>18</b>
Provolone, Avocado, Tomato, Arugula		Grass Fed Beef, Tomato, Lettuce, Aioli	
Caramelized Onion on Ciabatta		Caramelized Onions, Choice of Cheese	
<b>Club</b>	<b>17</b>	on Brioche Bun	
Smoked Turkey, Bacon, Brie Cheese		<b>Additional Items \$2 each</b>	
Tomato, Lettuce, Basil Mayo on Wheat Bread		Bacon, Avocado, Fried Egg, Sautéed Mushrooms	
<b>Salmon BLT*</b>	<b>24</b>	<b>Portobello Burger</b>	<b>17</b>
Bacon, Lettuce, Tomato		Avocado, Lettuce, Tomato, Grilled Onion	
Citrus Dill Aioli on Sourdough Bread		Basil Aioli, Choice of Cheese on Wheat Bun	
		<b>New York Steak*</b>	<b>24</b>
		Swiss, Arugula, Roasted Tomato	
		Caramelized Onions, Chimichurri	
		on Schiacciata	

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# DINNER

Served Daily from 3:30PM to 11PM

## PIZZA

<b>Margherita</b>	<b>16</b>	<b>Vegetarian</b>	<b>17</b>
Fresh Mozzarella, Basil San Marzano Tomato Sauce		Artichokes, Mushrooms, Peppers Onions, Roasted Tomatoes Pesto, Mozzarella	
<b>Sausage &amp; Mushroom</b>	<b>17</b>	<b>BBQ Chicken</b>	<b>17</b>
Mozzarella, Truffle Oil, Cherry Tomatoes Caramelized Onions		Big John's Cajun Cheddar, Mozzarella Caramelized Onions, Cilantro	
<b>Pepperoni</b>	<b>16</b>		
Mozzarella, Tomato Sauce			

## MAINS

<b>Chicken Fusilli</b>	<b>22</b>	<b>Organic Chicken Breast</b>	<b>29</b>
Artisanal Pasta, Mushrooms, Kale Parmigiano Sauce		Grilled Corn, Edamame & Chicken Sausage Succotash Polenta, Rosemary Jus	
<b>Hand Rolled Garganelli Pasta</b>	<b>26</b>	<b>Citrus Chicken</b>	<b>26</b>
Merlot Braised Beef Short Rib Ragout Asiago Cheese <i>(Gluten Free Pasta Available Upon Request)</i>		Vegetable Stir Fry, Steamed Rice	
<b>Salmon*</b>	<b>30</b>	<b>Crispy Chicken Strips</b>	<b>20</b>
Red Quinoa, Kale, Grilled Corn, Peas Sweet Peppers, Edamame Turmeric Citrus Sauce, Radish-Apple Slaw		French Fries, BBQ Sauce	
<b>Miso Glazed Chilean Seabass*</b>	<b>42</b>	<b>Filet of Natural Beef*</b>	<b>38</b>
Forbidden Rice, Mushroom Medley Edamame, Citrus, Piquillo-Ginger Emulsion		Porcini-Truffle Polenta, Asparagus Baby Squash & Carrots, Alba Mushrooms Cabernet Jus	

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# DESSERTS & BEVERAGES

## DESSERTS (Served daily 11AM to 11PM)

<b>Tiramisu</b>	9	<b>Vanilla Spiced Cheesecake</b>	9
Mascarpone Mousse, Ladyfingers, Espresso		Berry Salsa, Raspberry Coulis	
<b>Chocolate Caramel Lava Cake</b>	9	<b>Gelato &amp; Sorbet</b>	7
Chocolate Paint, Chantilly Cream		Ask for Today's Flavors	
<b>Crème Brule</b>	9	(Served 3:30PM – 11PM Only)	
Vanilla Bean, Turbinado Sugar			

## BEVERAGES

<b>Pot of Coffee (4 Cups)</b>	12	<b>Milk</b>	5
Regular   Decaffeinated		Whole   2%   Nonfat   Soy	
<b>Pot of Tea (4 C ups)</b>	10	<b>Iced Tea</b>	4
<b>All Natural Orange or Grapefruit Juice</b>	5	<b>Lemonade</b>	5
<b>Apple, Cranberry, V8 or Tomato Juice</b>	5	<b>Soft Drinks</b>	5
<b>Espresso</b>	5	<b>Bottled Water (Small)</b>	5
<b>Cappuccino or Latte</b>	6	Still   Sparkling	
		<b>Bottled Water (Large)</b>	8
		Still   Sparkling	

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# LATE NIGHT

Served Daily from 11PM to 6AM

## HOT ITEMS

**Soup of the Night**

**12**

**Classic Meat Lasagna**

**22**

Served with Organic Green Salad  
and Balsamic Vinaigrette

## COLD ITEMS

**Citrus Marinated Chicken Caesar**

**20**

Heirloom Cherry Tomato, Croutons  
Parmigiano Dressing

**Cobb Salad (gluten free)**

**22**

Chicken Breast, Blue Cheese, Bacon  
Avocado, Farm Egg, Tomato  
Blue Cheese Dressing

**Club Sandwich**

**19**

Smoked Turkey, Bacon, Brie Cheese  
Tomato, Lettuce, Basil, Mayo  
on Sliced Whole Wheat Bread  
Served with house made chips

**Marinated Portabella Mushroom  
Sandwich (vegetarian)**

**19**

Mozzarella, Tomato, Lettuce, Basil, Pesto  
on Ciabatta Bread  
Served with house made chips

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# KIDS MENU

## BREAKFAST (Daily from 6:30AM to 11AM)

*All breakfasts served with choice of juice or milk*

<b>One Egg, Your Way*</b> Bacon or Sausage, Hash Brown	<b>14</b>	<b>Cinnamon Swirl French Toast</b> Farmer's Market Berries with Melba Sauce & Syrup	<b>14</b>
<b>Buttermilk Pancakes</b> Fresh Berries, Powdered Sugar, Butter, Syrup	<b>14</b>		

## ALL DAY DINING (Daily from 11AM to 11PM)

*All meals served with choice of juice or milk*

<b>Tomato-Fennel Soup</b>	<b>6</b>	<b>2 Junior Cheeseburgers*</b> with French Fries	<b>13</b>
<b>Caesar Salad</b> Parmesan, Croutons	<b>10</b>	<b>Grilled Cheese Sandwich</b> French Fries or Tomato-Fennel Soup	<b>13</b>
<b>Spaghetti</b> Choice of Butter & Parmesan or Tomato Sauce	<b>13</b>	<b>Cheese Pizza</b>	<b>11</b>
<b>Crispy Chicken Tenders</b> French Fries or Steamed Broccoli BBQ Sauce	<b>13</b>	<b>Pepperoni Pizza</b>	<b>11</b>

## DESSERT (Daily from 11AM to 11PM)

<b>Fruit Salad</b> Berries	<b>8</b>	<b>Chocolate Cake</b> Berry Sauce, Whipped Cream Fresh Strawberry	<b>9</b>
<b>2 Cookies with a Glass of Milk</b>	<b>7</b>		

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