

In-Room Dining

BREAKFAST

6AM - 11AM

COMPLETE BREAKFAST

The Continental 21 VG, GF*

Choice of fresh orange or grapefruit juice VG, GF*
Choice of basket of house made bakeries or toast, butter, honey & fruit preserves
Choice of freshly-brewed coffee, decaffeinated coffee or herbal teas

The American 28 GF*

Choice of fresh orange or grapefruit juice
Two country fresh eggs, any style
Choice of chicken apple sausage, bacon or turkey bacon
Roasted baby red potatoes and toast
Choice of freshly-brewed coffee, decaffeinated coffee or herbal teas

The Spa 32 VG, GF*

Choice of banana-raspberry, pineapple-kiwi-mint or mango-papaya smoothie
Choice of bran muffin or wheat toast
Nonfat Greek yogurt parfait, fresh fruit plate
Choice of freshly-brewed coffee, decaffeinated coffee or herbal teas

HEALTHY STARTERS

Plate of Seasonal Sliced Fruit And Fresh Berries 20 VG

Banana bread, choice of cottage cheese or yogurt

Cereals 10 VG, GF*

Raisin Bran, Special K, Frosted Flakes, Shredded Wheat, Corn Flakes, Rice Krispies or Cheerios
Whole, Skim or 2% Milk
Served with fresh berries or sliced bananas +3

Steel-Cut Oats 12 v

Golden raisins, berries, brown sugar

Fruit & Yogurt

Smoothies 14 VG, GF

Banana-Raspberry | Pineapple-Kiwi-Mint
Mango-Papaya

Nonfat Greek

Yogurt Parfait 15 VG

Vanilla bean, granola, berries

Bowl of Assorted

Fresh Berries 12 VG, GF

Half Grapefruit 10 v, GF

BEVERAGES

La Colombe Coffee | Regular or Decaf

Tea Leaves Hot Tea

Fresh Orange or Grapefruit Juice

Tomato, V8, Apple or Cranberry Juice

Milk Whole, 2%, Non-Fat, Soy, Oat or Almond

small pot 14 / large pot 18

small pot 12/ large pot 16

small 6 / large 7

small 6 / large 7

small 5 / large 6

*These items are served cooked to order and can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 17.8% is charged as a gratuity and is distributed to Resort employees. Resort fees to cover administrative and discretionary costs include a \$4 delivery charge and 5.2% service charge.

V = Vegan VG = Vegetarian GF = Gluten-Free GF* = Gluten-Free Upon Request

SPECIALTIES

Brioche French Toast VG

Caramelized apples

22

Almond Milk Pancakes VG

Caramelized banana,
roasted almonds

21

Smoked Salmon GF*

Toasted bagel, cream cheese,
tomato, onion, capers

27

EGGS & OMELETS

Served with toasted bread and
roasted baby red potatoes

Two Eggs, Any Style 20 GF

Choice of chicken apple sausage,
bacon or turkey bacon

Country Fresh

Three Egg Omelet 24 GF

(Eggbeaters or Egg Whites Available)

Mushroom fricassee, green onion,
spinach, french ham, cheddar or goat
cheese

Quiche Lorraine 16

Gruyere cheese, turkey bacon,
egg custard

KIDS' MENU

French Toast 9 VG

Irish Oatmeal 8 VG

Fresh fruit

Assorted Cold Cereal 7 VG

Strawberries or bananas

Silver Dollar Pancakes 9 VG

Fresh berries

Fresh Fruit Cup 6 GF

BAKERIES & BREADS

Toasted Bagel 6 VG

Cream cheese

Toast 5 VG, GF*

Selection of White, Whole Wheat, Seven
Grain, Rye or Cinnamon Raisin Toast or
English muffin with fruit preserves

Morning Bakeries VG

Croissant 6

Blueberry Muffin 6

Pain au Chocolat 7

Sticky Cinnamon

Bun 6

SIDES

Applewood Smoked Bacon 7

Chicken Apple Sausage 7

Canadian Bacon 7

Turkey Bacon 7

Roasted Baby Red Potatoes 6 VG

Seasonal Fruit 9 v

Pet Protein Bowl 15

Five ounces of beef or chicken, farro
grains & mixed steamed vegetables

Place Your Order

To order, dial 4051 or
scan this QR code



In-Room Dining

ALL DAY

11AM - 11PM

SOUPS & SALADS —

Chicken Soup 10 GF*
Carrots, celery, egg noodles

Organic Field
Greens Salad 15 VG, GF
Fuji apple, pecan, lemon oil vinaigrette

Chopped Asian
Chicken Salad 25
Napa cabbage, tender lettuce, crisp wonton, ginger, sesame, soy vinaigrette

Green Goddess
Caesar Salad 17 VG, GF
Romaine, shaved broccoli and sprouts, shaved Parmesan

Add Grilled Chicken 9, Salmon 11, Shrimp 16

PIZZA & PASTA —

Tagliatelle 28
Bolognese, shaved Parmesan

10" Margarita Pizza 20 VG, GF*
Tomato, buffalo mozzarella

BEVERAGES —

Coke, Diet Coke, Sprite 5
Lemonade, Iced Tea Glass 5 / Pitcher 14
Red Bull Energy Drink or Sugar Free 6

BEERS —

IMPORT | DOMESTIC | LOCAL

Amstel Light	9
Corona Extra	9
Miller Lite	9
State 48 Mango Wheat	10
Huss Desert Sage IPA	10
Heineken 0.0 Non-Alcoholic	8

DESSERTS —

Pint of the Grateful
Spoon Gelato 22 GF
Choice of vanilla, chocolate, butter pecan or strawberry. Choice of whipped cream, chocolate sauce, sugar cookie toppings.

Banana Cheesecake 16
Vanilla banana cheesecake, banana foster sauce, roasted bananas, caramel popcorn

Carrot Cake 16
Carrot ginger chutney, candied pecans

SANDWICHES —

Sandwiches are served with choice of French fries or mixed greens

Crispy Chicken
Ranch Wrap 22 GF*
Mozzarella, cilantro

Grilled Vegetable
Antipasto 19 V, GF
Balsamic and citrus marinated vegetables, Ezekiel bread

Grilled Certified
Angus Burger 26 GF*
Brioche bun, lettuce, tomato, red onion and pickle with choice of cheese

KIDS' ENTRÉES —

Macaroni and Cheese 10
Choice of Roast Turkey or Parisian Ham

7" Cheese &
Pepperoni Pizza 12 VG

Spaghetti Bolognese 10

Crispy Chicken Fingers 12
French fries

Pet Protein Bowl 15

Five ounces of beef or chicken, farro grains & mixed steamed vegetables

WINES —

Champagne & Sparkling

Chandon Brut Classic, Sparkling Wine, CA	16/65
Gruet, Méthode Champenoise, Brut Rosé, NM	15/60
Riondo, Prosecco, Spumante DOC, IT	15/60
Moët & Chandon Imperial Brut, Champagne, Epernay, FR	150
Veuve Clicquot, Yellow Label, Champagne, Reims, FR	170
Moët Chandon, 'Dom Perignon,' Brut, Champagne, 2010, FR	550
Veuve Clicquot, NV Brut Rosé, Champagne, Reims, FR	190

White

Terlato Family, Pinot Grigio, Colli Orientali del Friuli DOC, IT	22/33/95
Craggy Range, Sauvignon Blanc, Marlborough, NZ	16/24/65
Cloudy Bay, Sauvignon Blanc, Marlborough, NZ	80
Don Olegario, Albarino, Rias Baixas, SP	70
Sanford, Chardonnay, Sta. Rita Hills, CA	18/26/75
Cakebread Cellars, Chardonnay, Napa Valley, CA	120
Château d'Esclans, Whispering Angel, Rosé, Provence, FR	17/25/70

Red

Ponzi Vineyards, Tavola, Pinot Noir, Willamette Valley, OR	20/30/85
Bergström, Cumberland Rsv., Pinot Noir, OR	85
Ferrari-Carano, Merlot, Sonoma County, CA	19/28/80
Bodega Norton Reserva, Malbec, Mendoza, ARG	70
Daou Vineyards, Cabernet Sauvignon, Paso Robles, CA	22/33/95
Justin, Isosceles, Red Blend, Paso Robles, CA	90
The Prisoner, Red Blend, Napa Valley, CA	120

ENTRÉES

Atlantic Salmon 36
Balsamic cipollini onions, roasted fingerling potatoes, horseradish cream

Lemon Thyme Oven
Roasted Half-Chicken 34
Yukon gold mashed potatoes, green beans

Steak Frites 45 GF*
8oz top sirloin, green peppercorn sauce, french fries

KIDS' SANDWICHES

Sandwiches are served with your choice of french fries or fruit cup

Grilled American
Cheese Sandwich 10 VG, GF*

Kids' Hamburger or
Cheeseburger 13 GF*

Peanut Butter and Jelly 10 VG, GF*

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