



RESORT
IN-ROOM
DINING

BREAKFAST COCKTAILS

Bloody Mary	18
Screwdriver	18
Greyhound	18
Mimosa	18
J.P. Chanet	18
Bellini	18

SOFT DRINKS, ENERGY DRINKS & MIXERS

Coke, Diet Coke, Coke Zero, Canada Dry, Fanta Each 6 Pack Case	7 35 70
Fever Tree Ginger Ale, Club Soda, Tonic Water, Red Bull Each Case	9 180
Powerade	12
Fiji / San Pellegrino Small Large 6 Pack Small 6 Pack Large	9 12 35 50

COFFEE & TEA

Freshly Brewed Coffee or Decaffeinated Coffee Small Large	15 22
Espresso Single Double	5 7
Latte, Cappuccino Single Double	7 9
Hot Tea Small Large <i>Jasmine Green, Moroccan Mint, Earl Grey, Chamomile, English Breakfast</i>	15 22

BREAKFAST BEVERAGES

Whole, 2% or Fat Free Milk	6
Oat, Soy or Almond Milk	8
Chocolate Milk, Hot Chocolate	8
Add a Shot of Kahlua, Baileys, Jameson	10

FRESH PRESSED JUICES

Orange, Carrot, Watermelon, Granny Smith Apple or Golden Delicious Apple	10
Crockfords Pressed Green Juice Small Carafe Large Carafe	18 30

SMOOTHIES

Strawberry Pineapple & Banana, Green Protein or Mango	14
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BEVERAGES

HEALTHY STARTS

Fresh Fruit Platter Small Large Selection varies based on seasonality	18 40
Fruit Parfait <small>CN D TN V GF</small> Greek Vanilla Yogurt, Honey Tapioca, Almond Granola and Strawberries	16
Bowl of Berries Strawberries or Mixed Berries Add-on: Whipped Cream 2	16
Steel Cut Oatmeal <small>TN V VG GF</small> Brûlée Banana, Raisins, Brown Sugar, Candied Pecans	15
Selection of Cereal <small>D V</small>	10

EGG STATION

Build Your Own Breakfast 2 Eggs Any Style*: Scrambled, Sunny Side Up, Pan Fried, Omelette, Frittata, Poached Choose Two Sides: Sausage Link, Sausage Patty, Bacon, Chicken Apple Sausage, Seasoned Potatoes or Hash Browns Choice of Bread: White, Wheat, Sourdough or Rye Add-Ons: Avocado, Onion, Mushroom, Tomato, Peppers, Cheese, Ham, Chive 2 Crab, Salmon 4	30
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BREAKFAST FAVORITES

Smoked Salmon Avocado Toast <small>E F D</small> Tomato, Fried Capers, Pickled Shallots, Citrus Cream Cheese, Tobiko Caviar	32
Chilaquiles <small>D E</small> Two Sunny Side Eggs, Salsa Rojo, Lime Crema, Cotija Cheese	24
Smoked Salmon Platter <small>E D F G</small> Shaved Red Onions, Tomatoes, Avocado, Capers, Hard Boiled Egg, Cream Cheese Choice of: Plain, Everything, Wheat, Onion or Asiago Bagel	26
Traditional Buttermilk Pancakes <small>D E V</small> Fresh Strawberries, Cinnamon Cardamom Maple Syrup	20
White Chocolate Brick French Toast <small>D E V</small> Tahitian Vanilla Mascarpone, Lemon Curd, Seasonal Compote	26
Belgian Waffles with Berries <small>D E V</small>	20
Steak and Eggs* <small>E GF</small> 8oz New York Strip, Two Eggs Any Style, Hash Browns	42
Eggs Benedict* <small>D E P SF</small> Smoked Salmon, Two Poached Eggs, Hollandaise Sauce, Hash Browns Sub: Crab Cakes 8	28
Mini Assorted Breakfast Pastries <small>D E</small>	28
Bagels <small>SS VG</small> Whipped Cream Cheese Choice of: Plain, Everything, Whole Wheat, Asiago, Cinnamon Raisin or Onion,	10

BREAKFAST

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meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness, especially if you have
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SOUPS

- Chicken Noodle Soup** 12
Ditalini Pasta, Onion, Carrots, Celery, Peas
- Tomato Bisque** v 13
Grilled Crostini, Crème Fraîche, Basil Oil
Add-on: A Mini Grilled Cheese 5

SALADS

- Classic Caesar Salad** D | E | F 18
Aged Parmesan, Caesar Dressing, Fresh Cracked Pepper
- Quinoa Salad** D | V | GF 20
Spring Vegetables, Sunflower Seeds, Crumbled Goat Cheese, Citrus Vinaigrette
- Farmers Market Salad** V | VG | GF 21
Hand Picked Lettuce Mix, Shaved Farmers Market Vegetables, White Balsamic Vinaigrette

SALAD GRILLED ADDITIONS

- Chicken Breast 12
- NY Strip Steak 17
- Shrimp 5 pieces 16

SNACKS

- All Beef Sliders** D | P 20
Cheddar Cheese, Bacon Jam
Choice of: Skinny Fries or Sweet Potato Fries
- Chicken Wings** D | E | PN | TN 20
Plain, BBQ or Buffalo, Ranch or Blue Cheese,
Choice of: Skinny Fries or Sweet Potato Fries
- Chicken Tenders** D | E | PN | TN 20
Plain, BBQ or Buffalo, Ranch or Blue Cheese,
Choice of: Skinny Fries or Sweet Potato Fries
- Loaded Nachos*** 22
Onion, Tomato, Jalapeño, Olives, Cilantro, Sour Cream, Salsa, Guacamole
Add-ons: Chicken 6 | Steak 8
- Cheese Quesadilla*** 20
Sour Cream, Salsa, Guacamole
Add-ons: Chicken 6 | Steak 8
- Artisan Flat Bread** 30
Iberico Chorizo, Spring Onion, Manchego Cheese or
Asparagus, Red Onion, Mushroom, Goat Cheese, Garlic Oil

PASTA

- Pasta Your Way** 26
Choice of Pasta: Spaghetti, Linguini or Penne
Choice of Sauce: Marinara, Garlic Butter or Cacio de Pepe
Add-ons: Vegetarian 9 | Meatballs 5 Pieces 13 | Chicken 12 |
Shrimp 5 Pieces 16
- Black Truffle Ricotta Raviolis** D | V 24
Lemon Beurre Fondue, Pea Tendrils, English Pea Pesto

ALL DAY

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APPETIZERS

- Chilled King Crab Legs** ^{D | SF | GF} **MP**
Served with Choice of Drawn Butter or Cocktail Sauce
- Oysters 1/2 Dozen*** ^{SF | GF} **27**
6 East Coast or West Coast Oysters
Served with Champagne Mignonette
- Caviar Services*** ^{D | E | F}
Egg Whites, Egg Yolks, Crème Fraîche, Shallot, Chives, Toast Point, Blinis
- 50 Gram Caviar Bar Kaluga Sturgeon **MP**
 - 125 Gram Caviar Bar Kaluga Sturgeon **MP**
 - 50 Gram Caviar Bar Golden Russian Ossetra **MP**
 - 125 Gram Caviar Bar Golden Russian Ossetra **MP**
- Vegetarian Mezze Platter** ^{V | VG} **35**
Trio Hummus Dip, Marinated Olives, Dipping Vegetables, Pita
- Shrimp Cocktail (6 pieces)** ^{SF} **28**
Cocktail Sauce and Lemon Wedges
- Seafood Tower*** ^{SF | GF} **MP**
6 King Crab Legs, 6 West Coast Oysters, 6 East Coast Oysters,
6 Prawns and Seafood Salad served with Cocktail Sauce,
Champagne Mignonette, Fresh Horseradish
- Ahi Tuna Tacos** ^{F | SS} **32**
Avocado Mouse, Sweet Mango, Chili, Toasted Sesame

SANDWICHES

Served with Choice of Skinny Fries, Steak Fries, Hummus Dip, Salad or Sweet Potato Fries

- 8oz All Beef Burger** ^{D | E} **25**
Brioche Bun, Lettuce, Tomato, Onion, Pickle, Choice of Cheese or Grilled Onion
Add-ons: Avocado, Sunnyside Egg or Bacon 4
- Impossible Burger** ^V **22**
Brioche Bun, Avocado Mousse, Grilled Onion
Add-on: Cheese 2
- Lobster Roll** ^{D | E | SF} **38**
Brioche Roll, Tomato, Avocado, Kale Chips, Citrus Aioli
- Cheese Steak Sandwich*** ^{D | E} **36**
Shaved Beef, Oregano Mayonnaise, Provolone, Pickled Cherry Peppers
- Grilled Chicken Sandwich** ^{D | E} **24**
Garlic Aioli, Pepper Jack Cheese, Roasted Sweet Peppers, Avocado, Baby Kale
- Club Sandwich** ^{D | E | P} **24**
Ham, Turkey, Bacon, Lettuce, Tomato, Avocado, Red Onion
Choice of: White, Wheat, Sour Dough or Rye Bread
- American Wagyu Beef Mini Dogs** ^{D | E} **22**
Three Mini Wagyu Beef Hotdogs, Assortment of Toppings
- Vegetable Wrap** ^{V | VG} **20**
Spinach Tortilla Wrap, Vegan Cashew Cheese, Grilled Seasonal Vegetables
- Finger Sandwich** **20**
Choice of: Tuna, Chicken or Egg Salad
Choice of: White, Wheat, Sour Dough or Rye Bread

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ENTRÉE

6oz Pan Roasted Atlantic Salmon* <small>F GF</small>	36
Sweet Garlic Purée, Sauteéd Spinach, Salsa Verde	
Broiled Branzino <small>F GF</small>	42
Confit Tomato, Olive Tapenade	
Seared Scallop* <small>D SF GF</small>	42
Creamy Risotto, Asparagus, Meyer Lemon Brown Butter	
Jidori Airline Chicken Breast <small>D GF</small>	36
Cauliflower Purée, Baby Carrots, Roasted Pearl Onions, Chicken Jus	
12oz Bone-In Kurobuta Pork Chop* <small>P D</small>	48
Soft Polenta, Charred Cabbage, Wild Mushroom, Red Wine Reduction	
8oz Filet Mignon*	58
Seasonal Garnish, Choice of Sauce	
16oz Bone-In Ribeye*	90
Seasonal Garnish, Choice of Sauce	
9oz Tokushima Ranch A5 Wagyu New York*	200
Seasonal Garnish, Choice of Sauce	

SAUCES

Red Wine Jus	5
Béarnaise	5
Chimichurri	5
Herb Compound Butter	5

SIDES

Citrus Garlic Asparagus <small>V VG GF</small>	13
Cream of Spinach <small>D V GF</small>	13
Sautéed Vegetable Medley <small>V VG GF</small>	13
Seared Wild Mushrooms <small>V GF</small>	13
Truffle Pomme Purée <small>D P GF</small>	13
Shishito Peppers <small>V VG GF</small>	13
Onion Rings <small>V</small>	13
Mozzarella Sticks <small>V D</small>	13
Loaded Baked Potato <small>D P</small>	13
Garlic Bread <small>D E V</small>	13
Roasted Cauliflower, Salsa Verde <small>V GF</small>	13

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ASIAN

Egg Drop Soup <small>V E GF</small>	22
Beaten Eggs, Tofu and Scallions	
Wonton Soup <small>P SF</small>	22
Bok Choy, Ginger	
Classic Congee <small>E SF TN</small>	
1000 Days Egg, Cured Egg, Scallions, Peanuts, Rousong, Pickled Lettuce, Dried Anchovy, Belacan Sauce	
Bowl	20
Half Pot	90
Full Pot	180
Fried Rice <small>E SS SF S</small>	
Beef	20
Chicken	20
Shrimp	24
Chow Mein <small>E SS SF S</small>	
Beef	20
Chicken	20
Shrimp	24
Side <small>S V VG</small>	
Wok Fired Green Beans, Crisp Shallots	13
Chinese Broccoli, Minced Garlic	13

DESSERTS



Original NY Cheesecake 12

Strawberry Topping **2**

Decadent Chocolate Cake

Peanut Butter Mousse, Dark Chocolate Glaze **17**

Strawberry Rhubarb Shortcake

Strawberry and Rhubarb Compote, Brown Sugar Biscuit, Whipped Cream **17**

Crème Brûlée

Lemon Custard, Citrus Shortbread Cookies, Fresh Berries **17**



Tiramisu Mille Crêpes 14

Six Chocolate Dipped Strawberries 35

Sorbet

Lemon, Mango, Strawberry **17**

Gelato

Vanilla, Chocolate, Strawberry **17**

Craig's Vegan Ice Cream

Killa Vanilla, Perfectly Chocolate **17**

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BOTTLED COCKTAILS

ON THE ROCKS PREMIUM COCKTAILS 375ML

25

Cruzan Rum Mai Tai

Larios Gin Aviation

Hornitos Tequila Margarita

Knob Creek Bourbon Old Fashioned

Effen Vodka Cosmopolitan

Effen Vodka Espresso Martini

BEERS & SELTZERS

DOMESTIC Each | 6 Pack | Case

11 | 50 | 200

Budweiser

Budweiser Zero

Bud Light

Coors Light

Miller Lite

Michelob Ultra

Shock Top

Sam Adams

Kona Big Wave

Elysian Space Dust IPA

Goose Island IPA

IMPORTED Each | 6 Pack | Case

12 | 60 | 240

Corona Extra

Dos Equis Lager

Modelo Especial

Heineken

Stella Artois

Lucky Buddha 14

SELTZERS

12

Truly Strawberry Lemonade

Truly Pineapple

COCKTAILS
& BEERS

CHAMPAGNE

VINTAGE

Dom Perignon Brut, 2013	525
Palmes D'Or Brut 2008	350

NON VINTAGE

Armand de Brignac, Ace Of Spades Brut N.V.	774
Bertrand Senecourt, Beau Joie,	
Sugar King Demi-Sec N.V.	210
Perrier-Jouét, Blanc de Blanc Brut N.V.	175
Taittinger, Francaise, Brut N.V.	125
Veuve Clicquot, Yellow Label Brut N.V.	193

ROSE

VINTAGE

Dom Perignon, Brut Rose 2008	1250
Perrier-Jouét, Belle Epoque Brut Rose 2013	936
Veuve Clicquot, La Grande Dame Brut Rose 2006	475

NON VINTAGE

Laurent Perrier Brut Rose N.V.	215
Veuve Clicquot Brut Rose N.V.	227

SPARKLING WINE

Isabella, Prosecco Venetao, Italy N.V.	65
Sanguis, Still Waters Sparkling Columbia Valley, USA N.V.	238

BOTTLE SERVICE

WHITE WINES OF THE UNITED STATES

SAUVIGNON BLANC

Duckhorn Napa Valley 2022	72
Honig Reserve, Rutherford 2018	80

CHARDONNAY

Domaine Serene Dundee Hills 2018	178
Far Niente Napa Valley 2019	185
Overt Willamette Valley 2019	80
Rombauer Carneros 2021	112

RIESLING

Hillick & Hobbs Seneca Lake 2021	64
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WHITE WINES OF NEW ZEALAND

Cloudy Bay Marlborough 2021	90
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WHITE WINES OF FRANCE

LOIRE VALLEY

Domaine Ferret Pouilly-Fuisse 2019	98
Matthias & Emile Roblin Sancerre 2019	90

BURGUNDY

Joseph Drouhin Puligny-Montrachet 2020	203
Domaine Henri Costal Chablis 2020	140
Louis Jadot Meursault 2021	203

WHITE WINES OF GERMANY

Dr. Basserman-Jordan, Jesuitgarten GG Pfalz 2017	241
Monchhof Riesling 2021	65

WHITE WINES OF ITALY

Gaja, Ca' Marcanda, Vistamare Toscana 2020	178
Terlano, Pinot Grigio Trentino-Alto Adige 2022	61

ROSE WINES

Daou Vineyards, Discovery, Paso Robles USA 2022	64
Chateau D'Esclans, Whispering Angel France 2022	72

BOTTLE SERVICE

RED WINES OF THE UNITED STATES

PINOT NOIR

Belle Glos, Clark & Telephone Santa Maria Valley 2022	125
Domaine Serene, Evenstad Reserve Willamette Valley 2019	220
Torii Mor, Olsen Estate Vineyard Dundee Hills 2016	97

MERLOT

Delille, D2 Columbia Valley 2020	80
Paradigm Oakville 2016	147
Stag's Leap Winery, Merlot Napa Valley 2020	85

CABERNET FRANC & ZINFANDEL

Lang & Reed, 214, Cabernet Franc Napa Valley 2017	133
Troine Vineyards, Zinfandel Sonoma County 2016	68

CABERNET SAUVIGNON

Caymus Vineyards Napa Valley 2021	225
Col Solare Red Mountain 2018	210
Duckhorn Napa Valley 2020	179
Jordan Alexander Valley 2018	140
Joseph Phelps, Insignia Napa Valley 2018	735
Justin, Isosceles Paso Robles 2019	165
L'Ecole 41 Walla Walla 2019	105
Leviathan California 2021	125
Meyer Family, Spiffire Oakville 2015	136
Opus One Oakville 2019	700
Overture Oakville M.V.	343
Ridge Vineyards, Monte Bello Santa Cruz Mountains 2017	495
Silver Oak Alexander Valley 2019	195

BOTTLE SERVICE

RED WINES OF AUSTRALIA

Chateau Tanunda, Grand Barossa Shiraz 2019	85
Torbreck, Runrig, Shiraz/Viognier Barossa Valley 2014	415

RED WINES OF FRANCE

BURGUNDY

Bouchard, Vosne-Romanee 2017	192
Maison Roche De Bellene, Gevrey-Chambertin 2016	182
Moillard, Nuit-Saint-Georges 2017	168
Robert Groffier, Bourgogne Passetoutgrain 2018	122

BORDEAUX

Chateau De Pez, Saint-Estèphe 2015	150
Reserve de La Comtesse, Pauillac 2011	195
Blason D'Issan, Margaux 2015	168
Tempo d'Angelus, Saint-Emilion 2020	88
Chateau Laforge, Grand Cru, Saint-Emilion 2016	239
Chateau Teysier, Saint-Emilion 2016	132

RED WINES OF ITALY

Bruno Giacosa, Dolcetto d'Alba, Piemonte 2019	85
Arduini, Valpolicella Ripasso Classico Superiore, Veneto 2020	72
Fattoria Dei Barbi, Brunello di Montalcino, Toscana 2016	264
Michele Satta, Bolgheri Rosso, Cabernet Blend, Toscana 2020	108
Giuliani, Morettino Rosso, Primitivo, Puglia 2017	65

BOTTLE SERVICE

HALF BOTTLES SPARKLING 375ML

Champagne, Krug, Grande Cuvee Brut N.V.	312
Champagne, Laurent-Perrier, La Cuvee Brut N.V.	75
Champagne, Nicolas Feuillate Brut Rose N.V.	70

HALF BOTTLES WHITE WINES 375ML

Chardonnay, Au Bon Climat, Santa Barbara 2019	39
Sauvignon Blanc, Honig Napa/Lake 2021	35
Viognier, Pride Mountain Sonoma County 2017	141

HALF BOTTLES RED WINES 375ML

Bordeaux Blend, Opus One Napa Valley 2017	435
Bordeaux Blend, Quintessa Rutherford 2014	236
Brunello di Montalcino, Castello Banfi Tuscany 2015	97
Gevrey-Chambertin,	
Harmand-Geoffroy Burgundy 2016	105
Pinot Noir, Etude, Grace Benoist Ranch Carneros 2018	53
Super-Tuscan, Tignanello, Antinori Bolgheri 2017	179

LARGER FORMAT CHAMPAGNE 1500ML

Moet & Chandon, Nectar Imperial Brut N.V.	437
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BOTTLE SERVICE