

IN-ROOM DINING

For your convenience, we are offering two contact-less service options delivered to you.

Classic Service

This expedited service is conveniently packaged in To-Go containers and delivered to your door. Available 24 hours.

(\$9.50 operation charge)

Premier In-Room Dining

(\$125 minimum)

Enjoy a traditional table service experience delivered to your door. Available 24 hours.

(\$9.50 operation charge)

**TO PLACE YOUR ORDER, PLEASE PRESS THE
IN-ROOM DINING BUTTON ON YOUR PHONE.**

Breakfast

Greek Yogurt Parfait 18

Mixed Berries, House Granola

Fruit-Infused Yogurt Parfait 17

Strawberry Rhubarb, Mixed Berries, House Granola

Acai Bowl 19

Chia Seeds, Granola, Cacao Nibs, Coconut, Pineapple

Steel-Cut Oatmeal 14

Add Mixed Berries +6

Brioche French Toast 25

Mixed Berry Compote

Waffle 22

Bourbon Maple Syrup

Chicken and Waffle 32

Bourbon Maple Syrup

Breakfast Croissant 27

Fried Egg, Cheddar Cheese, Sausage Patty

Pancake 24

Triple Stack with Mixed Berries

Breakfast Wrap 26

Scrambled Eggs, Avocado, Cheddar Cheese

Choice of Ham, Bacon or Sausage

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

Premier In-Room Dining requires a \$125 minimum spend. \$9.50 to deliver.

Breakfast

Continental Breakfast 32

Collection of Pastries

Choice of Coffee or Tea and Juice

American Breakfast* 36

Three Organic Eggs, Bacon Ham or Sausage, Breakfast Potatoes

Choice of Coffee or Tea and Juice

Upgrade Toast to a French Toast or a Short Stack +8

Omelet* 26

Choice of Ham & Cheese, Egg White Garden

Steak & Eggs 44

8 oz. New York Strip, Three Organic Eggs, Breakfast Potatoes

Egg Benedict 28

Hollandaise, Black Forest Ham

Smoked Salmon Benedict* 30

Smoked Salmon 30

Eggs Mimosa, Capers, Everything Bagel

Avocado Toast 24

Herb Salad, Soft-Boiled Egg, Everything Seasoning

Egg White Breakfast Wrap 26

Baby Kale, Avocado, Mushrooms, Caramelized Onions, Feta

Side of Bacon 11

Bowl of Fresh Berries 12

Fruit Plate 14

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Soups, Salads & Appetizers

Chicken Noodle Soup 16

Roasted Tomato Bisque
& Grilled Cheese 24

Caesar Salad 22

Aged Parmesan, Garlic Croutons Classic Dressing

Add Chicken +12, Salmon +16, Shrimp +18

House Salad 25

Arugula, Radicchio, Belgium Endive, Kale, Pears,
Smoked Bleu Cheese, Roasted Squash, Candied Pecans,
Tossed in a White Balsamic

Seasonal Salad 27

Romaine Mix, Roasted Chickpeas, Pistachio nuts, Summer Snap Peas,
Boiled Egg, Assorted Radish, Asparagus, Avocado, Fresh Herbs,
Parmesan Cheese, Citrus Zest, White Balsamic Dressing

Asian Salad 28

Organic Napa Cabbage, Red Cabbage, Carrots, Snow Peas,
Orange Segments, Cilantro, Red Pepper, Roasted Cashews,
Tossed in a Sesame Dressing

Caprese Salad 26

Heirloom Tomato, Burrata Cheese, Fresh Herbs,
Olive Oil, Aged Balsamic, Baguette

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Soups, Salads & Appetizers

Petrossian Caviar Service

50g / 400 | 125g / 525

Daurenki Caviar, Blinis, Crème Fraîche,
Traditional Accoutrements, Toast Points

Charcuterie Plate 38

Seasonal Cheeses, Dry Cured Meats

Cheese Plate 29

Chef Selection of Artisan Cheese

Shrimp Cocktail 32

Cocktail Sauce, Horseradish, Lemons

Crispy Chicken Tenders 25

Buttermilk Ranch, Fries

Nachos 26

Spicy Cheddar Cheese Sauce, Pico de Gallo, Black Olives,
Cilantro, Roasted Jalapeños, Guacamole, Sour Cream

Add Chicken +12, Steak +18

Chicken Wings

6 pieces / 28 | 12 pieces / 52

Blue Cheese, Celery, Fries

Chicken Quesadilla 22

Salsa, Sour Cream, Guacamole

Sub Steak +12

Chips, Salsa & Guacamole 18

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Sandwiches & Pasta

Prime Sandwich 29

Baguette, Sliced Prime Rib, Caramelized Onions,
Swiss Cheese, Au Jus Sauce, Horseradish Aioli

Fried Chicken Sandwich 28

Pickle Slaw, Mayonnaise, Brioche Bun

Portobello Mushroom Ciabatta 22

Caramelized Onions, Roasted Peppers,
Gruyère Cheese, Herb Aioli

Grilled Chicken Sandwich 27

Lettuce, Tomato, Red Onion,
Pickle, Pesto Aioli

Croissant Club Sandwich 25

Turkey, Bacon, Lettuce, Tomato, Mayonnaise

House Cheeseburger 26

Aged Cheddar, Red Onion, Tomato,
Pickles, Burger Sauce, Fries

Sub Impossible +3

Add Bacon +5, Egg +5, Avocado +5, Onion Rings +5

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Sandwiches & Pasta

Pasta 27

Tagliatelle (Gluten Free Available)

Choice of Sauce Pomodoro, Bolognese or Alfredo

Add Grilled Chicken +12, Shrimp +18, Lobster +32

Hand-Tossed Pizza

Cheese 27

Pepperoni 32

Pepperoni & Sausage 34

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Entrées

Filet Mignon 68

Whipped Potatoes, Asparagus, Sauce Bordelaise

Dry-Aged Ribeye 67

Watercress, Chimichurri, Fries

Roasted Chicken 39

Fall Vegetables, Pan Jus

Surf & Turf 135

10 oz. Lobster Tail, 7 oz. Filet Mignon,
Whipped Potato, Drawn Butter, Lemon

Cauliflower Steak* 24

Turmeric- Tahini Sauce, Capers, Raisins

Grilled Salmon* 38

Roasted Potato, Garlic, Lemon

General Tso Chicken 28

Served with Steamed Rice

Fried Rice 27

Jasmine Rice, Egg, Peas, Carrots,
Green Onions, Ginger, Soy Sauce, Garlic

Add Chicken +12, Steak +18, Shrimp +18, Combo +19

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Sides

Wild Mushroom Mix 16

Twice Baked Potato 16

Creamed Spinach 14

French Fries 11

Truffle Fries 17

Jasmine Rice 10

Onion Rings 15

Asparagus 12

Glazed Carrots 10

Steamed Broccoli 10

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Desserts

Fresh Baked Cookies 15

Chocolate Chip, Double Chocolate Chip,
Oatmeal, Peanut Butter

Gelato 12

Vanilla, Chocolate, Pistachio, Mango Sorbet

Strawberry Shortcake 16

Shortcake, Fresh Strawberries,
Strawberry Sauce, Cream Filling

Chocolate Ganache Cake 17

Whipped Cream, Fresh Berries

NY Cheesecake 16

Raspberry Coulis, Fresh Berries

Milkshake 17

Chocolate, Vanilla, Strawberry

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Beverages

JUICE

Cold Pressed Immunity Shot 8

Cold Pressed Orange Juice 12

Cold Pressed Green,
Watermelon or Carrot Juice 15

COFFEE

Coffee or Hot Water Box (6 cups) 25

Latte 14

Cappuccino 14

Americano 12

Add an extra shot of Espresso +4

TONIC

Hiyo Social Tonic 8

Cocktails

On the Rocks 16

200mL Cocktails in a Bottle

Mai Tai

Orange, Coconut, Pineapple, Orgeat, Rum

Cosmopolitan

Lime, Cranberry, Lemon Zest, Triple Sec, Vodka

Margarita

Lime, Triple Sec, Tequila

Old Fashioned

Cherry, Orange, Bitters, Bourbon Whiskey

Beer

Domestic 10.50

Budweiser, Bud Light, Michelob Ultra, Miller Lite

Import 11

Heineken, Corona or Stella Artois

Hard Seltzer 8

Bud Light Seltzer (Black Cherry or Mango)

Health Warning! Drinking wine, beer and other alcoholic beverages during pregnancy can cause birth defects.

Spirits

	50mL	750mL
Vodka		
Ketel One	13	130
Absolut	10	130
Grey Goose	15	160
Rum		
Bacardi Light	10	150
Captain Morgan	12	160
Malibu		160
Whiskey & Bourbon		
Jack Daniel's	11	130
Maker's Mark	16	130
Woodford Reserve		180
Tequila		
Don Julio Blanco	15	180
Patrón Silver	18	230
Herradura Anejo		280
Scotch		
Johnnie Walker Black Label	20	190
Dewar's 12 Year		130
The Macallan 12 Year		230

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Wine

LESS THAN A BOTTLE

Sparkling

Casa Luigi Prosecco (250mL can)	15
Casa Luigi Prosecco Rose (250mL can)	15
Champagne, Veuve Clicquot “Yellow Label” Brut (375mL)	75

White

Chardonnay, Merf, Washington (250mL can)	14
Chardonnay, Sonoma Cutrer, Sonoma (375mL)	30

Red

Cabernet Sauvignon, Justin, Paso Robles (375mL)	36
Cabernet Sauvignon, Merf, Washington (250mL can)	14

BY THE BOTTLE

Sparkling

Prosecco, Gambino, Italy	55
Champagne, Nicolas Feuillatte Brut, Chouilly	100
Champagne, Veuve Clicquot “Yellow Label” Brut	145
Champagne, Moët & Chandon “Brut Impérial” Rosé	185

White

Chardonnay, Ferrari Carano Sonoma	68
Sauvignon Blanc, Kim Crawford, Marlborough	52
Rose, Whispering Angel, Provence	64

Red

Cabernet Sauvignon, Justin, Paso Robles	68
Cabernet Sauvignon, Jordan, Sonoma	120
Merlot, Ferrari-Carano, Sonoma	68
Merlot, Duckhorn Vineyards, Napa Valley	112