

ALL DAY MENU

LUNCH 11am - 1pm

DINNER 5pm-10pm

STARTERS

Chicken Noodle Soup 9.25

Freshly Baked Bread v 4.50

fusette, green olive, polenta, bourbon butter

Grilled Wings GF 14.50

bbq rub, sweet chili soy glaze, buffalo ranch

Cheese Quesadilla v 15.50

tomato, avocado, jalapeño, flour tortilla

short rib 7 chicken 5

SALADS

add: chicken 6.50 salmon 7.75 shrimp 10

Baby Gem Salad GF, v 13.75

black radish, toasted pistachio, ale honey mustard vinaigrette

Spinach Salad GF, v 13.75

garden radish, blueberry, candied pecan

tomato, goat cheese, pomegranate vinaigrette

Caesar v 13.25

romaine, sourdough crouton, parmesan

SANDWICHES

your choice of hand-cut fries, chips or side salad

Grilled Chicken Sandwich 17.50

carolina style coffee bbq, tuscan kale slaw, croissant roll

Turkey Club Sandwich 17.75

cucumber, tomato, avocado, bibb, bacon, dill aioli, brioche

substitute gravlax 2.25

Lobster Roll 21.75

new england bun, pickled onion, lobster salad

Mushroom Burger v 17.75

tuscan kale slaw, caramelized oyster mushroom, sourdough roll

Steakhouse Burger 18.75

white cheddar, leaf lettuce, tomato, brioche bun

add: sunny side up egg 3.25 bacon 3.25

CHICAGO DEEP DISH PIZZA

7" individual pie (serves 1) 14.50

tomato, basil, fresh mozzarella and one topping

14" pie (serves 3-4) 25

tomato, basil, fresh mozzarella and one topping

Each additional topping

sausage, pepperoni 2

mushrooms, onions, peppers, tomatoes, olives 1

MAIN PLATES

Roasted Half Chicken 28.25

crispy fingerling, succotash, bacon gravy

NY Strip 43.95

braised knob onion, spinach béchamel,

yukon mashed potato, black garlic demi

Michigan Walleye GF 30.75

oyster mushroom, cannellini bean, broccolini, fire roasted pomodoro sauce

Garganelli Pasta v 26.25

spring pea, asparagus, burrata, arugula

SIDES

Grilled Asparagus 9.00

DESSERT

Mixed Berry Cheesecake 7.75

white chocolate mousse, mixed berry compote

Milk Chocolate Pot de Crème 8.50

mascarpone cream, bourbon flavor, chocolate rice crispies

Dessert Minis 3.50ea.

lemon meringue pie, strawberry shortcake,

peanut butter salted caramel (GF), mango cheesecake

Ice Cream 6.50

vanilla, chocolate or strawberry ice cream

chocolate gianduja or sea salt caramel gelato

wild berry sorbet

Milkshake vanilla, chocolate or strawberry ice cream 7.00

LATE NIGHT 10pm -12am

Chicken Noodle Soup 9.25

Grilled Wings GF 14.50

bbq rub, sweet chili soy glaze, buffalo ranch

Cheese Quesadilla v 15.50

tomato, avocado, jalapeño, flour tortilla

short rib 7 chicken 5

Grilled Chicken Sandwich 17.50

carolina style coffee bbq, tuscan kale slaw, croissant roll

Turkey Club Sandwich 17.75

cucumber, tomato, avocado, bibb, bacon, dill aioli, brioche

substitute gravlax 2.25

Steakhouse Burger 18.75

white cheddar, leaf lettuce, tomato, brioche bun

add: sunny side up egg 3.25 bacon 3.25

7" Individual Pizza (serves 1) 14 **14" Pizza** (serves 3-4) 25

tomato, basil, fresh mozzarella and one topping

Each additional topping

sausage, pepperoni 2 mushrooms, onions, peppers, tomatoes, olives 1

KIDS MENU

children 12 and under

BREAKFAST

Fresh Fruit Cup 3.50

Fruit Yogurt 4.50

Cold Cereal 4.50

with strawberries or bananas 1

French Toast 7.50

Buttermilk Silver Dollar Pancake 7

One Egg Any Style 7.50

served with your choice of toast and breakfast potatoes.

Add apple wood smoked bacon, pork or chicken sausage 3.50

LUNCH & DINNER

Entrees are served with kids beverage and chocolate chip cookie 14.00

Mini Burger

two mini hamburgers topped with american cheese, french fries

Crispy Chicken Fingers

choice of honey, bbq sauce or light ranch dressing, french fries

Grilled Chicken Breast

buttery carrots and french fries

Grilled Cheese

multi-grain or white bread, with low-fat american cheese, french fries

Mac & Cheese

creamy five cheese sauce, bread crumbs

SPARKLING

Prosecco Mionetto <i>Italy</i>	12	53
Prosecco La Marca <i>Italy</i>		62
Sparkling Chandon <i>Brut Classic California</i>		76
Sparkling étoile <i>Rosé California</i>		77
Champagne Moët & Chandon <i>Impérial Brut France</i>	140	
Champagne Veuve Clicquot <i>Yellow Label France</i>	199	

WHITE WINE

Riesling Wente Riverbank <i>California</i>	9	40
Pinot Grigio Alta Luna <i>Italy</i>	10	44
Pinot Grigio Terlato Family Vineyards <i>Italy</i>		65
Sauvignon Blanc Joel Gott <i>California</i>	12	49
Sauvignon Blanc Matanzas Creek <i>California</i>		55
Sauvignon Blanc Cloudy Bay <i>New Zealand</i>		99
Chardonnay Albert Bichot Bourgogne Blanc <i>France</i>	13	52
Chardonnay Wente Vineyards <i>Morning Fog California</i>		47
Chardonnay Sonoma-Cutrer <i>Russian River Ranches California</i>		72
Chardonnay Mer Soleil <i>Reserve California</i>		73
Chardonnay Stag's Leap Wine Cellars <i>Karia California</i>		99
Chardonnay Chateau St. Jean <i>California</i>	11	46
Chardonnay Rodney Strong Chalk Hill <i>California</i>	16	58
Chardonnay Schug <i>California</i>		73
Bordeaux Blanc Château La Fleur de Graves <i>France</i>	15	55

ROSE

Rosé Chapoutier Belleruche <i>France</i>	11	44
Rosé Elouan <i>Oregon</i>	12	51

RED WINE

Pinot Noir Parker Station <i>California</i>	12	49
Pinot Noir Meiomi <i>California</i>	14	52
Pinot Noir Davis Bynum Jane's Vineyard <i>California</i>	17	63
Pinot Noir The Four Graces <i>Oregon</i>		81
Red Blend Zaca Mesa Z Cuvée <i>California</i>	11	50
Red Blend Conundrum <i>California</i>	11	48
Merlot Seven Falls Cellars <i>Washington</i>	12	46
Merlot Ferrari-Carano <i>California</i>		87
Cabernet Sauvignon Columbia Crest <i>H3 Washington</i>		55
Cabernet Sauvignon Oberon <i>California</i>		63
Cabernet Sauvignon Conn Creek <i>California</i>		89
Cabernet Sauvignon Storypoint <i>California</i>	14	56
Cabernet Sauvignon Hess Shirtail Ranches <i>California</i>	12	49
Malbec Terrazas Altos Del Plata <i>Argentina</i>	10	44
Malbec Susana Balbo <i>Argentina</i>	17	60
Malbec Bodega Norton <i>Reserva Argentina</i>		63
Tuscan Blend Le Volte dell'Ornellaia <i>Italy</i>		91
Tempranillo Torres <i>Celeste Crianza Spain</i>		79

HALF BOTTLES

Sparkling Chandon Brut Classic <i>California</i>		30
Chardonnay La Crema <i>California</i>		24
Sauvignon Blanc Matanzas Creek <i>California</i>		24
Cabernet Sauvignon Robert Mondavi <i>California</i>		20
Cabernet Sauvignon Simi <i>California</i>		31
Pinot Grigio Cavit <i>Italy</i>		15
Pinot Noir La Crema <i>California</i>		26
Merlot Kendall Jackson <i>California</i>		25

BOTTLED BEER

Budweiser	6	Crispin Pacific Pear Cider	8
Coors Banquet Lager	6	Michelob Ultra Light	6
New Grist GF Pilsner	7	Bud Light	6
Stella Artois	7	Coors Light	6
Heineken	7	Miller Lite	6
Blue Moon	7	Amstel Light	7
Samuel Adams	7	Corona	7
Lagunitas IPA	7	Dos Equis	7

HERB N'KITCHEN

All items packaged and delivered to go! No substitutions.

BREAKFAST 5:30am-11am

Fresh Fruit Cup	5
Yogurt Granola Parfait	7
<i>greek yogurt, honey, blueberries, strawberries, granola, golden raisins, dried cranberries</i>	
Bagel Sandwich	5
<i>canadian bacon, swiss cheese, fried egg</i>	
Croissant Sandwich	5
<i>fried egg, bacon, american cheese</i>	

BREAKFAST BAKERIES

Muffins	4.50	Breakfast Burrito	4.75
<i>chocolate cherry almond, blackberry corn meal, blueberry, cinnamon french toast</i>		<i>scrambled eggs, peppers, onions</i>	
Dark Chocolate Croissant	3.50	Roasted Vegetable Frittata	4.50
Traditional Croissant	3.50	<i>4.50</i>	

SALADS

Asian Chicken Salad	11.00
<i>napa cabbages, edamame, lettuce, red peppers, scallions, snap peas, won ton crisp, sesame ginger vinaigrette</i>	
Bistro Steak Salad	11.50
<i>baricot verts, new potatoes, heirloom tomatoes, gouda cheese, whole grain mustard vinaigrette</i>	
Cobb Salad	11.00

grilled chicken, applewood bacon, chopped egg, tomatoes, blue cheese, ranch

Grilled Cod Salad	11.00
<i>quinoa, olives, cucumbers, tomatoes, romaine, almonds, house vinaigrette</i>	

Garden Salad with Goat Cheese	9.50
<i>local greens, green peas, radish, cucumbers, tomatoes, carrots, peppers, balsamic vinaigrette</i>	

SANDWICHES & WRAPS

Roast Beef	8.50
<i>basil aioli, arugula, fontina, roasted red bell pepper, tomato focaccia</i>	
Turkey Breast	8.00
<i>lettuce, tomato, wheat bread</i>	
Chicken BLT Wrap	8.00
<i>local greens, bacon, lettuce, tomato, house mayo, whole wheat tortilla</i>	
Ham & Cheese Sandwich	7.50
<i>house mayo, ciabatta roll</i>	
Vegetarian Sandwich	8.00
<i>tomatoes, cucumbers, roasted peppers, onion jam, lettuce, feta, hummus, toasted oats wheat roll</i>	

PANINIS

HNK Club Panini	8.50
<i>turkey, bacon, cheddar, tomato jam, arugula, sourdough</i>	
Vegan Panini	7.50
<i>hummus, roasted red bell peppers, roma tomatoes, portobello mushrooms, arugula multi-grain ciabatta</i>	
Pesto Serrano Ham	9.00
<i>roma tomatoes, argula, manchego cheese, basil aioli, herb focaccia</i>	
Cheese Panini	7.50
<i>grilled cheese, swiss, cheddar, gouda, brioche</i>	
Chicken Panini	8.50
<i>chipotle mayo, queso fresco, pico de gallo, semita roll</i>	

DESSERT

Brownies	3.50	Cookies	3.50
7 Layer Bar	3.50	Cupcakes	3.50
Double Chocolate Mocha Swirl	3.50	<i>assorted flavors</i>	
Tiramisu	5.00	Cake Pops	2.00
Strawberry Vanilla Cheesecake	5.00	<i>chocolate, red velvet</i>	

IN ROOM DINING MENU

BREAKFAST 5:30am-11am

Eggs Your Way	GF 15.00
<i>two farm fresh eggs, choice of apple wood bacon, pork or chicken apple sausage choice of red bliss potatoes or fresh fruit cup, toast</i>	
Create an Omelet	15.25
<i>apple wood smoked bacon, honey cured ham, pork or chicken sausage, roasted red peppers, spinach, asparagus, mushrooms, onions, oven dried tomatoes, goat cheese, sharp cheddar, feta, gruyere</i>	
<i>choice of red bliss potatoes or fresh fruit cup, toast</i>	
Smoked Salmon Platter	GF 15.75
<i>smoked salmon, cream cheese, tomatoes, onions, capers, choice of bagel</i>	
Pancakes	14.50
Apple Pecan or Buttermilk	
<i>whipped butter, maple syrup</i>	

French Toast	14.50
<i>Traditional or Nutella Banana</i>	
<i>whipped butter, maple syrup</i>	

Citrus Yogurt Parfait	8.50
<i>greek yogurt, almond granola, lemon custard, citrus segments, fresh mint</i>	

Seasonal Fruit	11.50
<i>honey, walnuts, greek style yogurt, fresh mint</i>	

Bakery Basket	11.00
<i>butter croissant, muffin of the day, lemon poppyseed bread, butter, fruit preserves</i>	

Steel Cut Oatmeal	GF 8.75
<i>brown sugar, syrup, golden raisins, warm milk</i>	

Selection of Cold Cereals	8.50
<i>house made granola, fruit loops, frosted flakes, cheerios, lucky charms, frosted mini wheats, special K</i>	
<i>add strawberries or bananas 2</i>	

SIDES

Fruit Salad Bowl	GF 6.75
Toast	4.75
Non-Fat Fruit Yogurt	GF 5.75
Apple Wood Smoked Bacon, Chicken Apple Sausage, or Pork Sausage	GF 5.75
Bagel	4.75
<i>butter or cream cheese, fruit preserves</i>	

BEVERAGES

Pitcher of Fresh Brewed Coffee, Hot Tea or Hot Chocolate	
3 cups 10 6 cups 18	
Cappuccino/ Latte	4.50 Espresso 3.50
Juice	4
<i>orange, cranberry, grapefruit, apple, grape, pineapple, tomato</i>	
Milk	4 Iced Tea 4.25 Lemonade 4.25
Assorted Soft Drinks	4.25
Nestle Pure Life Spring Water (.5L)	4

Gluten Free dishes are made with gluten-free ingredients; however since prepared in a kitchen which handles gluten ingredients, we cannot ensure that no cross-contamination has occurred. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. Gratuity and Service Charge - 22% of the food and beverage total will be added to your account as a service charge and gratuity, 19% of this charge will be fully distributed to the servers. A \$4.25 In Room Dining delivery charge, plus any state and local taxes will also be added to your account. Menu items and pricing is subject to change.