

ALL DAY MENU

LUNCH 11 a.m. - 1 p.m.
DINNER 5 p.m.- 10 p.m.

STARTERS

Chicken Noodle Soup 9.25

Freshly Baked Bread v 5.00

fusette, green olive, bourbon butter, olive tapenade

Grilled Wings GF 14.00

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

Maple Pear Salad, v 14.50

*watercress, frisee, roasted pears, goat cheese, roasted hazelnut,
maple vinaigrette*

Steakhouse Wedge Salad GF 17.50

4 oz, ny strip, iceberg, bacon, bleu cheese, heirloom tomato, green onion

Seasonal Greens GF, v 12.75

*mesclun greens, tomato, cucumber, pecorino romano,
roasted shallot vinaigrette*

SANDWICHES

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

Chicken Sandwich 17.50

sweet chipotle aioli, bibb lettuce, swiss cheese, focaccia bread

Turkey Club Sandwich 17.75

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

Lobster Roll * 21.25

*tarragon mayo, celery, pickled red onion, chives, lettuce,
new england bun*

Meatless Burger (Vegetarian) 18.75

avocado, pickle, red onion, lettuce, tomato, kaiser roll

Steakhouse Burger * 18.50

*aged cheddar, lettuce, tomato, pickle, brioche bun
add: sunny side up egg 3 bacon 3.50*

BBQ Brisket Burger * 20.00

tender brisket, house made BBQ sauce, smoked cheddar

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

mushroom, onion, pepper, tomato, olive 1

MAIN PLATES

available 5 p.m. - 10 p.m.

Roasted Chicken GF 26.25

roasted corn whipped potatoes, caramelized carrot, house made BBQ sauce

NY Strip Steak GF * 39.95

crispy brussel sprout, roasted potato, black garlic butter

Striped Bass GF * 28.75

sweet potato puree, caramelized purple potato, heirloom carrot

Bucatini and Meatball * 24.75

bucatini pasta, tomato basil, meatball, ricotta

SIDES

available 5 p.m.—10 p.m.

Grilled Asparagus 9.00

Au Gratin Potatoes GF 8.75

gruyere, roasted garlic

DESSERT

Winter Apple Cinnamon Bar 8.75

cinnamon white chocolate mousse, apple cheesecake, cinnamon graham cracker

Hazelnut Mousse Delight 8.75

milk chocolate mousse, hazelnut ganache, hazelnut sponge

Mini Shooter 3.50 ea.

*lemon meringue pie, strawberry shortcake,
peanut butter salted caramel (GF), mango cheesecake*

Ice Cream GF 6.50

*vanilla, chocolate or strawberry ice cream
pineapple basil sorbet, peach hibiscus or sea salt caramel gelato*

Milkshake vanilla, chocolate or strawberry ice cream 7.00

LATE NIGHT

available 10 p.m. –12.a.m.

Chicken Noodle Soup 9.25

Grilled Wings GF 14.00

bbq rub, sweet chili soy glaze, buffalo ranch

Cheese Quesadilla v 15.50

*tomato, avocado, jalapeño, flour tortilla
short rib 7 chicken 5*

Chicken Sandwich 17.50

sweet chipotle aioli, bibb lettuce, swiss cheese, focaccia bread

Turkey Club Sandwich 17.75

*cucumber, tomato, avocado, bibb lettuce, bacon, dill aioli, brioche
substitute granlax 2.25*

Steakhouse Burger *18.50

*aged cheddar, lettuce, tomato, pickle, brioche bun
add: sunny side up egg 3 bacon 3.50*

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, onion, pepper, tomato, olive 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

french fries

Grilled Cheese

white bread, with low-fat american cheese, french fries

Mac & Cheese

creamy five cheese sauce, bread crumbs

SPARKLING

Prosecco	Riondo <i>Italy</i>
Sparkling	Domaine Ste. Michelle <i>Brut Washington</i>
Sparkling	Chandon <i>Brut Classic California</i>
Sparkling	Etoile <i>Rosé California</i>
Champagne	Moët & Chandon <i>Impérial Brut France</i>
Champagne	Veuve Clicquot <i>Yellow Label France</i>
Champagne	Veuve Clicquot <i>Rosé France</i>
Champagne	Ruinart <i>Rosé France</i>
Champagne	Dom Perignon <i>France</i>

WHITE WINE

Riesling	Chateau Ste. Michelle <i>Washington</i>
Riesling	Chateau Ste. Michelle & Dr. Loosen <i>Eroica Washington</i>
Pinot Grigio	San Angelo <i>Italy</i>
Pinot Grigio	Terlato Family <i>Colli Orientali del Friuli DOC</i>
Sauvignon Blanc	Matanzas Creek <i>California</i>
Sauvignon Blanc	Starborough <i>New Zealand</i>
Chardonnay	Decoy by Duckhorn <i>California</i>
Chardonnay	Starmont <i>California</i>
Chardonnay	Smoketree <i>California</i>
Chardonnay	J. Wilkes <i>California</i>
Chardonnay	Sonoma-Cutrer <i>Russian River Ranches California</i>
Chardonnay	Quilt <i>California</i>

ROSE

Rosé	Fleur de Mer <i>Côtes de Provence France</i>
Rosé	Whispering Angel <i>Côtes de Provence France</i>

RED WINE

Pinot Noir	Acrobat <i>Oregon</i>
Pinot Noir	Meiomi <i>California</i>
Pinot Noir	Parker Station <i>California</i>
Red Blend	Zaca Mesa <i>Z Cuvée California</i>
Red Blend	Murrietta's Well <i>The Spur California</i>
Merlot	Seven Falls Cellars <i>Washington</i>
Merlot	Tangley Oaks <i>California</i>
Cabernet Sauvignon	Storypoint <i>California</i>
Cabernet Sauvignon	Columbia Crest <i>H3 Washington</i>
Cabernet Sauvignon	Oberon by Michael Mondavi <i>California</i>
Cabernet Sauvignon	DAOU <i>California</i>
Cabernet Sauvignon	Conn Creek <i>California</i>
Malbec	Bodega Norton <i>Barrel Select Argentina</i>

HALF BOTTLES

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

BOTTLED BEER

Budweiser	6
Stella Artois	7
Heineken	7
Blue Moon	7
Samuel Adams	7
Michelob Ultra Light	6
Bud Light	6
Coors Light	6
Miller Lite	6
Corona	7
Modelo	7

HERB N'KITCHEN

All items packaged and delivered to go! No substitutions.

12	55
	60
	76
	96
152	Seasonal Fruit Cup 5.25
175	Yogurt Parfait 7.75
215	house granola, seasonal berries, cranberries, honey
250	Overnight Oats 7.50
325	almond milk, chia seeds, coconut milk, golden raisins, agave nectar, berries
	Bagel Sandwich * 5.25
	canadian bacon, swiss cheese, fried egg

BREAKFAST BAKERIES

10	45
	66
13	60
	45
13	60
15	70
	86
	79
	72
	90

SALADS

12	55
	64
12	55
14	65
	50
	52
	61
12	55
	64
15	70
13	60
	75
	82
	95
11	50

SIDE SALADS

	6.25
	6
	6.25
	6
	6.25

SANDWICHES & WRAPS

	7.50
	8.50
	8.25
	8.25
	5
	8.75
	8.75
	7.50
	9.50
	7.50

PANINIS

	8.75
	8.75
	7.50
	9.50
	7.50

DESSERT

	3.50
	5.00
	5.00

IN ROOM DINING MENU

BREAKFAST 5:30a.m.-11 a.m.

Eggs Your Way*	15.00
two farm fresh eggs,	
choice of applewood bacon, pork or chicken apple sausage	
choice of red bliss potatoes or fresh fruit cup, toast	
Create an Omelet*	15.25
applewood smoked bacon, honey cured ham, pork or chicken sausage,	
roasted red pepper, spinach, asparagus, mushroom, onion,	
oven dried tomato, goat cheese,	
sharp cheddar, feta, gruyere	
choice of red bliss potato or fresh fruit cup, toast	
Smoked Salmon Platter GF	15.75
smoked salmon, cream cheese, tomato, onion, capers, choice of bagel	
Pancakes Apple Pecan or Buttermilk	14.50
whipped butter, maple syrup	
French Toast Traditional or Nutella Banana	14.50
whipped butter, maple syrup	
Citrus Yogurt Parfait	8.50
greek yogurt, almond granola, lemon custard, citrus segments, fresh mint	
Seasonal Fruit	11.50
honey, walnuts, greek style yogurt, fresh mint	
Bakery Basket	11.00
butter croissant, muffin of the day,	
lemon poppyseed bread, butter, fruit preserves	
Steel Cut Oatmeal GF	8.75
brown sugar, syrup, golden raisins, warm milk	
Selection of Cold Cereals	8.50
house made granola, fruit loops, frosted flakes, cheerios, lucky charms,	
frosted mini wheats, special K	
add strawberries or bananas	2

SIDES

Fruit Salad Bowl GF	6.75
Toast	4.75
Non-Fat Fruit Yogurt GF	5.75
Applewood Smoked Bacon,	
Chicken Apple Sausage or Pork Sausage GF	5.75
Bagel	4.75
butter or cream cheese, fruit preserve	

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
orange, cranberry, grapefruit, apple, tomato	
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. 4/19