

# In Room Dining Dinner Menu

Serving dinner from 5:00 PM to 11:00 PM

Please dial 5480 on your guest room telephone or press 

## STARTERS

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### CHICKEN NOODLE SOUP 15

Chicken Broth, Natural Chicken, Celery, Carrots, Pasta

### CHILLED COLOSSAL GULF SHRIMP 8 per piece

House-Made Cocktail Sauce, Lemon, Tarragon Aioli

### TUNA TACOS\* 21

Seared Tuna, Cabbage, Cilantro, Avocado Velvet, Piquillo Pepper Coulis, Soft Tortilla

### EDAMAME HUMMUS 13.50

Sriracha, Extra Virgin Olive Oil, Grilled Naan

### BUFFALO WINGS 19.50

Choice Of: Blue Cheese or Ranch Dressing, Celery and Carrot Sticks

### ARTISAN CHEESE BOARD (To Share) 36

Vermont Bijou, Pleasant Ridge, Saint Angel Triple Cream, Comte AOC, Alta Langa La Tur, Fontina Val d'Aosta DOP Accompanied by Traditional Condiments and Sourdough Bread

### CHARCUTERIE AND CHEESE BOARD (To Share) 38

Chef selection of Imported Artisan Charcuterie and Cheeses with Traditional Accoutrement and Fresh Sourdough Bread

## SALADS

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*Add: Grilled Chicken 10, Tofu 9, Salmon 8, Shrimp 12, Grouper 13  
Make It A Wrap: White, Whole Wheat or Spinach*

### GREEK SALAD 16

Romaine Lettuce, Feta Cheese, Cucumbers, Tomatoes, Kalamata Olives, Red Onions, Mediterranean Vinaigrette

### CAESAR SALAD 15

Romaine Lettuce, Focaccia Croutons, Parmesan Cheese, House Caesar Dressing

### CAPRESE SALAD 19

Burrata Cheese, Heirloom Tomatoes, Arugula-Sunflower Seed Pesto, Ciabatta Crostini

## PASTA

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*Pasta Enhancements: Chicken 10, Shrimp 12, Mushroom Medley 8*

*Gluten Free Pasta Available Upon Request*

### BOLOGNESE 26

Garganelle Pasta, Traditional Meat Ragout (Ground Beef, Pork, Veal, Tomatoes, Ricotta)

### FONTINA ALFREDO 25

Pappardelle Pasta, Parmesan Reggiano D.O.P.

### PASTA AL POMODORO 24

Spaghetti, House-Made Marinara, Tomatoes, Olive Oil, Basil, Garlic

## YOUNG ADULTS

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*Served With Your Choice of Chips, Fries, Fruit, Broccolini, or Side Salad*

### MACARONI & CHEESE 12

### CHICKEN TENDERS 12.50

### CHEESEBURGER 12

### GRILLED CHEESE 11

### CHEESE PIZZA 12.50

### HOT DOG 10

## SANDWICHES & ENTREES

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*Served With Chips. Substitute Fries, Fruit, Broccolini, or Side Salad for 5*

### FLORIDA GROUPEL SANDWICH 28

Pan-Seared Black Grouper, Tarragon Remoulade, Artisan Greens, Pickled Red Onions, House-Made Challah Knot

### BISTRO BEEF BURGER\* 18

Angus Short Rib Beef Patty, Grilled Onions, Beefsteak Tomato, Lettuce, Russian Dressing, Brioche Bun  
Choice Of: Cheddar, American, Swiss Add: Applewood Bacon 2

### GRILLED CHICKEN SANDWICH 17.50

Farm Chicken, Cheddar Cheese, Avocado, Lettuce, Tomato, Spicy Aioli

### RUEBEN 18

Shaved Corned Beef, Beer Braised Sauerkraut, Swiss Cheese, Russian Dressing on Toasted Jewish Rye Bread

### TURKEY CLUB 18.50

Turkey Pastrami, Bacon, Avocado, Bibb Lettuce, Tomato, Tarragon Aioli, Swiss Cheese on Toasted Multi-grain Bread

### NY STYLE PIZZA 19

House Made Hand Stretched Dough, DOP San Marzano Tomato, Grande Mozzarella, Basil  
Enhance with Pepperoni Add \$2

### STIR FRY 22

Green Beans, Bok Choy, Mixed Peppers, Ginger, Cabbage, Carrots, Broccolini, Spring Onions, Sesame Seeds, Sweet Ginger Soy, Jasmine Rice

### ROAST TANGLEWOOD CHICKEN BREAST 34

Whipped Yukon Potatoes, Sautéed Haricot, Cherry Tomato, Natural Jus

### FARM RAISED SCOTTISH SALMON 35

Seared Loch Duart Salmon, Asparagus, Cherry Tomato, Cipollini Onion, Fried Capers and Tarragon Beurre Blanc

### PETITE FILET MIGNON 45

6 oz. Certified Black Angus, Mashed Potato, Sautéed Haricots Vert, Baby Carrots, Bordelaise

## DESSERTS

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### ICE CREAM SANDWICH 12

With Vanilla Ice Cream

### SIGNATURE HOUSE-MADE CHEESECAKE 13

Raspberry Coulis

### KEY LIME PIE 12

### ICE CREAM 8

Two Scoops of Chocolate or Vanilla Ice Cream

### GERMAN CHOCOLATE CAKE 14

Old Fashioned Buttermilk Chocolate Cake with Coconut and Pecan Filling, Chocolate Icing, Creme Anglaise, Mixed Berries

### BULL & BEAR CRÈME BRÛLÉE 13

Hidden Dark Chocolate Crème, Short Bread

*\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food-Borne Illness.*

24% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge of which 18% will be distributed to room service team members and 6% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. An additional \$5.00 in-room dining charge will also be added to your account.

## BEVERAGES

### Freshly Brewed La Colombe Coffee

#### Regular or Decaffeinated

Small Pot (2-3 cups) \$9

Large Pot (3-5 cups) \$12

#### French Press Coffee \$13

#### TEALEAVES Hot Tea \$7

Organic English Breakfast, Organic Earl Grey with Lavender,

Organic Chamomile Blossoms, Organic Long Life Green,

Organic Peppermint

#### Hot Chocolate \$6

#### Espresso \$5

#### Latte or Cappuccino \$6

#### Republic of Tea Iced Tea \$8

Darjeeling

#### Assorted Sodas \$5

Coke, Coke Zero, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, Orange Fanta

#### Club Soda or Tonic Water \$4

#### Bottled Water

Small \$4 Large \$7

Aqua Panna Mineral Water,

San Pellegrino Sparkling Natural Mineral Water

#### Glass of Milk \$5

Whole, Low Fat, Skim

#### Almond Milk, Soy Milk \$7

#### Juice \$7


Apple, Cranberry, Florida Grapefruit, Florida Orange,

Pineapple, Tomato

#### Fresh Squeezed Orange Juice \$10

## SPIRITS AND BEER

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### SPIRITS 375ML BOTTLE

Stoli	\$50
Grey Goose	\$70
Hendricks	\$65
Bacardi Gold	\$55
Herradura Silver	\$80
Maker's Mark	\$75
Johnnie Walker Black Label	\$80
Jack Daniels	\$75

### BEER

<b>Domestic</b>	<b>\$8</b>
Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, O'Doul's (non-alcoholic) Sam Adams, Sam Adams Seasonals	
<b>Import &amp; Craft*</b>	<b>\$8.50</b>
Amstel Light, Corona Extra, Guinness Draught, Heineken, Peroni, Stella Artois, Cigar City Jai Alai IPA, Blue Moon	

\*Based on availability

## WINE LIST

### CHAMPAGNE BOTTLE

Moët & Chandon Impérial Brut, Épernay, France	\$125
Veuve Clicquot Yellow Label, Reims, France	\$185

### SPARKLING WINE GLASS / BOTTLE

Prosecco, Daughters	\$12 / \$42
Sparkling, Chandon Brut Classic, CA	\$16 / \$60

### WHITE WINE GLASS / BOTTLE

<b>CHARDONNAY</b>	
Laguna Ranch, Russian River Valley, CA	\$14 / \$54
Hill Family Estate, Bonnet Creek Reserve "Carly's Cuvée," Napa Valley, CA	\$16 / \$65

<b>SAUVIGNON BLANC</b>	
Mohua, Marlborough, New Zealand	\$12 / \$45
Matanzas Creek, Sonoma County, CA	\$13 / \$49

<b>ALTERNATIVE WHITES</b>	
Pinot Grigio, Terlato Family Vineyards, Friuli, Italy	\$14 / \$53
Rose, Chateau Miraval, Cotes de Provence	\$17 / \$65

### RED WINE GLASS / BOTTLE

<b>CABERNET SAUVIGNON</b>	
Columbia Crest H3, Horse Heaven Hills, WA	\$12 / \$45
Oberon, Napa County, CA	\$17 / \$65

<b>MERLOT</b>	
Tangley Oaks, Mendocino County, CA	\$12 / \$41

<b>ALTERNATIVE REDS</b>	
Red Blend, Conundrum, CA	\$14 / \$53

<b>PINOT NOIR</b>	
La Crema, Sonoma Coast, CA	\$17 / \$65

### HALF BOTTLE SELECTION BOTTLE

Sparkling, Chandon Brut Classic, CA	\$32
Champagne, Moët & Chandon Impérial Brut Épernay, France	\$75
Chardonnay, Sonoma-Cutrer, Sonoma County, CA	\$32
Pinot Gris, King Estate, OR	\$28