

in-room
delivery
available

SALADS & SOUPS

Tuscan Kale Pear Salad – 25 V P GF

Sliced pears, feta cheese, walnuts, red onion, basil vinaigrette

Garden Grain Bowl – 27 P VE

Quinoa, farro, arugula, red cabbage, artichoke, cherry tomato, cucumber, bell peppers, red onion, peanut vinaigrette

Caesar Salad – 25 V

Romaine, croutons, parmesan, house-made Caesar dressing

Chicken Tortilla Soup – 18 GF

Shredded chicken, roasted tomatoes, crispy tortilla strips, fresh avocado

Coconut Curry Soup – 16 VE GF

Lentils, carrots, root vegetable chips

*Add: Shrimp 19 Salmon 24
Chicken 17 Steak 24*

SHARED PLATES

Cauliflower Gratin – 19 VE GF

House-made cashew cream, parsley

Hummus Platter – 21 V

Crispy brussels sprouts, carrot, celery, lemon, pita

Shrimp Aguachile* – 24 GF

Lime, cilantro, tomatillo, cucumber, red onion, jalapeño, Peruvian peppers and tortilla chips

Pork Belly Sliders – 23

Cabbage slaw, pickled onion, hoisin BBQ

Harissa Shrimp – 26 GF

Crostini, harissa sauce, garlic aioli, scallions

Golden Burrata – 28 V P

Lightly fried, lemon olive oil, pesto, heirloom cherry tomatoes, arugula, naan bread

Blistered Spicy Edamame – 21 VE GF

Chili oil, garlic, miso, hint of citrus

Truffle Fries – 19 V GF

Truffle oil, parmesan, parsley

Korean Fried Chicken Bao Buns – 24

Kimchi, pickles, sesame seeds, scallions, crispy garlic

Charcuterie Board – 31

Two artisan meats, two gourmet cheeses, compote, grapes, grain mustard, toasted focaccia

Carne Asada Tacos – 27 GF

Corn tortillas, guacamole, pickled onion, salsa verde, lime, cilantro

SIDES:

Focaccia Bread 6 Naan Bread 6 Steamed Vegetables 8 Asparagus 13 Broccolini 12
Caesar or Arugula Salad 13 Mashed Potatoes 11 French Fries 9

*These items may be served raw or undercooked. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

20% automatic gratuity applied to groups of 6 or more

LARGE PLATES

Double Cheeseburger – 29

Two Wagyu patties, American cheese, Limelight sauce, gem lettuce, pickles, sliced tomato, onion, brioche bun

*Add: Nueske's Bacon 3
Caramelized Onion 2 Avocado 3*

Chicken Katsu Sandwich – 29 (P)

Cabbage slaw, relish, Sriracha aioli, Texas toast

Mushroom Veggie Burger – 29 (VE) (V)

Lettuce, tomato, red onion, avocado aioli

Wagyu Bolognese – 42

Fresh fettuccine, house-made bolognese, parmesan, parsley, focaccia bread

Steak Frites* – 59 (GF)

10oz Angus flat iron steak, mushroom demi-glaze

Wagyu Tomahawk* – 170 (GF)

40oz bone-in American Wagyu ribeye, mushroom demi-glaze

Linguini Crema di Parmigiano – 32 (V)

Parmigiano cream sauce, spinach, sundried tomatoes

Pan-seared Kvarøy Salmon* – 51

Orzo, spinach, heirloom cherry tomatoes

Braised Beef Short Rib – 54 (GF)

Parsnip mashed potatoes, pan jus, seasonal roasted vegetables

FROM THE PIZZA OVEN

Cheese – 19 (V)

Mozzarella, marinara

Pepperoni – 20

Mozzarella, pepperoni, marinara

Margherita – 24 (V)

Fresh Mozzarella, heirloom tomatoes, basil, marinara

Wild Mushroom – 24 (V)

Mozzarella, goat cheese, roasted mushrooms, caramelized onion, fresh herbs

Fennel Sausage – 25

Mozzarella, fennel sausage, roasted tomato, pepperoncini, caramelized fennel, marinara

Prosciutto Crudo – 27

Mozzarella, arugula, prosciutto, parmesan, marinara

Add: Burrata 5

Diavola – 25

Mozzarella, pepperoni, chorizo, spicy salami, pickled Fresno peppers, basil, marinara

Butcher's – 25

Mozzarella, Italian sausage, pepperoni, smoked bacon, ham, red onion, marinara

Pear and Gorgonzola – 23 (V)

Mozzarella, gorgonzola, pear, shaved fennel

BBQ – 24

Mozzarella, chicken, bacon, jalapeño, red onion, hot honey, BBQ sauce

Gluten Free Crust \$3

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DESSERTS

Warm Chocolate Chip Cookie Skillet – 18

S'mores Crème Brûlée – 16

Carrot Cake with Caramel Sea Salt Ice Cream – 19

Root Beer Float – 14

Sorbet, Rotating Flavors – 10 (V)

Culinary Team: Daniel Roldan, Chef De Cuisine | Simon Louw, Sous Chef | Eduardo Montoya, Junior Sous chef

please inquire with your server about making your dish gluten free or vegan:

(VE) vegan dishes that do not contain products that come from animals

(GF) gluten-free dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye

(V) vegetarian dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish

(P) dishes that contain peanuts or other nuts for those with nut allergies

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