

in-room
delivery
available

SMALL PLATES

- Marinated Olives** (VE) 14
House Marinated Olives, Spiced with Thyme, Rosemary, Chili Peppers & Tangerine Peels
- Cauliflower Gratin** (VE) (GF) 19
Crispy Cauliflower in Cashew "Cheese" Sauce
- Brussels Sprouts** (GF) 19
Crispy Brussels, Tossed in Balsamic Maple Glaze, Topped with Bacon & Dried Cranberries
- Ajillo Shrimp** (GF) 19
Pan Seared Shrimp Seasoned with a Mild Ajillo Chile Sauce, Garlic Aioli & Lotus Chips on the Side
- Fried Burrata** (VG) (P) (★) 27
House Made Italian Pesto, Crispy Burrata Perfumed with Lemon Olive Oil, Heirloom Cherry Tomatoes, Crispy Garlic & Rosemary Naan Bread
- Roasted Asparagus** (VG) (GF) 18
Heirloom Cherry Tomatoes, Lemon & Parmesan Snow
- Vegan Ceviche** (VE) (GF) (★) 25
Hearts of Palm, Limelight Ponzu, Orange Segments, Roasted Pepitas, Sliced Red Onion Served with Crispy Lotus Chips

SHARED PLATES

- Roasted Brazilian Pineapple** (VG) (GF) 15
Roasted Cinnamon Pineapple, Served with a side of Greek Yogurt & Honey Dipping Sauce
- Truffle Fries** (VG) (GF) 19
Crispy French Fries, Topped with Truffle Oil, Parmesan Snow & Parsley
- Pesto Caprese Sandwich Bites** (P) 21
Home Made Focaccia Bread, Pesto, Tomato, Italian Prosciutto, Mozzarella Cheese, Italian Rose Aioli & Spinach
- Guacamole** (VE) (GF) 21
House Made Guacamole, with Aleppo Chili Flakes, Served with a side of Corn Tortilla Chips & Carrots
- ½ Dozen Duck Wings** 24
Topped with Green Onions & Black Sesame Seeds, Served with Carrots & Ranch, Option of Hoisin BBQ Sauce or Buffalo Sauce
- Baja Fish Tacos** (★) 23
Classic Fish Tacos Baja Style, Beer Battered Snapper, Corn Tortillas, Topped with House Made Pickled Cabbage, Sriracha Aioli, Lime & Micro Cilantro
- Chef's Board** (P) 32
Sliced Italian Prosciutto, Cheese, Jam, Mustard, Marcona Almonds, House Made Focaccia & Grapes
- Fondue** (VG) (★) 35
Sliced Apples, Cauliflower, Cornichons, Heirloom Potatoes, House Made Croutons & Grissini
**Add Prosciutto 5*

SOUPS & SALADS

- French Onion Soup** 19
Traditional French Onion Soup, Croutons & Swiss Cheese
- Roasted Tomato Bisque** (VE) 17
Vegan Mozzarella Cheese & Croutons
**Add Grilled Cheese 10*
- Arugula Salad** (VG) (GF) 13
Baby Arugula, Tossed with Olive Oil & Fresh Lemon Juice
- Caesar Salad** (VG) (GF) 24
Crisp Baby Romaine, Croutons, Parmesan Snow, Tossed in House Made Caesar Dressing
- Kale Apple Salad** (VG) (GF) 24
Gorgonzola, Candied Pecans & Basil Dressing
- Quinoa Bowl** (VE) (GF) (P) 27
Blend of Arugula Salad, Romaine, Topped with Carrots, Heirloom Baby Tomatoes, Cranberries, Cucumber, Almonds, Guacamole, Quinoa & Ponzu Vinaigrette

Add: Organic Tofu 14 Shrimp 18 Chicken 16 Salmon* 25 Steak* 25 Lobster* 28
Upgrade Your Fries +7: Truffle Fries*

SIDES: Chips 5 Garlic Bread 6 Honey Bread 6 Naan 6 Roasted Veggies 8 Crudités 7 Fruit 6 Quinoa 8 Rice 7 Polenta 9

*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat and seafood may increase your risk of foodborne illness. A \$4 delivery fee will be added to all in room dining orders, and a 20% gratuity will be added to all to go and in room dining orders.

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LARGE PLATES

Double Cheeseburger with Fries*29

Wagyu, American Cheese, Signature Limelight Sauce, Lettuce & Sliced Tomato

Steak Frites* (GF)56

10oz Angus Flat Iron Steak, Served with House Made Bordelaise Sauce
Pairs well with Decoy Cabernet

Mushroom Veggie Burger with Fries (VG)29

House Made Shiitake Mushroom Patties, Topped with Guacamole, Red Onion & Citrus Aioli, on a Brioche Bun

Wagyu Bolognese41

Fresh Made Pappardelle Pasta Mixed with Our House Made Bolognese Sauce, Topped with Parmesan Snow & Parsley
Pairs well with Collina San Ponzio Nebbiolo d'Alba

Saffron Lobster Risotto* (GF)59

Italian Risotto, Asparagus, Saffron Butter, Lobster Tail & Parmesan Snow
Pairs well with La Crema Chardonnay

Salmon Squash* (GF)44

Butternut Squash Purée, Tri-Color Cauliflower, Seared Skuna Salmon & Microgreens
Pairs well with Clos de Napa Pinot Noir

Lamb Chops* (GF)45

Au Jus, Polenta, Zucchini, Eggplant & Micro Arugula
Pairs well with the Candado De Haza Rioja

Chicken Marsala (GF)39

White Wine Sauce, Carrot, Mushroom, Onion, Rice & Micro Arugula
Pairs well with Luigi Bosca Malbec

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FROM THE PIZZA OVEN

Fennel Sausage24

Fennel Sausage, Roasted Tomato, Pepperoncini, Mozzarella & Marinara

Diavola24

Pepperoni, Mozzarella, Marinara, Chorizo, Spicy Salami, Pickled Fresno Chilis & Basil

Mushroom & Pesto (VG) (P) (★)24

Mozzarella, Wild Mushrooms, Roasted Tomato & Crispy Garlic

Margherita (VG)24

Heirloom Tomatoes, Mozzarella, Marinara, Basil

La Jalapeña (★)24

Mozzarella, Marinara, Chorizo, Red Onion & Jalapeño

Greek (VG)24

Mozzarella, Olives, Feta Cheese, Artichoke & Roasted Tomatoes

Cheese (VG)19

Mozzarella & Marinara

Pepperoni20

Mozzarella, Marinara & Pepperoni

Gorgonzola & Fig (VG)24

Mozzarella, Marinara, Gorgonzola, Micro Celery & Fig Chutney

Prosciutto Crudo26

Parmesan Cheese, Baby Arugula, Marinara, Mozzarella, Truffle Oil & Prosciutto

Cheese Steak Calzone ...28

Sliced Sirloin, Arugula, Mozzarella, Mushroom, Red Onion, Bell Pepper & Cheese Sauce

Additional Toppings Available +\$3:
Arugula, Pineapple, Chorizo, Salami, Prosciutto, Gorgonzola, Feta, Jalapeño, Onion, Fennel Sausage, Mushrooms, Artichoke, Olives, Mozzarella

GF- Cauliflower Crust & Vegan Cheese Available

FRESH HOUSE MADE PIZZA DOUGH

DESSERTS

Warm Chocolate Chip Cookie Skillet (VG) (★)17

Goey Chocolate Chip Cookie, Vanilla Bean Ice Cream & Caramel Drizzle

Fondue Au Chocolate (P) (★)24

Pain d'Épices with Pecans, Home Made Maple Marshmallows & Berries

Root Beer Float (VG)13

IBC Root Beer & Vanilla Bean Ice Cream

Sorbet (VE)10

Rotating Seasonal Flavors

Churros (VG)14

Caramel Filling, Topped with Cinnamon Sugar & Served with Vanilla Ice Cream

Mud Pie (VG)22

Layers of Chocolate & Vanilla Bean Ice Cream, Fudge, Cookie Crumbles, Topped with Whipped Cream, Chocolate & Carmel Drizzle

Strawberries & Cream (VG) (GF)11

Juicy Strawberries with a Velvety Chantilly Cream, Garnished with Edible Flowers

(★) RECOMMENDED BY CHEF DAVID RABATTE, SOUS CHEF SIMON LOUW & JUNIOR SOUS CHEF EDUARDO MONTOYA

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

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

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

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