

STARTERS

 **HUMMUS** | 9

chickpea spread, tahini, olive oil, pita chips

 *Emmolo Sauvignon Blanc*

CALAMARI | 13

flour-dusted, flash-fried, spicy arrabiata sauce

 *Côte de Roses Rosé*

MUSSELS | 15

PEI mussels, white wine, garlic lemon broth, house bread

 *Terra d'Oro Pinot Grigio*

CRAB CAKE | 23

jumbo lump crab cake, sambal aioli, pineapple chutney, baby greens

 *Valdo Marca Oro Prosecco or Martin Codax Albarino*

POPCORN SHRIMP | 14

pickled onion, Aji Amarillo sauce

 *Pierre Sparr Riesling*

 **MEDITERRANEAN SNACKS** | 15

vegetable samosa, falafel, artichoke beignet, tahini dressing

 *Catena Vista Flores Malbec or Emmolo Sauvignon Blanc*

CHEESE + CHARCUTERIE | 22

assorted cheeses, cured meats, house preserves, marinated olives, grapes, assorted crackers

 *Domaine de Cigalus Rouge*

SALADS + SOUP

 **HOUSE SALAD** | 9

organic arcadian greens, sliced apple, glazed pecans, blue cheese, honey vinaigrette

 *Conundrum White*

 **CRISPY BRUSSEL SPROUTS** | 11

brussel sprouts, honey, anchovy lemon butter, toasted almonds, dill, pomegranate arils

 *Starmont Chardonnay*

 **BURRATA SALAD** | 14

fresh burrata, marinated heirloom tomatoes, watermelon, balsamic-glazed figs

 *Langlois-Chateau Sancerre*

 **CAESAR SALAD** | 10

crisp romaine lettuce, garlic croutons, parmigiano-reggiano, kalamata caesar dressing

 *La Crema Chardonnay*

PROTEIN ADD-ONS

*chicken | +6

*shrimp | +8

*salmon | +12

  **SEASONAL LENTIL SOUP**

cup | 6 bowl | 9

ENTRÉES

 **GRILLED SALMON*** | 34

grilled salmon, roasted corn, quinoa, sherry tomato, roasted red pepper sauce

 *Belle Glos Pinot Noir*

CHICKEN PICATTA* | 20

sautéed green beans, baby carrots, fingerling potatoes, capers, lemon beurre-blanc

 *Starmont Chardonnay*

 **SEAFOOD BOUILLABAISSE*** | 38

sea bass, head-on shrimp prawns, PEI mussels, capsicum & tomato sauce, chargrilled house bread

 *Santa Margherita D.O.C. Pinot Grigio*

CHILEAN SEA BASS* | 42

pan-seared, butternut squash mash, green beans, sherry tomato, caper lemon butter sauce

 *Martin Codax Albarino*

 **LAMB CHOPS*** | 44

14oz, grilled asparagus, potato gratin, chimichurri

 *Château de la Coste or Decoy Merlot*

GRILLED STEAKS*

with chimichurri and choice of (2) sides:

 *Pyros Malbec*

14 oz, 21-day dry-aged ribeye | 44

8 oz tenderloin | 45 8 oz hangar steak | 36

PASTAS

PASTA BOLOGNESE | 19

spaghetti pasta, bolognese sauce, parmigiano-reggiano, basil

 *The Prisoner*

 **SPINACH FETUCCINE** | 22

marinara, kalamata olives, sundried tomatoes, parmigiano-reggiano, artichokes

 *Erath Pinot Noir*

 **CACIO E PEPE RAVIOLI** | 22

cheese ravioli, black pepper, wild mushroom, black winter truffles, parmigiano-reggiano fondue

 *DBR Château Paradis*

SEAFOOD SPAGHETTI PASTA* | 33

shrimp, mussels, lump crab meat, peruvian peppers, chardonnay cream sauce

 *La Crema Chardonnay*

SIDES | 8

potato gratin

grilled asparagus

thyme glazed baby carrots

parmesan truffle fries

sautéed garlic green beans

herb roasted potatoes

roasted garlic mash

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For all in-room dining orders please note that a 20% service charge, delivery fee \$3.50 and local sales tax will be added to your order*