

Forrestal Grille

Small Plates

Bang Bang Cauliflower  	\$12
Roasted cauliflower, honey Sriracha mayo	
Crab Cake Bites with Lemon Remoulade	\$18
Bite-size crab cakes, lemon remoulade	
Tuscan Chicken Flatbread	\$14
Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan	
French Dip Sliders	\$19
Sliced sirloin, caramelized onions, horseradish aioli, bourbon demi-glace, King's Hawaiian® rolls	
Chicken Wings	\$16
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
Spinach & Roasted Artichoke Dip 	\$14
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan	
White Cheddar Mac & Cheese 	\$10
Aged cheddar, roasted garlic, panko	

Handhelds

Served with choice of fries or side salad

White BBQ Grilled Chicken Sandwich	\$17
Grilled chicken breast, spicy white BBQ, smoked gouda, honey crisp apple slaw, pretzel roll	
Grilled Italian Vegetable Sandwich 	\$15
Grilled eggplant, portobello mushroom, Parmesan, mozzarella, marinara, fresh basil, garlic butter, toasted ciabatta; served with lemon vinaigrette baby kale & spinach salad	
Sliced Pork Arugula Sandwich	\$17
Sliced pork, caramelized onions, arugula, jalapeño cranberry chutney, garlic butter toasted ciabatta	
Cuban Sandwich	\$17
Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll	
Grilled Chicken Bruschetta	\$17
Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun	
Turkey Club	\$17
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
Grilled Caesar Steak Wrap*	\$22
Grilled sirloin, tomatoes, Caesar greens, flour tortilla	
Mushroom Swiss Burger*	\$19
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	




Soup & Salads

Soup du Jour	\$12
Ask your server for today's offering	
Grapefruit, Beet & Kale Salad 	\$16
Grapefruit segments, rainbow beets, baby kale-spinach mix, crunchy quinoa, goat cheese, tahini lime dressing	
Brussels Sprout & Pear Salad 	\$16
Shaved Brussels sprouts, charred onions, pear, burrata, crispy quinoa, lemon vinaigrette	
Caesar Salad	\$12
Crisp romaine, shaved Parmesan, croutons, Caesar dressing add chicken +\$8 shrimp +\$10 salmon* +\$12	
Cobb Salad	\$20
Lettuce wedges, grilled chicken, bacon, avocado, tomato, crumbled blue cheese, ranch dressing	

Mains

Sweet Soy Glazed Salmon*	\$28
Sweet soy glazed salmon, kale, quinoa, toasted sesame seeds, cucumber carrot cilantro slaw	
Wild Mushroom Cauliflower Risotto  	\$22
Cauliflower risotto, wild mushrooms, shallots, white wine, parsley, Parmesan	
Roasted Herb Chicken 	\$28
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	
Chimichurri Filet* 	\$40
Grilled 8 oz filet, chimichurri, sauteed spinach, roasted potatoes, Parmesan	
Ravioli & Meatballs	\$24
Blended pork-beef meatballs, marinara, quattro formaggi ravioli, Parmesan	

Desserts

Blueberry Buckle 	\$14
House-made coffee cake, blueberries, whipped cream	
Cheesecake 	\$12
Classic New York-style cheesecake	
Chocolate Cake 	\$14
Chocolate cake with chocolate frosting	

***NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**



Gluten Free



Vegetarian



Vegan

For parties of 6 or more, a 20% service charge will be automatically added to the bill. Room Service Available: Press "Room Service" button on your phone to order. All room service orders have a \$3 service charge + 20% gratuity automatically added.

Evening

Signature Cocktails

Crowned Jewel Mule	\$14
Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
Margarita	\$15
Corazón Blanco tequila, Cointreau, fresh lime juice, house-made simple syrup	
Espresso Martini	\$15
Tito's handmade vodka, coffee liqueur, espresso, house-made simple syrup, optional creamer	
Knob Creek Rye Old Fashioned	\$15
Knob Creek Rye, house-made simple syrup, orange bitters	
Crowne Rose Manhattan	\$15
Four Roses bourbon, Martini & Rossi sweet vermouth, Angostura bitters	
Meza-politan	\$15
Dos Hombres mezcal, Cointreau, fresh lime juice, cranberry juice	
Perfect Daquiri	\$15
Bacardi Silver Rum, Goslings Black Seal Rum, Lime Juice, Simple Syrup	
Sangria (Red or White)	\$14
Red or White Wine, Secret Recipe Blend, Fresh Fruit, Soda Splash	












Beers & Beyond

DRAFT		
Stella Artois	ABV 5.2% BEL	\$9
Blue Moon Belgian White	ABV 5.4% CO	\$8
Maine Beer Co., Peeper, Pale Ale	ABV 5.5% ME	\$9
New Belgium Fat Tire	ABV 5.2% CO	\$8
Kane Brewing Head High IPA	ABV 6.6% NJ	\$9
Guinness Stout	ABV 4.3% IE	\$9
BOTTLED		
Michelob Ultra	ABV 4.2% MO	\$6
Coors Light	ABV 4.2% CO	\$6
Heineken	ABV 5.0% AMS	\$8
Corona Extra	ABV 4.5% MEX	\$8
Samuel Adams Boston Lager	ABV 4.9% MA	\$8
Stella Artois	ABV 5.2% BEL	\$8
Voodoo Ranger IPA	ABV 7.0% CO	\$8
Yuengling	ABV 4.5% PA	\$8
Ommegang Rare VOS BPA	ABV 6.5% NY	\$8
Sixpoint Resin IIPA	ABV 9.1% NY	\$8
Heineken 0.0	ABV 0% AMS	\$8
BEYOND BEER		
Angry Orchard Hard Cider	ABV 5.0% NY	\$8
High Noon Sun Sips Hard Seltzer	ABV 4.5% CA	\$8







Zero Proof

Garden & Ginger <i>(non-alcoholic)</i>	\$8
Seedlip Garden 108, Fever-Tree ginger ale, rosemary	
The Caribbean <i>(non-alcoholic)</i>	\$8
Secret Juice Blend, Lime, Simple Syrup, Soda Top	

Wines

WHITES	6 oz. Bottle
S.A. Prum Essence Riesling    	\$15 \$58
<i>Mosel, Germany</i>	
Centine Toscana Pinot Grigio  	\$12 \$45
<i>Tuscany, Italy</i>	
Emmolo Sauvignon Blanc  	\$19 \$74
<i>Napa/Solano, California</i>	
Kim Crawford Sauvignon Blanc 	\$12 \$45
<i>Marlborough, New Zealand</i>	
Silver Gate Chardonnay	\$12 \$45
<i>California</i>	
Sea Sun Chardonnay by Wagner 	\$15 \$58
<i>California</i>	
Santa Margherita D.O.C. Pinot Grigio 	\$21 \$82
<i>Valdidade, Italy</i>	

BUBBLES & ROSÉS

LaMarca Prosecco 	\$14 \$54
<i>Prosecco, Italy</i>	
Piper Sonoma Brut NV 	\$18 \$70
<i>Sonoma County, California</i>	
Daou Rosé	\$12 \$45
<i>Paso Robles, CA</i>	
REDS	
Meiomi Pinot Noir	\$16 \$60
<i>California</i>	
Banfi Centine Super Tuscan Red Blend 	\$15 \$58
<i>Tuscany, Italy</i>	
Decoy by Duckhorn Merlot  	\$18 \$70
<i>California</i>	
Silver Gate Cabernet Sauvignon	\$12 \$45
<i>California</i>	
Josh Cabernet Sauvignon 	\$15 \$58
<i>California</i>	
Bodega Renacer Milamore Malbec	\$15 \$58
<i>Argentina</i>	
Silver Gate Pinot Noir	\$12 \$45
<i>California</i>	

Cocktails & Bar