

IN-ROOM DINING

Served 7AM–10PM Daily



PLEASE DIAL 8306 TO PLACE YOUR ORDER A \$6 Delivery Fee and 18% Service Charge will be added to all orders.

Our In Room Dining team would be delighted to provide you with plates, glassware and other dining supplies should you need. Kindly dial 8306 to place your request. Please note there will be a charge towards this order with applicable delivery fee, tax and gratuity.

NOTES

BREAKFAST MENU

SERVED 7AM-10:30AM DAILY

AVOCADO TOAST 25

*toasted sourdough, avocado spread, two eggs any style, watermelon radish, heirloom tomatoes, fresno chili**
*spicy

STRAWBERRY & RHUBARB TOAST 23

ricotta, fennel, citrus honey, fruit nut bread

CORN MEAL PANCAKES 21

caramel apple, pecans, salted butter
add blueberries or chocolate chips +3

THREE EGG OMELET 25

*choose (3) ingredients: onions, peppers, spinach, tomatoes, mushrooms,
Virginia ham, bacon, pork sausage, cheddar or American cheese*
served with breakfast potatoes
additional toppings available for +3 each

EGGS BENEDICT 25

*poached eggs, spinach or Virginia ham on English muffin with hollandaise sauce served
with breakfast potatoes*
substitute protein for a Maryland crab cake +20

OVOKA FARMS STEAK & EGGS 38

ranch steak, choice of eggs, served with breakfast potatoes, salsa verde

THE CONTINENTAL 22

two assorted freshly baked pastries, yogurt parfait & fresh berries
choice of (1) beverage: freshly brewed regular coffee, decaffeinated coffee, hot tea, or milk
(whole, 2 % reduced fat, skim, soy, oat or almond)
choice of (1) juice: orange, grapefruit, cranberry, apple, or pineapple

THE AMERICAN 36

two eggs any style, breakfast potatoes, & choice of toast
choice of (1) meat: smoked bacon, pork sausage, chicken sausage, or Virginia ham
choice of (1) beverage: freshly brewed regular coffee, decaffeinated coffee, hot tea,
or milk (whole, 2 % reduced fat, skim, soy, oat or almond)
choice of (1) juice: orange, grapefruit, cranberry, apple, or pineapple

SIDES

ORGANIC AVOCADO 8

sliced, organic

WHOLE-GRAIN OATMEAL 14 (GLUTEN-FREE / DAIRY-FREE)

served with brown sugar & raisins

FRESH FRUIT & BERRIES 12

assorted seasonal fruit & berries

BAKERY BASKET 13

*choice of three assorted breakfast pastries
individual pastries 7*

BREAKFAST POTATOES 9

freshly prepared breakfast potatoes, onions, & peppers

CHOICE OF MEATS 10

smoked bacon, pork sausage, chicken sausage, or Virginia ham

TOAST 5

choice of white, wheat, multi-grain, gluten-free, rye, sourdough, or English muffin

SIDE ARCADIAN SALAD 8

summer greens, cucumber, cherry tomato, carrots, balsamic vinaigrette, EVOO

BEVERAGES

STILL OR SPARKLING WATER

small 7 or large 12

JUICE 8

orange, cranberry, apple, grapefruit, pineapple

MILK 5

whole, 2% reduced fat, skim, soy, oat, or almond

COFFEE (LAVAZZA) OR HOT TEA 7

DOUBLE ESPRESSO, CAPPUCCINO, OR LATTE 8

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ALL DAY DINING

SERVED 10:30AM - 10PM DAILY

STARTERS

HUMMUS 18

olive oil, paprika, pita

CHEESE & CHARCUTERIE 25

domestic & imported cheeses, cured meats, baguette, jam

CRISPY PRAWN & CALAMARI 26

zucchini, fennel, bell pepper, diavola, aioli

MEATBALLS 20

ricotta, piperade olive salad, grill bread, extra virgin olive oil

BRUSSEL SPROUTS 15

garlic, anchovy, lemon, basil, capers, grill bread

PARMESAN TRUFFLE FRIES 14

roasted garlic aioli, parsley

FOR THE KIDS

BUTTER PASTA 16

pasta tossed in butter sauce & topped with parmesan cheese

CHICKEN TENDERS 16

four homemade chicken tenders served with french fries & honey mustard

KID'S BURGER 16

brioche bun, burger patty, cheddar cheese, & french fries

ON THE LIGHTER SIDE

chicken +10, shrimp +15, salmon +18, crab cake +20

LEAFY GREEN SALAD 15

*champagne vinaigrette, cucumbers, fine herbs,
cherry tomato*

BABY GEM CAESAR 16

torn crouton, parmesan, chive

BURRATA 20

*thumbelina carrots, garlic chili crunch, mizuna,
crispy shallot, green onion*

SOUP DU JOUR

cup 8 / bowl 12

PASTA

TAGLIATELLE 30

sourdough, butter lettuce, tomato, bacon, cranberry aioli

CRESTO DI GALLO 35

crispy oxtail, garlic mascarpone, broccoli rabe, roasted tomato, pea tendrils

VEGGIE LASAGNA 27

herb ricotta, red gravy

MAINS

MEATLOAF SANDWICH 24

sourdough, arugula, sharp provolone, tomato jam, herb aioli

CURRY CHICKEN SALAD SANDWICH 22

apple, leafy green, marble rye

BLACK BASS 38

heirloom beans & grains, coffee smoked bacon sauce

ORGANIC NATURAL CHICKEN 35

new potato, chard, sun dried tomato, wild mushroom, lemon verbena jus

RED WINE DRY AGED STRIPLOIN 45

goat cheese potato puree, pea leaves, red wine reduction, crispy cipollini

SIDES

ARCADIAN FARMER SALAD 8

summer greens, cucumber cherry tomato, carrots, balsamic vinaigrette, EVOO

GARLICY PEA LEAVES 10

sea salt, EVOO

HEIRLOOM BEANS AND GRAINS 10

ROASTED POTATOES 10

sea salt roasted potato, fried

FRENCH FRIES 10

DESSERTS

CHOCOLATE HAZELNUT CRUNCH 15

nutella, almond, dulce de leche ice cream

ICE CREAM 14

please ask about our daily selection

SALTED CARAMEL TART 15

crème fraîche, blueberry

BEVERAGES

STILL OR SPARKLING WATER

small 6 or large 10

SODA 7

coke, diet coke, sprite, ginger ale

MILK 5

whole, 2 % reduced fat, skim, soy, oat, or almond

COFFEE (LAVAZZA) OR HOT TEA 7

DOUBLE ESPRESSO, CAPPUCCINO, OR LATTE 8

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WINE (GLASS/ BOTTLE)

SPARKLING

SCHRAMSBERG, *Mirabella Brut, North Coast, CA* 21/85
SCHRAMSBERG, *Mirabella Brut Rosé North Coast, CA* 23/95
LUNETTA, *Prosecco, Veneto Italy* 15/60

WHITE

ALBERT BICHOT “MACON-VILLAGES, *Chardonnay, France* 19/76
LA CREMA, *Chardonnay, Sonoma Valley California* 14/58
HEINZ EIFEL, *Riesling, Mosel, Germany 2021* 18/72
SANTA MARGHERITA, *Valdadige, Pinot Grigio, Italy* 18/72

ROSÉ

CHÂTEAU DE BERNE, *Grenache Noir/Cinsault, Provence, France* 14/62
CHÂTEAU MIRAVAL, *Côtes de Provence, France* 17/72

RED

LUIGI BOSCA, *Malbec, Mendoza, Argentina* 15/65
LUKE, *Merlot, Wahluke Slope, Washington State* 16/75
DECOY, *Cabernet Sauvignon, Sonoma Valley, CA* 18/75
BELLE GLOS BALADE, *Pinot Noir, Russian River Valley, California* 21/91

WINE BY THE BOTTLE

SPARKLING/CHAMPAGNE

CHARLES ORBAN CHAMPAGNE, Brut <i>Champagne, France 375ML</i>	60
CHARLES ORBAN CHAMPAGNE, Brut <i>Champagne, France</i>	115
CHARLES ORBAN CHAMPAGNE, Brut Rosé <i>Champagne, France</i>	130
DOMAINE CHANDON, "Brut Classic" <i>California, NV</i>	120
LANSON LE BLACK LABEL, Brut <i>Champagne, France</i>	210
VEUVE CLICQUOT, Brut, "Yellow Label" <i>Champagne, France</i>	200
RUINART, Blanc De Blancs <i>Champagne, France</i>	320
MOET & CHANDON, Ice Imperial Rosé <i>Champagne, France</i>	300
DOM PERIGNON, Brut <i>Champagne, France</i>	920
DOM PERIGNON, Brut Rosé <i>Champagne, France</i>	1250
ARMAND DE BRIGNAC, Brut Rosé <i>Champagne, France</i>	1200

ROSÉ

ULTIMATE PROVENCE ROSÉ, Grenache/Syrah/Cinsault <i>Côtes de Provence, France</i>	65
CHATEAU LA GORDONNE LA CHAPELLE GORDONNE, Grenache/Syrah/Cinsault <i>Côtes de Provence, France</i>	70
DOMAINE DE SAINT SER CUVÉE PRESTIGE, Grenache/Syrah/Cinsault <i>Côtes de Provence, France</i>	65
LA FÊTE DU ROSÉ, Grenache/Mourvèdre, <i>Provence, France</i>	65

WHITE

SAGET LA PETITE PERRIÈRE , <i>Sauvignon Blanc</i> <i>Loire Valley, France</i>	75
FOUR GRACES , <i>Pinot Gris</i> <i>Willamette Valley, Oregon, U.S.A.</i>	60
LANGLOIS-CHATEAU , <i>Sancerre</i> <i>Loire Valley, France</i>	85
FERRARI CARANO , <i>Fume Blanc</i> <i>Sonoma County, California, U.S.A.</i>	65
EMMOLO , <i>Sauvignon Blanc</i> <i>Napa Valley, California, U.S.A.</i>	65
DUCKHORN , <i>Sauvignon Blanc</i> <i>Napa Valley, California, U.S.A.</i>	70
FEUDI SAN GREGORIO , <i>Greco Di Tufo</i> , <i>Greco Campania, Italy</i>	75
JORDAN, WINERY , <i>Chardonnay</i> <i>Russian River Valley, California, U.S.A.</i>	125
CAKEBREAD , <i>Chardonnay</i> <i>Napa Valley, U.S.A.</i>	130
LE VIEUX DONJON CHATEAUNEUF-DU-PAPE BLANCE , <i>Clairette/Roussanne, Rhone Valley, France</i>	150
LINGUA FRANCA 'BUNKER HILL' , <i>Chardonnay</i> <i>Willamette Valley, Oregon, U.S.A.</i>	150
DUMOL WESTER REACH CHARDONNAY , <i>Russian River Valley, California, U.S.A.</i>	260
ROBERT WEIL KIDERICH GRAFNBERG , <i>Riesling</i> , <i>Rheingau, Germany.</i>	270

RED

DOMAINE DE LA MONGESTINE VDF ROUGE 'BOBSINGLAR' , <i>Roussanne/Pinot Noir/Merlot/Marselam, Coteaux d'Aix-en-Provence, France</i>	60
CATENA , <i>Appellation Vista Flores Malbec</i> <i>Mendoza, Argentina</i>	75
SIERRA CANTABRIA , <i>Tempranillo</i> <i>Rioja, Spain</i>	65
LOUIS M. MARTINI , <i>Cabernet Sauvignon</i> <i>Napa Valley, California, U.S.A.</i>	80
J.LOHR VINEYARDS & WINES , <i>"Pure Paso" Proprietary Red</i> <i>Paso Robles, California, U.S.A.</i>	85
LA QUERCE SECONDA , <i>Chianti Classico/Sangiovese</i> , <i>Toscana, Italy</i>	95
PAKRAVAN PAPI, CAMPO DEL PARI <i>Super Tuscan, Tuscany, Italy</i>	145
LA CREMA , <i>Pinot Noir</i> <i>Sonoma Coast, U.S.A.</i>	150
PATZ & HALL , <i>Pinot Noir</i> <i>Sonoma, California, U.S.A.</i>	160
CAMILLE GIROUD , <i>Vosne-Romanee (accent) 'Les Chalandins'</i> <i>Bourgogne, France</i>	750
MAXIMIN GRUNHAUS , <i>Pinot Noir</i> , <i>Mosel, Germany</i>	350
CAYMUS , <i>Cabernet Sauvignon</i> <i>Napa Valley, California, U.S.A.</i>	360
FORTUNATE SON THE DREAMER , <i>Cabernet Sauvignon</i> <i>Napa Valley, California, U.S.A.</i>	450

BEERS 9

IMPORT

HEINEKEN *Lager, Netherlands, 5%*
MODELO ESPECIAL *Pilsner, Mexico 4.4%*
PACIFICO *Pilsner, Mexico 4.5%*
STELLA ARTOIS *Euro Pale Lager, Belgium 5.2%*
CORONA EXTRA *Lager, Mexico 4.5%*

CAN

DC BRAU Corruption *American-style IPA 6.5%*
DC BRAU El Hefe Speaks *Hefeweizen 5.2%*
DC BRAU The Public *American Pale Ale 6.5%*
DC BRAU Pils *German-style Pilsner 4.5%*

DOMESTIC

SAMUEL ADAMS *Boston Lager, Boston 5.0%*

CANNED COCKTAILS

ABSOLUT Cocktail 14
pineapple martini, berry vodkarita, mango mule, or grapefruit paloma
DRIFTER Spicy Margarita 16
paladar blanco tequila, triple sec, pineapple, orange, chipotle

NON-ALCOHOLIC

LAGUNITAS, *N/A Hop Water 8*
HEINEKEN 00, *N/A Beer 8*