

In-Room Dining Menu

BREAKFAST

AVAILABLE FROM:

6:30AM - 11:00AM (MONDAY TO FRIDAY)

8:00AM - 2:00PM (SATURDAY AND SUNDAY)

JUICE - \$8

Orange, Grapefruit, Apple, Pineapple, Tomato, V8

VIENNOISERIES - \$6

Croissant, Almond Croissant, Pain au Chocolat, Banana Bread

SIDES

Breakfast Potatoes - \$7

Smoked Bacon - \$7

Avocado - \$6

Pork Sausage - \$7

Chicken Apple Sausage - \$7

Fruit Plate - \$16

Melon, mixed berries, pineapple, honeycomb

Steel Cut Oats - \$15

Milk, brown sugar, blueberries, golden raisins

Vanilla Chia Bowl - \$16

Coconut, seasonal berries, granola

Full American Breakfast - \$22

Fried, poached, scrambled or boiled eggs

Choice of bacon, pork sausage or chicken sausage

Served with breakfast potatoes, choice of toast

Omelette - \$19

Chives, ham, New York Cheddar, spinach

Egg White Frittata - \$21

Ratatouille, arugula, manchego

Avocado Toast - \$18

Soft poached egg, toy box pico de gallo, cotija, cilantro

Buttermilk Pancakes - \$16

Vanilla spiced ricotta, blueberry sauce

DINNER

AVAILABLE DAILY: 5:00PM - 10:00PM

SMALL PLATES

Little Gems Salad - \$15

Ciabatta crouton, Spanish anchovy, green goddess, parmesan

Arugula Salad - \$15

Honey crisp apple, manchego, almonds

Corn Bisque - \$14

Corn, blue crab, chives

Burrata - \$20

Garlic mojo, tomatillo cotija

Tomato Fondue - \$10

with charred bread

PEI Mussels - \$22

Thai chilies, lime, garlic butter, cilantro

Waffle Fries - \$10

ALL SMALL PLATES: ADD CHICKEN \$8 OR SALMON \$15

LARGE PLATES

Free Bird Wings - \$15

Salsa macha, sesame, cilantro crema

Smash Burger - \$22

Double patty, secret sauce, American cheese, fries

Banh Mi - \$20

Pork belly, mortadella, pickled vegetables, basil aioli, cilantro, mint, fries

Cacio e Pepe - \$24 (vegetarian)

Linguine, parmesan brodo, fresh pecorino romano, black peppercorn

Canadian Atlantic Salmon - \$40

sauce nantua, caponata, fennel

Rotisserie Chicken - \$34 / 50

Half or whole chicken, celeriac purée, castlevetrano olives, kale

8oz Bavette - \$30

Mole amarillo, avocado, queso fresco

Lobster Gnudi - \$40

Maine lobster, pancetta, Calabrian chili pepper

Alaskan Halibut - \$38

Fingerling confit, cauliflower pesto, tarragon

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PLEASE DIAL "IN ROOM DINING" FOR SERVICE. ASK US ABOUT PLACING A PRE-ORDER!
A DELIVERY CHARGE OF \$4.50 PER ORDER, APPLICABLE TAXES, PLUS AN 18% SERVICE CHARGE AND 3% ADMINISTRATION FEE WILL BE ADDED TO ALL CHECKS.

DESSERT

AVAILABLE DAILY FROM: 5:00PM - 10:00PM

Chocolate Cake (vegan, gluten free) - \$12

Blueberry Crisp - \$12 | \$16 a la mode
warm blueberry filling, coconut lemon streussel

NON-ALCOHOLIC BEVERAGES

DURING LISTED MEAL HOURS

JUICE - \$8

Orange, Grapefruit, Apple, Cranberry,
Pineapple, Tomato, V8

COFFEE - .5L \$8 or 1L - \$12

Regular or decaf
Espresso, latte or cappuccino - \$8

Lot 35 Tea - \$7

HOT CHOCOLATE - \$4

MILK - \$6

Skim, 2%, whole, oat or almond

SPARKLING MINERAL WATER

San Pellegrino 1L \$8, Perrier 330mL \$5

STILL WATER

Flow Water 16oz - \$6, 1L - \$9

SODA - \$5

Coke, Diet Coke, Sprite

FEVER TREE - \$6

Ginger Ale, Club Soda, Tonic

ALCOHOLIC BEVERAGES

WINES

SPARKLING

Terregaie Prosecco DOC - Prosecco - Italy - 15 / 75

Billecart Salmon Brut - NV, France - 196

Billecart Salmon Rosé - France - \$513

Mimosa - Classic - 12

WHITE

Bertani - Pinot Grigio - Veneto, Italy - 16/80

Talbott "Sleepy Hollow" - Single Estate Chardonnay - Napa Valley, CA - 14/70

Rabble - Rosé - Paso Robles, CA - 17/85

Ranga Ranga - Sauvignon Blanc - Marlborough, NZ - 13/65

RED

Row Eleven - Pinot Noir - Sonoma County, CA - 16/80

Bruni Poggio D'Elsa - Sangiovese - Tuscany, Italy - 14/70

Twenty Rows - Cabernet Sauvignon - Napa Valley, CA - 19/95

Luna Beberide - Mencia - Bierzo, Spain - 15-75

Sangria - red wine - absolut elyx, cointreau, pomegranate - 12

BEER

DOMESTIC - \$6

Bud Light, Yuengling Lager, Miller Lite

IMPORTED - \$8

Guinness 14oz, (\$10) Corona Extra, Stella Artois,
Heineken (NON-ALCOHOLIC)

CRAFT - \$8

Penn IPA

FULL LIQUOR BOTTLE SERVICE AVAILABLE

Includes four bottles of mixer, garnish,
glasses and ice.

Prices and selection available upon request
for Cognac, Tequila, Rum, Whiskey, Bourbon,
Scotch, Vodka and Gin.