

# Patio and In-Room Delivery

## Starters & Snacks

Della Fattoria Meyer Lemon Rosemary Loaf \$3  
*whipped butter*

Chips & Salsa \$11  
add guacamole \$9

Organic Hummus \$16  
*local vegetables, grilled naan*

Crispy Brussel Sprouts \$12  
*peanuts, lime, chili, fish sauce*

Parmesan Truffle Fries \$10

Grilled Garlic Prawns \$18  
*tahini yogurt, curry leaf*

## Soups & Salads

Chunky Broccoli Cheddar \$10

New England Style Clam Chowder \$12

Grilled Steak Salad \$28  
*organic greens, bay blue crumbles, cherry tomato, crispy onion*

Organic Field Greens \$12

Greek Salad \$12

Kale Caesar \$12  
add grilled chicken \$8  
shrimp \$12

## Handhelds – served with fries or salad

SMI Burger \$22  
*aged cheddar, garlic aioli, heirloom tomato, butter lettuce*

Nashville Hot Chicken Wrap \$19  
*spinach tortilla, creamy coleslaw, pickle*

Bodega Bay Crab Melt \$22

*brioche, cheddar, bacon*

Green Grilled Cheese \$16

*pesto, avocado, spinach, gruyere, brie, pickled onion*

## **Entrees**

Tagliatelle Bolognese \$22

*grass fed beef, pancetta, parmesan*

Wild Mushroom Risotto \$20

*braised winter greens, black garlic butter*

Grilled Catch of the Day \$28

*white bean, kale & tomato ragout, saffron beurre blanc*

Mary's Roast Chicken & Chips \$28

*shoestring fries, gravy*

Grilled Skirt Steak \$40

*whipped Yukon potatoes, roast seasonal vegetables, truffle jus*

## **Desserts**

Chef's selection of cheese \$15

*candied almonds, apricot puree, fresh apple, grilled bread*

NY Style Cheesecake \$12

*warm berry compote, salted caramel*

Traditional Tiramisu \$10

*espresso-soaked ladyfingers, mascarpone cream*

Warm Apple Pie \$12

*vanilla ice cream, sea salt*