To order in-room dining, or have your cart removed when finished, dial 8723 or press the In-Room Dining button on your phone.

In-room Dining Hours
Monday-Thursday: 6 a.m. – 10 p.m.
Friday: 6 a.m. – 11 p.m.
Saturday: 7 a.m. – 11 p.m.
Sunday: 7 a.m. – 10 p.m.

To pre-order breakfast, please use the breakfast menu door hanger in your room.

A variety of decadent desserts are available. Please call the Class Act Restaurant, 8720 for today’s menu.

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**Eggs**

We are proud to serve cage-free eggs for the following dishes.

**Breakfast Sandwich**
Fried egg, cheese, and choice of sausage, ham or bacon on English muffin
$3

**Breakfast Bowl**
Scrambled eggs, potatoes, cheese, and choice of sausage, ham or bacon
$4

**Breakfast Wrap**
Spinach wrap, scrambled eggs, potatoes, tomato, green pepper, onions, mushrooms, cheddar
$4

**Two Eggs**
With house roasted potatoes, bacon, ham or sausage, toast
$8
Bacon, ham or sausage, fruit, toast
$8

**Classic Eggs Benedict**
Roasted potatoes
$10

**Chorizo and Eggs**
Chorizo, onions, green peppers, potatoes, roasted red pepper sauce
$12

**Omelets**

All omelets come with house roasted potatoes and toast.
(Substitute egg whites or egg beaters, add $1)

$9

**Three Egg Omelet**
With choice of ham, sausage, bacon, spinach, kalamata olives, tomato, artichokes, green peppers, onions, mushrooms, feta, cheddar, Swiss

**Denver Omelet**
Ham, green pepper, onion

**Mediterranean**
Spinach, kalamata olive, tomato, artichokes, feta cheese

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[ continue ]
IN-ROOM DINING MENU

Breakfast Plates

Baked Oatmeal
Apple and walnut compote, brown sugar
$7

Buttermilk Pancakes
Choice of warm berry compote, brown sugar bananas, or maple syrup
$9

Belgian Waffle
Choice of warm berry compote, brown sugar bananas or maple syrup
$9

Cinnamon Roll French Toast
Choice of warm berry compote, brown sugar bananas or maple syrup
$10

Smoked Salmon Bagel
Smoked salmon, herb cream cheese, toasted bagel
$8

Breads
$2
Bagel or English muffin
Toast – white or wheat
Cinnamon roll or seasonal muffin
Signature scone

Sides
Bacon, ham or sausage links
$3
Eggs (2)
$2
House roasted potatoes
$2
Fruit Plate
$4
Fruit and Yogurt Parfait
$3

• Served until 11 a.m. •
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Lunch

Soup and Salad
*Ranch, red wine, champagne-Dijon, blue cheese, balsamic, poppy seed dressings*

Spring Vegetable Minestrone
Tomato broth, asparagus, peas, zucchini, red potatoes, cannellini beans
$4

Mushroom and Potato Soup
Wild mushrooms, Yukon golds, cream, bacon
$4

Bibb Salad
Bibb lettuce, bacon, tomatoes, cucumber, ranch, Maytag blue cheese, herbs, croutons
$9

Berry Salad
Spinach, mixed berries, almonds, fried shallots, ricotta salata, poppy seed vinaigrette
$10

Ahi Tuna Salad
Mixed lettuces, sesame crusted tuna, edamame, roasted red peppers, carrots, Asian vinaigrette
$14

Falafel Salad
Mixed lettuces, falafel, green onion, tomatoes, cucumber, feta, lemon-cumin vinaigrette
$12

Mesclun Salad
Roasted golden beets, candied pistachios, herbes de Provence, goat cheese, orange-citrus vinaigrette
$8

House Salad
Mixed lettuces, cucumber, tomato, croutons, fennel, radish, Parmesan
$5

Sandwiches
All sandwiches served with choice of house thick chips, chickpea salad or house salad

Hamburger
Swiss or cheddar cheese, mayonnaise, tomato, red onion, lettuce
$9
• Served 11 a.m. – 2 p.m. •

IN-ROOM DINING MENU

{ sandwiches continued }  

Club  
Turkey, marinated tomato, bacon, lettuce, sprouts, whole grain mustard, avocado, multigrain bread  
$10

Cuban  
Roast pork, ham, Swiss, pickles, mustard, Cuban bread  
$10

French Dip  
Crusty bread, Swiss, roasted beef, herb jus  
$12

Chicken Sandwich  
Caramelized onions, Boursin cheese, pancetta, arugula, herb aioli, wheat bun  
$10

Vegetable Panini  
Smoked gouda, caramelized onions, tomatoes, arugula, sautéed mushrooms, spinach, herb aioli  
$10

Curried Grilled Chicken Salad  
Savory waffle cone with roasted tomato jam, sprouts, lettuce  
$9

Grilled Steak Sandwich  
Ribeye steak, caramelized onions, arugula, tomato, fried pickles, cheddar, steak house aioli*  
$12

Pork Tenderloin  
Bacon aioli, tomato, cabbage, onion  
$10

Entrées

Fish and Chips  
Beer battered halibut, house thick chips, orange fennel slaw, tartar sauce  
$13

Vegetable Napoleon  
Polenta, mushrooms, spinach, roasted tomatoes, Parmesan cream  
$12

Crab Cakes  
Roasted tomato piperade, Creole remoulade  
$14

Gnocchi  
Brown butter, mushrooms, snow peas, asparagus, Parmesan  
$9

Pesto Pasta  
(Add grilled chicken or sautéed shrimp $3)  
Linguine, grilled red onion, artichoke hearts, roasted red pepper, tomato, pesto cream sauce  
$10
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### Salads

<table>
<thead>
<tr>
<th>Salad</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bibb Salad</td>
<td>Bibb lettuce, bacon, tomatoes, cucumber, ranch, Maytag blue cheese, herbs, croutons</td>
<td>$9</td>
</tr>
<tr>
<td>Ahi Tuna Salad</td>
<td>Mixed lettuces, sesame crusted tuna, edamame, roasted red peppers, carrots, Asian vinaigrette</td>
<td>$14</td>
</tr>
<tr>
<td>Berry Salad</td>
<td>Spinach, mixed berries, almonds, fried shallots, ricotta salata, poppy seed vinaigrette</td>
<td>$10</td>
</tr>
</tbody>
</table>

### Sandwiches

Served with house chips or chickpea salad.

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hamburger</td>
<td>Swiss or cheddar cheese, traditional garnishes</td>
<td>$9</td>
</tr>
<tr>
<td>Club</td>
<td>Turkey, marinated tomato, bacon, lettuce, sprouts, whole grain mustard, avocado, multigrain bread</td>
<td>$10</td>
</tr>
<tr>
<td>Chicken Sandwich</td>
<td>Caramelized onions, Boursin cheese, pancetta, arugula, herb aioli, wheat bun</td>
<td>$10</td>
</tr>
<tr>
<td>Cuban</td>
<td>Roast pork, ham, Swiss, pickles, mustard, Cuban bread</td>
<td>$10</td>
</tr>
</tbody>
</table>

### Entrées

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black Angus New York Steak</td>
<td>Goat cheese potato croquettes, sautéed asparagus, truffle mushroom demi</td>
<td>$32</td>
</tr>
<tr>
<td>Vegetable Napoleon</td>
<td>Polenta, wild mushrooms, spinach, roasted tomatoes, Parmesan cream</td>
<td>$14</td>
</tr>
<tr>
<td>Chicken Pesto Pasta</td>
<td>Linguine, grilled red onion, artichoke hearts, roasted red pepper, tomato, pesto cream</td>
<td>$15</td>
</tr>
</tbody>
</table>

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Soup and Salad
Choice of ranch, red wine, champagne-Dijon, blue cheese, balsamic or poppy seed dressings

Spring Vegetable Minestrone
Tomato broth, asparagus, peas, zucchini, red potatoes, cannellini beans
$4

Mushroom and Potato Soup
Wild mushrooms, Yukon golds, cream, bacon
$4

Bibb Salad
Bibb lettuce, bacon, tomatoes, cucumber, ranch, Danish blue cheese, herbs, croutons
$9

Berry Salad
Spinach, mixed berries, almonds, fried shallots, ricotta salata, poppy seed vinaigrette
$10

Ahi Tuna Salad
Mixed lettuces, sesame crusted tuna, edamame, roasted red peppers, carrots, Asian vinaigrette
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Falafel Salad
Mixed lettuces, falafel, green onion, tomato, cucumber, feta, lemon-cumin vinaigrette
$12

Mesclun Salad
Roasted golden beets, candied pistachios, herbes de Provence, goat cheese, orange-citrus vinaigrette
$8

House Salad
Mixed lettuces, cucumber, tomato, croutons, fennel, radish, Parmesan
$5

Sandwiches
Served with house chips or chickpea salad.

Hamburger
Swiss or cheddar cheese, traditional garnishes
$9
IN-ROOM DINING MENU

{ sandwiches continued }

Club
Turkey, marinated tomato, bacon, lettuce, sprouts, whole grain mustard, avocado, multigrain bread
$10

Chicken Sandwich
Caramelized onions, Boursin cheese, pancetta, arugula, herb aioli, wheat bun
$10

Cuban
Roast pork, ham, Swiss, pickles, mustard, Cuban bread
$10

Vegetable Panini
Smoked gouda, caramelized onions, tomatoes, arugula, sautéed mushrooms, spinach, herb aioli
$10

Half Plates

Gnocchi
Brown butter, mushrooms, snow peas, asparagus, Parmesan
$9

Cheese Plate
Assorted local cheeses, strawberry rhubarb compote, spiced marcona almonds, crusty bread
$10

Scallops
Roasted tomato cream sauce, spring vegetable almandine, heirloom tomato
$14

Crab Cakes
Roasted tomato piperade, Creole remoulade
$14

Cuban Pork
Mojo marinated pulled pork, plantains, black beans, jalapeno crema
$14

Spring Rolls
Duck confit, cabbage, carrots, Thai chili sauce, ponzu
$14

Charcuterie Plate
Assorted cured meats and sausages, cherry mustard, cornichons, crusty bread
$12

{ continue }
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**Full Plates**

**Vegetable Napoleon**
Polenta, wild mushrooms, spinach, roasted tomatoes, Parmesan cream
$14

**Sturgeon**
Smoked butter poached sturgeon, wilted spinach, spring vegetable ratatouille
$30

**Chicken Pesto Pasta**
Linguine, grilled red onion, artichoke hearts, roasted red pepper, tomato, pesto cream
$15

**Roasted Free-Range Chicken**
Half roasted chicken, wild mushrooms, fava beans, warm fingerling salad, chianti thyme jus
$25

**Ropa Vieja**
Pulled flank steak, sofrito, goat cheese potato croquettes
$24

**Iowa Lamb**
Lamb chops, braised curried lamb, gremolata, couscous salad, hummus vinaigrette
$32

**Mahi-Mahi**
Seared mahi-mahi, sundried tomato polenta, citrus-artichoke beurre blanc, grilled asparagus
$28

**Black Angus Steak**
(Grilled Cowboy Ribeye / Seared New York Strip / Seared Beef Tenderloin)
Mashed potatoes, seasonal vegetable, bordelaise or truffle mushroom demi'
$35