



IN-ROOM DINING MENU

DINNER

There are three very good reasons to travel:
1) See the World. 2) Meet new People. 3) Room Service

-Linda Sunshine

Delivery available between 5 pm and 11pm.

GARDE MANGER

* Shrimp Cocktail.....26
House Cocktail Sauce, Lemon

Market Soup.....15
Utilizing Local Ingredients and
Seasonal Produce

Wedge Salad.....15
Roquefort, Red Onion, Crispy Pancetta,
Marinated Cherry Tomatoes

Caesar Salad.....15
Meyer Lemon, White Anchovies,
Reggiano, Hand-Torn Croutons
>> add Chicken \$12, Salmon \$15, Bavette \$16

* Caviar Kit.....95
Osetra Noir Caviar, Potato Chips,
Chive Crème Fraîche

PLATES

Texas Fried Quail.....32
Fried Okra, Pecan Salsa Macha,
Compressed Peaches

* Seasonal Catch.....48
House Vera Cruz Sauce, Olive Oil, Capers

* Double-Bone Pork Chop.....51
Mayacoba Beans, Sweet Corn, Fresh Herbs,
Summer Squash, Sour Orange Zabaglione

SANDWICHES

served with french fries or baby arugula salad

* Supper Club Sandwich.....24
Roasted Turkey, Bacon, Sprouts,
Emmental Cheese, Tomato Aioli

* Double Diner Burger.....26
8oz Wagyu, American Cheese, LTOP,
House Burger Sauce

STEAKS

* Black Angus 8oz. Filet.....53

* Black Angus 16oz. Ribeye.....68

Served with maître d'hôtel butter and
choice of sauce au poivre or béarnaise

SIDES

Crispy Brussels Sprouts.....10
White Balsamic Reduction, Dijon, Parsley

Artisan Sourdough.....10
Whipped Butter, Sea Salt

French Fries.....10
Lemon Aioli

Mashed Potatoes.....10

DESSERTS

Chocolate Cake12

Cheesecake12

Vanilla Bean Crème Brûlée12

A 22% gratuity plus sales tax will be added to your order. Seasonal ingredients subject to change.

* Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.