

LUNCH MENU



IN-ROOM DINING

Available From 11am - 5pm

APPETIZERS

Crispy Brussels Sprouts and Cauliflower.....17
Caramel Popcorn, Chile Garlic and Muzquiz Peanuts

Blistered Asparagus and Shiitakes.....16
Arugula, Mint, Scallions and Miso Mustard Dressing

Fried Green Tomatoes.....17
Pimento Cheese and Pickles

+ Add avocado, chicken, salmon, egg or beef sirloin

SOUP & SALADS

Roasted Chicken and Vegetable Soup.....15

Gem Lettuce Salad.....15
Lemon and Tarragon Parmesan Vinaigrette

Red Pear and Spinach Salad.....16
Pecans, Cheddar and Maple Sherry Vinaigrette

Sweet Potato Bowl.....19
Black Beans, Kale, Avocado and Salsa Macha
Add avocado, chicken, salmon, egg or beef sirloin

ADD-ONS

Salmon Fillet.....13

Beef Sirloin.....15

Fried Egg.....3

Roasted Chicken.....9

JUIGES

Carrot and Ginger Lemonade7

Green Garden Tonic10

SANDWICHES

Served with potato chips, pickle and a small salad

Coconut Curry Chicken Salad.....18
Capers, Raisins and Cashews on Croissant

Otto's Club Sandwich.....23
Roasted Turkey, Ham, Bacon, Avocado, Lettuce and Tomato on Toasted Potato Bread

La Babia Grass-Fed Beef Burger.....20
Sharp White Cheddar, Pickles and Tomato on Potato Bun

MAIN COURSE

Omelet.....21
Mature White Cheddar, Chile Pepita Crunch and Arugula

Crispy Fried Quail.....31
Pickled Corn Relish and Mashed Potatoes

Roasted Breast of Chicken.....30
Farmers Market Vegetable Caponata

Prime New York Striploin Steak.....68
Chimichurri and French Fries

DESSERTS

Sweet Corn Panna Cotta.....14
Basil, Blackberries and Streusel

Sticky Toffee Pudding.....14
Sweet Potato and White Chocolate Honeycomb

Brown Butter Chocolate Chip Cookies.....12
Glass of Cold Milk

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.

JUNE 2026