



## IN ROOM DINING BREAKFAST MENU

Available Daily 06:00AM - 11:00AM

Our Chef has crafted these delicious dishes with your wellbeing in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

### **BUILD-YOUR-OWN THREE EGG OMELET\* 16**

Your choice of three of the following add ins: ham, bacon, sausage, bell pepper, tomato, onion, spinach, Swiss cheese, cheddar cheese

### **EGG BOWL\* 16**

Two organic eggs atop oven baked tri-colored potatoes with sautéed peppers, onions and baby spinach, choice of wheat or white toast, butter and fruit preserves

### **AMERICAN BREAKFAST\* 15**

Two organic eggs, oven baked breakfast potatoes, bacon, sausage, or ham with your choice of wheat or white toast, butter and fruit preserves

### **POWER SANDWICH\* 15**

Two broken yolk fried eggs, smashed avocado, baby spinach and roasted sweet onions on multigrain bread served with balsamic and sea salt heirloom tomatoes

### **BUTTERY CROISSANT SANDWICH\* 15**

Two scrambled eggs, crisp bacon and cheddar cheese on flaky croissant, oven baked tri-colored potatoes

### **FRENCH TOAST 15**

Thick sliced brioche, cinnamon sugar custard, fresh berries

### **STEEL CUT OATS 10**

Honey, toasted almonds and dried fruit

### **FRUIT 13**

Market fresh fruit & berries, a bountiful selection of the season's best

### **YOGURT 9**

Yogurt parfait with seasonal berries and Bear Naked® granola

### **PASTRY BASKET 8**

Fresh baked pastry basket

### **SIDES**

Smoked bacon, breakfast sausage links, or grilled ham 6

Tri-colored breakfast potatoes 5

### **JUICE 5**

Orange, apple, cranberry

### **MILK 5**

Whole, 2%, non-fat, chocolate, soy, almond

### **COFFEE**

Tall, 3

Grande, 3.25

Venti, 3.50



## IN ROOM DINING ALL DAY MENU

Available Daily 11:00AM - 11:00PM

Our Chef has crafted these delicious dishes with your wellbeing in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

### **ARTISAN MEATS AND CHEESE 16**

Chef's selection, marinated olives, crostini

### **SALSA AND GUACAMOLE 10**

Corn chips, salsa asada, guacamole

### **FIELD GREEN SALAD 9**

Baby greens, heirloom tomato, carrot curls, watermelon radish, cucumber, balsamic vinaigrette

### **TURKEY SANDWICH 16**

Sliced turkey, smashed avocado, baby spinach, roasted sweet onions on multi-grain bread, paired with balsamic and sea salt tomatoes

### **BACON CHEDDER BURGER\* 18**

Lean ground beef, crisp bacon, cheddar cheese, lettuce, vine ripened tomato and onion on a brioche bun, sea salted steak fries

### **ROASTED CHICKEN\* 25**

Herb marinated chicken breast, potato medley, roasted cauliflower, broccoli, mushroom pan sauce

### **STEAK FRITES\* 31**

Grilled NY strip steak, thick cut fries, asparagus, blue cheese demi-glace

### **HONEY GARLIC GLAZED SALMON\* 27**

Ancient grains rice blend, asparagus, heirloom cherry tomatoes, honey garlic glaze

### **SEA-SALT STEAK FRIES 6**

### **GRILLED ASPARAGUS 6**

### **FLOURLESS CHOCOLATE TORTE 8**

Gluten free chocolate torte, and berry coulis

### **CHEESECAKE 8**

Creamy cheesecake, fresh berries

### **FRUIT PLATE 8**

Chef's selection of fruits, berries

### **JUICE 5**

Orange, apple, cranberry

### **MILK 5**

Whole, 2%, non-fat, chocolate, soy, almond

### **SODA 5**

Pepsi®, Diet Pepsi®, Mountain Dew®, Diet Mountain Dew®, Mist Twist®