

# In-Room Dining

12:00pm - 8:00pm Daily

## Lite Bites

### CHILLED WILD PRAWNS (G).... \$19

Cocktail Sauce, Drawn Butter, Aioli, Lemon Wedges

### DUNGENESS CRAB CAKE.... \$21

Fennel Salad, Citrus Segment, Basil Aioli

### CLASSIC CAESAR.... \$17 (10)

Sweet Gem Lettuce, Crouton, Padano Cheese Crumble, Creamy Garlic Dressing

**Add grilled chicken \$7 or add grilled shrimp \$9**

### FARM SALAD (G).... \$15 (9)

Local Mixed Greens, Market Vegetables, Balsamic Vinaigrette,  
Pistachios, Grana Padano Cheese

### MARKET INSPIRED SOUP....\$11

Chef Seasonal Inspiration

**1 Quart of Soup \$14**

**Add a Grilled Cheese Sandwich \$7**

### SOUP AND SALAD.... \$19

Choice of Salad with Market Inspired Soup

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Parties of eight or more, an 18% gratuity will be applied. We will gladly accept up to four separate payments per party.

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## Mains

### **BUTTERNUT SQUASH RISOTTO.... \$25**

Sage Brown Butter, Candied Pecans, Mascarpone, Amaretti Crumbs

### **DUNGENESS CRAB CHITARRA PASTA.... \$33**

Lemon Beurre Blanc, Calabrian Chili, Leek Butter

### **AKAUSHI FILET MIGNON 8oz (G).... \$49**

Cast Iron Seared, Cognac Sauce, Forest Mushrooms, Sautéed Spinach, Pomme Puree

### **SURF & TURF.... \$39**

Cabernet Braised Short Ribs, Scallops, Butter Poached Winter Vegetables, Carrot Puree, Gremolata

### **PABLO'S POLLO LOCO (G)....\$29**

Mary's Organic Chicken, Oaxaca Cheese Stuffed Anaheim Pepper, Avocado, Pepitas, Cilantro, Grits

### **SEARED ORA KING SALMON (G).... \$35**

Black Garlic Potato, Dill Crème Fraiche, Brussel Sprouts

### **THE CHEDDAR CHEESEBURGER.... \$19**

Traditionally Dressed, Bread and Butter Pickles, Brioche Bun, Aioli, Fries  
(vegan patty available upon request)

**Add bacon \$3 or Foraged Mushrooms \$5**

### **BLTA.... \$17**

Sourdough, Hobbs Bacon, Big Ranch Tomatoes, Basil, Avocado, Piquillo Aioli, Fries

### **CLASSIC TURKEY CLUB.... \$19**

Oven Roasted Turkey, Avocado, Mayonnaise, Lettuce Tomato

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## On the Side to Share

**CHARRED BROCCOLINI...\$9**

Roasted Garlic Butter, Parmesan Crumb, Olives

**MAC N' CHEESE.... \$9**

Penne Pasta, Chef's Cheese Blend

**Add Lobster \$15 or Foraged Mushrooms \$5**

**CHARRED HEIRLOOM CARROTS (G).... \$7**

Maple Agridolce, Espellete, Roasted Chestnuts

**TRUFFLE FRIES (G).... \$7**

Crispy Fries, Truffle Salt, Truffle Aioli

**BRUSSEL SPROUTS (G).... \$9**

Local Apples, Pancetta, Balsamic Reduction

## Sweet Endings

**CARROT CAKE DONUT HOLES.... \$11**

Cream Cheese Frosting, Quince Preserves, Coconut

**THE GRILL CHOCOLATE BAR (G).... \$12**

Valrhona Chocolate Cremeux, Hazelnut Crunchy, Mascarpone Mousse

**TRIO of SORBETS (G).... \$9**

Chef's Selection

**A SCOOP of ICE CREAM (G).... \$5**

Please Inquire Above Chef's Selection

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