

In-Room Dining Dinner

Room Service Open 9am-8pm 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

G indicates this menu item is made without gluten or can be prepared without gluten.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
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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