



IN-ROOM DINING

Please Dial Extension 2175

BREAKFAST

SERVED 7:00am - 11:30am

Quick-Start Breakfast | 13 - V

steel-cut oatmeal, cold cereal or granola, local berries, skim milk

All American Breakfast | 16

two eggs, hobbs' smoked bacon, sausage or smoked pork loin, breakfast potatoes, toast

David's French Toast | 15 - V

aldo's texas toast, mascarpone vanilla cream, local strawberries, banana rum brule

Dream Burrito | 17

scrambled eggs, chorizo, potato, avocado, onion, salsa ranchero, monterey jack

Classic Eggs Benedict | 18

poached eggs, hobbs' smoked pork loin, english muffin, hollandaise, balsamic glaze, breakfast potatoes

Crab Benedict | 20

poached eggs, dungeness crab, english muffin, hollandaise, red pepper coulis, breakfast potatoes

Seasonal Fresh Fruit | 12 - V

melon, pineapple, berries, yogurt dip, banana bread

Bellwether Farms Organic Yogurt | 6 - V / GF

strawberry, blueberry, blackberry, vanilla, plain

THREE-EGG OMELETS | 18

served with breakfast potatoes and choice of toast

Choice of Four Ingredients:

hobbs' smoked bacon, sausage or smoked pork loin, prosciutto, mushroom, bell pepper, onion, tomato, spinach, manchego cheese, monterey jack, cheddar, gruyere

KID'S BREAKFAST

Cowell's Breakfast | 9

one egg, hobbs' bacon or sausage, aldo's bakery toast

Mini Dream Burrito | 9

one scrambled egg, cheddar, potato, hobbs' bacon

Cold Cereal Bowl | 8

milk, sliced banana or berries

BEVERAGES

Peerless Coffee Pot (3 cups) | 11

Numi Organic Tea | 5

Hot Chocolate | 5

Juice | 6

Milk | 5

Soft Drinks | 4

Aqua Panna 500ml | 7 1L | 10 San Pellegrino 500ml | 7 1L | 10

GF – Gluten Free V - Vegetarian

Sales tax, 19% gratuity, and \$3.00 room delivery charge will be added to all in-room dining orders.

Please dial extension 2175 for room service tray pick up,
or you may place your tray outside of your guest room. Thank you!

ALL-DAY DINING

SERVED 11:30 a.m. - 10:00 p.m.

Chef's Daily Soup cup | 6 bowl | 9

Caesar Salad | 12 - V

boggiatto farms chopped romaine hearts, shaved parmesan, garlic-herb croutons

Superfood Salad | 14 - V / GF

field fresh farms arugula, muzzi farms kale, quinoa, mandarin orange, pine nuts, avocado, lemon vinaigrette

Grilled Chicken B.L.T.A. | 17

hobb's smoked bacon, field fresh farms lettuce, tomato, avocado, daikon sprouts, mustard aioli, aldo's bakery francese roll, french fries

Jalapeno Shrimp | 18

four jumbo shrimp, jalapeno batter, zesty salsa, sour cream, grilled jalapeno

Margherita Flatbread | 14 - V

olive oil, roma tomato, mozzarella, parmesan, basil

Grilled Artichoke Flatbread | 15 - V

local artichokes, sun dried tomato, field fresh farms arugula, feta cheese, olive oil

Dream Burger | 18

local 'painted hill farms' beef patty, sautéed mushroom, grilled onion, tomato, chipotle aioli, boggiatto farms romaine, choice of cheese, soft pretzel bun, french fries

Sweet Pea & Lemon Ravioli | 19 - V

tomato coulis, shaved parmesan, flatbread crisp

Half Chicken Under-a-Brick | 27 - GF

'Mary's Farm' citrus marinated local chicken, peewee potatoes, carrot puree, honey mustard sauce

Grilled Canadian Salmon | 33 - GF

Skuna Bay salmon, white and wild rice, seasonal vegetables, red pepper coulis

Chef's Daily Special | market price

please ask about our daily specially priced entrée

KID'S FAVORITES

Chicken Quesadilla | 10

guacamole, sour cream

Crispy Chicken Tenders | 10

ranch dressing, french fries

Beef Sliders | 10

lettuce, tomato, cheddar cheese, french fries

Pan-Fried Salmon | 12

choice of vegetables or french fries

DESSERT

Please ask about our delicious dessert selections!

WINE

SPARKLING

9 | 43 La Marca **prosecco** nv - italy

12 | 53 Domaine Chandon **sparkling** nv - napa valley

8 | 40 Domaine Ste. Michelle **brut** nv - columbia valley

WHITE

8 | 36 Hess Shirtail **chardonnay** 2015 - monterey

13 | 50 Sonoma Cutrer **chardonnay** 2014 - russian river

12 | 46 Roth **sauvignon blanc** 2014 - alexander valley

11 | 43 Bargetto **pinot grigio** 2015 - monterey

RED

8 | 30 Altos Del Plata **malbec** 2014 - mendoza

12 | 46 Talbott Kali Hart **pinot noir** 2016 - monterey

14 | 54 Alfaro "A" **pinot noir** 2017 - santa cruz mountains

9 | 34 William Hill **cabernet** 2014 - central coast

14 | 56 Seghesio **zinfandel** 2014 - sonoma valley

Bottled Beer: Bud, Bud Light, Coors Light | 6 Anchor Steam, Blue Moon, Corona, Lagunitas, Sierra Nevada, Stella Artois | 7