

All Day Dining for Pick up or Delivery

516.877.9385

11:00am—8:00pm

Please press ONE from your room phone to place your order.

Meals will be delivered in a to-go manner or you may pick up at the Front Desk.

Bottles of Wine or Spirits available for Purchase with you Order

Light Fare & Sandwiches

Lump Crab & Fried Artichokes\$23 butter lettuce pomegranate mint aioli	Turkey Club\$18 whole grain bread avocado bacon dijon mayonnaise
Caesar Salad.....\$15 soft egg cheese crisp classic Caesar with crab cake croutons.....\$21	Dry Aged Burger\$19 fries bacon cheddar onion poppy brioche
French Onion Soup\$14	French Dip\$20 prime rib gruyere garlic aioli caramelized onions
Chicken and Orzo Soup\$14	

Seasonal Entrees


Roasted Cauliflower: (V) (GF)\$24 romesco sauce capers raisin pignoli	
Mafaldine Pomodoro (V)\$22 burrata crushed basil	
Ginger Crust Salmon (GF)\$32 cabbage mustard seeds blistered tomatoes capers	
Chicken Milanese.....\$26 arugula tomatoes sherry vinaigrette	
Steak Frites (GF)\$32	

Sides

Hipster Fries (GF)\$10
Mashed Potatoes (GF)\$10
Creamed Spinach (GF)\$10
Patatas Bravas (GF) (V)\$10
Pesto Grilled Vegetables (GF) (V)\$10

Desserts

Chocolate Mousse Dome.....\$14 dark chocolate mousse cocoa nibs raspberry sauce raspberries
White Chocolate Mousse Bar.....\$14 passion fruit curd dulce de leche strawberries
Sliced Fruit (GF) (V)\$12



Salt Brick Beef

Cooked & Sliced

All of our steaks are aged using Chef David Burke's patented dry aging process using Himalayan pink salt
Patent No: US 7,998,517 B2—Aug 16 2011

Cut	Weight	Price
Bone In Ribeye (GF)	20 oz	\$58
Sirloin (GF)	12 oz	\$55
Filet Mignon (GF)	12 oz	\$52
Lamb Chops (GF)		\$46

(GF) Gluten Free (V) Vegetarian

Additional Gluten Free, Vegetarian & Vegan options available upon request

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.