In Room Dining

Breakfast

Served Daily 7am-11:00am

Avocado Toast | 33.13 *Panorama Bakery Miche, Preserved Tomato, Prosciutto, Pecorino, Feta, Basil*

Ham & Cheese Omelet | 33.13 *Black Forest Ham, White Cheddar, Spinach, Marble Potatoes*

Two Farm Eggs Your Way | 33.13 *Marble Breakfast Potatoes, Choice of: Applewood Smoked Bacon, House Made Fennel Sausage or Chicken Apple Sausage*

Strauss Yogurt Parfait | 25.18 *Granola, Local Honey, Berries (Contains tree nuts) (VG, GF)*

Steel Cut Oats | 25.18 *Dried Local Fruits, Brown Sugar, Maple Syrup (V, GF)*

Sliced Fruit & Berries | 26.51 *Mint, Citrus Zest, Local Honey (VG, GF)*

Eggs Benedict | 34.46 *Panorama English Muffin, Paris Ham, Hollandaise, Marble Breakfast Potatoes*

All Day Menu

Served 11:00am-9:00pm

Truffle French Fries | 26.51 *Parsley, Grana Padano, Truffle Aioli*

Sticky Baby Back Ribs | 41.09 *Cilantro, Peanuts, Fresno Chili, Scallions*

Caesar Salad | 30.48 *Brioche Breadcrumbs, House Dressing, Grana Padano, Radicchio*
Add Grilled Chicken | 13.08 *Add Grilled Shrimp* | 15.69 *Add Ora King Salmon* | 22.23

Baby Greens and Berry Salad | 30.48 *Arugula, Candied Walnuts, Chèvre, Garden Rose Petals, Raspberry Vinaigrette (VG)*
Add Grilled Chicken | 13.08 *Add Grilled Shrimp* | 15.69 *Add Ora King Salmon* | 22.23

Chop Salad | 31.81 *Tomatoes, Red Onions, Genoa Salami, Mozzarella, Pepperoncini Peppers, Italian Herb Vinaigrette (GF)*
Add Grilled Chicken | 13.08 *Add Grilled Shrimp* | 15.69 *Add Ora King Salmon* | 22.23

Soup of The Day | MP

Baked Heirloom Tomatoes | 25.18 *Pesto, Fresh Mozzarella, Grana Padano (VG, GF)*

Cheeseburger | 41.09 *White Cheddar Cheese, Butter Lettuce, Secret Sauce, Potato Bun, Fries*
Add Bacon | 5.30 *Add Mushrooms* | 6.54 *Add Avocado* | 7.95 *Substitute Impossible Patty* | 6.54

Tagliatelle Pomodoro | 41.09 *Parmesan, Basil, Frico (VG)*

Lunch

Served Daily 11am-4pm

Ahi Tuna Niçoise | 46.39 *Marble Potatoes, Haricot Verts, Quail Egg, Arugula, Olives, Sherry Vinaigrette (GF)*

Smoked Turkey Club | 35.78 *Hand Carved Turkey, Bacon, Dijon Aioli, Lettuce, Tomato, Avocado, Sourdough*

Fried Chicken Sandwich | 38.43 *Apple Slaw, Fresno Chili, Chipotle Aioli, Pickles, Potato Bun, Fries*

Muffuletta Burger | 41.09 *Mortadella, Fontina, Giardiniera Relish, Lettuce, Olive Aioli, Fries*
Add Bacon | 5.30 *Add Mushrooms* | 6.54 *Add Avocado* | 7.95 *Substitute Impossible Patty* | 6.54

Pastrami Reuben Sandwich | 34.46 *Marble Rye, Thousand Island, Gruyere, Sauerkraut, Fries*

Steak Frites | 46.39 *Prime Flatiron, Bordelaise, Hollandaise, Fries*

23% gratuity and tax is included. $5 delivery fee

Children's Menu

Served all Day 11am – 9pm

Children's Burger | 27.83 *(cooked medium well, unless specified), Brioche Bun, Choice of Fries, Side Salad, or Side of Fruit*

Chicken Tenders | 26.51 *Choice of Fries, Side Salad, or Side of Fruit*

Buttered Noodles | 26.51

Grilled Cheese | 25.18 *Choice of Fries, Side Salad, or Side of Fruit*

Dinner

Served 4:00pm-9:00pm

Roasted Half Chicken | 51.69 *Mozzarella & Jack Cheese Stuffed Pepper, Avocado, Pepitas, Polenta, Cilantro*

Orecchiette | 46.39 *Spring Asparagus, Sausage, Orange Zest, White Wine Butter, Basil, Parsley, Parmesan*

Pork Chop| 64.94 *Stone Fruit, Bacon, Broccoli Rabe, Farro, Peach Crème Fraîche Purée*

Short Rib | 70.24 *Potato Purée, Baby Carrots, Pearl Onions, Bacon, Cauliflower, Red Wine Reduction*

Akaushi flat iron| 88.80 *Marble Potatoes, Heirloom Tomatoes, Garlic Confit, Balsamic Braised Onions, Baby Spinach (GF)*

Dry Aged New York Steak Frites | 99.40 *Bourbon Caramelized Onions, Highlands Bordelaise, Truffle French Fries, Truffle Aioli*

Pan Seared Halibut | 67.59 *Brentwood Corn Purée, Summer Succotash, Basil Oil*

Wine by the Glass

Sparkling Wine
Goldeneye, Brut Rosé, Anderson Valley, CA 30.48
J Vineyards, Cuvée, Healdsburg, CA 33.13
Schramsberg, Blanc de Noirs, Calistoga, CA 46.39

Aromatic Whites
Hagafen, Riesling, Lake County, CA 35.78
Honig, Sauvignon Blanc, Napa, CA 27.83
Whitehaven, Sauvignon Blanc, Marlborough, NZ 31.81

Chardonnay
Baldacci, Carneros, CA 29.16
Force & Grace, Carneros, CA 34.46
Kerr, Sonoma Coast, CA 34.46

Rosé
Bravium, Anderson Valley, CA 31.81

Pinot Noir
Duckhorn Decoy, Sonoma Coast, CA 31.81
ZD, Carneros, CA 35.78

Cabernet Sauvignon
Justin, Paso Robles, CA 30.48
Quilt, Napa Valley, CA 37.11
Grgich Hills, Napa Valley, CA 37.11

Other Reds
Belted Vines, Merlot, Napa Valley, CA 34.46
Trefethen Dragon's Tooth, Red Blend, Napa Valley, CA 35.78

Beer

Coors Light 18.55

805 ZERO, (non-alcoholic) 18.55

Sierra Nevada 19.88

Trumer Pilsner 19.88

Modelo 19.88

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
23% gratuity and tax is included.
$5 delivery fee