

In Room Dining

Breakfast

Served 7am - 11:00am

Avocado Toast | 24.84 Panorama Bakery Miche, Preserved Tomato, Prosciutto, Pecorino, Feta, Basil

Ham & Cheese Omelet | 23.54 Black Forest Ham, White Cheddar, Spinach, Marble Potatoes

Egg White Scramble | 23.54 Baby Spinach, Cherry Tomatoes, Quinoa, Avocado, Feta (VG)

Two Farm Eggs Your Way | 24.84 Marble Breakfast Potatoes, Choice of: Applewood Smoked Bacon, House Made Fennel Sausage or Chicken Apple Sausage

Strauss Yogurt Parfait | 14.38 Granola, Local Honey, Berries (Contains tree nuts) (VG, GF)

Steel Cut Oats | 14.38 Dried Local Fruits, Brown Sugar, Maple Syrup (V, GF)

Daily Breakfast Pastry Selection | 10.46 Chef's Selection of Fresh Pastries, Butter, Preserves

Sliced Toast | 3.92 White, Sourdough, Wheat

Lunch

Served 11:00am - 4:00pm

Truffle French Fries | 17.00 Parsley, Grana Padano, Truffle Aioli (GF)

Sticky Baby Back Ribs | 31.38 Cilantro, Peanuts, Fresno Chili, Scallions (GF)

Little Gem Caesar | 22.23 Gem Lettuce, House Dressing, Roasted Panorama Bakery Focaccia Croutons, Grana Padano, Boquerones

Add Grilled Chicken | 13.08 Add Grilled Shrimp | 15.69 Add Ora King Salmon | 22.23

Roasted Pear Panzanella | 23.54 Endive, Focaccia, Humboldt Fog, Candied Hazelnuts, Sherry Vinaigrette (VG)

Add Grilled Chicken | 13.08 Add Grilled Shrimp | 15.69 Add Ora King Salmon | 22.23

Chop Salad | 22.23 Tomatoes, Red Onions, Genoa Salami, Mozzarella, Pepperoncini Peppers, Italian Vinaigrette (GF)

Add Grilled Chicken | 13.08 Add Grilled Shrimp | 15.69 Add Ora King Salmon | 22.23

Ahi Tuna Nicoise | 39.23 Marble Potatoes, Haricot Verts, Quail Egg, Arugula, Olives, Sherry Vinaigrette (GF)

Soup of The Day | MP

Autumn Orchard Soup | 17.00 Butternut Squash, Sweet Potato, Tart Apple, Rutabagas, Onion, Cream, Butter, Pecans (VG)

Cheeseburger | 28.77 White Cheddar Cheese, Butter Lettuce, Secret Sauce, Potato Bun, Fries

Add Mushrooms | 6.54 Substitute Impossible Burger | 6.54

Smoked Turkey Club | 23.54 Hand Carved Turkey, Bacon, Dijon Aioli, Lettuce, Tomato, Avocado, Sourdough

Fried Chicken Sandwich | 26.15 Apple Slaw, Fresno Chili, Chipotle Aioli, Pickles, Potato Bun, Fries

Pastrami Reuben Sandwich | 24.84 Marble Rye, Thousand Island, Gruyere, Sauerkraut, French Fries

Steak Frites | 39.23 Prime Flatiron, Bordelaise, Hollandaise, Fries (GF)

Tagliatelle Pomodoro | 28.77 Parmesan, Basil, Frico (VG)

Detroit Style Deep Dish Pizza | whole 40, half 25

Pepperoni san marzano tomato sauce, mozzarella, parmesan, basil

Cheese san marzano tomato sauce, mozzarella, parmesan, basil

Mushroom truffle bechamel, mozzarella, parmesan, basil

Toppings | quarter 2, half 3, whole 5

Italian Sausage

Kalamata Olive

Bell peppers

On The Side

Crispy Brussels Sprouts | 13.08

Spicy Honey Glaze, Cashews, Fresno Chilies, Puffed Rice, Mint, Cilantro (VG)

Roasted Garlic Mashed Potatoes | 13.80

Chives (VG)

Roasted Button Mushrooms | 13.80 Garlic, White

Wine, Butter (VG)

Children's Menu

Children's Burger | 15.69 *(cooked medium well, unless specified), Brioche Bun, Choice of Fries, Side Salad, or Side of Fruit*
Add Cheese | 2.62

Chicken Tenders | 15.69 *Choice of Fries, Side Salad, or Side of Fruit*

Buttered Noodles | 15.69

Grilled Cheese | 15.69 *Choice of Fries, Side Salad, or Side of Fruit*

Dinner

Served 4:00pm - 9:00pm

Truffle French Fries | 17.00 Parsley, Grana Padano, Truffle Aioli (GF)

Fried Burrata | 26.15 Asparagus, Spring Peas, Meyer Lemon, Extra Virgin Olive Oil, Balsamic (VG)

Sticky Baby Back Ribs | 31.38 Cilantro, Peanuts, Fresno Chili, Scallions (GF)

Little Gem Caesar | 22.23 Panorama Bakery Focaccia Croutons, House Dressing, Grana Padano, Boquerones

Add Grilled Chicken | 13.08 Add Grilled Shrimp | 15.69 Add Ora King Salmon | 22.23

Roasted Pear Panzanella | 23.54 Endive, Focaccia, Humboldt Fog, Candied Hazelnuts, Sherry Vinaigrette (VG)

Add Grilled Chicken | 13.08 Add Grilled Shrimp | 15.69 Add Ora King Salmon | 22.23

Chop Salad | 22.23 Tomatoes, Red Onions, Genoa Salami, Mozzarella, Pepperoncini Peppers, Italian Vinaigrette (GF)

Add Grilled Chicken | 13.08 Add Grilled Shrimp | 15.69 Add Ora King Salmon | 22.23

Soup of the Day | MP

Autumn Orchard Soup | 17.00 Butternut Squash, Sweet Potato, Tart Apple, Rutabagas, Onion, Cream, Butter, Pecans (VG)

Cheeseburger | 28.77 White Cheddar Cheese, Butter Lettuce, Secret Sauce, Potato Bun, Fries
Add Mushrooms | 6.54 Substitute Impossible Burger | 6.54

Roasted Half Chicken | 44.46 Mozzarella & Jack Cheese Stuffed Pepper, Avocado, Pepitas, Polenta, Cilantro

Beef Stroganoff Agnolotti | 39.23 Caramelized Pearl Onions, Foraged Mushrooms, Creamed Bordelaise, Marjoram

Pork Chop | 57.53 Potatoes, Carrots, Mustard Greens, Beets, Mustard Apple Puree

Short Ribs Bourguignon | 62.76 Potato Puree, Baby Carrots, Pearl Onions, Bacon, Cauliflower, Red Wine Reduction

Grilled Ribeye | 78.45 14 oz Porcini Rubbed, Roasted Marble Potatoes, Pearl Onions, Beech Mushrooms, Coffee Bordelaise

Seared King Salmon | 54.92 Bacon Wrapped Potato Cake, Apple Fennel Salad, Cider Beurre Blanc

Steamed PEI Mussels | 31.38 Spanish Chorizo, Shallots, Garlic, Clam Juice, Spinach, Grilled Toast

Tagliatelle Pomodoro | 28.77 Parmesan, Basil, Frico (VG)

Detroit Style Deep Dish Pizza | whole 40, half 25

Pepperoni san marzano tomato sauce, mozzarella, parmesan, basil

Cheese san marzano tomato sauce, mozzarella, parmesan, basil

Mushroom truffle bechamel, mozzarella, parmesan, basil

Toppings | quarter 2, half 3, whole 5
Italian Sausage
Kalamata Olive
Bell peppers

On The Side

Crispy Brussels Sprouts | 13.08
Spicy Honey Glaze, Cashews, Fresno Chilies, Puffed Rice, Mint, Cilantro (VG)

Roasted Garlic Mashed Potatoes | 13.08
Chives (VG)

Roasted Button Mushrooms | 13.08 Garlic, White Wine, Butter (VG)

DINNER

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

Brunch

Served Saturday & Sunday from 7:00am - 3:00pm

LIGHTER FARE

Avocado Toast | 24.84 *Panorama Bakery Miche, Preserved Tomato, Prosciutto, Pecorino, Basil (VG)*

Sliced Fruit & Berries | 13.08 *Mint, Citrus Zest, Local Honey (V)*

Strauss Yogurt Parfait | 14.38 *Granola, Local Honey, Berries (Contains Tree Nuts) (VG)(GF)*

Acai Bowl | 18.31 *Greek Yogurt, Fresh Berries, Coconut, Flax, Chia (VG)(GF)*

BREAKFAST TIME

Two Farm Eggs | 24.84 *Marble Breakfast Potatoes, Choice of: Applewood Smoked Bacon, Pork Sausage, or Chicken Apple Sausage*

Ham & Cheese Omelet | 23.54 *Black Forest Ham, White Cheddar, Spinach, Marble Potatoes*

Egg White Scramble | 23.54 *Baby Spinach, Cherry Tomatoes, Quinoa, Avocado, Feta (VG)*

Eggs Benedict | 26.15 *Panorama English Muffin, Paris Ham, Hollandaise, Marble Breakfast Potatoes*

FEELING LIKE LUNCH

Locally Sourced Cheese & Charcuterie | 39.23 *Traditional Accoutrements, Piccolo Crostini*

Truffle French Fries | 17.00 *Parsley, Grana Padano, Truffle Aioli (VG)(GF)*

Little Gem Caesar | 22.23 *Panorama Bakery Focaccia Croutons, House Dressing, Grana Padano, Boquerones*

Cheeseburger | 28.77 *Fiscalini Cheddar, Butter Lettuce, Secret Sauce, Potato Bun, Fries*
Add Avocado | 5.23 Maitake Mushrooms | 6.54 Bacon | 5.23 Substitute Impossible Patty | 7.85

Fried Chicken Sandwich | 26.15 *Apple Slaw, Fresno Chili, Chipotle Aioli, Pickles, Potato Bun, Fries*

Ahi Tuna Nicoise | 39.23 *Marble Potatoes, Haricot Verts, Quail Egg, Arugula, Olives, Sherry Vinaigrette (GF)*

Beverages

Coffee | 6.54

Espresso | 6.54

Double Espresso | 7.85

Cappuccino | 7.85

Latte | 7.85

Tea | 6.54

BRUNCH

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