



MENUS

Breakfast

served from 6 a.m. to 11:30 a.m. daily

Fruits & Cereals

Seasonal Fruits and Berries \$10

Steel Cut Oatmeal \$7

brown sugar and milk, served with roasted fruits

Yogurt Parfait \$9

with granola and seasonal fruits

***Eggs**

All Egg dishes are served with Roasted Fingerling Potatoes
and your choice of Toast.

Two Eggs Any Style \$14

served with bacon, ham or sausage

"The" Omelette \$16

smoked ham, sausage, smoked bacon and cheddar cheese

Cactus Cove \$17

scrambled eggs with chunks of succulent Maine lobster,

Mascarpone cheese & chives

Mushroom and Pepper Egg-White Omelette \$15

served with low-fat mozzarella and roasted tomato

Indian Wells Eggs \$14

scrambled eggs, sliced mushrooms, onions, sausage, spinach and smoked gouda

Three Egg Omelette \$16

with your choice of fillings

Egg Beaters®, egg whites and organic eggs are available upon request.

*Raw or uncooked food may be hazardous to your health.

Please Touch 54 To Order

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The Service charge includes a Gratuity. 4/08

Breakfast

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Breakfast Classics

Sticky Bun French Toast \$14
topped with berries and pecans

Pancakes \$12
topped with bananas and raspberries

Belgian Waffle \$14
with fruit compote and warm maple syrup

*Corned Beef Hash \$14
poached eggs and chipotle sauce

*The Benedict \$16
traditional with Canadian bacon,
a toasted muffin and hollandaise sauce

*Crab Cake Benedict \$19
over homemade crab cake and spinach

*Signature Specialties

Zucchini & Cheese Frittata \$13
Gruyere, goat and white cheddar cheese, tomato and onion,
served with ciabatta toast

Desert Burrito \$14
scrambled eggs, bacon, green chiles, cilantro, bell pepper, tomato,
cheese, fresh salsa and sour cream in a flour tortilla

Smoked Salmon \$13
toasted bagel with cream cheese, tomatoes, onions and capers

Pancake Sandwich \$15
two pancakes with scrambled eggs and a choice of bacon or sausage

Ham & White Cheddar Panini \$13
fried egg, shaved ham and Dijon spread

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Sides

Assorted Cold Cereals \$4.5

add sliced banana or California berries \$6

Toasted Bagel with Cream Cheese \$4.5

Toast or English Muffin served with Preserves and Butter \$3

Grilled Ham Steak, Smoked Bacon or Sausage \$5

Breakfast Potatoes \$4

Beverages

Pure & Natural Orange or Grapefruit Juice \$4.5

Assorted Chilled Juices \$4

apple, cranberry, tomato, V-8, prune, pineapple

Whole Milk, Nonfat, Low Fat \$4

Freshly Brewed Seattle's Best™ Coffee, Regular or Decaffeinated

large pot \$9 small pot \$6

Espresso, Cappuccino, Latte

regular \$ 4.5 double \$6

Selection of Tazo Tea

Awake, Earl Grey, Chai, Green Ginger, Zen

Decaf: Passion, Wild Sweet Orange, Calm

large pot \$9 small pot \$6

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Lunch & Dinner

served from 11:30 a.m. to 10 p.m.

Soups

Soup of Yesterday, our Chef's daily creation \$7

Roasted Chicken Tortilla Soup, avocado and pico de gallo \$8

Salads

Lantana Salad \$10

mixed greens, purple haze chevre wonton, grapes, pinenuts,
cucumber ribbon and maple-balsamic vinaigrette

Caesar Salad \$12

romaine, traditional dressing, fresh Parmesan,
white anchovy and a warm garlic crouton
add chicken or shrimp \$14

Dungeness Crab Louis \$16
butter lettuce, asparagus, egg,
capers and red onion

Avocado and Tomato Salad \$11
red onion, bell peppers and cumin dressing

Traditional Cobb Salad \$15

grilled chicken, smoked bacon, egg, avocado,
blue cheese and tomatoes tossed
with lemon-Dijon dressing

Maine Lobster "Cobb" Salad \$17
cambozola cheese, avocado, bacon,
tomatoes and balsamic dressing

*Mediterranean Salmon \$15
mixed greens, olives, feta cheese, French beans,
dates, cantaloupe and citrus vinaigrette

Seasonal Fruit Array \$12

Wood-Fired Pizza

Baked in our Wood-Burning Pizza Oven

Bistro 5th Avenue \$14

Italian sausage, spinach, ricotta and oven-dried tomatoes

The Herbivore \$12

artichoke hearts, spinach, roasted peppers, mushrooms, olives and garlic

The Carnivore \$15

pepperoni, meatballs, chopped bacon and Italian sausage

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Sandwiches

**Angus Burger \$14*

*8oz. grilled burger, crisp lettuce, sliced tomato and red onion garnishes
French fries and mustard herb dip*

Chicken Sandwich \$14

*grilled chicken on ciabatta, sliced tomato, crisp lettuce
and herb spread. Served with a fresh cucumber salad*

**English-Style Club Sandwich \$14*

*shaved turkey, smoked bacon,
fried egg and Dijon Spread*

Grilled Eggplant \$12

*roasted garlic and tomatoes
smoked mozzarella, pesto
and Greek salad*

Chicken al Pastor Quesadilla \$13

*corn and flour tortillas filled with pulled chicken,
Oaxaca cheese and roasted tomato salsa,
served with sour cream*

**New York New York \$15*

*sliced strip steak with horseradish
havarti cheese on a bagel bun*

Eggs are available all day.

Desserts

Crème Brulee \$10

with Madagascar vanilla

Molten Chocolate Cake \$10

*a light chocolate soufflé cake encased liquid chocolate center
topped with a scoop of Häagen Daz® vanilla ice cream*

Häagen Dazs® Ice Cream Pints \$10

enjoy a pint of vanilla, chocolate, strawberry or dulce de leche

*Please ask our in room dining order taker about
our pastry chef's dessert specials.*

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Dinner Selections

served from 5 p.m. to 10 p.m. daily

Starters

(Please turn to our Lunch & Dinner section for soup, salad and dessert selections.)

Boneless Buffalo Wings \$10
creamy blue cheese dip

Avocado and Tomato Salad \$11
red onion, bell pepper and cumin dressing

Tomato and Buffalo Mozzarella \$11
with extra virgin and micro greens

Shrimp Cocktail \$16
five jumbo prawns and cocktail sauce

***Seared Ahi \$16**
tabouli-quinoa blend, olive and sun-dried tomato tapenade

Chicken Ravioli \$13
asparagus, mushrooms, fresh lemon, fennel nage

Roasted Baby Beets \$11
truffle sherry vinaigrette, goat cheese mousse

Entrees

***Mushroom Crusted Filet Mignon \$29**
Lantana E.T. potatoes, broccolini, California cabernet reduction

***Two Fish That Used To Swim \$27**
long grain red rice, papaya relish, beurre rouge

***Grilled Rib Eye \$29**
mushroom demi, applewood bacon, potatoes and roasted tomatoes

Oregano Roasted Chicken \$24
cous cous, artichokes, Kalamata olives, pear tomatoes with feta cheese crumbles

Vegetarian Creation of This Day \$23
chef's creation

***Grilled Salmon \$28**
orzo, roasted shallots, basil and olive date relish

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Featured Wines

The wines on this Progressive Wine List are grouped in Flavor Categories.
Wines with similar flavors are listed in a simple sequence starting with those that are sweeter
and very mild in taste, progressing to the wines that are drier and stronger in taste.

Sparkling Wines

	Bottle	Glass
Moet et Chandon "White Star", NV, Champagne, France	70	
Segura Viudas Brut, Cava, "Reserva", NV, Catalonia, Spain	32	9
Domaine Chandon Rosé, "étoile", Napa-Sonoma Counties, NV, California	75	16

White Wines

Beringer White Zinfandel, California	29	8
Bergstrom Riesling, "Dr. Bergstrom", Willamette Valley, Oregon	50	
Fish Eye Pinot Grigio, California	29	8
Bonterra Sauvignon Blanc, Lake-Mendocino Counties, Organically Grown Grapes, California	33	9
Belle Vallée Pinot Gris, Willamette Valley, Oregon	38	
Benziger Family Winery Sauvignon Blanc, North Coast, California	32	
Brancott Sauvignon Blanc, "Reserve", Marlborough, New Zealand	38	10
Livio Felluga Pinot Grigio, Colli Orientali del Friuli, Friuli-Venezia Giulia, Italy	49	13
Canvas, by Michael Mondavi Chardonnay, California	34	9
Origin-Napa Sauvignon Blanc, "Gamble Vineyard", Napa Valley, California	48	
Robert Mondavi "Private Selection" Chardonnay, Central Coast, California	35	
IM Chardonnay, Sonoma County, California	40	
Kendall-Jackson Chardonnay, "Vintner's Reserve", California	42	
Willamette Valley Vineyards Chardonnay, "Dijon Clones Elton Vineyard", Oregon	39	10
Rombauer Chardonnay, Carneros, California	58	16
Kistler Chardonnay, "Les Noisetiers", Sonoma Coast, California	82	

Red Wines

A by Acacia Pinot Noir, "A", California	39	10
Robert Mondavi "Private Selection", Cabernet Sauvignon, Central Coast, California	39	
Canvas, by Michael Mondavi Merlot, California	34	9
Ravenswood Zinfandel, "Vintner's Blend", California	34	10
Morgan Pinot Noir, "Twelve Clones", Santa Lucia Highlands, California	55	14
Canvas, by Michael Mondavi Cabernet Sauvignon, California	34	9
Twenty Bench Cabernet Sauvignon, Napa Valley, California	46	12
Wolf Blass Shiraz, "Yellow Label", South Australia	35	10
Liberty School Syrah, California	41	11
Northstar Merlot, Columbia Valley, Washington	79	20
Provenance Vineyards Merlot, Napa Valley Carneros, California	42	11
Silver Oak Cabernet Sauvignon, Napa Valley, California	90	
Silverado Vineyards Cabernet Sauvignon, Napa Valley, California	74	19
Bravante "Trio", Howell Mountain, California	69	
Cline Zinfandel, "Big Break Vineyard", Contra Costa County, California	47	

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Late Night Dining

served from 10 p.m. to 12 a.m.

Soups

Roasted Chicken Tortilla Soup
avocado and pico de gallo \$8

Salads

Lantana Salad \$10
mixed greens, purple haze chevre wonton, grapes, pinenuts,
cucumber ribbon and maple-balsamic vinaigrette

Caesar Salad \$12
romaine, traditional dressing, fresh Parmesan,
white anchovy and a warm garlic crouton add chicken or shrimp \$14

Seasonal Fruit Array \$12

Sandwiches

Angus Burger \$14
*8oz. grilled burger burger, crisp lettuce, sliced tomato and red onion garnishes
French fries and mustard herb dip

Chicken Sandwich \$14
grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread
served with a fresh cucumber salad

Chicken al Pastor Quesadilla \$13
corn and flour tortillas filled with pulled chicken,
Oaxaca cheese and roasted salsa,
served with sour cream

Grilled Eggplant \$12
roasted garlic and tomatoes
smoked mozzarella and pesto
and Greek salad

*English-Style Club Sandwich \$14
shaved turkey, smoked bacon, fried egg and Dijon spread

Desserts

Häagen Dazs® Ice Cream Pints \$10
enjoy a pint of vanilla, chocolate, strawberry or dulce de leche

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