

DINNER

HOURS 5:30 PM – 10:00 PM MON-SUN

STARTERS

LEFT COAST CRAB CAKE 13.00
Jumbo lump crab, avocado relish, arrabbiata sauce

CRISP CALAMARI 11.00
Wasabi and spicy marinara sauce

AVOCADO AND TOMATO SALAD 7.00
Red onion, bell peppers, cumin dressing

JAPANESE STYLE SPAGHETTI SQUASH SALAD 8.00
Jalapeno and sesame-citrus ponzu

FRESH SPRING ROLL 11.00
Orange soy marinated chicken, peanut chili sauce

CRISPY DUCK SPRING ROLL 11.00
Glass noodle, Napa cabbage, cucumber cilantro & plum sauces

ENTREES

RACK OF LAMB 29.00
Herb crusted, pomegranate demi, seared oyster mushrooms, Mediterranean couscous

PAN SEARED SEA BASS 26.00
Blue potato, braised greens, and heirloom tomatoes

WILD SALMON CAPONATA 24.00
Sweet and sour braised vegetables

POTATO GNOCCHI 16.00
Roasted squash, vegetable stock, pine nuts, feta cheese

PAN SEARED HALIBUT AND POACHED LOBSTER 28.00
Steamed vegetables, Yukon mashed potatoes, orange-cardamom vinaigrette

PRIME FILET OF BEEF 35.00
Mustard Crusted, pecan snap peas, Anna potato, sautéed forest mushrooms

CHILI CORIANDER SPICED BARRAMUNDI 25.00
Citrus infused pan juices roasted parsnip & sautéed Swiss chard

All Room Service Orders are Subject to State and Local Taxes, a Delivery Charge of \$3.00, and a Service Charge of 19%.

The Service Charge Includes Gratuity.

Please notify In Room Dining if you have any allergies or require special food preparation. We will be happy to accommodate your needs.