

DINNER

HOURS 6:00 PM - 10:00 PM SUN-SAT

APPETIZERS

SHRIMP COCKTAIL	15.00
Wasabi cocktail sauce	
VODKA BBQ WINGS	10.00
Spicy citrus BBQ sauce with a hint of vodka	
SPINACH AND ARTICHOKE FONDUTA	10.00
Served with chips and topped with salsa cruda	

ENTREES

FILET MIGNON	36.00
6 oz. Filet mignon, truffle mashed potatoes, peppercorn demi-glace	
STEAK AND LOBSTER	55.00
Filet mignon and a broiled cold water lobster tail, truffle mashed potatoes, peppercorn demi-glace	
DOUBLE CUT PORK CHOP	35.00
Maple-Bourbon glaze, polenta and vegetables	

To Order, Please Touch

All Room Service Orders are Subject to State and Local Taxes, a Delivery Charge of \$3.50, and a Service Charge of 21%. The Service Charge Includes Gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

HOUSE MADE RAVIOLI	18.00
Roasted portabella, artichoke, tomato olive sauce	
SEARED SALMON	20.00
Mascarpone polenta, shaved fennel and preserved lemon salad with olives and tomatoes	
CHICKEN CACCIATORE	19.00
Crisp skinned breast, local tomatoes and vegetables	

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