

# ALL DAY DINING

HOURS 11:30 AM - 12:00 AM MON-SUN

## STARTERS

CHICKEN TINGA QUESADILLA	9.00
Oaxaca Cheese and Chipotle salsa	
SO-CAL CHICKEN WINGS	9.00
Spicy wings with sirachi sauce, celery and Maytag blue cheese	
ROASTED CORN SHRIMP GUACAMOLE	8.50
Grilled shrimp, roasted corn, fresh guacamole and tortilla chips	
SESAME SEARED SCALLOPS	9.00
Roasted eggplant puree, cucumber and daikon sprouts	
CHIPS AND SALSA	6.00
Corn tortilla chips and Pico de Gallo	

## SOUPS AND SALADS

ROASTED TOMATO SOUP	8.00
Flame-roasted tomatoes, house made garlic-parmesan croutons topped with crème fraîche	
AZTECAN CHICKEN TORTILLA SOUP	8.00
Cotija cheese, chili and organic Epazote herbs	

To Order, Please Touch 54

All Room Service Orders are Subject to State and Local Taxes, a Delivery Charge of \$2.75, and a Service Charge of 20%. The Service Charge Includes Gratuity.

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

**FIVE LEAF SALAD** 6.00  
Seasonal local fresh garden greens and choice of dressing

**ARUGULA BOSC PEAR AND REGGIANO SALAD** 8.00  
Arugula, Bosc Pear and Reggiano salad, lemon grapeseed dressing

**CAESAR SALAD** 10.00  
Chopped romaine lettuce, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton  
Top it with chicken add \$4.00

**TRADITIONAL COBB SALAD** 14.00  
Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, tossed with lemon-Dijon dressing

## **PIZZA AND SANDWICHES**

**TWELVE-INCH TRADITIONAL CRUST PIZZA** 12.00  
Your choice of two toppings. \$.75 cents for each additional topping. Toppings include sausage, pepperoni, olive, mushroom, onion, tomato, bell pepper

**ANGUS BURGER** 13.00  
8 oz. grilled burger, crisp lettuce, sliced tomato and red onion garnishes. French fries and mustard herb dip

**CHICKEN SANDWICH** 12.50  
Grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread. Served with cucumber salad

**ENGLISH STYLE CLUB SANDWICH** 13.00  
Shaved turkey, smoked bacon, fried egg, and Dijon spread

To Order, Please Touch 54

All Room Service Orders are Subject to State and Local Taxes, a Delivery Charge of \$2.75, and a Service Charge of 20%. The Service Charge Includes Gratuity.

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

ALBACORE AVOCADO PANINI 12.00  
White tuna, sour dough bread, white cheddar cheese, tomato and sliced avocado

NEW YORK STEAK SANDWICH 14.00  
8 oz grilled New York steak, balsamic arugula, horseradish aioli, tomato, onion and provolone cheese

## ENTREES

FILET MIGNON 34.00  
Rosemary demi jus, baked potato, asparagus, sauteed mushrooms, crisp onion garnish  
Suggested Pairing: Blackstone Merlot

CHARBROILED NEW YORK STEAK 30.00  
10 ounce steak, rosemary demi jus, baked potato, asparagus, crisp onion garnish  
Suggested Pairing: St. Francis Old Vine Zinfandel

GRILLED CHICKEN BREAST 20.00  
Grilled sage chicken breast, mixed greens, aromatic herb jus  
Suggested Pairing: Razor's Edge Shiraz

GRILLED SALMON 24.00  
Olive ratatouille  
Suggested Pairing: MacMurray Ranch Pinot Noir

SEAFOOD FUSILLI PASTA 23.00  
Fresh shrimp, squid, scallops, parmigiano-reggiano, white wine, tomato and basil  
Suggested Pairing: Robert Mondavi Private Selection Chardonnay

BEEF STROGANOFF 22.00  
Tenderloin tail, buttered pappardelle noodles, fresh thyme-mushroom garlic sauce

### To Order, Please Touch 54

All Room Service Orders are Subject to State and Local Taxes, a Delivery Charge of \$2.75, and a Service Charge of 20%. The Service Charge Includes Gratuity.

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

Suggested Pairing: Canvas Merlot

WHOLE WHEAT PENNE WITH ROMANO BEANS 18.00

Zucchini, eggplant, fresh herbs and goat cheese

Suggested Pairing: Silver Birch Sauvignon Blanc

## DESSERTS

ROASTED PEAR AND STAR ANISE BREAD PUDDING 7.00

Dusted with powdered sugar and vanilla sauce

CHOCOLATE POTS DE CREME 7.00

Whipped cream and chocolate shavings

CLASSIC RED VELVET CAKE 7.00

Traditional southern red velvet caked with cream cheese frosting served with a berry reduction and sliced strawberries

HOUSE BAKED APPLE PIE A LA MODE 9.00

Served warm with your choice of ice cream

NEW YORK BRULEE 8.00

Caramelized traditional New York style cheesecake, served with strawberry sauce and a kiwi garnish

HAAGEN-DAZS ICE CREAM 5.00

Two scoops of vanilla, chocolate or strawberry

OLD FASHIONED ROOT BEER FLOAT 7.00

Mug Root Beer, dulce de leche ice cream, whipped cream and a cherry served in a giant classic glass

To Order, Please Touch 54

All Room Service Orders are Subject to State and Local Taxes, a Delivery Charge of \$2.75, and a Service Charge of 20%. The Service Charge Includes Gratuity.

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

## BEVERAGES

SODA	3.50
Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer	
EVIAN STILL NATURAL SPRING WATER	3.50
330 ml	
EVIAN STILL NATURAL SPRING WATER	7.00
750 mL	
SAN PELLEGRINO SPARKLING NATURAL SPRING WATER	3.50
250 ml	
SAN PELLEGRINO SPARKLING NATURAL SPRING WATER	7.50
750 ml	
ASSORTED JUICES	4.00
Orange, grapefruit, cranberry, apple, prune, pineapple, V-8	
RED BULL	5.50
Regular or sugar free	
ICED TEA AND LEMONADE	3.50
Full pitcher \$12.50	
CALIFORNIA QUIVERS FLAVORED TEAS	4.00
Strawberry, Passion Fruit, Mango, Peach or lemon	
HOT CHOCOLATE	3.50

To Order, Please Touch 54

All Room Service Orders are Subject to State and Local Taxes, a Delivery Charge of \$2.75, and a Service Charge of 20%. The Service Charge Includes Gratuity.

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