

DINNER

HOURS 5:30 PM - 10:00 PM MON-SUN

EVENING ADDITIONS

PAN SEARED ORGANIC SALMON 31.00
Braised Brussels sprout, shallot, smoked bacon, orange juice and bread croutons

CHICKEN CACCIATORE 20.00
New potatoes, portobello mushrooms, salami and chicken jus

BOW TIE PASTA 16.00
Olive pesto, sun-dried tomatoes, fresh shaved Parmesan cheese

RIB EYE STEAK 38.00
Sauteed purple potatoes, braised kale and Jamaican jerk butter

HERB SCENTED OSSO BUCO 39.00
Veal Shank, pearl onions, turnips, celery and gremolata

SIDES

BAKED IDAHO POTATO 5.00
Fresh baked Idaho potato with choice of topping; sour cream, chives, bacon, cheddar cheese

To Order, Please Touch 54

All Room Service Orders are Subject to State and Local Taxes, a Delivery Charge of \$5.00, and a Service Charge of 21%. The Service Charge Includes Gratuity.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your food borne illness

GRILLED FRSH ASPARAGUS	5.00
GOLDEN FRENCH FRIES	6.00
SAUTEED SPINACH Sauteed with garlic and olive oil	5.00
CREAMY YUKON GOLD MASHED POTATOES	5.00
SAUTEED MUSHROOMS Maitake and oyster mushrooms sauteed with shallots and white wine	5.00
BLACK BEAN RICE Made with coconut milk, ginger and thyme	5.00
BRAISED BRUSSELS SPROUT Braised with bacon, orange juice and white wine	5.00

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