

DINNER

5:00pm - 12:00am

STARTERS

CHICKEN AL PASTOR QUESADILLA 10

Corn and flour tortilla filled with pulled chicken, oaxaca cheese and roasted tomato salsa, served with sour cream

FRIED CRAB CAKE 11

Succulent lump crab meat, creamy corn succotash, harissa vinaigrette

CREMINI MUSHROOM SKILLET 11

Savory pan roasted cremini mushrooms, pancetta bacon, fresh herbs, served with garlic bread

SHRIMP COCKTAIL 13

Jumbo prawns served over ice with a horseradish cocktail sauce, cucumber salad and fresh lemon

SOUPS AND SALADS

SOUP DU JOUR 6

Ask your server for the daily selection

ROASTED CHICKEN TORTILLA SOUP 7

Avocado and pico de gallo

HOUSE SALAD 7

Baby greens, roma tomato, artichoke, carrots, your choice of dressing

ARUGULA, BOSCH PEAR AND REGGIANO SALAD 8

Lemon grapeseed dressing

CAESAR SALAD 7

Chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovies and a warm garlic crouton

TRADITIONAL COBB SALAD 13

Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, tossed with a lemon Dijon dressing

TEQUILA LIME

GRILLED SHRIMP SALAD 14

Mixed baby greens, sweet peppers, roasted cipollini onions and corn bread croutons tossed in a cilantro lime vinaigrette

ENTRÉES

FIRE ROASTED HALF CHICKEN 24

With oven browned baby potatoes, herb carrots and natural au jus

ANCHO CHILI CRUSTED SALMON 27

Black bean purée, yellow mole and seasonal vegetables

BLACK ANGUS RIB EYE STEAK 27

Seared 12 oz rib-eye, chipotle spiced mashed potatoes, southwest butter and seasonal vegetables

PAN SEARED SEA BASS 26

Stewed beans, roasted poblano salsa

SHRIMP AND SCALLOP LINGUINE 29

Sautéed jumbo prawns and diver scallops, linguine pasta, tomatoes, white wine, garlic, butter and asiago cheese

SURF N' TURF 33

Grilled 5 oz filet mignon, seared jumbo prawn, sautéed spinach, garlic mashed potatoes and merlot demi-glace

LIME GLAZED 10 OZ PORK CHOP 27

Sweet corn mashed potatoes, cherry salsa and seasonal vegetables

GRILLED BEEF FLANK STEAK 26

Butternut squash and cremini mushroom hash, green asparagus

ROASTED VEGETARIAN SKEWERS 20

Marinated tofu, portobello, jicama, cipollini, zucchini, purple potatoes, radicchio and mushroom hash, with a roasted apple and basil gastrique

PIZZA, BURGERS AND SANDWICHES

SANTA FE CHICKEN PIZZA 16

Ancho chile tomato sauce, grilled chicken breast, sweet corn, black beans, pico de gallo, cilantro, jack and oaxaca cheeses

PIZZA MARGHERITA 14

Topped with fresh mozzarella, sliced Roma tomatoes, tomato sauce and fresh basil

ANGUS BURGER 14

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

CHICKEN BURGER 13

Chicken breast, pepper jackcheese, crisp lettuce, sliced tomato and french fries and cilantro aioli

All Room Service orders are subject to state and local taxes, a delivery charge of \$3.00 and a service charge of 20%. The service charge includes a gratuity. Health Warning: Please notify your server if you have any food allergies or require special preparation, and we will be happy to accommodate your needs. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

