BREAKFAST

Delivered from 6:30am – 11:00am
Dial 54

MORNING GLORIES

Avocado Toast* 22
sourdough bread, avocado mash, truffle oil burrata, arugula, frisee, figs, roasted pepitas, fried prosciutto strips

Steel Cut Oatmeal Brûlée 16
spiced apple butter, maple cream, toasted walnuts, house-made granola brûléed banana
(gluten-free oatmeal available)

Lox and Bagel* 22
dill caper cream cheese, heirloom tomato, lemon oil, avocado relish, tossed arugula, shaved red onion

Yogurt Parfait 9
granola, fruit compote

BREAK AN EGG

Two Cage Free Eggs, Any Style* 22
fingerling potatoes, caramelized onions and your choice of bacon, ham or sausage
*add 4oz salmon 8

Huevos Rancheros* 24
corn tortillas, refried beans, over-easy eggs, ranchero sauce, avocado-crema, queso fresco, micro cilantro
*add beef barbacoa 6 *substitute JUST egg 3

Classic Quiche Lorraine* 23
smoky bacon, swiss cheese, provençal herb blend, seasoned arugula, lemon oil, maldon salt, shaved radish, avocado

Steak and Eggs* 42
7oz prime hanger beef, classic chimichurri, two eggs-any style, fingerling potatoes, caramelized onions

Smith Fresh Whole Egg Omelet* 22
sweet peppers, mushrooms, diced tomatoes, petite spinach, fiscalini cheddar
*add breakfast protein 6
*substitute egg whites 2 *substitute JUST egg 3

Traditional Benedict* 23
canadian bacon, poached eggs, english muffin, hollandaise

Coastal Bloom 22
grilled mushroom polenta cake, red pearl onions, tri-color carrots, poached eggs, sundried tomato hollandaise

Crab & Avocado Benedict* 36
lump crab meat, crushed avocado, lime-cilantro hollandaise, micro cilantro, cracked pink peppercorns

SIGNATURES

Bourbon Apple Butter Waffle 21
bourbon apple compote, brown butter streusel, maple mascarpone cream

Zesty Lemon-Blueberry Pancakes 22
fresh berries, powdered sugar, honeycomb butter

Orange-Cranberry French Toast 22
vanilla custard dipped challah, cranberry-orange compote, cinnamon mascarpone whip, candied pecans, powdered sugar dusted

Short Rib Hash* 25
potatoes, carrots, red pearl onions, peppers, haricot vert, red pepper parsley hollandaise

Pacific Coast Salmon Bowl* 25
quinoa, arugula, butter lettuce, roasted acorn squash, warm mushrooms, pomegranate, toasted pistachios, green goddess drizzle

SoCa Benedict* 25
cornbread waffle, fried chicken, maple slaw, poached eggs, jalapeño bacon hollandaise

KIDS BREAKFAST

Bacon and Scrambled Eggs* 11
wheat toast, blueberries & grapes

Buttermilk Pancakes 10
layered with chocolate chips, powdered sugar

S'mores Stuffed French Toast 10
vanilla dipped brioche, mini marshmallows, nutella, graham cracker crust, fresh berries, maple syrup

Chocolate Oreo Waffle Wedges 10
whipped cream, powdered sugar, maple syrup

Pigs in a Blanket* 11
buttermilk pancakes, pork sausage, maple syrup

Cereal Parfait 8
cap'n crunch, greek yogurt, berries, fruit sauce

Assorted Cereals 6
choice of – cheerios, corn flakes, fruit loops, cap'n crunch, raisin bran, cocoa puffs

Please ask the Order Taker for a list of available Bottle Wine and Cocktails

All In-Room Dining orders are subject to State and Local Taxes, a Delivery Charge of $7.00 and an Administrative Fee / Service Charge of 23%. The Service Charge includes gratuity.

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DINNER

Delivered from 5:00pm – 10:00pm
Dial 54

STARTERS

Creamer Potato Cakes 17
truffle dip, snipped chives, cracked pepper

Chips and Roasted Tomato Salsa 10

House-made Guacamole 10

Grilled Baby Lamb Chops* 20
sweet onion-chorizo-potato hash, smoked paprika

Chicken Wings* (8 pieces) 19
parmesan garlic butter, buffalo style or honey sriracha with carrots and celery

SOUP – SALADS – SANDWICHES

Potato Leek Soup 18
leek oil, crispy pancetta bread crumbs, thyme

Golden Harvest Salad 18
honey golden beet, roasted sweet potato, goat cheese spread, baby kale mix, poppy seed vinaigrette, marcona almonds, pomegranate seeds

Classic Caesar Salad 17
chopped romaine hearts, shaved parmesan, crunchy garlic croutons, caesar dressing
add: chicken breast* 10, salmon* 10, grilled shrimp* 10

Pete's Wave Burger* 26
½ pound grass fed all beef patty, cheddar cheese, lettuce, tomato, onion, pickles, yellow mustard, toasted brioche

Honey Sriracha Chicken Sandwich* 26
fried chicken cutlet, honey sriracha glaze, mango slaw, pickles, toasted brioche bun

ENTRÉES

Your Menu – Choice of One Side and Accompaniment

6oz Prime Angus Filet* 63

8oz Prime New York* 48

8oz Salmon* 48

8oz Bone-In Chicken Breast* 38

8oz Chilean Seabass* 56

Daily Catch (limited quantity) -MP-

Accompaniments – Choose One

-Red Wine Demi-Glace

-Yuzu Vierge Sauce

-White Wine Butter Sauce

-Horseradish Cream

-Bacon Jam

Italian Style Bolognese Bowl 25
baked cavatappi, impossible beef, mozzarella, parmesan, herbs, garlic bread

Sides

-Organic Chive Mashed Potatoes; garlic, sour cream **9**

-Roasted Brussels Sprouts; honey mustard emulsion, apple chutney, roasted chestnuts, fried shallots **10**

-Charred Broccolini; garlic confit and Greek yogurt sauce, lemon zest, fresh herbs, parmesan-aleppo pepper crisps **14**

-Toasted Butternut Squash & Apples; roasted farro, tangerine brown butter, cranberry pecan crumble, feta cheese **12**

-Grilled Asparagus; smoked heirloom tomato relish, cipollini onion balsamic, crispy coppa almond crumble **14**

-Sea Salt and Cracked Black Pepper House Cut Fries- jalapeño dipping sauce **9**

DESSERTS

Six Degrees of Chocolate 15
our resort signature dessert-hazelnut brownie, feuilletine crunch, chocolate hazelnut mousse, chocolate sauce, hazelnut creameux, candied hazelnuts, orange tuile (contains nuts)

Coastal Harvest Cheesecake 12
cranberry orange cheesecake, spiced cookie crust, white chocolate whipped cream, berry sauce (nut free)

Pistachio Crème Brûlée 15
honey orange whip, apricot gel, salted mocha apricot crumble, toasted pistachios

Warm Sea Salt Brownie 12
vanilla bean ice cream, warm chocolate sauce pour-over

Sticky Toffee Pudding 12
apple compote, miso caramel, vanilla bean streusel (nut free)

Warm Cookies and Ice Cream 14
häagen-dazs pint flavors – vanilla, strawberry or chocolate
2 chocolate chip cookies

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KIDS DINNER

Crispy Chicken Tenders or
Gluten-Free Chicken Tenders* 11
fries, ketchup

Grilled Cheese and Tomato Soup 10
american cheese, white bread

Cheeseburger* 11
tomato, lettuce, pickle, fries, ketchup

Orecchiette Pasta 11
choice of marinara or alfredo sauce with parmesan cheese
add-chicken breast* or turkey meatballs* 6

Mac and Cheese 8
french fries

Hot Dog* 9
all beef hot dog, bun, choice of fries or fruit

WINE

Extended wine list available. Please inquire with the Order Taker.
Dial 54

WHITES	gl	btl
La Vielle Ferme, Sparkling Blanc	12	52
McBride Sisters, Sparkling Brut Rose	14	63
Canvas, Pinot Grigio	15	68
Four Grace, Pinot Gris	12	52
Whitehaven, Sauvignon Blanc	15	63
Canvas, Chardonnay	12	55
ZD, Chardonnay	18	75

REDS	gl	btl
Canvas, Pinot Noir	12	52
Hartford Court, Pinot Noir	15	68
ZD, Pinot Noir		110
ZD, Cabernet Sauvignon		100
Canvas, Cabernet Sauvignon	12	52
Rodney Strong, Cabernet Sauvignon	15	75
Frogs Leap, Zinfandel	16	72
Orin Swift, “Abstract Red Blend”	16	72

LIQUOR BOTTLE 375 ML

Jack Daniels, Whiskey	28	Crown Royal, Whiskey	34
Johnny Walker, Scotch	35	Glenlivet, Scotch	30
Tito’s, Vodka	30	Grey Goose, Vodka	35
Bombay Sapphire, Gin	28	Captain Morgan, Spiced Rum	28
Jameson Irish, Whiskey	30	Patron Silver, Tequila	40
Makers Mark, Whiskey	35		

BOTTLE BEERS

	12oz
Angry Orchard, Hard Cider, Cincinnati, OH	8
Harland, Hazy IPA, San Diego, CA	10
Stone West Coast, IPA, Escondido, CA	8
Blue Moon, Belgian White, Golden, CO	8
Budweiser, American Lager, St, Louis, MO	8
Coors Light, American Lager, Golden, CO	8
Corona, Mexican Lager, Mexico City, Mexico	9
Stella Artois Lager, Leuven, Belgium	9
Guinness, Irish Stout, Dublin, Ireland	9
Red Trolley, Red Ale, San Diego, CA	9
Heineken, Euro Pale Lager, Zoeterwoude, Netherlands	9
Heineken 0.0, Non-Alcoholic Lager, Zoeterwoude, Netherlands	9
Lagunitas Little Sumpin’, American Pale Wheat Ale, Petaluma, CA	8
Michelob Ultra, American Light Lager, St. Louis, MO	8
Sam Adams, Boston Lager, Boston, MA	8
High Noon Hard Seltzer, Assorted Flavors, CA	10

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