

**BREAKFAST**  
**DELIVERED FROM 7AM – 11AM**  
**Dial 54**

**MORNING GLORIES**

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| <b>Avocado Toast 19</b><br>artisanal sourdough,<br>blistered tomatoes, prosciutto | <b>Lox and Bagel* 19</b><br>dill caper cream cheese,<br>heirloom tomato, lemon oil,<br>avocado relish, tossed arugula,<br>shaved red onion | <b>Steel Cut Oatmeal 12</b><br>orange blossom honey cream,<br>organic fruit chutney<br>(gluten-free oatmeal available) | <b>Yogurt Parfait 8</b><br>granola, fruit compote |
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**BREAK AN EGG**

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| <b>Two Cage Free Eggs Any Style* 18</b><br>fingerling potatoes and<br>your choice of bacon, ham or sausage<br><i>add 4oz salmon 8</i> | <b>Smith Farms Egg White Omelet* 18</b><br>sweet peppers, mushrooms,<br>diced tomatoes, petite spinach,<br>fiscalini cheddar<br><i>add grilled marinated chicken 6</i> | <b>Huevos Rancheros* 18</b><br>corn tortillas, refried beans,<br>over-easy eggs, rancho sauce, avocado-<br>crema,<br>queso fresco, micro cilantro<br><i>add beef barbacoa 6</i> |
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**SIGNATURES**

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| <b>Traditional Benedict* 18</b><br>canadian bacon, poached eggs,<br>english muffin, hollandaise  | <b>Zesty Lemon-Blueberry Pancakes 17</b><br>fresh berries, powdered sugar,<br>honeycomb butter   |
| <b>Autumn Apple French Toast 16</b><br>fall spiced custard dipped challah,<br>cinnamon toast crunch crust,<br>orange mascarpone whip, candy sautéed apples | <b>Belgian Waffle 17</b><br>fresh berries, orange cream  |
|  | <b>Burrata Bowl* 18</b><br>sliced prosciutto, sautéed herb<br>mushrooms, burrata, seasonal<br>greens in lemon oil,<br>grilled focaccia bread |

**KIDS**

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| <b>Bacon and Scrambled Eggs* 10</b><br>wheat toast,<br>blueberries & grapes                        | <b>Pigs in a Blanket* 10</b><br>buttermilk pancakes,<br>pork sausage, maple syrup   | <b>Buttermilk Pancakes 8</b><br>layered with chocolate chips,<br>powdered sugar |
| <b>Captain Crunch Parfait 7</b><br>captain crunch,<br>greek yogurt,<br>seasonal fruit, fruit sauce | <b>Assorted Cereals 5</b><br>choice of: cheerios,<br>honey nut cheerios, fruit loops,<br>frosted flakes, raisin bran,<br>cinnamon toast crunch or apple jacks |   |

**WINE BY THE GLASS**

WHITES		REDS	
Avinyó, "Reserva", Cava	12	Storm, Pinot Noir	16
Élisabeth & François, "Araman", Rosé	10	Goldeneye, Pinot Noir	22
Alois Lageder, Pinot Grigio	10	Emmolo, Merlot	16
Grgich Hills Estate, Fumé Blanc	12	Ramey, Syrah	16
Jean-Marc Brocard, Chardonnay	14	The Paring, Cabernet Blend	12
Jordan, Chardonnay	16	Frog's Leap, Cabernet Sauvignon	24
ZD, Chardonnay	17	Cuvelier Los Andes, Malbec	14
Jean-Luc Colombo, Viognier	11	Alto Moncayo, "Veraton", Grenache	16

**DINNER**  
**Delivered from 5pm – 9:30pm**  
**Dial 54**

**STARTERS**

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| <b>Creamer Potato Cakes 15</b><br>truffle dip, snipped chives,<br>cracked pepper | <b>Roasted Fig, Cheese and Salami* 17</b><br>honey goat cheese, capocollo,<br>ghost pepper salami,<br>raspberry balsamic glaze | <b>Grilled Baby Lamb Chops* 17</b><br>sweet onion-chorizo-potato hash,<br>smoked paprika |
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**SOUP & SALADS**

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| <b>Smoked Red Lentil Soup 14</b><br>pickled lentils, kale chips | <b>WATERTABLE Wedge* 17</b><br>bleu cheese crème fraîche, candied walnuts,<br>herb marinated tomato, pickled red onion,<br>lardons, house-made green goddess | <b>Pomegranate Salad 16</b><br>arugula, spinach, marcona almonds,<br>goat feta, red onion,<br>pomegranate vinaigrette, avocado oil |
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**ENTRÉES**

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| <b>6oz Prime Filet* 55</b><br>chive mashed potatoes,<br>asparagus, toasted hazelnut gremolata,<br>crispy prosciutto | <b>6oz Bone-In Chicken Breast* 31</b><br>garnet yams and purple potatoes,<br>cinnamon, toasted pistachios,<br>coconut cream sauce                                | <b>6oz Salmon* 36</b><br>chive mashed potatoes,<br>roasted mushrooms, balsamic glaze,<br>thyme |
| <b>6oz Chilean Seabass* 45</b><br>chive mashed potatoes, roasted mushrooms,<br>balsamic glaze, thyme                | <b>HB Double Stack* 20</b><br>two beef patties, american cheese, caramelized onions,<br>lettuce, tomato, pickles, house special sauce,<br>sesame seed bun, fries |  |

**DESSERTS**

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| <b>Warm Cookies and Ice Cream 13</b><br>häagen-dazs pint flavors<br>vanilla, strawberry or<br>chocolate | <b>Six Degrees of Chocolate 12</b><br>the resorts signature dessert | <b>Apple Spiced Cake 12</b><br>pecan mousse, rum sautéed apples,<br>vanilla whip, apple chip | <b>Pumpkin Spice Latte Crème Brûlée 12</b><br>vanilla whip, walnut and<br>cranberry shortbread,<br>chocolate straw |
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**KIDS**

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| <b>Chopped Salad 7</b><br>chopped iceberg, grilled chicken,<br>baby heirloom tomatoes, ranch dressing | <b>Grilled Cheese and Tomato Soup 7</b><br>american cheese, white bread |
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| <b>Peanut Butter and Jelly Sandwich 7</b><br>seasonal fruit | <b>Cheeseburger* 8</b><br>tomato, lettuce, pickle, fries,<br>ketchup | <b>Crispy Chicken Tenders or Gluten Free Chicken Tenders* 7</b><br>fries, ketchup |
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Please ask the Order Taker for a list of available  
 Bottle Wine, Cocktails, and Domestic & Import Beers.

All In Room Dining Orders are subject to State and Local Taxes, a Delivery Charge of \$5.00,  
 and an Administrative Fee / Service Charge of 21%. The Service Charge includes gratuity.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may  
 increase your risk of foodborne illness. Please notify us if you have any food allergies.