

## BREAKFAST

Delivered from 6:30am – 11am

Dial 54

### MORNING GLORIES

#### **Avocado Toast\* 20**

mashed avocado, shaved prosciutto–speck, feta cheese, cucumber, red onion, baby heirloom tomatoes, sliced hard-boiled egg

#### **Steel Cut Oatmeal Brûlée 12**

orange blossom honey cream, banana, blueberries, chia seeds, shaved coconut  
(gluten-free oatmeal available)

#### **Lox and Bagel\* 19**

dill caper cream cheese, heirloom tomato, lemon oil, avocado relish, tossed arugula, shaved red onion

#### **Yogurt Parfait 8**

granola, fruit compote

### BREAK AN EGG

#### **Two Cage Free Eggs Any Style\* 18**

fingerling potatoes and your choice of bacon, ham or sausage  
add 4oz salmon 8

#### **Huevos Rancheros\* 18**

corn tortillas, refried beans, over-easy eggs, ranchero sauce, avocado-crema, queso fresco, micro cilantro  
add beef barbacoa 6 • substitute JUST Egg 3

#### **Smith Farms Whole Egg Omelet\* 18**

sweet peppers, mushrooms, diced tomatoes, petite spinach, fiscalini cheddar  
add grilled marinated chicken 6  
substitute egg whites 2 • substitute JUST Egg 3

#### **Traditional Benedict\* 18**

canadian bacon, poached eggs, english muffin, hollandaise

### SIGNATURES

#### **Garden Benedict\* 17**

fingerling potatoes, spring peas, asparagus tips, red pearl onions, chef blend mushrooms, red chard, sherry glaze, poached eggs, sundried tomato hollandaise

#### **Zesty Lemon-Blueberry Pancakes 17**

fresh berries, powdered sugar, honeycomb butter

#### **Nutella Waffle 17**

chocolate ganache, toasted hazelnuts, whipped cream, raspberry marmalade

#### **Corned Beef Hash\* 19**

corned beef, sweet peppers, potatoes, caramelized onion, poached eggs, cornichons, whole grain mustard hollandaise

#### **Bread Pudding French Toast 16**

lemon-vanilla-peppercorn poached strawberries, cardamom cream, maple syrup

#### **Grilled Salmon Bowl\* 18**

quinoa, seasoned arugula, grilled tomato, japanese eggplant, sliced cucumber, radish, garlic-dill yogurt

### KIDS BREAKFAST

#### **Bacon and Scrambled Eggs\* 10**

wheat toast, blueberries & grapes

#### **Buttermilk Pancakes 9**

layered with chocolate chips, powdered sugar

#### **Kids French Toast 9**

vanilla custard dipped french roll, fresh berries, maple syrup

#### **Pigs in a Blanket\* 10**

buttermilk pancakes, pork sausage, maple syrup

#### **Cereal Parfait 7**

cap'n crunch, greek yogurt, berries, fruit sauce

#### **Assorted Cereals 5**

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, 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.**

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

**STARTERS**

**Creamer Potato Cakes 15**

truffle dip, snipped chives, cracked pepper

**Whipped Ricotta and Marinated Mushrooms 17**

rosemary, aleppo pepper, confit garlic, grilled olive bread, thyme

**Crispy Green Bean Fries 12**

spicy tomato aioli

**Grilled Baby Lamb Chops\*17**

sweet onion-chorizo-potato hash, smoked paprika

**SOUP, SALADS, SANDWICHES**

**Roasted Carrot Soup 14**

red curry paste, lemongrass coconut cream, basil tuile, micro cilantro, opal basil

**WATERTABLE Wedge\* 17**

bleu cheese crème fraiche, lardons, candied walnuts, herb marinated tomato, pickled red onion, house-made green goddess

**Shaved Fennel and Grilled Artichoke Salad 16**

mixed greens, baby heirloom tomatoes, castelvetrano olives, ghost pepper salami, shaved manchego, herb vinaigrette

**Caesar Salad 14**

chopped romaine hearts, shaved parmesan, crunchy garlic croutons, caesar dressing

**Pete's Burger\* 19**

½ pound grass fed beef patty, lettuce, cheddar cheese, tomato, onion, pickles, mustard, warm brioche bun

**Buffalo Chicken Sandwich\* 19**

fried chicken breast, buffalo sauce, bleu cheese crumble, ranch slaw, toasted brioche bun

**ENTRÉES**

**6oz Prime Petite Filet\* 56**

chive mashed potatoes, asparagus, toasted hazelnut gremolata, crispy prosciutto, red wine demi

**6oz Bone-In Chicken Breast\* 32**

chive mashed potatoes, easter egg radish and fava beans, honey miso glaze, olive oil

**6oz Salmon\* 37**

chive mashed potatoes, haricot verts and kohlrabi, crispy shallots, dill vinaigrette, white wine butter sauce

**6oz Chilean Sea Bass\* 46**

chive mashed potatoes, haricot verts and kohlrabi, crispy shallots, dill vinaigrette, white wine butter sauce

**DESSERTS**

**Ube Cheesecake 15**

vanilla whip, macadamia nut brittle, coconut caramel, toasted coconut

**Six Degrees of Chocolate 15**

the resorts signature dessert  
(contains hazelnuts)

**Citrus Upside-Down Olive Oil Cake 15**

cardamom yogurt whip, candied almond bark, orange crème anglaise, toasted meringue (gluten free)

**Yuzu Crème Brûlée 15**

gin and basil-soaked blueberries, mango gel, sesame seed tuile, vanilla whip, lychee jelly (nut free)

**Warm Cookies and Ice Cream 14**

häagen-dazs pint flavors vanilla, strawberry or chocolate

**KIDS DINNER**

**Crispy Chicken Tenders or  
Gluten Free Chicken Tenders\* 10**

Fries, ketchup

**Penne Pasta 10**

marinara, parmesan cheese

**Grilled Cheese and  
Tomato Soup 9**

American cheese, white bread

**Mac and Cheese 8**

choice of waffle fries or fruit

**Cheeseburger\* 10**

4oz all beef patty, american cheese, burger bun, choice of waffle fruits or fruit

**Hot Dog\* 9**

all beef hot dog and bun, choice of waffle fries or fruit

**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.**

## LATE NIGHT

Delivered from 9:30pm – 12:00am

Dial 54

### STARTERS

#### **Creamer Potato Cakes 15**

truffle dip, snipped chives, cracked pepper

#### **Whipped Ricotta and Marinated Mushrooms 17**

rosemary, aleppo pepper, confit garlic, grilled olive bread, thyme

#### **Crispy Green Bean Fries 12**

spicy tomato aioli

### SOUP, SALADS, SANDWICHES

#### **Roasted Carrot Soup 14**

red curry paste, lemongrass coconut cream, basil tuile, micro cilantro, opal basil

#### **Caesar Salad 14**

chopped romaine hearts, shaved parmesan, crunchy garlic croutons, caesar dressing

#### **Shaved Fennel and Grilled Artichoke Salad 16**

mixed greens, baby heirloom tomatoes, castelvetro olives, ghost pepper salami, shaved manchego, herb vinaigrette

#### **Buffalo Chicken Sandwich\* 19**

fried chicken breast, buffalo sauce, bleu cheese crumble, ranch slaw, toasted brioche bun

#### **Pete's Burger\* 19**

½ pound grass fed beef patty, lettuce, cheddar cheese, tomato, onion, pickles, mustard, warm brioche bun

### DESSERTS

#### **Warm Cookies and Ice Cream 14**

häagen-dazs pint flavors vanilla, strawberry or chocolate

#### **Six Degrees of Chocolate 15**

the resorts signature dessert  
(contains hazelnuts)

### KIDS DINNER

#### **Crispy Chicken Tenders or Gluten Free Chicken Tenders\* 10**

fries, ketchup

#### **Penne Pasta 10**

marinara, parmesan cheese

#### **Grilled Cheese and Tomato Soup 9**

american cheese, white bread

**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.**

## WINE BY THE GLASS

### WHITES

Avinyó, "Reserva", Cava

14

Élisabeth & François, "Araman", Rosé

11

Alois Lageder, Pinot Grigio

12

Daou, Sauvignon Blanc

13

Jean-Marc Brocard, Chardonnay

14

Jordan, Chardonnay

18

ZD, Chardonnay

18

Diatom, Chardonnay

15

### REDS

Sean Minor, Pinot Noir

14

Goldeneye, Pinot Noir

22

Frog's Leap, Merlot

16

Ramey, Syrah

16

Grgich, Zinfandel

16

Peju, Cabernet Sauvignon

22

The Paring, Cabernet Blend

14

Robert Sinskey Vineyards. POV, Blend

22

## BOTTLE BREWS

12oz

<b>Anchor Steam</b> , Steam Beer, San Francisco, CA	7
<b>Angry Orchard</b> , Hard Cider, Cincinnati, OH	7
<b>Amstel Light</b> , Light Lager, Amsterdam, Netherlands	7
<b>Bear Republic Racer 5</b> , IPA, Cloverdale, CA	7
<b>Blue Moon</b> , Belgian White, Golden, CO	7
<b>Boulevard Bourbon Barrel Quad</b> , Barrel-Aged Ale, Kansas City, MO	10
<b>Budweiser</b> , American Lager, St. Louis, MO	6
<b>Coors Light</b> , American Light Lager, Golden, CO	6
<b>Corona</b> , Mexican Lager, Mexico City, Mexico	7
<b>Corona Light</b> , Mexican Lager, Mexico City, Mexico	7
<b>Guinness</b> , Irish Stout, Dublin, Ireland	8
<b>Heineken</b> , Euro Pale Lager, Zoeterwoude, Netherlands	7
<b>Heineken Light</b> , Euro Light Lager, Zoeterwoude, Netherlands	7
<b>Heineken 0.0</b> , Non-Alcoholic Lager, Zoeterwoude, Netherlands	7
<b>Lagunitas Little Sumpin'</b> , American Pale Wheat Ale, Petaluma, CA	7
<b>Lost Coast Great White</b> , Witbier, Eureka, CA	7
<b>Michelob Ultra</b> , American Light Lager, St. Louis, MO	6
<b>Sam Adams</b> , Boston Lager, Boston, MA	7
<b>Ashland Hard Seltzer</b> , Blackberry Lemonade, CA	8