

Restaurant To-Go LUNCH

Enjoyed in the Comfort of your Guest Room

Dial '0' to Order | Available from 11am to 2pm

Sandwiches

Served with French Fries or Mixed Greens

CHICKEN SANDI WCH | 17

Crème de Brie, Lettuce, Tomato, Naan Bread

STRAUSS BURGER | 19

Grass Fed Beef, Aged Cheddar, Maple Bacon Black Pepper Chutney, Potato Bun, Lettuce, Tomato

Salads

SEASONAL GREENS ^{GF, V+} | 15

Mixed Baby Greens, Pomegranate Seeds, Cherry Tomatoes, Sumac, Meyer Lemon Vinaigrette

CLASSIC CAESAR | 16

Romaine Lettuce, Garlic Croutons, Fresh Parmigiano-Reggiano, House Made Dressing

SPRING QUINOA ^{GF, V+} | 16

Arugula, Carrot, Celery, Red Onion, Golden Raisins, Toasted Almond Slivers, Fresh Herbs, Lemon, Olive Oil

ADD 8oz GRILLED CHICKEN | 8

ADD 7oz WESTER ROSS SALMON | 14

Beverages

Saratoga Water | 6.5

Still, Sparkling

Soda | 4

Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist

Juice | 5

Orange, Cranberry, Grapefruit, Apple

Favorites

BRAISED SHORT RIB

RAGU POUTINE | 18

French Fries, Cheese Curds, Fresh Green Onion

CHICKEN WINGS | 16

Choice of Classic Buffalo with Blue Cheese and Celery or Soy Garlic Caramel with Sesame Seeds and Scallions

MEZZE PLATTER ^V | 20

Crispy Chickpea Fritters, Hummus, Cucumber, Cherry Tomatoes, Olives, Pickled Red Onion, Feta Cheese, Yogurt Sauce, Grilled Pita Bread

WESTER ROSS SALMON | 29

Crispy Salmon Skin, Quinoa Vegetable Brunoise, Wilted Arugula, Blood Orange Vinaigrette

FRENCH FRIES ^V | 6

Something Sweet

NY CHEESECAKE ^V | 10

Maple Syrup, Poppy seed Macerated Blueberries

TIRAMISU CUP ^V | 10

GELATO | 8.5

Amarena Cherry, Dark Chocolate, French Vanilla

SORBET | 8.5

Mango

All Room Service Orders are Subject to State and Local Taxes, a Delivery Charge of \$5.51, and a Service Charge of 21%. The Service Charge Includes Gratuity.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify us if you have any food allergies
^{GF} – Gluten Free ^V – Vegetarian ^{V+} – Vegan