

ROOM SERVICE

BREAKFAST

6:30am - 11:00am

JUMBO BLUEBERRY MUFFIN *vegetarian* \$5

TEXAS TOAST BREAKFAST SANDWICH \$8
pork bacon, egg, smashed avocado, tomato, cheddar

FULL EGG PLATE* \$15
two eggs to order, served with potatoes,
pork bacon or turkey sausage, choice of bread

CLASSIC OATMEAL *dairy free, gluten free, vegan* \$8
golden raisins, dried cranberries, brown sugar

PANCAKES \$13
pork bacon or turkey sausage, maple syrup

SMALL PLATES

11:00am - 10:00pm

CHEESE & CHARCUTERIE \$19
artisan cheeses, domestic cured meats,
membrillo, lusty monk mustard, peppadews, cornichons,
jam, crostini and flatbreads

TARTE FLAMBEE FLATBREAD \$16
mascarpone, caramelized onions, bacon lardons, cave-aged gruyere

JUMBO SHRIMP COCKTAIL *gluten free* \$19
cocktail sauce, remoulade, charred lemon

CRISPY CHICKEN or VEGETABLE POTSTICKERS *vegetarian* \$15
soy ponzu and sweet chili sauces

SZECHUAN WINGS \$17
bone-in gluten free -or- boneless

LARGE PLATES

11:00am - 10:00pm

YUZU LACQUERED SALMON* *dairy free, gluten free* \$26
jasmine rice, edamame, snap peas, bok choy

MARKETPLACE BOWL *dairy free, gluten free, vegan* \$22
quinoa-lentil pilaf, roasted sweet potatoes, avocado,
tomato, crispy chickpea, tahini-maple sauce

BULGOGI BEEF BOWL* *dairy free, gluten free* \$24
jasmine rice, fried egg, sesame cucumbers,
carrots, crispy oyster mushrooms, scallions
leave the beef in the kitchen vegetarian
leave the beef and egg in the kitchen vegan

SHRIMP SCAMPI PAPPARDELLE \$25
roasted tomatoes, zucchini, yellow squash, english peas,
baby spinach, herb pistou, parmigiano reggiano
replace the shrimp with vegan chicken vegetarian

SOUP & SALADS

11:00am - 10:00pm

add chicken breast \$7 add grilled shrimp \$8
add bulgogi beef \$7 add seared salmon \$9*

GREEN GODDESS SALAD *gluten free* \$15
butter lettuce, avocado, tomato,
crispy prosciutto, green goddess dressing

BABY ARUGULA SALAD *gluten free, vegetarian* \$15
roasted pear, candied walnuts, bellavitano cheese,
passion fruit vanilla vinaigrette

AVOCADO TOAST *dairy free, vegan* \$16
focaccia, pickled red onions, spinach,
chimichurri, chickpeas, cured tomatoes
add sunny egg \$2

CLASSIC CAESAR \$15
romaine hearts, bold caesar dressing,
croutons, parmigiano reggiano

TOMATO BISQUE *gluten free, vegetarian* or TODAY'S SOUP \$8

SANDWICHES

11:00am - 10:00pm

choice of fries, fruit or side salad

GRILLED HALLOUMI SANDWICH *vegetarian* \$17
pickled onions, blistered tomatoes, olive tapenade,
arugula, lemon-rosemary aioli, toasted sesame roll

DUKE-FIL-A CHICKEN SANDWICH \$18
grilled or southern fried, secret sauce, romaine,
tomato, pickles, brioche bun

JBURGER* \$19
half pound angus beef, lettuce,
tomato, onion, pickles, brioche bun
additions or substitutions \$2 each
substitute beyond burger
add bacon jam, cheese, sauteed onions, sauteed mushrooms

SWEET TREATS \$9

CHOCOLATE BOMBE *gluten free*
raspberry gelee, flourless chocolate cake

CLASSIC CREME BRULEE *gluten free, vegetarian*
macarated berries

LEMON ICE BOX PIE *vegetarian*

Please dial extension 42444 for room service
20% service and \$3 delivery charge applies

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Executive Chef Troy Stauffer