

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 0 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

All Day

STARTS & SMALLS

DIP DUO *gf* 16
pimento cheese, spicy guacamole, corn chips

CRISPY BRUSSELS *gf* 12
honey mustard vinaigrette, árbol, parmesan

FLATBREAD 16
mozzarella, sliced tomato, basil, evoo

MEATBALLS 17
original voodoo sauce

SHRIMP CEVICHE* *df* 17
avocado, pico de gallo, lime, evoo, corn chips

SALAD

add chicken 8 | add shrimp 9
add salmon 11 | add steak* 13*

CHOPPED *gf n* 18
lettuces, kale, applewood-smoked bacon, red onion,
egg, cucumber, spiced pecans, burnt honey mustard

LIL' WEDGE SALAD *gf n* 13
applewood-smoked bacon, tomato, spiced pecans,
creamy point reyes blue or thousand island

STEAK FRITES
dressed arugula, original voodoo sauce

FLAT IRON* *df gf* 42
10 oz angus 'london broil'

FILET* *df gf* 55
8 oz angus tenderloin

PLATES

TURKEY SANDWICH *df* 19
applewood-smoked bacon, guacamole, lettuce,
pico de gallo, mayo, sourdough, ranch, russet frites

TEMPE VEGGIE BOWL *gf* 21
summer squash, cauliflower, pico de gallo, greens,
toasted rice, avocado, corn, cotija cheese, creamy
cilantro dressing

CHEESEBURGER & FRIES* 21
two 4 oz thinly smashed beef patties, cheddar,
lettuce, tomato, pickle, flat-top onions,
very special sauce

ROASTED CHICKEN 29
double-cut breast, mashed potatoes,
dressed greens, pan jus

NORTH ATLANTIC SALMON* 32
charred tomato, cauliflower cacio e pepe

SHRIMP LINGUINE 28
gulf whites, lemon & caper beurre blanc, parmesan,
chili flakes

SIDES & SHARES

RUSSET FRITES *gf* 7

MASHED POTATOES & GRAVY 8

BROWN BUTTER ASPARAGUS 9

MAC & CHEESE GRATIN 14
cheddar, parmesan, gremolata

gf GLUTEN-FRIENDLY *vg* VEGAN *df* DAIRY-FREE *n* CONTAINS NUTS/PEANUTS

Gluten-friendly bread available upon request. *Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

Prices do not include 18% service charge and \$4 delivery fee.