

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 5819 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Dinner

SERVED FROM 5:00 P.M. TO 10:00 P.M. DAILY

SMALL PLATES / STARTERS

TUNA TACOS* 19

cucumber, wasabi aioli, seaweed salad,
lime, wonton shells

PASTRAMI-SMOKED

SALMON LATKES* *gf* 19

crispy potato cakes, crème fraîche, caviar

CHILLED GULF

SHRIMP COCKTAIL *gf df* 25

chipotle cocktail sauce, horseradish

CRISPY CALAMARI *n* 20

buttermilk batter, cabbage, peanuts,
sweet soy, rémoulade

SOUPS & SALADS

SHRIMP TORTILLA SOUP *gf*

BOWL 18 | CUP 12

shrimp, avocado, cotija cheese, tortilla strips,
cilantro, grilled lime

NEW ENGLAND-STYLE CLAM

CHOWDER BOWL 16 | CUP 10

fingerling potatoes, celery root, clams, lardon

CAESAR SALAD 18

romaine, anchovy, shaved parmesan,
caesar dressing, crouton
add shrimp 16 | chicken 8
salmon* 14 | denver steak* 15

ARUGULA SALAD 16

ricotta salata, lemon preserve dressing, crispy shallots
add shrimp 16 | chicken 8
salmon* 14 | denver steak* 15

BY LAND

FILET* *gf* 65

pommes purée, asparagus, red wine jus

ROASTED CORNISH HEN *gf n* 34

herb pistou, pommes purée

MUSHROOM STEAK *gf vg df* 29

roasted tomatoes, avocado crema, chimichurri

BY SEA

CLAMS CASINO 28

linguini, calabrese, oregano

BLACKENED REDFISH *gf* 46

converse gristmill grits, sautéed spinach,
roasted tomato

BUTTER-BASTED HALIBUT* *gf* 46

saffron royale sauce, tarragon

SCALLOPS* *gf* 43

spring pea risotto, brown butter cream, trout roe

ACCOMPANIMENTS

TRUFFLE PARMESAN FRIES *gf* 18

CRISPY POTATOES *gf* 14

SAUTÉED SPINACH 12

ROASTED FOREST MUSHROOMS *gf* 12

SWEET TREATS

CLASSIC CHEESECAKE 12

CHOCOLATE LAVA CAKE 12

KEY LIME PIE 12

PISTACHIO RICOTTA CAKE *n* 12

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

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 25% service charge, \$5 delivery fee and applicable sales tax.

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Beverages

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WINES

SPARKLING

750ML

CHANDON • SPARKLING ROSÉ • CA	72
MOËT & CHANDON • IMPÉRIAL BRUT OR ROSÉ • CA	128
VEUVE CLICQUOT “YELLOW LABEL” • BRUT CHAMPAGNE • FRA	215

WHITE & ROSÉ

BTL

CHATEAU STE. MICHELLE • RIESLING • COLUMBIA VALLEY, WA	48
ROSE GOLD • ROSÉ • CÔTES DE PROVENCE, FRA	48
MOHUA • SAUVIGNON BLANC • MARLBOROUGH, NZL	56
PINE RIDGE • CHENIN BLANC/VIOGNIER • CA	52
WENTE VINEYARDS ESTATE GROWN • CHARDONNAY • CENTRAL COAST, CA	58
ORIN SWIFT MANNEQUIN • CHARDONNAY • CA	86
SANTA MARGHERITA • PINOT GRIGIO • VALDADIGE, VENETO, ITA	64

RED

BTL

MEIOMI • PINOT NOIR • CA	64
BELLE GLOS BALADE • PINOT NOIR • SANTA BARBARA COUNTY, CA	75
BANFI • CHIANTI CLASSICO • TUSCANY, ITA	56
DUCKHORN • MERLOT • NAPA VALLEY, CA	80
CATENA VISTA FLORES • MALBEC • MENDOZA, ARG	58
JOEL GOTT • RED BLEND • COLUMBIA VALLEY, WA	58
FRANCISCAN ESTATE CORNERSTONE • CABERNET SAUVIGNON • CA	70
THE PRISONER WINE COMPANY UNSHACKLED • CABERNET SAUVIGNON • CA	64
DAOU • CABERNET SAUVIGNON • PASO ROBLES, CA	75

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