

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

# All Day

SERVED FROM 11:00 A.M. TO 11:00 P.M. DAILY

## BEGINNINGS

### CHICKEN SOUP CUP 8 | BOWL 10

corn, amish noodles, veggies, broth, saffron, cream, herbs, hard-boiled egg

### SOUP OF THE DAY CUP 8 | BOWL 10

ask what the daily soup is!

## SALADS

### BABY ROMAINE SALAD 13

parmigiano-reggiano, crouton crumble, with black garlic caesar dressing

### BURRATA & ZUCCHINI 15

roasted pepper, heirloom tomato, mint, dill, olive oil, sourdough

### FARM GREENS 13

apple, capriole goat cheese, fennel, walnuts, with raspberry & maple vinaigrette

## SIDES

### FRENCH FRIES *vg* 7

sea salt, black pepper, dill

### BROAD RIPPLE POTATO CHIPS 5

### DAILY FRUIT *vg gf* 6

### BABY GREENS *gf* 7

cucumbers, tomatoes, choice of dressing

## HANDHELDs

### ROASTED TURKEY 14

old kentucky tomme, applewood-smoked bacon, tomatoes, romaine leaves, avocado, spicy aioli

### SMASHBURGER\* 16

caramelized onion, sharp cheddar, pickle, lettuce, tomato, sp sauce, brioche bun, french fries

## MAINS

### CIRCLE CITY WINGS 16

crispy whole chicken wings, house buffalo sauce, buttermilk dressing, crudités

### MARGHERITA 14

hand-crushed san marzano tomatoes, burrata, basil, parmesan, pepperoncini

### PEPPERONI 15

hand-crushed san marzano tomatoes, burrata, parmesan, old world pepperoni

### SCHNITZEL 13

fried berkshire pork loin, kimchi pickles, slaw, gochujang mayonnaise

**gf** GLUTEN-FRIENDLY **vg** VEGAN **VEGETARIAN** **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 22% service charge and \$5 delivery fee.

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# Dinner

SERVED FROM 5:00 P.M. TO 11:00 P.M. DAILY

## DINNER

### DEVILED TOAST 12

charred sourdough, spiced deviled egg,  
chopped romaine, white anchovy, aged vinegar

### SHRIMP COCKTAIL 18

spiced cocktail sauce, lemon, horseradish, saltines

### CHARRED SAUSAGE 18

pickles, apple butter, beer mustard, warm pretzel

### FRIED PORK TOMAHAWK\* 28

indiana duroc pork ribeye, dressed petite greens,  
radish, fennel, lemon, apple butter

### GRILLED SALMON\* 24

charred vegetables, korean pepper-spiced yam,  
burnt orange butter

### DELMONICO\* *gf* 45

prime ribeye steak, charred onion confit,  
peppercorn brandy cream, yuzu kosho,  
roasted wild mushrooms

### HAM & CHEESE 18

smoked provolone, fiscalini cheddar, apple jam,  
city ham

## SWEETS

### FROZEN SWEET CREAM *gf* 8

vanilla bean ice cream, sea salt, olive oil

### SUGAR CREAM PIE 8

bourbon caramel

### POT DE CRÈME 9

butterscotch & chocolate custard, chantilly cream,  
honeycomb toffee

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