

in-room
delivery
available

SMALL PLATES

Marinated Olives - 14 VE
House Marinated Olives, Spiced with Thyme, Rosemary, Chili Peppers & Tangerine Peels

Cauliflower Gratin - 19 VE GF
Crispy Cauliflower in Cashew "Cheese" Sauce

Brussels Sprouts - 19 GF
Crispy Brussels, Tossed in Balsamic Maple Glaze, Topped with Bacon & Dried Cranberries

Ajillo Shrimp - 19 GF
Pan Seared Shrimp Seasoned with a Mild Ajillo Chile Sauce, Garlic Aioli & Lotus Chips

Fried Burrata - 27 VG P ★
House Made Italian Pesto, Crispy Burrata Perfumed with Lemon Olive Oil, Heirloom Cherry Tomatoes, Crispy Garlic & Rosemary Naan Bread

Roasted Asparagus - 18 VG GF
Heirloom Cherry Tomatoes, Lemon & Parmesan Snow

Vegan Ceviche - 25 VE GF ★
Hearts of Palm, Limelight Ponzu, Orange Segments, Roasted Pepitas, Sliced Red Onion Served with Crispy Lotus Chips

SHARED PLATES

Roasted Brazilian Pineapple - 15 VG GF
Roasted Cinnamon Pineapple, Served with a side of Greek Yogurt & Honey Dipping Sauce

Truffle Fries - 19 VG GF
Crispy French Fries, Topped with Truffle Oil, Parmesan Snow & Parsley

Pesto Caprese Sandwich Bites - 19 P
Home Made Focaccia Bread, Pesto, Tomato, Italian Prosciutto, Mozzarella Cheese, Italian Rose Aioli & Spinach

Guacamole - 21 VE GF
House Made Guacamole, with Aleppo Chili Flakes, Served with a side of Corn Tortilla Chips & Carrots

½ Dozen Duck Wings - 24
Topped with Green Onions & Black Sesame Seeds, Served with Carrots & Ranch, Option of Hoisin BBQ Sauce or Buffalo Sauce

Baja Fish Tacos - 23 ★
Classic Fish Tacos Baja Style, Beer Battered Snapper, Corn Tortillas, Topped with House Made Pickled Cabbage, Sriracha Aioli, Lime & Micro Cilantro

Chef's Board - 32 P
Sliced Italian Prosciutto, Cheese, Jam, Mustard, Marcona Almonds, House Made Focaccia & Grapes

Fondue - 35 VG ★
Sliced Apples, Cauliflower, Cornichons, Heirloom Potatoes, House Made Croutons & Grissini
**Add Prosciutto 5*

SOUPS & SALADS

French Onion Soup - 19
Traditional French Onion Soup, Croutons & Swiss Cheddar

Roasted Tomato Bisque - 17 VE
Vegan Mozzarella Cheese & Croutons
**Add Grilled Cheese 10*

Arugula Salad - 13 VG GF
Baby Arugula, Tossed with Olive Oil & Fresh Lemon Juice

Caesar Salad - 19 VG GF
Crisp Baby Romaine, Croutons, Parmesan Snow, Tossed in House Made Caesar Dressing

Kale Apple Salad - 24 VG GF P
Gorgonzola, Candied Pecans & Basil Dressing

Quinoa Bowl - 27 VE GF P
Blend of Arugula Salad, Romaine, Topped with Carrots, Heirloom Baby Tomatoes, Cranberries, Cucumber, Almonds, Guacamole, Quinoa & Ponzu Vinaigrette

Add: Organic Tofu 14 Shrimp 18 Chicken 16 Salmon* 25 Steak* 25 Lobster* 28*

SIDES: Chips 5 Garlic Bread 6 Honey Bread 6 Naan 6 Roasted Veggies 8 Crudités 7 Fruit 6 Quinoa 8 Rice 7 Polenta 9

*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat and seafood may increase your risk of foodborne illness. A \$4 delivery fee will be added to all in room dining orders, and a 20% gratuity will be added to all to go and in room dining orders. All gratuities are shared between employees.

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LARGE PLATES

Double Cheeseburger with Fries* - 29

Wagyu, American Cheese, Signature Limelight Sauce, Lettuce & Sliced Tomato

Steak Frites* - 56 (GF)

10oz Angus Flat Iron Steak, Served with House Made Bordelaise Sauce

- Pairs well with Decoy Cabernet

Mushroom Veggie Burger with Fries - 29 (VG)

House Made Shiitake Mushroom Patties, Topped with Guacamole, Red Onion & Citrus Aioli, on a Brioche Bun

Wagyu Bolognese - 41

Fresh Made Pappardelle Pasta Mixed with our House Made Bolognese Sauce, Topped with Cream, Parmesan Snow & Parsley

- Pairs well with Collina San Ponzio Nebbiolo d'Alba

Saffron Lobster Risotto* - 59 (GF)

Italian Risotto, Asparagus, Saffron Butter, Lobster Tail & Parmesan Snow

- Pairs well with La Crema Chardonnay

Salmon Squash* - 44 (GF)

Butternut Squash Purée, Tri-Color Cauliflower, Seared Skuna Salmon & Microgreens

- Pairs well with Clos de Napa Pinot Noir

Lamb Chops* - 45 (GF)

Au Jus, Polenta, Zucchini, Eggplant & Micro Arugula

- Pairs well with Candado De Haza Rioja

Chicken Marsala - 39 (GF)

White Wine and Cream Sauce, Carrot Mushroom, Onion, Rice & Micro Arugula

- Pairs well with Luigi Bosca Malbec

FROM THE PIZZA OVEN

Fennel Sausage - 24

Fennel Sausage, Roasted Tomato, Pepperoncini, Mozzarella & Marinara

Diavola - 24

Pepperoni, Mozzarella, Marinara, Chorizo, Spicy Salami, Pickled Fresno Chilis & Basil

Mushroom & Pesto - 24 (VG) (P) (★)

Mozzarella, Wild Mushrooms, Roasted Tomato & Crispy Garlic

Margherita - 24 (VG)

Heirloom Tomatoes, Mozzarella, Marinara, Basil

La Jalapeña - 24 (★)

Mozzarella, Marinara, Chorizo, Red Onion & Jalapeño

Greek - 24 (VG)

Mozzarella, Olives, Feta Cheese, Artichoke & Roasted Tomatoes

Cheese - 19 (VG)

Mozzarella & Marinara

Pepperoni - 20

Mozzarella, Marinara & Pepperoni

Gorgonzola & Fig - 24 (VG)

Mozzarella, Marinara, Gorgonzola, Micro Celery & Fig Chutney

Prosciutto Crudo - 26

Parmesan Cheese, Baby Arugula, Marinara, Mozzarella, Truffle Oil & Prosciutto

Cheese Steak Calzone - 28

Sliced Sirloin, Arugula, Mozzarella, Mushroom, Red Onion, Bell Pepper & Cheese Sauce

Additional Toppings Available +\$3:

Arugula, Pineapple, Chorizo, Salami, Prosciutto, Gorgonzola, Feta, Jalapeño, Onion, Fennel Sausage, Mushrooms, Artichoke, Olives, Mozzarella

GF - Cauliflower Crust & Vegan Cheese Available

FRESH HOUSE MADE PIZZA DOUGH

DESSERTS

Warm Chocolate Chip Cookie

Skillet - 24 (VG) (★)

Goopy Chocolate Chip Cookie, Vanilla Bean Ice Cream & Caramel Drizzle

Fondue Au Chocolate - 24 (P) (★)

Pain d'Épices with Pecans, Home Made Maple Marshmallows & Berries

Root Beer Float - 13 (VG)

IBC Root Beer & Vanilla Ice Cream

Sorbet - 10 (VE)

Rotating Seasonal Flavors

Churros - 14 (VG)

Caramel Filling, Topped with Cinnamon Sugar & Served with Vanilla Ice Cream

Mud Pie - 24 (VG)

Layers of Chocolate & Vanilla Bean Ice Cream, Fudge, Cookie Crumbles, Topped with Whipped Cream, Chocolate & Caramel Drizzle

Strawberries & Cream - 24 (VG) (GF)

Juicy Strawberries with a Velvety Chantilly Cream, Garnished with Edible Flowers



RECOMMENDED BY CHEF DAVID RABATTE, SOUS CHEF SIMON LOUW & JUNIOR SOUS CHEF EDUARDO MONTOYA

please inquire with your server about making your dish gluten free or vegan:

(VE) vegan dishes that do not contain products that come from animals

(VG) vegetarian dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish

(GF) gluten-free dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye

(P) dishes that contain peanuts or other nuts for those with nut allergies