

WINE MENU

Served 10:00am until 11:30pm
Please dial 0 to place your order

SPARKLING

	GLASS	BOTTLE
Chandon Brut, Napa		\$65.00
Etoile Rosé, Napa		\$95.00
La Marca, Prosecco, DOC Veneto, Italy		\$50.00
Mionetto Avantgarde Brut Prosecco, DOC Treviso, Italy	\$12.00	\$45.00
Moët & Chandon Imperial Brut, Epernay, France		\$130.00
Veuve Clicquot Yellow Label, Champagne, Epernay, France		\$120.00

WHITE

	GLASS	BOTTLE
Alta Luna, Pinot Grigio, Trentino, Italy	\$12.00	\$45.00
Chateau St. Jean, Chardonnay, North Coast, California	\$12.00	\$45.00
Chalk Hill, Chardonnay, Sonoma Coast, California	\$15.00	\$58.00
Mer Soleil, Chardonnay, Santa Lucia Highlands Reserve, California		\$62.00
Schug, Chardonnay, Sonoma Coast, California		\$70.00
Stag's Leap Wine Cellars Karia, Chardonnay, Napa Valley, California		\$72.00
Joel Gott, Sauvignon Blanc, California	\$14.00	\$52.00
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand		\$82.00
Terlato Family, Pinot Grigio, Friuli, Italy		\$72.00
Wente Riverbank, Riesling, Monterey, California	\$13.00	\$48.00
Chapoutier Belleruche, Rosé, Côtes du Rhone, France	\$13.00	\$48.00
Elouan, Rosé, Oregon		\$64.00
Wente Vineyards Morning Fog Chardonnay, Livermore Valley, California		\$60.00
Sonoma-Cutrer Russian River Ranches Chardonnay, Sonoma County, California		\$72.00
Matanzas Creek, Sauvignon Blanc, Sonoma County, California		\$60.00

RED

	GLASS	BOTTLE
Parker Station, Pinot Noir, California	\$14.00	\$52.00
The Four Graces, Pinot Noir, Willamette Valley, Oregon		\$80.00
Storypoint, Cabernet Sauvignon, California	\$14.00	\$52.00
Columbia Crest H3, Cabernet Sauvignon, Horse Heaven Hills, Washington		\$48.00
Hess Shirltail Ranches, Cabernet Sauvignon, Lake County, California	\$14.00	\$52.00
Oberon, Cabernet Sauvignon, Napa Valley, California		\$68.00
Conn Creek, Cabernet Sauvignon, Napa Valley, California		\$90.00
Seven Falls Cellars, Merlot, Wahluke Slope, Washington	\$12.00	\$45.00
Ferrari-Carano, Merlot, Sonoma County, California		\$60.00
Conundrum, Red Blend, California		\$65.00
Zaca Mesa Z Cuvée, Red Blend, Santa Ynez, California	\$14.00	\$52.00
Tenuta dell'Ornellaia Le Volte dell'Ornellaia, Tuscan Blend, Tuscany, Italy		\$85.00
Torres Celeste Crianza, Tempranillo, DO Ribera del Duero, Spain		\$58.00
Meiomi Pinot Noir, California	\$16.00	\$60.00
Terrazas Altos Del Plata, Malbec, Mendoza, Argentina	\$12.00	\$45.00
Bodega Norton Reserve, Malbec, Mendoza, Argentina		\$62.00

BEER

Domestic	\$7.00
Budweiser, Bud Light, Coors Light, Miller Lite and Michelob Ultra	
Import	\$8.00
Corona, Guinness, Heineken, Stella Artois, Amstel Light and Dos Equis	
Specialty	\$9.00
Blue Moon, Samuel Adams, Great Lakes Dortmunder, Columbus Brewing IPA, Platform Speed Merchant, Jackie O's Mystic Mama and Fat Head's Bumble Berry	
Non-Alcoholic	\$8.00
Beck's	

When ordering alcoholic beverages, proof of age will be required upon delivery. All orders are subject to an 18% gratuity charge that is fully distributed to servers, a 3% administrative fee, an 8% state sales tax and \$3.00 delivery charge that is kept by the Hotel to cover discretionary costs and is not a gratuity.

DESSERT MENU

Monday through Friday 11:00am to 11:30pm. | Saturday and Sunday 12:00pm to 11:30pm
Please dial 0 to place your order

Valrhona Chocolate Molten Cake Topped with caramel sauce and whipped cream	\$9.00
Key Lime Tart Fresh berries and torched meringue	\$9.00
Trio of Mini Cookie Sandwiches Snickerdoodle, white chocolate macadamia and chocolate chip filled with sweet frosting	\$9.00
Mitchell's Sorbet or Ice Cream	\$8.00

KIDS MENU

(for kids 12 and under)

BREAKFAST

Yogurt Parfait	\$7.00
All-American* Eggs, choice of breakfast meat, potatoes and toast	\$10.00
Waffle, French Toast or Pancakes With Ohio maple syrup	\$9.00

ALL DAY

Caesar Salad	\$8.00
Grilled Chicken Salad Mixed greens, grilled chicken breast, tomatoes, carrots, mozzarella cheese and our house ranch dressing	\$10.00
Mac & Cheese Noodles with cheddar cheese sauce	\$9.00
Grilled Cheese Choice of fries, chips, side salad of fruit	\$9.00
Cheeseburger Choice of fries, chips, side salad of fruit	\$10.00

ENTRÉES

Herb Grilled Chicken Breast Smashed fingerlings and seasonal vegetables	\$14.00
Spaghetti Bowl Spaghetti tossed with butter or marinara and parmesan cheese	\$12.00
Grilled Salmon 4 oz. salmon fillet, seasonal vegetables and smashed potatoes	\$14.00
Margherita Pizza Tomato, basil and mozzarella cheese	\$12.00

REFRESHMENTS

Juice, Soda, 2% Milk, Soy Milk, Chocolate Milk	\$2.50
---	--------

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. All orders are subject to an 18% gratuity charge that is fully distributed to servers, a 3% administrative fee, an 8% state sales tax and \$3.00 delivery charge that is kept by the Hotel to cover discretionary costs and is not a gratuity.

IN-ROOM DINING MENU



PRE-ORDER BREAKFAST MENU

Please Dial 0 before 11:00pm to place your order for the following morning

Eggs Your Way* Two farm fresh eggs, choice of smoked Ohio bacon, kielbasa or turkey sausage, served with breakfast potatoes or fresh fruit, and choice of toast	\$16.00
Create Your Omelet* Three egg omelet with whole eggs or egg whites and choice of three ingredients: sweet bell peppers, spinach, mushrooms, onions, tomato, asparagus and cheddar, feta, gruyère or goat cheese <i>\$.50 for each additional ingredient</i> Choice of Ohio bacon, kielbasa or turkey sausage, served with breakfast potatoes and choice of toast	\$17.00
Continental Breakfast Fresh fruit salad or non-fat Greek yogurt, choice of one breakfast bread: croissant, muffin, English muffin, banana nut bread. Hot or cold cereal: steel-cut Amish oatmeal or Rice Krispies, Corn Flakes, Special K, Raisin Bran, Cheerios, Granola, Froot Loops, Frosted Mini Wheats with 2%, skim or soy milk. Includes your choice of chilled juice, coffee, tea, decaf, or milk	\$16.00
Amish Granola Yogurt Parfait Greek yogurt, fresh mint and house fruit compote	\$9.00
SIDES	
Ohio Smoked Bacon, Turkey Sausage or Kielbasa	\$4.95
Two Cage-Free Eggs*	\$4.75
Breakfast Potatoes	\$4.50
Seasonal Fruit Cup	\$5.25
REFRESHMENTS	
Starbucks Regular or Decaffeinated 3 cup pot (20 oz.) / 6 cup pot (32 oz.)	\$8.50 / \$11.50
Harney & Sons Tea Regular tea or herbal tea	\$6.50
Hot Chocolate	\$6.50

DRINK MENU

REFRESHMENTS

Sodas Coke, Diet Coke, Sprite or Ginger Ale	\$3.75
Red Bull Regular or sugarfree	\$6.00
Juice Orange, grapefruit, apple, cranberry or tomato	\$4.25
Starbucks Regular or Decaffeinated 3 cup pot (20 oz.) / 6 cup pot (32 oz.)	\$8.50 / \$11.50
Harney & Sons Tea Regular tea or herbal tea	\$6.50
Hot Chocolate	\$6.50

WATER

Bottled Water 20 oz.	\$5.00
Pellegrino Sparkling Water 500ml / 1 Liter	\$6.00 / \$9.50
Acqua Panna Still Mineral Water 500ml / 1 Liter	\$6.00 / \$9.50

BREAKFAST MENU

Monday through Friday 6:00am to 11:00am | Saturday and Sunday 6:00am to 12:00pm
Please dial 0 to place your order

FROM THE SKILLET

Eggs Your Way* Two farm fresh eggs, choice of smoked Ohio bacon, kielbasa or turkey sausage, served with breakfast potatoes or fresh fruit, and choice of toast	\$16.00
Create Your Omelet* Three egg omelet with whole eggs or egg whites and choice of three ingredients: sweet bell peppers, spinach, mushrooms, onions, tomato, asparagus and cheddar, feta, gruyère or goat cheese Choice of Ohio bacon, kielbasa or turkey sausage, served with breakfast potatoes and choice of toast <i>\$.50 for each additional ingredient</i>	\$17.00
CLE Eggs Benedict* House-made pastrami, two poached eggs, buttermilk biscuit and hollandaise sauce, served with your choice of breakfast potatoes or fresh fruit	\$17.00
Corned Beef Hash & Eggs* House-made corned beef, potato, fresh herbs, mustard, two sunny side up eggs, hollandaise and choice of toast	\$17.00

FROM THE GRIDDLE

Blueberry & Chia Seed Pancakes Fluffy buttermilk pancakes cooked with fresh blueberries and chia seeds and topped with our house-made fruit compote, served with 100% Ohio maple syrup	\$14.50
Praline Belgian Waffles Crisp and light waffles filled and topped with candied pecans, fresh berries and caramel sauce	\$15.00
Nutella Stuffed French Toast 100% Ohio maple syrup and candied bacon	\$16.00

CHILLED FRUITS & YOGURT

Seasonal Fruit Plate Freshly cut fruit with a strawberry-banana purée	\$12.00
Amish Granola Yogurt Parfait Greek yogurt, fresh mint and house fruit compote	\$9.00

FROM THE BAKERY

Bakery Basket Butter croissant, today's breakfast muffin, breakfast bread, served with whipped butter and fruit preserves	\$8.00
Fresh Pastries Choice of breakfast muffin or butter croissant	\$3.95
Bagel Choice of plain, poppyseed or "the works", fruit preserves, and choice of whipped butter or cream cheese	\$5.00
Toast English muffin, country sourdough, whole wheat, marble rye or gluten-free	\$3.95
Buttermilk Biscuit Served with fruit preserves and whipped butter	\$3.95

SIDES

Ohio Smoked Bacon, Turkey Sausage or Kielbasa	\$4.95	Breakfast Potatoes	\$4.50
Two Cage-Free Eggs*	\$4.75	Seasonal Fruit Cup	\$5.25

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. All orders are subject to an 18% gratuity charge that is fully distributed to servers, a 3% administrative fee, an 8% state sales tax and \$3.00 delivery charge that is kept by the Hotel to cover discretionary costs and is not a gratuity.

ALL DAY MENU

Monday through Friday 11:00am to 11:30pm. | Saturday and Sunday 12:00pm to 11:30pm
Please dial 0 to place your order

APPETIZERS, SOUPS & SALADS

Soup du Jour Cup / Bowl	\$4.50 / \$8.95
Chef's Wings Sweet BBQ, Buffalo or Honey Garlic Glaze Half Dozen / Dozen	\$9.75 / \$17.00
50/50 Caesar Salad Kale and romaine lettuce, croutons, pickled egg and shaved parmesan	\$12.50
Mixed Greens Salad Local hydroponic greens, cherry tomato, shredded carrot, radish and marcona almonds with a white balsamic vinaigrette Add Grilled Chicken Breast, 4 oz. Add Catch of the Day, 5 oz. Add Certified Angus Beef®, Steak of the Day*, 5 oz. Add (5) Shrimp	\$13.00 \$7.00 \$9.00 \$12.00 \$9.00
Chicken Quesadilla Grilled chicken, red onion, sharp cheddar with sour cream and salsa	\$15.00
Ohio City Pasta Pierogi Caramelized pearl onions, sour cream	\$14.95

HAND TOSSED PIZZAS

Margherita Garlic, tomato, basil and balsamic reduction	\$17.00
Local Pepperoni Mozzarella, marinara, roasted tomatoes, banana peppers	\$15.95

SANDWICHES

Choice of French fries, chips or side salad	
Polish Boy Smoked kielbasa, fries, BBQ sauce, slaw	\$14.95
Classic Burger* Certified Angus Beef® patty, bacon, sharp cheddar, lettuce, tomato and red onion on a brioche bun	\$16.50
Burnham Club Slow-roasted turkey breast, bacon, sharp cheddar, lettuce, tomato and mayonnaise on whole wheat bread	\$15.25

DINNER MENU

Served 5:00pm to 11:30pm
Please dial 0 to place your order

ENTRÉES

Local Catch of the Day Roasted heirloom cherry tomato salad, seasonal vegetable	\$37.95
Roasted 1/2 Chicken House-made dumplings, seasonal vegetables, natural jus	\$34.95
Crispy Skin Salmon Ohio City gnocchi, asparagus, white wine butter sauce	\$35.95
Ohio City Butternut Squash Ravioli Crispy Brussels sprouts, roasted root vegetables, crumbled goat cheese and cauliflower purée	\$19.00
Filet Au Poivre* Ohio Certified Angus Beef®, truffle whipped potatoes, Chef's Garden® seasonal vegetables, black peppercorn sauce	\$44.00
Braised Lamb Shank Whipped potatoes, roasted pearl onions, local Chef's Garden® seasonal vegetables, braising jus	\$35.95