

IN ROOM DINING

BREAKFAST MENU

Served 6:00am until 11:00am

A-LA-CARTE BREAKFAST Gluten free breads and muffins available upon request

Continental \$12.00 Choice of two: muffin, danish, croissant, toast, cut fruit, yogurt, served with preserves and butter

Healthy Start \$17.00 Half grapefruit, seasonal melon, berries, toast with assorted preserves and butter

Irish Steel Cut Oatmeal \$13.00 Served with raisins, brown sugar, milk

Parfait \$15.00 Served with granola, berries and honey

Bagel and Lox \$16.00 Choice of plain or everything. Smoked salmon, cream cheese, tomato, red onion and capers

Assorted Cereal \$11.00 Choice of granola, Frosted Flakes, Raisin Bran, Special K, Rice Krispies or Corn Flakes.
Served with either whole milk, 2% milk, or skim milk

Add-Ons \$3.00 Banana or seasonal berries

EYE OPENERS

Absolut Vodka Screwdriver \$14.00

Mimosa \$16.00

MAIN BREAKFAST PLATES

Eggs Your Way \$23.00 Two farm fresh eggs. Choice of bacon, ham, turkey, pork sausage or Canadian bacon Choice of breakfast potatoes, hash browns or toast

Eggs Bennie \$25.00 Two poached eggs, Canadian bacon, English muffin, hollandaise sauce or hash browns

Steak and Eggs \$32.00 Flat iron steak, two farm fresh eggs your way and hash browns

California Burrito \$22.00 Scrambled eggs, bacon strips, breakfast potatoes, avocado, cheddar cheese, chipotle aioli, roma tomatoes and salsa de molcajete

Add chorizo \$4.00

Egg Sandwich \$20.00 English muffin, farm fresh eggs, bacon strips, cheddar cheese, avocado and hash browns

OMELETS

Mediterranean Omelet \$22.00 Asparagus, tomatoes, feta cheese, avocado and hash browns

California Omelet \$23.00 Sautéed mushrooms, sautéed spinach, tomato, Swiss cheese, avocado and hash browns

Create Your Own Omelet \$21.00 Select 4 items: roasted peppers, spinach, asparagus, mushrooms, sautéed onions, tomatoes, sharp cheddar cheese, feta cheese, Swiss cheese, ham, sausage, bacon and hash browns

Additional items each \$2.00

FROM THE GRIDDLE

Pancakes Your Way \$19.00 Choose between buttermilk or chocolate chip pancakes, whipped cream, fresh strawberries, sweet butter and choice of maple or chocolate syrup

French Toast \$21.00 Cinnamon swirl bread, bacon, sweet butter and maple syrup

Belgium Waffle \$19.00 Whipped cream, berry compote and maple syrup

BEVERAGES

Juices \$7.00 Freshly squeezed orange, grapefruit, tomato, cranberry, apple, pineapple or V-8 juice

Coffee Small Carafe \$11.00 Large Carafe \$13.00

Hot Herbal Tea Small \$10.00 Large \$12.00

Milk or Chocolate Milk \$5.00 Whole or skim

Voss, Voss Sparkling Water Small \$6.00 Large \$9.00

Smart Water Small \$6.00 Large \$8.00

ON THE SIDE

Meats \$6.00 Two pieces of: ham, bacon, Canadian bacon, sausage links or turkey bacon

Potatoes \$5.00 Hash browns or country potatoes

Fruits \$6.00 Seasonal fruit cup or half grapefruit

Breads \$6.00 Two slices of white, wheat, sourdough, rye bread, English muffin or bagel with preserves and butter or cream cheese

Seasonal Market Vegetables \$6.00

LUNCH & DINNER MENU

Served 11:00am until 11:00pm

STARTERS

Buffalo Chicken Wings \$19.00 Spicy buffalo wings served with carrots and celery. Choice of ranch or bleu cheese dressing

Classic Shrimp Cocktail \$22.00 Jumbo shrimp, lemon and cocktail sauce

Hummus \$14.00 Traditional hummus, toasted pita and cucumber-tomato salad

Napa Valley Board \$21.00 Cured meats, full bodied California artisan cheeses, fresh fig chutney, variety of roasted cashews, pecans, almonds and assorted crackers

SALADS & SOUP Dressings: ranch, bleu cheese, thousand island, balsamic vinaigrette, Italian

Market Green Salad \$18.00 Cherry tomatoes, shredded carrots, cucumber and choice of dressing

Caesar Salad \$19.00 Fresh romaine hearts, parmesan cheese, crispy croutons and Caesar dressing

Baby Kale Salad \$20.00 Kale, tomato, celery, yams and Japanese vegetable vinaigrette

Farmer Salad \$22.00 Baby spinach, tomato, radish, artichoke hearts, onion, shaved fennel, glazed pecans and shaved parmesan, tossed with peppercorn dressing and served with mixed dry fruit and nut bread

Add to any Salad Chicken \$7.00 Shrimp \$9.00 Steak \$11.00 Salmon \$10.00

Soup of the Day \$11.00

MAIN ENTREES

Seared Salmon \$33.00 Steelhead salmon, fresh spinach, citrus segments and house made soy-sherry-ginger vinaigrette

Mac n' Cheese \$19.00 Gruyere, parmesan, fontina, white cheddar cheese, cavatappi pasta and panko bread crumbs
Add Nueske's bacon \$5.00

12 oz. Rib-Eye \$48.00 Herb butter, shoestring fries and seasonal vegetables

10 oz. New York Steak \$51.00 Herb butter, shoestring fries and seasonal vegetables

Herb Roasted Chicken \$32.00 Au gratin potatoes, seasonal vegetables and chicken au jus

Primavera Fettuccini \$26.00 Market vegetables, garlic, basil and extra virgin olive oil
Add chicken \$7.00

Fish n' Chips \$23.00 Beer battered cod, French fries, tartar sauce and lemon

Chicken Quesadilla de Chef \$19.00 Grilled chicken, jack cheese, Anaheim chilies, onion, pico de gallo, sour cream and fresh guacamole Substitute shrimp \$21.00 Substitute steak \$23.00

BURGERS & SANDWICHES Choice of fries, fruit or house salad

BLATTS Club \$22.00 Bacon, butter lettuce, avocado, turkey, tomato, sprouts and multi-grain ciabatta bread

Steakhouse Burger \$28.00 Certified Angus butcher blend, sautéed mushrooms, apple wood smoked bacon, sharp cheddar cheese, grilled red onion, pickles and brioche bun

French Dip \$22.00 Deli cut smoked brisket, melted provolone cheese, natural au jus and French roll

Chicken Caprese \$23.00 6 oz. grilled chicken breast, fresh arugula, oven roasted tomatoes, mozzarella cheese, pesto and ciabatta bread

PIZZA 10 inch individual pizza

BBQ Chicken \$18.00 Chicken, bbq sauce, onions and cilantro

Italiano \$20.00 Mozzarella cheese, sausage, pepperoni, fresh mushroom, garlic and olives

Margherita \$18.00 Mozzarella cheese, fresh basil and tomatoes

JUST FOR KIDS MAIN PLATES For ages 5-11. Choice of fries, fruit or crudité

Grilled Cheese \$10.00

Chicken Tenders \$12.00

Kid's Sliders \$12.00

JUST FOR KIDS ENTREE

Spaghetti with Butter & Parmesan Cheese \$10.00

Quesadilla de Chef \$11.00 Jack cheese, pico de gallo, sour cream and fresh guacamole

DESSERT

Cheesecake \$11.00

Carrot Cake \$11.00

5 Layer Chocolate Cake \$11.00

NIGHT OWL MENU

Served from 11:00pm until 6:00am

MAIN ENTREES

Cobb Salad \$17.00 Mixed greens, chicken breast, avocado, bacon, crumbled bleu cheese, egg and tomatoes

BBQ Chicken Pizza \$18.00 Chicken, bbq sauce, onions and cilantro

Italiano Pizza \$20.00 Mozzarella cheese, sausage, pepperoni, fresh mushroom, garlic and olives

Margherita Pizza \$18.00 Mozzarella cheese, fresh basil and tomatoes

Turkey Sandwich \$16.00 Roasted turkey, provolone, lettuce and multi-grain ciabatta served with chips

Veggie Sandwich \$16.00 Zucchini, peppers, mozzarella, basil, sun-dried tomatoes, multi-grain ciabatta and served with chips

Chicken Curry \$18.00 Rice bowl, carrots, onions, potatoes, serrano peppers and celery puree

Teriyaki Chicken \$18.00 Rice bowl, marinated chicken breast, assorted vegetables and pineapple

Meat Lasagna \$18.00 Served with bread and butter

DRINKS MENU

Served 6:00am until 11:00pm

NON-ALCOHOLIC BEVERAGES

Voss, Voss Sparkling Water Small \$6.00 Large \$9.00

Smart Water Small \$6.00 Large \$8.00

Pellegrino Small \$6.00 Large \$9.00

Aloe Gloe, Zico Coconut Water \$5.00

Vitamin Water \$5.00 XXX Blend (Acai-Blueberry-Pomegranate)

Soda \$6.00 Coca Cola, Diet Coke, Coca Cola Zero, Sprite, Dr. Pepper, Diet Dr. Pepper, Fanta Orange or Ginger Ale

Energy Drinks \$5.00 Red Bull, Sugar Free Red Bull or Monster

Minute Maid Orange Juice \$5.00

Minute Maid Cranberry-Apple Juice \$5.00

Muscle Milk \$7.00

Starbucks Frappuccino \$5.00

Nestle Chocolate Milk, Dairy Pure Milk \$5.00

Honest Green Tea \$5.00

When ordering alcoholic beverages, proof of age will be required upon delivery. A 17% gratuity and applicable taxes will be added to your order. The 17% gratuity is paid to your server. Table settings are available with purchased food and beverage only.

We are required to inform you that some foods may be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. A 17% gratuity and applicable taxes will be added to your order. The 17% gratuity is paid directly to your server. Table settings are available with purchased food and beverage only.