Welcome to Las Vegas!

I’d like to invite you to relax and enjoy the luxury of dining in the comfort and privacy of your own room.

The menu tells the story of quality. It brings our vision of attention to detail and masterfully prepared items to your room. Using produce and regional items from local farms, we feature seasonal specialties inspired by the kitchen.

Value is just as important to us. This menu provides you with a restaurant style experience, allowing you to select your favorites “a la carte.”

Whether you decide on a few delicious appetizers or a full dinner, our goal is to enhance your visit and add to your overall hotel experience.

I look forward to cooking for you.

Executive Chef
Sydney L. Jones
MORNING BEVERAGE MENU
(Available 6AM - 11AM)

DAIRY
Milk  glass  4 / carafe  11
Whole, 2%, Skim, Soy, Almond
Chocolate Milk  glass  5 / carafe  12

JUICE
Fresh Squeezed Juices  glass  8 / carafe  23
Orange, Grapefruit

100% Natural Juice  glass  7 / carafe  20
Apple, Cranberry, Pineapple, Tomato

WATER
Still (large)  9
Sparkling (large)  9

COFFEE & TEA
Fresh Brewed Roasted Coffee  8
Serves 3 cups

Tea Service  8
Serves 3 cups
Please Ask Order Taker About Selections of Teas

SPECIALTY COFFEES
Café Latte  6
Cappuccino  6
Café Mocha  7
Espresso  5

Additional Flavor  1
Hazelnut, Caramel, Irish Cream, Vanilla

BREAKFAST SMOOTHIES
Berry Blast  7
Strawberry & Raspberry Purée, Fresh Blueberries and Non-fat Yogurt

Tropical Fruit  7
Mango & Banana Purée, Pineapple Juice, Honey and Non-fat Yogurt

Peach Delight  7
Peach & Banana Purée, Strawberries, Orange Juice and Non-fat Yogurt

Add Protein Powder to Any Smoothie  2

RECOVERY BEVERAGES
Morning Spirits  11
Bloody Mary
Vodka, Tomato Juice and our Special Blend of Herbs and Spices

Mimosa
Champagne and Fresh Squeezed Orange Juice
Ruby Red Greyhound
Vodka and Fresh Ruby Red Grapefruit Juice
Morning Screwdriver
Vodka and Fresh Squeezed Orange Juice

Energizers  9
Red Bull, Red Bull Sugar Free

CHAMPAGNE / SPARKLING WINE
Trump, Blanc de Blanc  75
Louis Roederer, France  90

Moët & Chandon, Extra Dry Imperial, France  145
Moët & Chandon, Rosé, France  154

Veuve Clicquot, France  160
Perrier Jouet Champagne, France  350
Dom Perignon Champagne, France  Market Price

A $4.00 in-suite dining charge plus 18% gratuity and applicable sales tax will be added to your check.
Must be 21 years of age to order alcohol. All items in this menu are cooked to order.
*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions
MORNING MENU
(Available 6AM - 11AM)

FROM THE BAKE SHOP
Butter Croissant   5 each
Chocolate Croissant   5 each
Assorted Seasonal Daily Baked Muffins   5 each
Assorted Seasonal Daily Baked Danishes   5 each
Assorted Bagels   5 each
Please Ask Order Taker About Selections of Bagels
Served with Cream Cheese, Butter & Seasonal Jams
Toast 3
Please Ask Order Taker About Selections of Bread
Served with Honey, Sweet Cream Butter & Jams

FRUITS AND GRAINS
Assorted Sliced Melon and Berries   16
Seasonal Mixed Berries with Whipped Cream   14
Whole Fruit Selection   2 each
Apple, Banana, Orange
Yogurt
    French Vanilla Low-Fat   5
    Greek Fat-Free   5
    Add Seasonal Mixed Berries   6
House Made Granola Berry Parfait   14
Honey Yogurt, Seasonal Fresh Berries
Assorted Cereals   7
Add Sliced Banana   2
Hot Irish Oatmeal   9
Golden Raisins, Brown Sugar, Choice of Milk

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EGGS AND MORE

* All American   17
  Two Eggs Any Style
  Choice of Applewood Smoked Bacon, Turkey Bacon, Country Sausage,
  Chicken Apple Sausage, or Black Forest Ham
  Hash Browns and Choice of Toast

* Three Egg Omelet   17
  With Choice of Four Items: Ham, Bacon, Chorizo, Cheddar, Swiss, Goat Cheese,
  Mozzarella, Onions, Peppers, Tomato, Mushrooms, Spinach, Asparagus,
  Hash Browns and Choice of Toast
  Each additional Item $0.75

* Breakfast Sandwich   15
  Country Scrambled Eggs with Potatoes and Hollandaise
  Choice of Bread – Please Ask Order Taker About Selection of Bread
  Choice of Meat – Black Forest Ham, Bacon, Sausage
  Choice of Cheese – Cheddar, Swiss, Pepper Jack, American
  Breakfast Burrito   14
  Scrambled Egg, Local Chorizo, Blistered Peppers & Onions,
  Pepper Jack Cheese, Black Beans and Ranchero Sauce
  Served with Potatoes

* Meat Lovers   17
  Two Eggs Any Style, Ham, Bacon, Sausage, Blistered Peppers & Onions, Hash
  Browns and Choice of Toast
  Corned Beef Hash and Eggs   17
  *One Egg Any Style   5
  Cottage Cheese   5
  * 6 oz Blackened Angus Flat Iron Steak   17

KIDS’ SELECTIONS

Cold Cereal Selection with Fresh Fruit   8
Oatmeal with Brown Sugar and Fresh Fruit   8
*Two Eggs Any Style with Bacon or Sausage   8
Silver Dollar Pancakes with Blueberries, Choice of Bacon or Sausage   8

FROM THE GRIDDLE

Served with Butter and Maple Syrup
Cast Iron Belgian Waffles   15
Served with Brandy-Macerated Strawberries, Vanilla-Whipped Cream
Fluffy Buttermilk Pancakes   15
Add Dark Chocolate Chips, Banana, Blueberries or Pecans   2

Brioche French Toast   15
Brioche Bread, Wild Berry Spoon Jam

BREAKFAST SIDES

Grilled Black Forest Ham   8
Applewood Smoked Bacon or Turkey Bacon   8
Chicken Apple or Pork Sausage   8
Corned Beef Hash   8
Crispy Hash Browns   8

KIDS’ SELECTIONS

Cold Cereal Selection with Fresh Fruit   8
Oatmeal with Brown Sugar and Fresh Fruit   8
*Two Eggs Any Style with Bacon or Sausage   8
Silver Dollar Pancakes with Blueberries, Choice of Bacon or Sausage   8
ALL-DAY MENU
(Available 11AM - 11PM)

APPETIZERS
Artisanal Charcuterie   20
With Seasonal Accompaniments
Artisanal Cheese Selection   25
With Seasonal Compotes and Accompaniments
Spiced Tortilla Chips   12
Fire Roasted Salsa, House Made Guacamole
Crispy Buffalo Style Chicken Wings   13
Celery Sticks, Creamy Ranch or Blue Cheese Dressing
Melting Cheese Quesadilla   12
Fire Roasted Salsa, Creamy Sour Cream, House Made Guacamole
Add Grilled Chicken or Marinated Grilled Steak   6
Hummus Platter   14
Garlic Grilled Pita Bread, Carrots, Celery, Ligurian Extra Virgin Olive Oil, Paprika

SOUPS
Served with Crackers
Garden Vegetable Minestrone   8
Basil Pesto, Orecchiette Pasta
8-Hour Chicken Noodle Soup   10
Rich Chicken Broth, Celery, Carrots, Roasted Chicken

ENTRÉE SALADS
Crackers or Rolls Served Upon Request
Add Grilled Chicken or Roasted Shrimp   6
Caesar   16
House Made Croutons, Asiago Cheese, Caesar Dressing
Cobb   14
Hydroponic Bibb Lettuce, Hass Avocado, Blue Cheese, Grilled Chicken Breast, Applewood Smoked Bacon, Teardrop Tomatoes, Blue Cheese Dressing
Southwest   14
Chopped Iceberg, Black Beans, Fire Roasted Corn, Blistered Peppers, Shredded Jack Cheese, Green Onion, Crisp Tortilla Strips, Poblano Ranch Dressing
Caprese   14
Organic Arugula, Marinated Vine Ripe Tomatoes, Pesto Marinated Buffalo Mozzarella, Basil, 2-Year Aged Balsamic

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**OVEN BAKED PIZZAS**

- **Margherita** 16
  - Melting Mozzarella, Garden Basil, Tomato
- **BBQ Chicken** 17
  - Smoked Gouda, Smoked Tomato Sauce, Crispy Tortillas, Cilantro
- **Mediterranean** 19
  - Pesto Marinated Prawns, Caramelized Onion Spread, Confit Tomato, Goat Cheese, Spinach
- **Meat Lovers** 19
  - Spicy Marinara, Local Chorizo, Fennel Sausage, Pepperoni, Applewood Smoked Bacon, Queso Fresco

**SANDWICHES**

- **Club Sandwich** 17
  - Roasted Turkey, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise
- **Veggie Wrap** 13
  - Marinated Vegetables, Piquillo Peppers, Arugula, Hummus Spread
  *Add tofu 2
- **New York Reuben Sandwich** 17
  - Corned Beef, Swiss Cheese, Grilled Rye, Sauerkraut, Creamy Thousand Island
- **Grilled Chicken Sandwich** 18
  - Tomato, Mozzarella, Field Greens, Ciabatta Bread, Basil Mayonnaise

*Angus Burger 19

**Choosing of Half Pound Certified Angus Beef, or Turkey Burger
Choice of Cheese, Lettuce, Tomato, Onion
Add Applewood Smoked Bacon or Roasted Mushrooms 2

**SIDES**

- **Asparagus, Lemon Oil, Herbs** 8
- **Sautéed Organic Spinach, Caramelized Onion** 8
- **Crispy Onion Rings, Chipotle Mayonnaise** 8
- **Creamy Elbow Macaroni & Cheese, Herb Gratin** 8
- **Roasted Mushrooms, Garlic, Parsley** 8
- **Crispy Garlic Parmesan French Fries** 8

**ENTRÉES**

* 6 oz Filet Mignon 38

- **USDA Prime Beef, Truffle Whipped Potatoes, Caramelized Onion Jus**
- **Create Your Own Pasta – Linguini, Penne** 18
- **Bolognese, Basil Pesto, Creamy Parmesan, Pomodoro**
- **Add Grilled Chicken or Roasted Shrimp** 6

*  **Roasted Atlantic Salmon** 26

- **Herb Roasted Fingerlings, Spinach, Confit Tomatoes, Meyer Lemon Butter Sauce**
- **Chicken Fingers & Fries** 18

**DESSERTS**

- **New York Cheese Cake** 8
  - **House Made Berry Compote**
- **Chocolate Mousse Cake** 8
  - **Triple Layered with Dark Chocolate Filling**
- **Ice Cream Sundae** 8
  - **3 Scoops Vanilla Ice Cream, Chopped Nuts, Oreo Cookie Crumble, Chocolate Sauce and Whipped Cream**

**KIDS’ SELECTIONS**

- **Linguini, Parmesan Cheese & Butter** 8
- **All Beef Hot Dog, Potato Chips** 8
- **Peanut Butter and Grape Jelly Sandwich, Sliced Bananas** 8
- **Grilled Cheese, Potato Chips** 10
- **Chicken Tenders (Crispy or Grilled), French Fries, Honey Mustard** 10
OVERNIGHT MENU
(Available 11PM - 6AM)

LATE NIGHT SNACKS
Crispy Onion Rings, Chipotle Mayonnaise 8
Creamy Elbow Macaroni & Cheese, Herb Gratin 8
Crispy Garlic Parmesan French Fries 8
Chicken Fingers & Fries 18
Melting Cheese Quesadilla 12
Fire Roasted Salsa, Creamy Sour Cream, House Made Guacamole
Add Grilled Chicken or Marinated Grilled Steak 6
Crispy Buffalo Style Chicken Wings 13
Celery Sticks, Creamy Ranch or Blue Cheese Dressing

SOUP & SALAD
Crackers or Rolls Served Upon Request
8-Hour Chicken Noodle Soup 10
Rich Chicken Broth, Celery, Carrots, Roasted Chicken
Caesar 16
House Made Croutons, Asiago Cheese, Caesar Dressing
Add Grilled Chicken or Roasted Shrimp 6

OVEN BAKED PIZZAS
Margherita 16
Melting Mozzarella, Garden Basil, Tomato
Meat Lovers 19
Spicy Marinara, Local Chorizo, Fennel Sausage, Pepperoni, Applewood Smoked Bacon, Queso Fresco

SANDWICHES
Served with Choice of Garlic-Parmesan Fries, Chips, or Side Salad
Club Sandwich 17
Roasted Turkey, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise

*Angus Burger 19
Choice of Half Pound Certified Angus Beef, or Turkey
Burger Choice of Cheese, Lettuce, Tomato, Onion
Add Applewood Smoked Bacon or Roasted Mushrooms 2

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IN-ROOM BEVERAGE MENU  
*(Available 24 Hours)*

**SPIRITS**

*Spirits by the Glass – On the Rocks with Your Choice of Garnish and Mixer*

<table>
<thead>
<tr>
<th>Spirits</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td><strong>VODKA</strong></td>
<td></td>
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<tr>
<td>Smirnoff</td>
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<tr>
<td>Svedka</td>
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<tr>
<td>Tito's</td>
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<td>Grey Goose</td>
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<td>Belvedere</td>
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<td><strong>GIN</strong></td>
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<tr>
<td>Tanqueray</td>
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<tr>
<td>Bombay Sapphire</td>
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<tr>
<td>Hendrick's</td>
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<tr>
<td><strong>RUM</strong></td>
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<td>Malibu</td>
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<td>Captain Morgan</td>
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<td>Bacardi Superior</td>
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<tr>
<td>Bacardi Gold</td>
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<td><strong>WHISKEY &amp; BOURBON</strong></td>
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<td>Jim Beam</td>
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<td>Jack Daniel's</td>
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<td>Makers Mark</td>
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<td><strong>SINGLE MALT SCOTCH</strong></td>
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<td>Glenfiddich 12 yr</td>
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<td>Glenfiddich 18 yr</td>
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<td><strong>TEQUILA</strong></td>
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<td>Jose Cuervo Tradicional Silver</td>
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<tr>
<td>Jose Cuervo Tradicional Reposado</td>
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<td>Casadores Blanco</td>
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<tr>
<td>1800 Gold</td>
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</table>

**BOTTLE SERVICE**

Limes, Lemons and Oranges (Olives Available upon Request)  
Two Mixers (Coke, Diet Coke, Sprite, Tonic Water, Cranberry Juice, and Orange Juice)

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IN-ROOM BEVERAGE MENU

(Available 24 Hours)

**SOFT DRINKS & MIXERS**
Coke, Diet Coke, Sprite, Ginger Ale,
Club Soda, Tonic  
Juices  
Cranberry Juice, Fresh Squeezed Orange Juice
Energizers  
Red Bull, Red Bull Sugar Free

**WATER**
Still (large)  
Sparkling (large)  

**BEER - DOMESTIC**
Coors Light, Golden, Colorado  
Miller Lite, Milwaukee, Wisconsin  
Bud Light, St. Louis, Missouri  

**BEER - IMPORTED**
Heineken, Netherlands  
Stella Artois, Belgium  
Corona, Mexico  

**BEER - CRAFT**
Blue Moon, Golden, Colorado  
Sierra Nevada Pale Ale, Chico, California  
Ballast Point IPA, San Diego, California  

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<table>
<thead>
<tr>
<th>TRUMP WINES</th>
<th>glass</th>
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<tbody>
<tr>
<td><strong>Sparkling</strong></td>
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<tr>
<td>Trump, Blanc de Blanc</td>
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<td>75</td>
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<td>Trump, Rose</td>
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<tr>
<td><strong>White</strong></td>
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<td>Trump, Chardonnay</td>
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<tr>
<td>Trump, Sauvignon Blanc</td>
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<tr>
<td>Trump, Rose</td>
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<td><strong>Red</strong></td>
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<td>Trump, Meritage</td>
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<th>RED WINES</th>
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<td>Penfolds, Shiraz, Australia</td>
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<tr>
<td>Austerity, Cabernet Sauvignon, California</td>
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<td>Genesis, Cabernet Sauvignon, Washington</td>
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<td>Hogue, Merlot, Washington</td>
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<td>OZV, Zinfandel, California</td>
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<td>Acrobat, Pinot Noir, Oregon</td>
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<td>Lost Angel, Pinot Noir, California</td>
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<tr>
<td>Chateau Mont Redon, Red Blend, France</td>
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<thead>
<tr>
<th>CHAMPAGNE/SPARKLING WINE</th>
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<tbody>
<tr>
<td>La Marcca, Prosecco, Italy</td>
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<td>42</td>
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<tr>
<td>Louis Roederer, France</td>
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<tr>
<td>Moët &amp; Chandon, Extra Dry Imperial, France</td>
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<tr>
<td>Moët &amp; Chandon, Rosé, France</td>
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<td>Veuve Clicquot, France</td>
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<td>Perrier Jouet Champagne, France</td>
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<td>Dom Perignon Champagne, France</td>
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<tr>
<td>Louis Roederer Cristal Champagne, France</td>
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<th>WHITE WINES</th>
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<tbody>
<tr>
<td>Infamous Goose, Sauvignon Blanc, New Zealand</td>
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<tr>
<td>Layer Cake, Chardonnay, California</td>
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<tr>
<td>Chamisal, Chardonnay, California</td>
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<td>Acrobat, Pinot Gris, Oregon</td>
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<tr>
<td>Caposaldo, Pinot Grigio, Italy</td>
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<tr>
<td>Gunderloch, Riesling, Germany</td>
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</tbody>
</table>
Delicious, healthful and customized to your taste, Nourish, our in-room dining program, furnishes the fuel for a rewarding and luxurious stay. Our talented culinary team caters to your personal nutritional needs and preferences with sophisticated and flavorful vegan, gluten-free and organic selections. Healthy Kids items engage young palates with tasty and wholesome treats at every meal. Each menu item lists nutritionist-certified values for everything from calories to carbohydrates, protein, fat, sugar and salt, providing all the nutritional information you need to make the right dining choices for you.

**Our Organic Commitment.**
We proudly partner with organic-certifying company USDA Organic, with whom our culinary team has developed a selection of menu items made with USDA-certified organic ingredients, all locally sourced and delivered fresh daily.

<table>
<thead>
<tr>
<th>BREAKFAST</th>
<th>ALL DAY DINING</th>
</tr>
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<tbody>
<tr>
<td><strong>VEGAN</strong></td>
<td><strong>VEGAN</strong></td>
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</table>
| Assorted Sliced Melon and Berries **16** | Vegetable Reuben **14**
| calories | oven-roasted vegetables, sauerkraut, rye bread |
| sugars | calories |
| carbohydrates | sugars |
| fat | carbohydrates |
| protein | fat |
| sodium | protein |
| 104 | 337 |
| 21 | 52 |
| 27 | 11 |
| 1 | 14 |
| 2 | 681 |
| Tofu Scramble with Garden Vegetables **13** | Grilled Vegetable Platter **15**
| calories | marinated and grilled garden fresh vegetables |
| sugars | calories |
| carbohydrates | sugars |
| fat | carbohydrates |
| protein | fat |
| sodium | protein |
| 127 | 61 |
| 2 | 4 |
| 6 | 11 |
| 5 | 1 |
| 12 | 4 |
| 298 | 297 |
| **GLUTEN FREE** | **GLUTEN FREE** |
| Spinach and Mushroom Egg White Scramble **14** | Caprese Salad **18**
| calories | heirloom tomatoes, buffalo mozzarella cheese, arugula salad with balsamic drizzle |
| sugars | calories |
| carbohydrates | sugars |
| fat | carbohydrates |
| protein | fat |
| sodium | protein |
| 259 | 209 |
| 7 | 16 |
| 54 | 27 |
| 2 | 1 |
| 20 | 11 |
| 460 | 10 |
| **ORGANIC** | **ORGANIC** |
| Selection of Cereals **5** | Forest Mushroom Risotto **20**
| with choice of hot or chilled milk | wild mushroom with parmesan cheese |
| calories | calories |
| sugars | sugars |
| carbohydrates | carbohydrates |
| fat | fat |
| protein | protein |
| sodium | sodium |
| 120 | 442 |
| 1 | 5 |
| 27 | 82 |
| 1 | 5 |
| 3 | 17 |
| 0 | 285 |
| Frittata-Style Omelet **15** | *Roasted Atlantic Salmon **32**
| with spinach, tomato and goat cheese | herb roasted fingerlings, spinach, confit tomatoes, Meyer lemon butter |
| calories | calories |
| sugars | sugars |
| carbohydrates | carbohydrates |
| fat | fat |
| protein | protein |
| sodium | sodium |
| 166 | 349 |
| 3 | 5 |
| 6 | 29 |
| 6 | 14 |
| 17 | 29 |
| 247 | 635 |

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HEALTHY KIDS

BREAKFAST

Assorted Sliced Melon and Berries  16
Calories 41
Sugars 22
Carbohydrates 27
Fat 1
Protein 2
Sodium 23

Spinach, Mushroom and Egg White Scramble  12
Calories 25
Sugars 7
Carbohydrates 5
Fat 2
Protein 20
Sodium 460

SNACKS & STARTERS

Caprese Salad  18
Calories 209
Sugars 16
Carbohydrates 18
Fat 11
Protein 10
Sodium 475

Trio of Tomato Bruschetta  12
Calories 133
Sugars 4
Carbohydrates 23
Fat 3
Protein 3
Sodium 123

Chicken Noodle Soup  10
Calories 359
Sugars 5
Carbohydrates 46
Fat 5
Protein 30
Sodium 370

ALL-DAY DINING

Chopped Iceberg Salad  14
Calories 346
Sugars 4
Carbohydrates 14
Fat 16
Protein 43
Sodium 573

CAESAR SALAD
House made croutons, asiago cheese, creamy garlic-caesar dressing

DESSERT

VEGAN

Dish of Sorbet Garnished with Fresh Mint  8
Ask server for current selection of flavors
Calories 140
Sugars 27
Carbohydrates 30
Fat 0
Protein 0
Sodium 20

GLUTEN FREE

Bowl of Strawberries  8
Served with reduced balsamic glaze
Calories 42
Sugars 5
Carbohydrates 9
Fat 0
Protein 1
Sodium 0

ORGANIC

Assorted Sliced Melon and Berries with Mint  16
Calories 104
Sugars 21
Carbohydrates 27
Fat 0
Protein 2
Sodium 23

*Roasted Atlantic Salmon  32
Herb-roasted fingerlings, spinach, confit tomatoes, Meyer lemon butter
Calories 349
Sugars 5
Carbohydrates 29
Fat 14
Protein 29
Sodium 635

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