

HUNGRY?



BREAKFAST



BREAKFAST  
DAILY 6 AM – 11 AM

REFRESHING STARTERS

- Seasonal Fresh Fruit Plate 13.
- Smoked Salmon 15.  
Bagel, Onion, Tomato, Cream Cheese, Hard  
Cooked Egg, Capers
- Cereal 7.  
Choice of Berries or Sliced Banana, Milk
- Side of Fruit 5.5
- Oatmeal 7.  
Brown Sugar, Raisins, Milk [440 cal.]
- Yogurt and Granola Parfait 9.5  
Selection of Berries [550 cal.]
- Toasted Bagel 5.5  
Cream Cheese
- Yogurt 5.5

CLASSICS

*Served with Coffee, Decaf or Hot Tea and Juice*

- All American Breakfast 17.  
\*Two Eggs Any Style with Crisp Hash Browns,  
Choose Bacon, Ham, Sausage or Canadian Bacon,  
Toast, Bagel or Muffin
- Good Start 15.5  
Oatmeal, Cold Cereal or House Made Granola  
with Fresh Berries or Bananas, Skim Milk and  
Choice of Toast, Bagel or Muffin

If you have any concerns regarding food allergies, please alert your In-Room Dining Ambassador prior to ordering.

\*These items are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked seafood, shellfish or egg may increase your risk of foodborne illness especially if you have certain medical conditions.

Applicable sales tax and a 20% service charge will be added to your check.

TO INDULGE, TOUCH DTS

## 3-EGG OMELETS

*Served with Toast, Bagel or Muffin and Coffee, Decaf or Hot Tea*

Classic Ham and Aged Cheddar 16.5  
Hash Browns

The Western 16.5  
Aged Cheddar, Ham, Onion, Sweet Peppers,  
Hash Browns

Egg White 16.5  
Spinach, Tomato, Goat Cheese, Hash Browns

## SPECIALTIES

*Served with Coffee, Decaf or Hot Tea*

Corned Beef Hash 14.5  
\*Poached Eggs, Scallions, Choice of Toast, Bagel  
or Muffin

Fast Fare 14.5  
Scrambled Eggs, Diced Ham, Hash Browns,  
Choice of Toast, Bagel or Muffin

Goetta Eggs Benedict\* 16.  
German Breakfast Sausage, Hollandaise Sauce

Eggs Benedict 17.  
\*Two Poached Eggs, Toasted English Muffin,  
Canadian Bacon, Hollandaise Sauce

Broken Yolk Sandwich 14.5  
\*Two Eggs, Bacon, Cheddar, Sliced Tomato,  
Toasted Sourdough, Hash Browns

## SIDES

Crisp Bacon, Pork Sausage or Turkey Sausage 6.

Goetta 6.

Corned Beef Hash 6.

Hash Browns 5.

## GRIDDLE

*Served with Coffee, Decaf or Hot Tea*

- Buttermilk Pancakes 14.  
Butter, Warm Syrup, Choose Bacon, Goetta  
or Sausage
- Midwest Blueberry Pancakes 15.  
Butter, Warm Syrup, Choose Bacon, Goetta  
or Sausage
- Crème Brûlée French Toast 14.  
Warm Syrup, Selection of Meat, Chantilly Cream

## LIQUIDS

- Orange or Grapefruit Juice 5./9.  
Glass or Carafe
- Apple, Cranberry or Tomato Juice 4.5/8.  
Glass or Carafe
- Blueberry and Banana Smoothie 8.5  
Organic Yogurt
- Pot of Coffee - Regular or Decaf 6.  
3 Cups
- Pot of Hot Tea 6.  
3 Cups
- Milk 3.5  
Whole, Skim, 2%, Chocolate
- Soft Drinks 3.5  
Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist
- Icelandic Glacial Water or  
San Pellegrino Water 4./6.  
500ml/1 ltr.

If you have any concerns regarding food allergies, please alert your In-Room Dining Ambassador prior to ordering.

\*These items are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked seafood, shellfish or egg may increase your risk of foodborne illness especially if you have certain medical conditions.

Applicable sales tax and a 20% service charge will be added to your check.

TO INDULGE, TOUCH DTS

ALL DAY



## ALL DAY

DAILY 11 AM – 11 PM

### BEGIN/SHARING

- Hummus 11.5  
Grilled Pita, Mediterranean Olives
- Blackened Hawaiian Yellowfin Tuna\* 15.5  
Asian Slaw, Sweet Soy, Wasabi
- Lump Crab Cake 15.5  
Frisee, Corn & Scallion Salad, Corn Fondue
- Stuffed Dates 10.5  
Goat Cheese, Jalapeño, Hardwood Smoked Bacon
- Crispy Calamari 14.5  
Arugula, Lemon Vinaigrette, Malt Vinegar Aioli
- Buffalo Wings (8)/(12) 12./16.  
Bone-In or Boneless, Mild, Medium or Hot,  
Celery, Blue Cheese or Ranch
- Crispy Pork Belly 14.  
Pineapple Compote, Aged Balsamic
- Charcuterie 16.5  
Featuring Local & Imported Meats, Artisanal Cheeses
- Chef's Daily Soup 7.5
- Roasted Tomato Soup 7.5  
Goat Cheese Brûlée

### STONE HEARTH FLATBREAD

- Margherita 13.5  
Fresh Mozzarella, Roma Tomatoes, Basil
- Brick Chicken 14.5  
Grilled Chicken, Sweet Onion, House BBQ Sauce,  
Fresh Mozzarella
- Blackened Chicken 14.5  
Chorizo, Salsa Verde, Mozzarella Cheese

If you have any concerns regarding food allergies, please alert your In-Room Dining Ambassador prior to ordering.

\*These items are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked seafood, shellfish or egg may increase your risk of foodborne illness especially if you have certain medical conditions.

TO INDULGE, TOUCH DTS

## GREENS

D. Burnham 7.

Spring Mix, Tomatoes, Sweet Onion, Lemon Vinaigrette

Caesar 10.

Parmesan Frico

Cobb Salad 17.

Avocado, Hardwood Bacon, Blue Cheese, Herb Chicken Breast, Tomato, Hard Cooked Eggs

Roasted Beet 13.

Roasted Sugar Beets, Goat Cheese, Aged Balsamic, EVOO

Baby Kale Salad 13.

Cherry Tomatoes, Grilled Asparagus, Kalamata Olives, Garlic Parmesan Dressing

Greek Town 13.

Chopped Romaine Hearts, Cucumber Sticks, Sun-Dried Tomatoes, Kalamata Olives, Red Onion, Feta, Red Wine Vinaigrette

Harvest Field Salad 14.

Mixed Greens, Candied Pecans, Maytag Blue Cheese, Fuji Apple, Shaved Fennel, Sherry Vinaigrette

Add to Any Salad

Chicken 5.5 | Scottish Organic Salmon\* 9.5

## HEALTHY FARE

*Served with a D. Burnham Salad*

Marinated Vegetable Panini 13.

Grilled Portabella, Eggplant, Roasted Red Pepper, Zucchini, Yellow Squash, Arugula, Fresh Mozzarella, Toasted French Bread

Turkey Burger 15.

Grilled Onions, Mushrooms, Provolone Cheese, Citrus Aioli, Wheat Yogurt Bun

Chicken Salad 13.

Fresh Chicken Salad, Mayonnaise, Tomato, Bibb Lettuce, Wheat Yogurt Bun

Burrata Caprese 15.

Soft Mozzarella, Sunset Heirloom Tomatoes, Arugula, Shaved Fennel, White Balsamic Vinaigrette



## BREADS

*Served with House Fries, Kettle Chips or Fruit*

- B.L.T. "E" 15.**  
Pork Belly Bacon, Bibb Lettuce, Heirloom Tomatoes,  
Egg Salad, Grilled Challah Bread
- Cali Chicken 15.**  
Grilled Chicken, Hardwood Bacon, Avocado, Swiss  
Cheese, Bibb Lettuce, Tomato, Brioche Roll
- Traditional Turkey Club 15.**  
House Made Oven Roasted Turkey, Hardwood Bacon,  
Bibb Lettuce, Tomato, Swiss Cheese, Mayonnaise
- Short Rib Panini 15.**  
Vermont White Cheddar, Arugula, Pickled Onions,  
Horseradish Crème, Sourdough Bread
- Angus Burger\* 16.**  
Toasted Brioche, Choice of Cheese: Gruyere,  
Wisconsin Sharp Cheddar, Point Reyes Blue, Indiana  
Goat or Swiss, Lettuce, Tomato, Red Onion
- Burnham Burger\* 16.5**  
Angus Burger topped with Braised Short Rib, White  
Cheddar, Fried Onion, Horseradish Sauce
- Pesto Chicken 15.**  
Roasted Tomatoes, Provolone Cheese, Roasted  
Garlic Aioli, Ciabatta Bread
- Fish Tacos 15.**  
Blackened Caribbean Mahi Mahi, White Corn  
Tortilla, Red Pepper Aioli, Avocado, Sweet  
Cabbage Mix

If you have any concerns regarding food allergies, please alert your In-Room Dining Ambassador prior to ordering.

\*These items are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked seafood, shellfish or egg may increase your risk of foodborne illness especially if you have certain medical conditions.

Applicable sales tax and a 20% service charge will be added to your check.

TO INDULGE, TOUCH DTS

DINNER



## ENTREES

DAILY 5 PM – 10 PM

- Grilled Scottish Salmon\* 29.  
Vegetable & Red Quinoa, Gochujang, White  
Anchovy, Saffron Honey
- Roasted Chicken Breast 28.  
Roasted Tomato & Saffron Risotto, Prosciutto,  
Veal Demi
- Pistachio Crusted Sea Bass 39.  
French Beans, Ginger Beurre Blanc
- Fennel & Coriander Spiced "Sous Vide" Lamb Loin 33.  
Pistachio Gnocchi, Scallion Cream
- Braised Short Ribs 33.  
Garlic and Parmesan Whipped Potatoes, Roasted  
Brussels Sprouts, Gremolata
- Filet Mignon\* 40.  
Guanciale & Potato Hash, Fried Egg, Brown Butter  
Hollandaise
- NY Strip\* 39.  
Cauliflower Mashed, Baby Turnips, Balsamic
- Pan Roasted Diver Scallops 33.  
Corn Salad, Rainbow Swiss Chard, Corn Emulsion
- Grilled Duroc Pork Chop 28.  
Roasted Wild Mushrooms, Grilled Asparagus,  
Truffle Sauce

If you have any concerns regarding food allergies, please alert your In-Room Dining Ambassador prior to ordering.

\*These items are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked seafood, shellfish or egg may increase your risk of foodborne illness especially if you have certain medical conditions.

Applicable sales tax and a 20% service charge will be added to your check.

TO INDULGE, TOUCH DTS



## SIDES

Four Cheese Baked Macaroni 9.5

Grilled Asparagus 10.5  
Meyer Lemon Vinaigrette

Roasted Wild Mushrooms 10.5

Sautéed French Beans 9.5  
Shallots

Pistachio Gnocchi 9.5  
Scallion Cream

## DESSERTS

Classic Crème Brûlée 9.5  
Madagascar Vanilla Bean

Libby's Bourbon Butter Cake 10.5

Gelato & Sorbet Features 9.5  
Proudly Serving Madison's Gelato

Chocolate Fudge Cake 10.5  
Chocolate Ganache

Caramel Apple Cobbler 10.5  
Vanilla Bean Ice Cream

If you have any concerns regarding food allergies, please alert your In-Room Dining Ambassador prior to ordering.

\*These items are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked seafood, shellfish or egg may increase your risk of foodborne illness especially if you have certain medical conditions.

Applicable sales tax and a 20% service charge will be added to your check.

TO INDULGE, TOUCH DTS

# CHILDREN'S MENU



## CHILDREN'S MENU

CHILDREN 12 AND UNDER

### BREAKFAST

DAILY 6 AM – 11 AM

*Served with Small Milk, Juice or Soda*

- One Egg Breakfast 7.  
Breakfast Potatoes, Bacon or Sausage, Toast
- Silver Dollar Pancakes 7.  
Warm Syrup and Butter
- Cold Cereal or Oatmeal 6.5  
Fresh Fruit, Low-Fat Milk

### ALL DAY

DAILY 11 AM – 11 PM

*Served with Small Milk, Juice or Soda*

- Hamburger or Cheeseburger 8.  
French Fries
- Grilled Cheese Sandwich 8.  
French Fries
- Hot Dog 8.  
French Fries
- Penne with Marinara 8.

(Continued Next Page)

If you have any concerns regarding food allergies, please alert your In-Room Dining Ambassador prior to ordering.

\*These items are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked seafood, shellfish or egg may increase your risk of foodborne illness especially if you have certain medical conditions.

Applicable sales tax and a 20% service charge will be added to your check.

TO INDULGE, TOUCH DTS





## CHILDREN'S MENU (CONT.)

CHILDREN 12 AND UNDER

### ALL DAY

DAILY 11 AM – 11 PM

*Served with Small Milk, Juice or Soda*

Chicken Fingers 8.  
French Fries

Small Tomato & Cheese Pizza 8.  
French Fries

Turkey Sandwich 8.  
French Fries

Peanut Butter & Jelly Sandwich 7.5  
French Fries

### DESSERTS

Chef's Selection of Gelato 4.

Fruit Cup 4.

Brownie Sundae 4.5

If you have any concerns regarding food allergies, please alert your In-Room Dining Ambassador prior to ordering.

\*These items are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked seafood, shellfish or egg may increase your risk of foodborne illness especially if you have certain medical conditions.

Applicable sales tax and a 20% service charge will be added to your check.

TO INDULGE, TOUCH DTS

WINE & BEER



## BEER

Local Crafts  
MadTree, Mt. Carmel and Rhinegeist

## SPARKLING & CHAMPAGNE

La Marca, Prosecco, Treviso, Italy  
14. split 40. bottle

J. Rogét, Brut, California  
34. bottle

Mumm Napa, Brut Prestige, Napa Valley, California  
17. split 56. bottle

Perrier-Jouët, Grand Brut, Champagne, France  
132. bottle

## INTERESTING WHITES

Sutter Home, White Zinfandel, California  
9. glass 34. bottle

Chateau Ste. Michelle, Riesling, Columbia Valley,  
Washington  
9.5 glass 36. bottle

Chloe Wine Collection, Rosé, Central Coast,  
California  
9.5 glass 36. bottle

GOVERNMENT WARNING: According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.

Applicable sales tax and a 20% service charge will be added to your check.

TO INDULGE, TOUCH DTS

## SAUVIGNON BLANC

Kim Crawford, Marlborough, New Zealand

11.5 glass 42. bottle

SeaGlass, Santa Barbara, California

9.5 glass 36. bottle

Duckhorn, Sonoma, California

15. glass 58. bottle

## PINOT GRIGIO

Canyon Road, California

9. glass 34. bottle

Hogue, Columbia Valley, Washington

9.5 glass 36. bottle

Available, Puglia, Italy

10. glass 38. bottle

## CHARDONNAY

Canyon Road, California

9. glass 34. bottle

Clos Du Bois, California

9.5 glass 36. bottle

Cloudfall, Monterey County, California

11. glass 42. bottle

Talbott Kali Hart, Central Coast, California

13. glass 49. bottle

Rodney Strong Sonoma Select, Sonoma, California

11.5 glass 42. bottle

William Hill, Central Coast, California

11. glass 42. bottle

Irony, Monterey County, California

11. glass 42. bottle

La Crema, Monterey County, California

12. glass 46. bottle

Kendall-Jackson "Vintner's Reserve", California  
11.5 glass 42. bottle

Sonoma-Cutrer "Russian River Ranches",  
Sonoma Coast, California  
16. glass 62. bottle

Davis Bynum, River West Vineyard, Russian River,  
California  
58. bottle

Stag's Leap Wine Cellars "Hands Of Time",  
Napa Valley, California  
56. bottle

Fess Parker, Santa Barbara, California  
49. bottle

## PINOT NOIR

Mirassou, California  
9.5 glass 35. bottle

MacMurray Ranch, Russian River Valley, California  
14. glass 54. bottle

SeaGlass, Santa Barbara, California  
9.5 glass 36. bottle

La Crema, Sonoma Coast, California  
56. bottle

Rodney Strong Estate, Russian River Valley,  
California  
54. bottle

Willamette Valley "Founder's Reserve,"  
Willamette Valley, Oregon  
62. bottle

Migration by Duckhorn, Russian River Valley,  
California  
69. bottle

GOVERNMENT WARNING: According to the Surgeon General, women  
should not drink alcoholic beverages during pregnancy because of  
the risk of birth defects.

Applicable sales tax and a 20% service charge will be added to your check.

TO INDULGE, TOUCH DTS

## MERLOT

Canyon Road, California

9. glass 34. bottle

Decoy by Duckhorn, Sonoma, California

16. glass 62. bottle

## CABERNET SAUVIGNON

Canyon Road, California

9. glass 34. bottle

Intrinsic, Columbia Valley, Washington

14. glass 54. bottle

Joel Gott "815", California

12.5 glass 46. bottle

William Hill, Central Coast, California

11.5 glass 42. bottle

Louis M. Martini, Sonoma County, California

11.5 glass 42. bottle

Rodney Strong, Sonoma, California

12. glass 46. bottle

Black Stallion Estate Winery, Napa Valley, California

16. glass 62. bottle

Decoy by Duckhorn, Napa Valley, California

16. glass 62. bottle

GOVERNMENT WARNING: According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.

Applicable sales tax and a 20% service charge will be added to your check.

14 Hands, Columbia Valley, Washington  
38. bottle

Freemark Abbey, Napa Valley, California  
74. bottle

Duckhorn, Napa Valley, California  
135. bottle

Rodney Strong Reserve, Alexander Valley,  
California  
69. bottle

Hess Collection, "Allomi Vineyard,"  
Napa Valley, California  
74. bottle

Conn Creek, Napa Valley, California  
74. bottle

Hypothesis, Napa Valley, California  
81. bottle

GOVERNMENT WARNING: According to the Surgeon General, women  
should not drink alcoholic beverages during pregnancy because of  
the risk of birth defects.

Applicable sales tax and a 20% service charge will be added to your check.

TO INDULGE, TOUCH DTS

## INTERESTING REDS & RED BLENDS

Don Miguel Gascón, Malbec, Mendoza, Argentina  
9.5 glass 36. bottle

Doña Paula Estate, Malbec, Mendoza, Argentina  
11. glass 42. bottle

Fortress, Red Blend, Sonoma, California  
13. glass 49. bottle

Complicated Red, Red Blend, Central Coast,  
California  
14. glass 54. bottle

Da Vinci, Chianti, Italy  
36. bottle

Hartford, Zinfandel, Russian River Valley, California  
72. bottle

Ruffino Riserva Ducale, Sangiovese, Chianti  
Classico, Italy  
42. bottle

Treana, Red Blend, Paso Robles, California  
72. bottle

Symmetry, Meritage, Alexander Valley, California  
78. bottle

Joel Gott Alakai, Grenache/Syrah/Mourvèdre Blend,  
California  
38. bottle

Trinchero Napa Valley Forte, Red Wine,  
Napa Valley, California  
125. bottle

GOVERNMENT WARNING: According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.

Applicable sales tax and a 20% service charge will be added to your check.







R  
RENAISSANCE®  
HOTELS