

HUNGRY?



BREAKFAST



BREAKFAST
DAILY 6 AM – 11 AM

REFRESHING STARTERS

- Seasonal Fresh Fruit Plate 14.
- Smoked Salmon 15.5
Bagel, Onion, Tomato, Cream Cheese, Hard
Cooked Egg, Capers
- Cereal 7.
Choice of Berries or Sliced Banana, Milk
- Side of Fruit 5.5
- Oatmeal 7.5
Brown Sugar, Raisins, Milk [440 cal.]
- Yogurt and Granola Parfait 10.
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 19.
*Two Eggs Any Style with Crisp Hash Browns,
Choose Bacon, Ham, Sausage or Canadian Bacon,
Toast, Bagel or Muffin
- Good Start 17.
Oatmeal, Cold Cereal or Housemade 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.

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TO INDULGE, TOUCH DTS

3-EGG OMELETS

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

Classic Ham and Aged Cheddar 18.5
Hash Browns

The Western 18.5
Aged Cheddar, Ham, Onion, Sweet Peppers,
Hash Browns

Egg White 18.5
Spinach, Tomato, Goat Cheese, Hash Browns

SPECIALTIES

Served with Coffee, Decaf or Hot Tea

Corned Beef Hash 17.5
*Poached Eggs, Scallions, Choice of Toast, Bagel
or Muffin

Fast Fare 17.5
Scrambled Eggs, Diced Ham, Hash Browns,
Choice of Toast, Bagel or Muffin

Goetta Eggs Benedict* 18.5
German Breakfast Sausage, Hollandaise Sauce

Eggs Benedict 18.5
*Two Poached Eggs, Toasted English Muffin,
Canadian Bacon, Hollandaise Sauce

Broken Yolk Sandwich 17.5
*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 16.
Butter, Warm Syrup, Choose Bacon, Goetta
or Sausage

Midwest Blueberry Pancakes 16.5
Butter, Warm Syrup, Choose Bacon, Goetta
or Sausage

Crème Brûlée French Toast 16.5
Warm Syrup, Selection of Meat, Chantilly Cream

LIQUIDS

Orange or Grapefruit Juice 5.5/9.
Glass or Carafe

Apple, Cranberry or Tomato Juice 5./8.
Glass or Carafe

Blueberry and Banana Smoothie 8.5
Organic Yogurt

Pot of Coffee - Regular or Decaf 7.
3 Cups

Pot of Hot Tea 6.
3 Cups

Milk 4.
Whole, Skim, 2%, Chocolate

Soft Drinks 4.
Pepsi, Diet Pepsi, Mountain Dew, Mist TWST

Icelandic Glacial Water or
San Pellegrino Water 5./7.
500ml/1 ltr.

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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* 16.5
Asian Slaw, Sweet Soy, Wasabi
- Lump Crab Cake 16.5
Frisee, Corn & Scallion Salad, Corn Fondue
- Stuffed Dates 11.5
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 14.5
Pineapple Compote, Aged Balsamic
- Charcuterie 18.5
Featuring Local & Imported Meats, Artisanal Cheeses
- Chef's Daily Soup 8.5
- Roasted Tomato Soup 8.5
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

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TO INDULGE, TOUCH DTS

GREENS

D. Burnham 7.5

Spring Mix, Tomatoes, Sweet Onion, Lemon Vinaigrette

Caesar 12.5

Parmesan Frico

Cobb Salad 17.

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

Roasted Beet 15.

Roasted Sugar Beets, Goat Cheese, Aged
Balsamic, EVOO

Baby Kale Salad 14.5

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

Greek Town 14.

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

Harvest Field Salad 15.

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 13.5

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

Turkey Burger 16.

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

Chicken Salad 13.5

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" 17.
Pork Belly Bacon, Bibb Lettuce, Heirloom Tomatoes,
Egg Salad, Grilled Challah Bread

Cali Chicken 16.
Grilled Chicken, Hardwood Bacon, Avocado, Swiss
Cheese, Bibb Lettuce, Tomato, Brioche Roll

Traditional Turkey Club 16.
Housemade Oven Roasted Turkey, Hardwood Bacon,
Bibb Lettuce, Tomato, Swiss Cheese, Mayonnaise

Short Rib Panini 16.
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* 17.
Angus Burger topped with Braised Short Rib,
White Cheddar, Fried Onion, Horseradish Sauce

Pesto Chicken 17.
Roasted Tomatoes, Provolone Cheese,
Roasted Garlic Aioli, Ciabatta Bread

Fish Tacos 17.
Blackened Caribbean Mahi Mahi, White Corn
Tortilla, Red Pepper Aioli, Avocado,
Sweet Cabbage Mix

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TO INDULGE, TOUCH DTS

DINNER



ENTREES

DAILY 5 PM – 10 PM

- Grilled Scottish Salmon* 31.
Vegetable & Red Quinoa, Gochujang,
White Anchovy, Saffron Honey
- Roasted Chicken Breast 29.
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 30.
Corn Salad, Rainbow Swiss Chard, Corn Emulsion
- Grilled Duroc Pork Chop 30.
Roasted Wild Mushrooms, Grilled Asparagus,
Truffle Sauce

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SIDES

- Four Cheese Baked Macaroni 9.5
- Grilled Asparagus 9.5
Meyer Lemon Vinaigrette
- Roasted Wild Mushrooms 9.5
- 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

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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)

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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

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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.

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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

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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

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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

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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

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