

BREAKFAST MENU

Daily, 6 am – 11 am

REFRESHING STARTERS

Seasonal Fresh Fruit Plate 11

Smoked Salmon 20

Bagel, Onion, Tomato, Cream Cheese, Hard-Cooked Egg, Capers

Cereal 12

Choice of Berries or Sliced Banana, Milk

Side of Fruit 6

Oatmeal 12

Brown Sugar, Raisins, Milk [440 cal.]

Yogurt and Granola Parfait 13

Selection of Berries [550 cal.]

Toasted Bagel 7

Cream Cheese

Yogurt 7

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.

BREAKFAST MENU, CONT.

Daily, 6 am – 11 am

GRIDDLE

Buttermilk Pancakes 16

Butter, Warm Syrup, Choose Hardwood Bacon, Goetta or Sausage

Midwest Blueberry Pancakes 19

Butter, Warm Syrup, Choose Hardwood Bacon, Goetta or Sausage

Crème Brûlée French Toast 17

Warm Syrup, Selection of Meat, Chantilly Cream

LIQUIDS

Orange or Grapefruit Juice 7.5

Glass or Carafe

Apple, Cranberry or Tomato Juice 7.5

Glass or Carafe

Blueberry and Banana Smoothie 12

Organic Yogurt

Pot of Coffee - Regular or Decaf 5

3 Cups

ALL DAY MENU

Daily, 11 am – 11 pm

STONE HEARTH FLATBREAD

Margherita 17.5

Fresh Mozzarella, Roma Tomatoes, Basil

Brick Chicken 19.5

Grilled Chicken, Sweet Onion, House BBQ Sauce, Fresh Mozzarella

Blackened Chicken 19.5

Chorizo, Salsa Verde, Mozzarella Cheese

BREADS

Served with House Fries, Kettle Chips or Fruit

B.L.T. “E” 21

Pork Belly Hardwood Bacon, Bibb Lettuce, Heirloom Tomatoes, Egg Salad, Grilled Challah Bread

Cali Chicken 19.5

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

Traditional Turkey Club 20.5

Housemade Oven Roasted Turkey, Hardwood Bacon, Bibb Lettuce, Tomato, Swiss Cheese, Mayonnaise

Short Rib Panini 22

Vermont White Cheddar, Arugula, Pickled Onions, Horseradish Crème, Sourdough Bread

Angus Burger* 18

Toasted Brioche, Choice of Cheese: Sharp Cheddar, Blue, Goat or Swiss, Lettuce, Tomato, Red Onion

DINNER MENU

Daily, 5 pm– 10 pm

ENTREES

Grilled Scottish Salmon* 40

Vegetable & Red Quinoa, Gochujang, White Anchovy, Saffron Honey

Roasted Chicken Breast 38

Roasted Tomato & Saffron Risotto, Prosciutto, Veal Demi-Glace

Miso Glazed Sea Bass 50

Citrus Ginger Beurre Blanc, Seasons Asparagus, Potato Purée

Braised Short Ribs 44

Garlic and Parmesan Whipped Potatoes, Roasted Brussels Sprouts, Gremolata

Filet Mignon* 57

Guanciale & Potato Hash, Fried Egg, Brown Butter Hollandaise

NY Strip* 53

Cauliflower Mash, Baby Turnips, Balsamic

WHITE WINES

SPARKLING

La Marca, Prosecco,

Treviso, Italy

17 48 -

Chandon, Brut Prestige,

Napa Valley, California 187ML

23 - -

Mumm Napa, Brut Prestige,

Napa Valley, California

- - 75

Wycliff, Brut,

California

- - 42

Mumm Napa, Brut Rosé,

Napa Valley, California

- - 75

Perrier-Jouët, Grand Brut,

Champagne, France

- - 148

Taittinger Brut La Francaise,

Champagne, France

- - 175

Dom Perignon,

Champagne, France

- - 425

Moët Imperial,

Champagne, France

- - 160

Cakebread Cellars,

Napa Valley, California

- - 120

Davis Bynum River West Vineyard,

Russian River Valley, California

- - 60

Mer Soleil Silver Unoaked,

Monterey County, California

- - 48

Louis Jadot Mâcon-Villages,

Burgundy, France

- - 64

RED WINES

PINOT NOIR

Proverb,

California

11 16.5 42

SeaGlass,

Santa Barbara County, California

11.5 17.5 44

Chateau Souverain,

California

12 18 46

Macmurray Ranch,

Central Coast, California

15.5 23.5 60

La Crema,

Sonoma Coast, California

- - 70

MERLOT

Proverb,

California

11 16.5 42

Decoy by Duckhorn,

Sonoma County, California

16.5 25 63

INTERESTING REDS & RED BLENDS

Upshot, Red Blend,

Sonoma County, California

15.5 23.5 60

Maestro by Robert Mondavi Winery, Bordeaux Blend,

Napa Valley, California

- - 110

Trincherro Napa Valley Forte, Red Blend,

Napa Valley, California

- - 150

The Prisoner, Red Blend,

Napa Valley, California

- - 105

Symmetry, Meritage,

Alexander Valley, California

- - 110

Michele Chiarlo Tortoniano, Barolo,

Piedmont, Italy

- - 110

CLASSICS

All American Breakfast* 19

Two Eggs Any Style with Crisp Hash Browns, Choose Hardwood Bacon, Ham, Sausage or Canadian Bacon, Toast, Bagel or Muffin

Good Start 16

Oatmeal, Cold Cereal or Housemade Granola with Fresh Berries or Bananas, Skim Milk and Choice of Toast, Bagel or Muffin

3-EGG OMELETS

Served with Toast, Bagel or Muffin

Classic Ham and Aged Cheddar 18

The Western 18

Aged Cheddar, Ham, Onion, Sweet Peppers, Hash Browns

Egg White 17

Spinach, Tomato, Goat Cheese, Hash Browns

Pot of Hot Tea 5

3 Cups

Milk 5.5

Whole, Skim, 2%, Chocolate

Soft Drinks 4

Pepsi, Diet Pepsi, Mountain Dew, Starry

Icelandic Glacial Water or San Pellegrino Water 5.5/9

500ml/1 ltr.

ALL DAY MENU

Daily, 11 am – 11 pm

BEGIN/SHARING

Hummus 16

Grilled Pita, Mediterranean Olives

Blackened Hawaiian Yellowfin Tuna* 22.5

Asian Slaw, Sweet Soy, Wasabi

Lump Crab Cake 23.5

Frisée, Corn & Scallion Salad, Corn Fondue

GREENS

D. Burnham 14

Spring Mix, Tomatoes, Sweet Onion, Lemon Vinaigrette

Caesar 16

Parmesan Frico

Cobb Salad 16.5

Avocado, Hardwood Bacon, Blue Cheese, Tomato, Hard Cooked Eggs

Roasted Beet 16.5

Roasted Sugar Beets, Goat Cheese, Aged Balsamic, EVOO

Baby Kale Salad 16.5

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

Greek Town 16.5

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

Harvest Field Salad 16.5

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

Add to Any Salad

Chicken 7 | Organic Scottish Salmon* 11

Burnham Burger* 22

Angus Burger topped with Braised Short Rib, White Cheddar, Fried Onion, Horseradish Sauce

Pesto Chicken 19.5

Roasted Tomatoes, Provolone Cheese, Roasted Garlic Aioli, Ciabatta Bread

Fish Tacos 20.5

Blackened Caribbean Mahi Mahi, White Corn Tortilla, Red Pepper Aioli, Avocado, Sweet Cabbage Mix

Grilled Duroc Pork Chop 43

Roasted Wild Mushrooms, Grilled Asparagus, Truffle Sauce

DESSERTS

Classic Crème Brûlée 11

Madagascar Vanilla Bean

Libby’s Bourbon Butter Cake 11

Gelato & Sorbet Features 11

Proudly Serving Madisano’s Gelato

Chocolate Fudge Cake 12

Chocolate Ganache

Caramel Apple Cobbler 12

Vanilla Bean Ice Cream

CHILDREN’S MENU

Children 12 and under

BREAKFAST DAILY, 6 AM – 11 AM

Served with Small Milk, Juice or Soda

One Egg Breakfast* 13.5

Breakfast Potatoes, Hardwood Bacon or Sausage, Toast

INTERESTING WHITES

Gallo Family Vineyards,

Moscato, California 187ML

9

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Chloe Wine Collection, Rosé,

Central Coast, California

11.5

17.5

44

Fleur de Mer, Rosé,

Côtes De Provence, France

-

-

56

PINOT GRIGIO

Proverb,

California

11

16.5

42

Hogue Cellars,

Columbia Valley, Washington

11.5

17.5

44

SAUVIGNON BLANC

Proverb,

California

11

16.5

42

SeaGlass,

Santa Barbara County, California

11.5

17.5

44

Kim Crawford,

Marlborough, New Zealand

13.5

20.5

52

Decoy Limited,