



## In-Room Dining

### Dinner Selections

Hours of Operation  
Daily from  
5:00 – 9:00 pm



“We strive to be at the forefront of sustainability and utilize every effort to ensure the products we serve are locally grown and are of the freshest quality possible”

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Prices are subject to all applicable state and local taxes.

**g** = Gluten Free  
**v** = Vegetarian

### Salads

<b>Boston Bibb Wedge</b>	12
pancetta bits, heirloom tomatoes, red onion, sunflower seeds, feta cheese, balsamic reduction	
<b>* Caesar Salad (v)</b>	11
romaine, fresh parmesan, croutons, creamy Caesar dressing	
<b>* Fresh Green Salad (v)</b>	12
fresh local greens, roasted beets, beet puree, spicy candied pecans, radish, calamansi vinaigrette	
<i>*Add Chicken .... 7</i>	<i>*Add Blackened Salmon 12</i>

### Small Plates

<b>Coconut Tomato Bisque</b>	9
cup of creamy house made bisque, olive oil, chives, crostini.	
<b>Tuna Poke</b>	16
Ahi tuna, fried wonton, cucumber, red onion, avocado, chive, furikake, yuzu-soy	
<b>Pork Belly Buns</b>	12
hoisin, sriracha, scallion, and cucumber	
<b>Asian Chili Shrimp</b>	18
Korean chili flakes and crostini	
<b>Charcuterie Board</b>	23
assortment of cheeses, assortment of cured meats from American Butcher, Va.	
<b>Sticky Cauliflower Bites (v)</b>	10
scallions and Thai chili sauce	
<b>Smoked Chicken Wings</b>	16
dry Cajun-ranch rub with celery and ranch or blue cheese dressing	
<b>Wagyu Beef Sliders</b>	16
Wagyu beef with cheddar cheese, bacon, lettuce, tomato, red onion	
<b>Truffle Fries</b>	12
garlic Romano, truffle oil, rosemary and roasted garlic aioli	
<b>Short Rib Taco</b>	16
(2) Tacos with hoisin braised short rib, pico de gallo, cilantro, kimchi aioli	
<b>Cocktail Shrimp</b>	12
served with cocktail sauce and lemon	

### Mains

<b>Classic Burger</b>	18
Cheese, smoked bacon, lettuce, tomato, red onion W/ French Fries	
<b>Short Rib Ragu</b>	34
tagliatelle pasta, wild mushroom and pecorino Romano	
<b>Filet Mignon</b>	41
5oz beef tenderloin, fried truffle potato croquette, ratatouille medallion asparagus tips, shallot butter, coffee demi glace	
<b>Atlantic Salmon (g)</b>	32
fingerling potatoes, sautéed spinach, tomato and coconut bisque	
<b>Tofu Teriyaki (g/v)</b>	30
quinoa, kale, edamame and garbanzo beans	

