



In Room Dining Menu

BREAKFAST

HOURS 6:00 AM - 10:00 AM MON-FRI
6:00 AM - 11:00 AM SAT-SUN

AWAKEN YOUR SENSES

FRESHLY BREWED STARBUCKS COFFEE 8.00
Small Pot 5.00

SELECTION OF HOT TEAS 8.00
Small Pot 5.00
Espresso, lattes and cappuccinos are also available

FRUITS AND CEREALS

STEEL CUT OATMEAL 7.00
Brown sugar and milk, served with roasted fruits

SEASONAL FRUITS AND BERRIES 10.00

YOGURT PARFAIT 9.00
With granola and seasonal fruits

ORGANIC CEREAL 6.00

SIGNATURE SPECIALTIES

HAM AND WHITE CHEDDAR PANINI 13.00
Fried egg, shaved ham and Dijon spread

ZUCCHINI AND CHEESE FRITTATA 15.00
Gruyere, goat and white cheddar cheese, tomato and onion.
Served with ciabatta toast

SMOKED SALMON 15.00
Built for you on a toasted bagel with cream cheese, tomatoes, onions and capers

FRUIT CREPES 12.00
Stuffed with strawberries and topped with fresh whipped cream



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BREAKFAST CLASSICS

STICKY BUN FRENCH TOAST 12.00
Topped with blueberries and pecans

CALIFORNIA BENEDICT 16.00
Over sautéed artichokes, avocado, roasted peppers and black olives

PANCAKES 12.00
Topped with bananas, raspberries and warm maple syrup

BELGIAN WAFFLES 12.00
Topped with fruit compote, whipped butter and warm maple syrup

THE BENEDICT 15.00
Traditional with Canadian bacon, a toasted muffin and hollandaise sauce

CORNED BEEF HASH 15.00
With poached eggs and chipotle sauce

EGGS

ALL EGG DISHES ARE SERVED WITH HASH BROWNS AND CHOICE OF TOAST. EGG BITTERS, EGG WHITES AND ORGANIC EGGS ARE AVAILABLE UPON REQUEST.

MUSHROOM AND PEPPER EGG-WHITE OMELETTE 14.00
Served with low-fat mozzarella and sliced tomatoes. Served with choice of toast.

THREE-EGG OMELETTE 15.00
With your choice of fillings

TWO EGGS, ANY STYLE 13.00
Served with bacon, ham or sausage

SIDES

Organic Eggs 7.00
Ham 5.00
Bacon 5.00
Sausage 5.00
Corned Beef Hash 6.00
Hash Brown Potatoes 4.00
Toast or English Muffin 3.00
Bagel with Cream Cheese 5.00
Danish (1) or Croissant (1) 4.00
Assorted Muffins (1) 4.00



In Room Dining Menu

ALL DAY DINING HOURS 11:00 AM - 12:00 AM SUN-SAT

APPETIZERS

ANCHO SPICED TUNA 10.00

Lightly seared served with arugula and mango wasabi

CEVICHE 10.00

Shrimp, scallops and serrano chili citrus marinade with baked tortilla chips

SEARED SCALLOPS 8.00

Mango-cucumber salad with piquillo sauce

CHICKEN AL PASTOR QUESADILLA 11.00

Corn and flour tortillas filled with pulled chicken, oaxaca cheese with roasted tomato salsa, sour cream fresh lime

HOT WINGS 11.00

Honey or original Buffalo tossed with Maytag blue cheese crumbles

SOUPS AND SALADS

TRADITIONAL COBB SALAD 12.00

Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomato tossed with lemon-Dijon dressing

CAESAR SALAD 9.00

Romaine lettuce, traditional dressing, fresh parmesan, white anchovy and warm garlic crouton

AVOCADO AND TOMATO SALAD 9.00

Red peper, cilantro, red onion and white cheese drizzled with cumin dressing

BRAZIL NUT SALAD 11.00

Avocado, hearts of palm, orange, shaved brazil nuts and greens with passion fruit-mango dressing

ROASTED CHICKEN TORTILLA SOUP 8.00

Avocado and pico de gallo

CURRENTS CLAM AND CONCH CHOWDER 8.00

Served with oyster crackers



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MAIN PLATES

GRILLED CHICKEN SANDWICH 11.00

On ciabatta, sliced tomatoes, crisp lettuce, herb and cucumber salad

ENGLISH STYLE CLUB SANDWICH 12.00

Shaved turkey, smoked bacon, fried egg and Dijon spread

ANGUS BURGER 12.00

8 oz grilled burger, crisp lettuce, sliced tomato and red onion garnishes, French fries and herb dip

HALF SANDWICH AND A CUP OF SOUP 11.00

English Club or Turkey BLT and your choice of soup

LINGUINI 17.00

Sautéed shrimp, scallops, chilies, fresh spinach, tomatoes and parmesan cheese

CHICKEN SALAD SANDWICH 11.00

On toasted whole wheat with fruit

FROM THE GRILL

ALL ITEMS ARE SERVED WITH CHEF AARON'S SAUCE TRIO: ROASTED SPICY PEPPER, CHIMICHURRI, AND TROPICAL SALSA. SERVED WITH BROWN RICE AND ROASTED ROOT VEGETABLES

ROASTED HALF CHICKEN 18.00

TUNA STEAK 18.00

7oz

SALMON FILET 17.00

7oz

FILET 25.00

7oz

BEVERAGES

FRESHLY BREWED STARBUCKS COFFEE 8.00

Small Pot 5.00

SELECTION OF HOT TEAS 8.00

Small Pot 5.00



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MILK 3.00

Whole, low-fat, skim or chocolate

SOFT DRINKS 3.00

Pepsi, Diet Pepsi, Sierra Mist, or Ginger Ale

ICED TEA 3.00

Freshly brewed Tazo Black Tea

WATER 3.00

Perrier Sparkling Water (11 oz), Aquafina (20 oz)

WATER 6.00

Acqua Panna

CHILLED JUICE 3.00

Apple, cranberry, grapefruit, orange, prune, tomato, V8



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DINNER

HOURS 4:00 PM - 12:00 AM SUN-SAT

APPETIZERS

ANCHO SPICED TUNA 10.00

Lightly seared served with arugula and mango wasabi

CEVICHE 10.00

Shrimp, scallops and Serrano chili marinade with baked tortilla chips

SEARED SCALLOPS 8.00

Mango -cucumber salad with piquillo pepper sauce

CHICKEN AL PASTOR QUESADILLA 11.00

Corn and flour tortillas filled with pulled chicken, Oxaca cheese and roasted tomato salsa. Served with sour cream

HOT WINGS 11.00

Honey or original buffalo tossed with Maytag blue cheese crumbles

SOUP AND SALADS

TRADITIONAL COBB SALAD 12.00

Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomato tossed with lemon-dijon dressing

CAESAR SALAD 9.00

Romaine lettuce, traditional dressing, fresh parmesan, white anchovy and warm garlic crouton

AVOCADO AND TOMATO SALAD 9.00

Red pepper, cilantro, red onion and white cheese drizzled with cumin dressing

BRAZIL NUT SALAD 11.00

Avocado, hearts of palm, orange, shaved brazil nuts and greens with passion fruit-mango dressing

ROASTED CHICKEN TORTILLA SOUP 8.00

Avocado and paco de gallo

CURRENTS CLAM AND CONCH CHOWDER 8.00



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Served with oyster crackers

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On ciabatta, sliced tomatoes, crisp lettuce, herb and cucumber salad.

ENGLISH STYLE CLUB SANDWICH 12.00

Shaved turkey, smoked bacon, fried egg and Dijon spread

ANGUS BURGER 12.00

8 oz grilled burger, crisp lettuce, sliced tomato and red onion garnishes, French fries and herb dip

HALF SANDWICH AND A CUP OF SOUP 11.00

English Club or Turkey BLT and your choice of soup

LINGUINI 17.00

Sautéed shrimp, scallops, chilies, fresh spinach, tomatoes and parmesan

CHICKEN SALAD SANDWICH 11.00

On toasted whole wheat with fruit

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ALL ITEMS ARE SERVED WITH CHEF AARON'S SAUCE TRIO: ROASTED SPICY PEPPER, CHIMICHURRI AND TROPICAL SALSA SERVED WITH BROWN RICE OR ROASTED ROOT VEGETABLES

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7 oz

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Small Pot 5.00

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Whole, low-fat, skim or chocolate

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Perrier Sparkling Water (11 oz), Aquafina (20 oz)

WATER 6.00

Acqua Panna

CHILLED JUICE 3.00

Apple, cranberry, grapefruit, orange, prune, tomato, V8

DESSERT

DELICIOUS TREATS

CHOCOLATE PINEAPPLE BREAD PUDDING 6.00

Served with Chocolate Sauce

DUO POTS DE CRÈME 6.00

Chocolate and Bavarian Blood Orange

WARM BRIOCHE BRULEE 6.00

Served with Crème Anglaise

WARM APPLE CARAMEL TART 6.00

Served with vanilla Ice Cream