

breakfast

sunday - saturday 6:00 am - 11:00 am

QUENCH

GREEN MONSTER JUICE	8.00
Kale, cucumber, spinach, broccoli, pineapple, banana, ginger, orange juice, ice	
BERRY BANANA SMOOTHIE	8.00
Strawberry, banana, Greek yogurt, honey	
FRESHLY EXTRACTED JUICE	6.00
ORGANIC HORMONE-FREE MILK	5.00
STARBUCKS® COFFEE	
Small Pot	6.00
Large Pot	12.00
SELECTION OF TAZO TEAS	
Small Pot	6.00
Large Pot	12.00

**We proudly serve cage-free eggs, hormone-free milk and uncured, natural bacon.**

\*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Please notify us if you have any food allergies.

All Room Service Orders include State and Local Taxes, a Delivery Charge of \$4.00 and a Service Charge of 19%. The Service Charge will be given to the service personnel.

(GF) Gluten-Free Item (V) Vegetarian Item

FEATURED

LOBSTER & CRAB BENEDICT	22.00
Butter poached lobster & crab meat, two poached eggs, sautéed spinach, toasted English muffins, caper dill hollandaise, hash browns	
TRADITIONAL EGGS BENEDICT	17.00
Canadian bacon, two poached eggs, toasted English muffin, hollandaise sauce, hash browns	
BUTTERMILK PANCAKES (V)	16.00
Banana, fresh berries, sweet ricotta cheese, warm maple syrup	

ALTERNATIVES

OFF THE GRIDDLE (V)	7.00
Choose one of the following: two pancakes, French toast or two eggs any style	

BREAKFAST MEATS	7.00
Choose one of the following: 3 pieces each, uncured natural bacon, country pork sausage, Mediterranean chicken sausage or smoked ham	



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COMFORT

ORGANIC QUINOA OATMEAL (V)	9.00
Organic milk, house-made granola, raisins, brown sugar or honey.	
TWO CAGE-FREE EGGS ANY STYLE	17.00
Breakfast potatoes, toast and choice of meat: -Uncured natural bacon -Mediterranean chicken sausage -Smoked ham -Country pork sausage	
STEAK & EGGS (GF)	23.00
6 oz. NY strip steak, two cage-free eggs any style, oven roasted tomatoes, hollandaise sauce	
MONTE CRISTO SANDWICH	17.00
French toast with sliced ham, Swiss cheese, fried eggs, hash browns	

REGIONAL

SMOKED PACIFIC SALMON	18.00
Sliced tomato, red onion, capers, cream cheese, toasted bagel	
HUEVOS TOSTADAS (GF)	17.00
Choice of chicken or chorizo, black beans, two fried eggs, queso fresco, cilantro, avocado, pico de gallo	
BUILD YOUR OWN OMELET (GF)	17.00
Served with hash browns and your choice of 4 of the following ingredients: Ham, bacon, sausage, chicken, peppers, spinach, avocado, mushrooms, tomatoes, onions, cheddar, pepper jack <i>Egg white available upon request</i>	

RESPONSIBLE

GREEK YOGURT PARFAIT (V)	9.00
SEASONAL FRUIT BOWL (V)(GF)	10.00
BLUEBERRY-CINNAMON FRENCH TOAST (GF)	16.00
Chantilly whipped cream, fresh blueberries, mint	
BELGIAN WAFFLE (V)	16.00
Fresh seasonal berries, whipped butter, warm maple syrup	
TusCA VEGAN DELIGHT (V)(GF)	14.00
Organic red quinoa, baby kale, arugula, toy box tomatoes, roasted corn relish, black beans, orange thyme vinaigrette	



JUMP STARTERS

RISE AND SHINE QUESADILLA	6.95
Scrambled eggs with melted cheddar in a whole wheat tortilla with fun toppings, served with a glass of low-fat milk	
SCRAMBLED EGGS AND CHICKEN SAUSAGE	6.95
With toast and mixed fruit	
BLUEBERRY-CINNAMON FRENCH TOAST (V)(GF)	6.95
With pineapple, strawberries, blueberries, fresh herbs and honey	
PANCAKES (V)	5.95
Whole wheat or plain, granola, maple syrup, fruit sauces	

QUICK SIPS

LOW-FAT MILK	1.95
STRAWBERRY-BANANA SMOOTHIE	4.95
BOTTLED WATER	1.95

all day dining

sunday - saturday 11:00 am - 11:30 pm

SOUPS

CHEF'S SEASONAL SOUP	8.00
MINISTRONE (V)	8.00
Seasonal vegetables, tomatoes, white beans, whole wheat pasta	

APPETIZERS

CAPRESE (V)(GF)	13.00
Fresh burrata cheese, heirloom tomato, parmesan crisp, EVOO, balsamic reduction, fresh basil	
PAN SEARED LUMP CRAB CAKES	16.00
Roasted red pepper coulis, roasted corn relish, tarragon aioli	
CHICKEN WINGS	17.00
Choice of sauce: hot Buffalo, honey BBQ, Thai sweet chili or parmesan herb	

SALADS

CAESAR	12.00
Romaine hearts, oven dried tomatoes, shaved parmesan, ciabatta crostini, pesto Caesar dressing	
SALINAS SPINACH (V)(GF)	13.00
Seasonal berries, beets, Purple Haze goat cheese, shaved fennel, candied Marcona almonds, raspberry vinaigrette	

PIZZA

CLASSICA	16.00
Pepperoni, mozzarella, fresh basil	
VEGETARIAN (V)	16.00
Basil pesto, grilled eggplant, asparagus, oven-dried tomatoes, baby kale, roasted peppers, aged balsamic drizzle	
MARGHERITA (V)	16.00
Roma tomatoes, fresh mozzarella, basil	

SANDWICHES

Gluten Free bread available upon request	
HERB GRILLED CHICKEN BREAST SANDWICH	16.00
Prosciutto de Parma, topped with smoked mozzarella, baby arugula, tomatoes, dijonaise on warm ciabatta	
CUBANO SANDWICH	16.00
Sliced honey ham, pulled pork, Swiss cheese, thinly sliced pickles, mustard on baguette	
CAJUN SPICED MAHI SANDWICH	18.00
Seared mahi mahi with Cajun spices, lime sambal aioli, butter lettuce, tomatoes, pickled onions	
NATURALLY RAISED TURKEY BURGER	16.00
Provolone, pesto aioli, Hass avocado, butter lettuce, tomatoes, pickled onions	
TusCA BURGER	17.00
Strauss grass-fed burger, sharp cheddar, dijonaise, butter lettuce, tomatoes, pickled onions Add bacon 4.00   avocado 3.00   fried egg 3.00	

all day dining

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ENTREES

FOUR CHEESE RAVIOLI (V)	24.00
White wine marinara, toy box tomatoes, fresh basil	
PAPPARDELLE BOLOGNESE	22.00
Fresh pappardelle pasta with slow simmered beef ragu alla Bolognese	
LOBSTER FETTUCCINE PASTA	30.00
Shelled lobster claws, julienne seasonal squash, asparagus, fennel, white wine-tarragon cream sauce, shaved fresh parmesan	
MARKET FISH	MKT
Chef's selection of sustainable and seasonal seafood	
GRILLED 7 OZ SALMON (GF)	27.00
Pesto mashed potatoes, baby carrots, asparagus, tomato and basil sauce	
PAN ROASTED 12 OZ CHICKEN BREAST (GF)	24.00
Free range boneless chicken breast and bone in drumette, fingerling potatoes, seasonal vegetables, chicken jus	
10 OZ BRANDT FARMS NEW YORK STEAK	29.00
Garlic mashed potatoes, seasonal vegetables, shallot demi-glace	

KIDS' MENU

FUN FUEL	
SHAKEN CHOPPED SALAD (GF)	6.95
Grilled chicken, vegetables, yogurt-basil dressing, with a glass of low-fat milk	
HOUSE CHOPPED SALAD (V)(GF)	6.95
Cucumbers, tomatoes and carrots	
GRILLED PITA SNACK TRAY (V)	6.95
Hummus, mozzarella, celery and apple	
CHICKEN TENDERS (GF)	6.95
Breaded chicken breast tenders with ranch dressing and fresh fruit or carrots	
ORGANIC TURKEY BURGER	6.95
Fresh fruit and ketchup *Grass-fed beef burger available upon request	
GRILLED STEAK, GRILLED CHICKEN OR FISH OF THE DAY (GF)	8.95
With roasted potatoes, vegetables and a garden salad	

Half-Portions of select adult menu items are available to children at 50% of the cost.



**HEALTHY BALANCE**

Making the healthy choice when traveling should be both easy and enticing. That's why we created the Healthy Balance menu, offering flavorful, healthful and perfectly portioned options so you can maintain a healthy lifestyle while you're away from home. And if you are looking for something that is not on the menu, our chefs will work with you to prepare an item to your liking or specific needs.

**ENERGIZE YOUR DAY - AVAILABLE ALL DAY**

Enjoy a variety of fresh squeezed fruits and vegetables perfectly blended into juices and smoothies

	4 oz.	8 oz.
<b>FRESH JUICE</b>	4.00	6.00
Orange, Grapefruit, Carrot or Tomato		
<b>BALANCE SMOOTHIE</b>	4.00	7.00
Baby Kale, Banana, Orange Juice, Greek Yogurt, Honey and Ice		
<b>BERRY BANANA SMOOTHIE</b>	5.00	8.00
Strawberry, Banana, Greek Yogurt, Honey and Ice		
<b>GREEN MONSTER JUICE</b>	6.00	8.00
Cucumber, Baby Spinach and Kale, Pineapple, Banana, Ginger, Orange Juice and Ice		

**CREATE YOUR OWN SALAD**

11:00 am - 11:30 pm

**BABY KALE, ARUGULA, SPINACH OR MESCLUN MIXED GREENS** 16.00

**Toppings:** Tomato, cucumber, grilled chicken, egg, goat cheese, blue cheese, Kalamata olives, pickled red onions, shaved fennel, candied almonds, garlic crostini, avocado

**Dressings:** Olive oil and vinegar, citrus vinaigrette, pesto Caesar dressing, lemon vinaigrette, blue cheese, balsamic vinaigrette, buttermilk ranch



**CREATE YOUR OWN**

11:00 am - 11:30 pm

Find the perfect balance with a meal that is made just for you. Choose your main dish, then select one of our sauces plus two sides of your choice.

<b>MAIN DISH</b>	4 oz.	6 oz.
Choice of grilled, pan-seared or steamed Fresh Catch		Market Price
Salmon		19.00 26.00
Chicken Breast		17.00 24.00
Natural Hormone-Free Flat-Iron Beef		19.00 26.00

<b>SAUCES</b>	
Merlot Demi-Glace	Pico de Gallo
Marinara Sauce	Pesto
Balsamic Reduction	Tuscany Tomato Sauce

<b>SIDES</b>
Roasted Fingerling Potatoes
Pappardelle Pasta with Garlic and Tomatoes
Grilled Asparagus
Quinoa Risotto with Butternut Squash
Sautéed Spinach
Seasonal Vegetables
Farmer Salad

**DESSERTS**

<b>NEW YORK STYLE CHEESECAKE</b>	10.00
Port raspberry coulis, Chantilly cream	
<b>BROWNIE TIRAMISU</b>	10.00
Housemade espresso mousse, dark chocolate sauce, almond cannoli	
<b>CHOCOLATE NUTELLA® CAKE</b>	10.00
Fresh seasonal berries, vanilla whipped cream, chocolate sauce	
<b>HÄAGEN DAZS® ICE CREAM</b>	9.00
<b>HÄAGEN DAZS® FAT FREE SORBET</b>	9.00

**NON-ALCOHOLIC BEVERAGES**

<b>ACQUA PANNA</b>			
Still Water	500ml	4.00	1L 6.00
<b>SAN PELLEGRINO</b>			
Sparkling Water	500ml	4.00	1L 6.00
<b>AQUAFINA</b>		16.9 oz.	2.50
<b>PEPSI, DIET PEPSI, MIST TWST, ICED TEA, GINGER ALE, CLUB SODA, TONIC WATER</b>			3.00

**BEER**

<b>BUDWEISER</b>	6.50
<b>BUD LIGHT</b>	6.50
<b>COORS LIGHT</b>	6.50
<b>MILLER LITE</b>	6.50
<b>SIERRA NEVADA PALE ALE</b>	7.50
<b>HEINEKEN</b>	7.50
<b>SAPPORO</b>	7.50
<b>ANCHOR STEAM</b>	7.50
<b>CORONA</b>	7.50
<b>ANGRY ORCHARD CIDER</b>	7.50
<b>O'DOUL'S (Non-Alcoholic)</b>	6.50

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**SPARKLING WINE**

VILLA SANDI, PROSECCO, Treviso, Italy	12	45	gl	btl
VEUVE CLICQUOT, YELLOW LABEL, Champagne, France		99		

**SWEET WHITE WINE**

RIESLING, THE SEEKER, Germany	12	45		
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**LIGHT INTENSITY WHITE WINE**

CANVAS, PINOT GRIGIO, Veneto, Italy	11	40		
EDNA VALLEY, SAUVIGNON BLANC, California	11	40		

**MEDIUM INTENSITY WHITE WINE**

CANVAS, CHARDONNAY, California	11	40		
CHARDONNAY, LE BRUNICHE, Toscana, Italy	12	48		

**FULL INTENSITY WHITE WINE**

ROMBAUER, CHARDONNAY, Carneros	20	80		
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**LIGHT INTENSITY RED WINE**

CANVAS, PINOT NOIR, California	11	40	gl	btl
MACMURRAY RANCH, PINOT NOIR, Russian River	12	45		
STORRS, PINOT NOIR, Santa Cruz Mountains, California		76		
TESTAROSSA, PINOT NOIR, Sta. Lucia Highlands	20	80		

**MEDIUM INTENSITY RED WINE**

CANVAS, MERLOT, California	11	40		
CANVAS, CABERNET SAUVIGNON, California	11	40		

**FULL INTENSITY RED WINE**

RODNEY STRONG, CABERNET SAUVIGNON, Sonoma County, California	12	45		
JUSTIN, CABERNET SAUVIGNON, Paso Robles	18	72		
CHATEAU MONTELENA, CABERNET SAUVIGNON, California	25	98		
SILVER OAK, CABERNET SAUVIGNON, Alexander Valley		142		



Room Service Menu

Food. Thoughtfully Source. Carefully Served. TO ORDER, PRESS THE ROOM SERVICE DINING BUTTON ON YOUR PHONE.