

IN ROOM DINING

DINNER
6:30PM-10PM

APPETIZERS

BRANDY INFUSED LOBSTER BISQUE/11
MEDALLION OF LOBSTER, PEAS, MANCHEGO

MEDITERRANEAN OCTOPUS CARPACCIO/14
ONION, BABY HEIRLOOM TOMATO, CAPER,
WHITE BALSAMIC

ORGANIC SIMPLE SALAD/11
ORGANIC GREENS, RADISH, OLIVE, TOMATO, SHALLOT VINAIGRETTE

WARM GREEN & WHITE ASPARAGUS/12
SERRANO HAM, POACHED EGG, BALSAMIC

FARM RAISED QUAIL/15
SPINACH, HERB BUTTER, YELLOW TOMATO BROTH

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ENTREES

PORTOBELLO & BRIE SANDWICH/14
CIABATTA BREAD, SUNDRIED TOMATO TAPENADE,
LETTUCE & TOMATO

10OZ ANGUS BEEF BURGER/15
APPLEWOOD BACON, CHEDDAR & BBQ AIOLI

CHILEAN SEA BASS/34
CRISPY CASSAVA (MOFONGO) WILD MUSHROOMS FRICASSEE,
YELLOW TOMATO COULIS

8 OZ PRIME STEAK FILET MIGNON/36
ONION MARMALADE, TRUFFLE YUKON GOLD, CABERNET REDUCTION

ROASTED ORGANIC CHICKEN/21
PATATAS BRAVA, AIOLI, LEMON JUS