

# ROOM SERVICE MENU | BREAKFAST

Served between 6:00am and 11:00am



## CLASSICS

### Good Start Breakfast

Steel-cut oatmeal, cold cereal or housemade almond granola with strawberries or banana, choice of milk, choice of toast, bagel or muffin \$14

### All-American Breakfast

2 eggs your way, with hash browns, choice of bacon or sausage, toast, bagel or muffin \$18

### Classic Continental Breakfast

Freshly baked breakfast breads and muffins with fresh and preserved fruits \$14

### Create Your Own 3-Egg Omelet [carb conscious with fruit]

Served with hash browns, toast, English muffin or fruit \$14

Choose from the following:

Cheddar or Mozzarella cheese.

Mushrooms, peppers, asparagus, tomatoes, ham, sausage, and Canadian bacon

## GRIDDLE

### Broken Yolk Fried Egg Sandwich

2 eggs over medium, applewood smoked bacon, tomatoes, cheddar cheese on sourdough toast served with fruit \$12

### Classic Eggs Benedict

Toasted English muffin topped with Canadian bacon, poached eggs and hollandaise sauce. Served with hash browns \$18

### Breakfast Burrito

Chorizo, onions, potatoes, scrambled eggs, sour cream and housemade salsa \$12

### Pancakes

Served with warm maple syrup and whipped butter \$14

### Cinnamon-Spiced French Toast

Served with warm maple syrup and whipped butter \$12



Whole grain toast and whole grain English muffin with raisins available. Fresh fruit may always be substituted for hash

browns.

## SIDES AND SUCH

Cold cereal, choice of milk, sliced banana or berries \$6

Steel-cut oatmeal \$6.50 [low cholesterol]

Fruit parfait with yogurt and granola \$8 [low fat]

Toast, muffin or bagel \$5

Housemade hash brown potatoes \$5

Applewood-smoked bacon or chicken-apple sausage \$6

## JUST FOR KIDS

Children 11 years and under, please. Includes milk, juice or soda

### All-American Junior

One egg your way, bacon or sausage and hash browns \$7

### Pancakes

2 buttermilk pancakes with maple syrup and whipped butter \$7

### Crispy Waffle

With maple syrup and whipped butter \$7

### French Toast

With maple syrup and whipped butter \$7

## BEVERAGES

### Starbucks Coffee [carb conscious]

Small (3 cups) \$5

Large (6 cups) \$8

Selection of Teas \$5

Fresh Orange, Grapefruit, Cranberry, Apple \$4

Pepsi, Diet Pepsi, Sierra Mist \$4

Milk, Skim, 2% or Chocolate \$4

Still or Sparkling Water Large \$9 Small \$6

A 20% service charge, \$2.50 delivery charge and applicable sales taxes will be added to all orders.

# ROOM SERVICE MENU | EVENING MENU

Served between 5:00pm and 11:00pm



## STARTERS

### Spicy Chicken Wings [carb conscious]

With celery sticks and blue cheese dressing \$12

### Shrimp Cocktail

Large shrimp with lime cocktail sauce \$14

### Fish and Chips

Local cod, duck fat fries, and lemon caper aioli \$14

### Bacon Wrapped Tempura Prawns

With avocado aioli \$14

### Seasonal Crudité [low fat]

Trio of hummus with grilled pita bread \$8

### BBQ Pork Spring Rolls

Pickled carrots, cilantro served with sweet chili dipping sauce \$10

### Artisan Cheeses

With dried fruits and toasted bread \$10

## SOUPS & SALADS

### Chicken Noodle Soup

Housemade stock, wide egg noodles and mixed vegetables. Bowl \$7

### Seasonal Soup

Changes with the seasons \$8

### Skirt Steak Salad

Smoked bacon, Napa cabbage, wild mushrooms, blue cheese, red wine vinaigrette \$16

### Wedge Salad

Creamy blue cheese dressing, cherry tomatoes, crispy bacon \$12

### California Cobb Salad

Sliced chicken breast, avocado, bacon, blue cheese crumbles, blue cheese dressing \$16

### Classic Caesar Salad

Hearts of Romaine, garlic croutons, parmesan cheese, and creamy caesar dressing \$10

## HAND-CRAFTED SANDWICHES AND BURGERS

Served with French fries or mixed green salad.

Whole-grain sandwich bread available upon request

### San Jose Burger

Cheddar cheese, bacon, lettuce, tomato, and red onion \$16

### Club Sandwich

Roasted turkey, bacon, and avocado on sourdough bread \$15

### St Louis Pulled Pork Sandwich

Frisse and jalapeno BBQ sauce \$12

## SIDE ORDERS

**Baked Potato** With sour cream, butter and chives \$6

**Classic Whipped Potatoes** \$6

**Roasted Wild Mushrooms** White wine, shallots and fresh herbs \$8

**Steamed Asparagus** Sherry vinaigrette \$8

**Traditional Mac n' Cheese** Garlic bread crumbs \$7

## PIZZA, 12"

### Hearth-Baked Thin Crust Pizza

Ask about today's selection...\$15.....Kid's.Cheese.Pizza...\$8.....

## ENTREES

### Grilled Filet of Beef

Potato puree, asparagus, pinot sauce \$37

### Chicken Mac & Cheese

Roasted chicken breast with truffled macaroni and cheese \$26

### Pacific Salmon Steak [carb conscious] [sustainable seafood]

Grilled asparagus, wild mushrooms, citrus butter sauce \$28

### Fettuccine Pasta [low cholesterol] Whole-grain pasta available upon request

Crushed tomatoes, basil, garlic, extra virgin olive oil. \$18 With grilled shrimp \$22

### Phyllo Dusted Sole [sustainable seafood]

Crab brandade, fine herb, chives, sauce Dijon \$28

## JUST FOR KIDS

Children 11 years and under, please

### Mini-cheeseburger and french fries \$8

### Chicken Fingers and French fries \$8

### Macaroni and Cheese \$6

### Grilled Cheese and French Fries \$8

## DESSERTS

### California Fresh Fruit Plate

Assorted sliced fruit and berries served with zucchini nut bread \$11

### Cheesecake

Topped with fruit compote \$8

### Apple Crumble

Warm apples and vanilla ice cream \$7

### Warm Chocolate Brownie Sundae

With Tahitian vanilla ice cream \$7

### Classic Milkshake

vanilla, chocolate, or strawberry \$6

### Banana Split

Vanilla ice cream, roasted walnuts, whipped cream and chocolate sauce \$9

### Housemade Seasonal Sorbets and Ice Creams

Vanilla, chocolate, strawberry ice cream, seasonal sorbets (pint) \$7

## WINE

	Glass	Bottle
Santa Margherita <b>Pinot Grigio</b>	\$13.00	\$52.00
Kim Crawford <b>Sauvignon Blanc</b>	\$10.00	\$40.00
House <b>Chardonnay</b>	\$7.25	\$29.00
Justin <b>Chardonnay</b>	\$12.00	\$48.00
B.V. <b>Pinot Noir</b>	\$8.00	\$32.00
14 Hands <b>Merlot</b>	\$9.25	\$37.00
Ravenswood <b>Zinfandel</b>	\$9.25	\$37.00
House <b>Cabernet Sauvignon</b>	\$7.25	\$29.00
Estancia <b>Cabernet Sauvignon</b>	\$10.00	\$40.00

## BEER

**Domestic** \$5.50 | **Craft** \$5.50 | **Import** \$5.50