

IN-ROOM DINING

LATE NIGHT DINING

12:00 midnight to 6:00 a.m.

OVERNIGHT & LITE

Shrimp Cocktail \$16
Champagne-vanilla poached shrimp, horseradish cocktail sauce, lemon

Caesar Salad Small \$9 Large \$13
Hearts of romaine, garlic croutons, shredded parmesan, creamy caesar dressing

Turkey Avocado Club \$16
Double-stacked house-roasted turkey, smoked bacon, sliced tomatoes, lettuce, swiss cheese, roasted garlic mayo and Old Bay® potato chips

Buttermilk Chicken Tenders \$13
Honey-mustard and Old Bay® potato chips

INDULGENCES

Key Lime Tart \$9
Icebox Florida key lime tart with graham cracker crust and mango coulis

Sacher Torte \$11
Dark chocolate cake, chocolate ganache and raspberry coulis

Chocolate Chip Cookie \$5

A \$3 delivery fee, sales tax and 22% service charge will be added to your order. The service charge includes gratuity. Please inform your server of any health or dietary restrictions so we may do our best to accommodate your needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
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ADULT BEVERAGES

12:00 noon to 12:00 midnight daily

Guests must be 21 to purchase and consume alcoholic beverages; proper identification required upon delivery.

FROM THE VINE

Sparkling Wines

	Glass	Bottle
La Marca, Prosecco Brut, Treviso, Italy	\$9	\$36
Domaine Chandon, Brut Classic, California		\$56
Veuve Clicquot, "Yellow Label," Brut, Champagne France		\$120
Dom Perignon, Brut, Champagne, France		\$300

White Wines

Listed from lightest to heaviest

Banfi, "Le Rime," Pinot Grigio, Tuscany, Italy	\$8	\$32
Joel Gott, Suvignon Blanc, California	\$9	\$36
Edna Valley, Chardonnay, San Luis Obispo County		\$36
Kendall-Jackson, "Vintner's Reserve," Chardonnay California	\$10	\$40

Red Wines

Listed from lightest to heaviest

Parker Station, Pinot Noir, California	\$10	\$40
Bogle, Merlot, California	\$10	\$40
Kendall-Jackson, "Vintner's Reserve," Cabernet, California	\$12	\$48
William Hill, Cabernet Sauvignon, Central Coast		\$40
Lock & Key, Meritage, North Coast, California	\$10	\$40
Alamos, Malbec, Uco Valley, Argentina	\$10	\$40

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BREWED AND FERMENTED

Home Grown	\$5
Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite	
Outsourced	\$6
Corona Extra, Dos Equis, Guinness Stout, Heineken, Stella Artois	
Craft Brews	\$6
Sam Adams Boston Lager, Sierra Nevada Pale Ale, Angry Orchard Apple Cider	
Non-Alcoholic	\$5
O'Doul's	

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