



BREAKFAST MENU

(6:00am-11:00am)

THE CONTINENTAL 16

Choice of Two Morning Bread or Pastries, Yogurt, Whole Fruit, Coffee or Tea

CHIA PUDDING 16

Coconut Milk, Maple Syrup, Vanilla, Banana, House Made Granola v gf df

MORNING BREAD & PASTRIES 6

Butter Croissant, Blueberry Muffin, Blueberry Scone, Assorted Danish, Toast with Butter & Jam, (Toasted Bagel with Cream Cheese +3)

SIDE OF BREAKFAST MEAT 6

Applewood Bacon, Pork Sausage, Chicken Apple Sausage

BREAKFAST HANDHELDS 22

Includes Coffee, Tea, or Bottled Water, choice of:

EGG WHITE, SPINACH, ONION,
ASPARAGUS & FETA FRITTATA,
BASIL & TOMATO COULIS gf, v

BREAKFAST BURRITO WITH
BACON, EGG, POTATO,
& CHEDDAR CHEESE, SIDE SALSA

AVOCADO TOAST WITH
SHALLOTS, RED RADISH,
POACHED EGG, MICRO
CILANTRO, SOURDOUGH
TOAST gf, df, v

Please press "Room Service" or dial 7137 to place your order.
Last call for orders is 10:00pm.

A delivery fee of \$5, 19% service charge
(received by the employee providing service to you),
along with applicable sales tax is added to all orders.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

IN-ROOM DINING MENU

BREAKFAST SPECIALTIES

(6:00am-11:00am)

AMERICAN BREAKFAST* 20

Two Eggs Any Style, Choice of Bacon, Pork Links, or Chicken Sausage,
Choice of Toast, Breakfast Potatoes*

THREE EGG OMELET* 22

Choice of Three Fillings: Bell Peppers, Tomatoes, Green Onions,
Spinach, Jalapeño, Mushrooms, Cheese, Choice of Toast, Breakfast Potatoes*

SMOKED SALMON & BAGEL 21

Red Onions, Capers, Fresh Lemon, Dill Cream Cheese

EGGS BENEDICT* 22

Poached Cage-Free Eggs, Canadian Bacon, Toasted English Muffin,
Sauce Hollandaise, Breakfast Potatoes
(substitute with spinach or smoked salmon +3)

BUTTERMILK PANCAKES 18

Maple Syrup, Sweet Butter v
add chocolate chips or blueberries +1

FRENCH TOAST 20

Berry Compote, Maple Syrup, Sweet Butter

SEASONAL FRUIT SALAD 13

Fresh Berries, Cottage Cheese gf, v

ALL DAY MENU (11am-2pm, 4:30pm-10pm)

TRADITIONAL CAESAR SALAD 15

Chopped Romaine Hearts, Parmesan, Croutons
Add: Grilled Chicken +6, Shrimp +10, Salmon +14

TURKEY CLUB SANDWICH* 18

Roasted Turkey, Swiss Cheese, Balsamic Onion Aioli, Lettuce, Tomato
Add bacon: \$3

MARGHERITA PIZZA 17

Tomato, Mozzarella, Basil

VEGETABLE PIZZA 18

Bell Peppers, Mushrooms, Onions, Sun-Dried Tomatoes
Add Chicken +6

PEPPERONI PIZZA 19

LEMON BISCOTTI CHEESECAKE 14

Grand Marnier, Strawberry Puree

TRUFFLE MARQUISE MOUSSE CAKE 15

Chambord Raspberry Coulis

PEAR TART 13

Almond Cream Filling, Caramel Sauce

HÄAGEN DAZS™ INDIVIDUAL ICE CREAM 7

Chocolate or Vanilla

IT'S IT™ ICE CREAM SANDWICH 8

An SF Original: Chocolate-Dipped Ice Cream Sandwich
made with Oatmeal Cookies & Vanilla Ice Cream

DINNER MENU (4:30pm-10pm)

SOUP OF THE DAY 12

COBB SALAD* 21

Iceberg Lettuce, Tomatoes, Crumbled Blue Cheese, Avocado, Bacon, Egg, Green Onion, Grilled Chicken, Ranch Dressing

BURRATA SALAD 19

Baby Kale, Roasted Butternut Squash, Cranberries, Toasted Pecans, Grilled Focaccia, Maple Vinaigrette v

QUINOA SALAD 18

Baby Arugula, Pickled Red Beets, Sweet Potatoes, Grilled Corn, Candied Walnuts, Lemon Vinaigrette df, gf, v

CRISPY CHICKEN TENDERS & FRIES* 17

Chipotle Aioli or BBQ Sauce

BUFFALO, BBQ or SRIRACHA CHICKEN WINGS* 18

Ranch or Blue Cheese Dressing

VEGETABLE QUESADILLA 16

Spinach, Mushrooms, Caramelized Onions, Monterey Jack & Cheddar Cheese, Pico de Gallo, Molcajete Salsa, Sour Cream v
Add: Chicken +6, Shrimp +10, Lobster +15

IMPOSSIBLE™ BURGER 19

Plant-Based Patty, Lettuce, Tomato, Dijonnaise, Brioche Bun, Fries Or Side Salad | Choice of: Cheddar, Swiss, or Pepperjack Cheese v

FRIED CHICKEN SANDWICH* 21

Regular or Buffalo Style, Pickles, Mayo, Brioche Bun, Fries Or Side Salad

SCROLLBAR BURGER* 22

Angus Beef Patty, Crispy Onion Crust, Lettuce, Tomato, Brioche Bun, Fries Or Side Salad | Choice of: Cheddar, Swiss, or Pepperjack Cheese
Add: Bacon +3, Avocado +4, Blue Cheese +2

GRILLED FISH TACOS* 20

Halibut, Lime, Cabbage, Pickled Onions, Chipotle Aioli

CHICKEN AU VIN* 28

Airline Chicken Breast, Bacon, Figs, Scallions, Sauteed Marbled Potatoes, Napa Cabernet Jus

CHILI GARLIC PRAWNS* 29

Jasmine Rice, Green Onions, Fresno Chilis, Sesame Seeds gf

KALBI PORK BELLY BUNS* 19

Red Cabbage Slaw, Sriracha Aioli

NEW YORK STRIP* 54

Choice Of Fries Or Truffle Potato quiche, Caramelized Baby Carrots, Napa Cabernet Jus

PASTA PRIMAVERA 23

Sun-Dried Tomatoes, Mushrooms, Onions, Bell Peppers, Broccoli Zucchini, Pesto Sauce v

RICOTTA & SPINACH RAVIOLI 26

Eryngii Mushrooms, Creamy Marinara, Fresh Basil

SEA SCALLOP RISOTTO* 37

Meyer Lemon, Zucchini, Pine Nuts, Parsnip Chips gf

ROASTED PACIFIC SALMON* 30

Crushed Marble Potatoes, Baby Squashes, Dried Fruit Mostarda gf

BONELESS BEEF SHORT RIBS* 42

Mascarpone Polenta, Broccolini, Red Wine Sauce



IN-ROOM DINING MENU

BEVERAGES

COFFEE 5 / 6

CAFFE LATTE 6 / 7

CAPPUCCINO 6 / 7

HOT TEA 4

BOTTLED SODA AND WATERS 4

JUICES 5

BEERS 8

Anchor Steam
Corona Extra
Michelob Ultra
Stella Artois
Lagunitas IPA

Trumer Pils
High Noon Hard Seltzer
Athletic Brewing Co.
Non Alcoholic

CUTWATER CANNED COCKTAILS (12 oz) 10

Vodka Mule
Tequila Margarita

Rum Mint Mojito
Tiki Rum Mai Tai

UNDERWOOD CANNED WINES (375 ml) 19

Bubbles
Bubbles Rosé
Rosé

Pinot Noir
Pinot Gris

WINES BY THE BOTTLE (750 ml)

Proverb Chardonnay 44

Kim Crawford Sauvignon Blanc 58

Alamos Seleccion Malbec 54

J Vineyards Pinot Noir 58

Rodney Strong Cabernet Sauvignon 74

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PLEASE ASK ABOUT OUR CHEF'S DAILY SPECIAL

Upon Availability