

SAN FRANCISCO

IN-ROOM DINING MENU

BREAKFAST MENU
(6:00-II:00AM)

THE CONTINENTAL I 16

choice of two morning bread or pastries, yogurt, whole fruit, coffee or tea

CHIA PUDDING I 16

coconut milk, maple syrup, vanilla, banana, house made granola (gf, df, v)

MORNING BREAD & PASTRIES I 6

butter croissant, blueberry muffin, blueberry scone, assorted danish, toast with butter & jam (toast bagel with cream cheese +3)

SIDE OF BREAKFAST MEAT | 6

applewood bacon, chicken apple sausage, pork sausage

CAESAR SALAD | 15

romaine hearts, parmesan cheese, croutons add: grilled chicken +8, shrimp +12, salmon +15

TURKEY CLUB SANDWICH* | 18

roasted turkey, swiss cheese, balsamic onion aioli, lettuce, tomato (add: bacon +3)

MARGHERITA PIZZA | 18

tomato, mozzarella, basil

BREAKFAST COMBO | 22

includes coffee, tea, or bottled water, choice off:

EGG WHITE FRITTATA

cage-free egg whites, sauteed baby spinach, onions, green asparagus, feta cheese, tomato basil coulis (v)

BREAKFAST BURRITO*

applewood-smoked bacon, cage-free eggs, crispy potatoes, cheddar, side of salsa

AVOCADO TOAST

arugula, citrus vinaigrette, red radishes, poached egg, micro cilantro, sour dough toast (v)

ALL DAY MENU

(11am-2pm/ 4:30pm-10pm)

VEGETABLE PIZZA I 18

bell peppers, mushrooms, onions, sun-dried tomatoes add: chicken +6

PEPPERONI PIZZA | 19

STRAWBERRY SWIRL CHEESECAKE | 14

white peach coulis

TRUFFLE MARQUISE MOUSSE CAKE | 15

chambord raspberry coulis

BREAKFAST SPECIALTIES

(6:00-II:00AM)

AMERICAN BREAKFAST* I 20

two cage-free eggs any style, breakfast potatoes, choice of bacon or chicken apple sausage choice of toast or english muffin

THREE CAGE-FREE EGG OMELETTE* | 22

choose three: bell peppers, tomatoes, green onions, spinach, jalapenos, mushrooms, cheese, toast, breakfast potatoes (v)

SMOKED SALMON BAGEL I 21

red onion, tomatoes, 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

vanilla infused cinnamon bread, berry compote, maple syrup, sweet butter

SEASONAL FRUIT SALAD | 13

fresh berries, cottage cheese (gf, v)

ALMOND PINENUTS LEMON TART I 13

blood orange coulis

HAAGEN DAZ INDIVIDUAL ICE CREAM | 7

chocolate or vanilla

IT'S IT ICE CREAM SANDWICH | 18

an SF original: chocolate dipped ice cream sandwich made with oatmeal cookies & vanilla ice cream

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 and eggs may increase your risk of foodborne illness v=vegetarian gf= gluten free df= dairy free



IN-ROOM DINING MENU

SAN FRANCISCO

DINNER MENU

(4:30-10:00PM)

SOUP OF THE DAY CUP 8 | BOWL 12

COBB SALAD* | 24

romaine lettuce, tomatoes, crumbled blue cheese, bacon, egg, green onion, grilled chicken, ranch dressing

BEET SALAD I 20

baby kale, shaved jicama, red onions, ricotta salata cheese, mint, cilantro, roasted pistachio, balsamic vinaigrette (v, gf)

QUINOA SALAD | 18

baby arugula, pickled red beets, sweet potato, grilled corn, candied walnuts, lemon vinaigrette (gf, df, v)

CRISPY CHICKEN TENDERS & FRIES* | 17

chipotle aioli or bbq sauce

CHICKEN WINGS* | 19

choice of plain, buffalo, bbq or sriracha with blue cheese or ranch dressing

VEGETABLE QUESADILLA | 16

spinach, mushroom, caramelized onions, monteray jack & cheedar cheese, pico de gallo, molcajete salsa, sour cream (v) add: chicken +8, shrimp +12

IMPOSSIBLE BURGER I 19

plant based patty, lettuce, tomato, dijnnaise, brioche bun, fries or side salad | choice of cheddar, swiss, or pepperjack cheese (v)

CHICKEN SANDWICH I 22

crispy fried chicken breast, buffalo sauce, ranch mayo, pickles, choice of fries or side

WATERSIDE BURGER* I 23

angus beef burger, lettuce, tomato, dijonnaise, choice of cheddar, Swiss, or pepper jack, brioche bun, choice of fries or side salad | add: bacon +3, avocado +4, blue cheese +2

FISH TACOS* | 21

halibut, lime, cabbage, pickled onions, chipotle aioli

CHICKEN AIRLINE* | 29

roasted root vegetables & marbled potatoes, tarragon (gf)

GRILLED PRAWNS* | 30

soba noodles, sake sauteed baby bok choy, chili paste white wine butter

KALBI PORK BELLY BUNS* | 20

red cabbage slaw, sriracha aioli

NEW YORK STRIP* I 55

choice of fries or truffle potato quiche, green beans, Napa Cabernet Jus

PASTA PRIMAVERA I 24

sun-dried tomatoes, mushroom, onions, bell peppers, broccoli, zucchini, pesto sauce (v)

CHEESE & PEAR FIOCCHI PASTAI 26

parmesan cream sauce, pesto emulsion, roasted tomatoes, micro basil (v)

SEAFOOD SAFFRON RISOTTO I 37

mussels, bay scallops, rock shrimp, zucchini in spicy marinara, fried leeks (gf)

ROASTED PACIFIC SALMON* I 30

roasted marbled potato, cherry tomato, lemon beurre blanc (gf)

BONELESS BEEF SHORT RIBS* I 43

mascarpone polenta, broccolini, red wine sauce (gf)

BEVERAGES

coffee | 5 | 6
coffee pot | 10 | 14
caffe latte | 6 | 7
cappuccino | 6 | 7
hot tea | 4
juices | 5
bottled soda and water | 4

BEERS | 8

Budweiser Sierra Nevada
Coors Light Guiness Stout
Michelob Ultra Trumer Pils
Corona Extra Golden State Cider
Stella Artois Angry Orchard

CUTWATER CANNED COCKTAILS (12 oz) | 10

Vodka Mule Tequila Margarita Rum Mint Mojito Tiki Rum Mai Tai

Wines By the Bottle (750ml)

Proverb Chardonnay | 44 Imagery Sauvignon Blanc | 62 Padrillos Malbec | 57 Banshee Pinot Noir | 57

Rodney Strong Cabernet Sauvignon | 70

UNDERWOOD CANNED WINES (375 ml) | 19

Bubbles Bubbles Rose Rose Pinot Noir Pinot Gris