

IN SUITE DINING

breakfast

HEALTHY START

SEASONAL FRUIT PLATTER	12
SEASONAL BERRIES WITH CREAM	11
WHOLE RUBY RED GRAPEFRUIT	3
ASSORTED CEREALS	7
<i>with sliced bananas or berries+2</i>	
HOMEMADE CRUNCHY NUT GRANOLA	9
<i>with fresh berries or bananas</i>	
STEEL CUT IRISH OATS	9
<i>with dried fruit and brown sugar</i>	
BREAKFAST PARFAIT	9
SEASONAL FRESH FRUIT SMOOTHIES	8
BREADS AND PASTRIES	
croissant, muffin, danish, or english muffin (two of each)	6
white, whole wheat, sourdough, or rye toast	4
toasted bagel with cream cheese	4

COMPLETE BREAKFASTS

SIGNATURE BREAKFAST	22
<i>two eggs*, pancakes, choice of bacon, ham, or chicken apple sausage, seasoned breakfast potatoes, toast, choice of hot beverage</i>	
TWO-EGG BREAKFAST	18
<i>two eggs any style*, choice of bacon, ham, or chicken apple sausage, seasoned breakfast potatoes, toast, choice of hot beverage</i>	
CONTINENTAL BREAKFAST	16
<i>fresh squeezed orange juice, seasonal fruit platter, pastry basket (danish, croissant, and muffin), choice of hot beverage</i>	
SPA BREAKFAST	24
<i>fresh squeezed orange juice, breakfast parfait, egg white frittata with tomato and asparagus, whole grain toast, tea forte organic hot teas</i>	
KID'S BREAKFAST	10
<i>choice of kid's size: scrambled eggs* with bacon or chocolate chip pancakes, and juice or milk</i>	

A LA CARTE BREAKFAST SELECTIONS

THREE-EGG OMELET*	18
<i>choose from chicken, ham, bacon, cheddar, swiss, sautéed mushrooms, tomatoes, asparagus. served with seasoned breakfast potatoes</i>	
HUEVOS RANCHEROS	18
<i>two eggs any style* on crispy corn tortillas, guajillo sauce, creamy black beans, queso fresco and sour cream</i>	
EGG WHITE FRITTATA	16
<i>with tomato and asparagus, served with whole grain toast</i>	
BREAKFAST BLT	12
<i>fried egg, bacon, lettuce, and tomato with herb mayo on split top sourdough bread, served with fresh fruit</i>	
BELGIAN WAFFLE OR BUTTERMILK PANCAKES	12
<i>served with pure maple syrup and fresh whipped cream top with fresh berries, bananas, or chocolate chips +2</i>	
WHITE CHOCOLATE BRIOCHE FRENCH TOAST	16
<i>with fresh raspberries and powdered sugar</i>	
SMOKED SALMON PLATE	20
<i>tomato, red onion, capers, herbed cream cheese with choice of bagel</i>	
SIDE ORDERS	
one egg*	4
two eggs*	6
bacon	6
ham	6
chicken apple or pork sausage	6
seasoned breakfast potatoes	4
sliced tomato	3

anytime dining

STARTERS

VEGETABLE POTSTICKERS	8
<i>with ponzu dipping sauce</i>	
<i>vegetarian</i>	
CHIPS AND SALSA	10
<i>chipotle salsa, pico de gallo, and fresh guacamole</i>	
MEDITERRANEAN HUMMUS	14
<i>with crisp vegetables and garlic-herb naan bread</i>	
<i>vegetarian</i>	

HOT WINGS	14
<i>(12) mild, hot or honey bbq sauce</i>	
CHICKEN TENDERS AND FRIES	14
<i>with bbq and ranch dressing</i>	
TRADITIONAL POTATO SKINS	12
<i>cheddar and bacon with sour cream and chives</i>	
THREE-CHEESE CHICKEN QUESADILLAS	15
<i>served with sour cream, pico de gallo, and chipotle salsa</i>	
TASTE OF ITALY	20
<i>market selection of hard & soft cheeses, buffalo mozzarella, sliced italian meats, marinated artichoke hearts, stuffed pepperoncini peppers and kalamata olives</i>	

SOUPS & SALADS

SOUP OF THE DAY	8
HOMEMADE CHICKEN NOODLE SOUP	10
CAESAR SALAD	10
add grilled chicken	5
add sliced steak*	7
add roasted salmon*	9
SOUTHWEST WEDGE SALAD	16
<i>tomato, avocado, apple wood bacon, green onion, queso fresco, tortilla strips, chipotle ranch</i>	
add grilled chicken	5
THAI BEEF SALAD	16
<i>marinated grilled skirt steak*, baby asian greens, heirloom tomato, shredded carrots, cucumber, crispy noodles with a ginger-soy vinaigrette</i>	

WRAPS AND SANDWICHES

<i>all sandwiches served with choice of kettle chips or fruit & a pickle</i>	
CLUB WRAP	12
<i>smoked turkey, ham, bacon, swiss, tomato, avocado, lettuce, mayo, sun dried tomato tortilla</i>	
MARKET DELI SANDWICH	14
<i>select one of the following - smoked turkey, black forest ham, pastrami, roast beef* or tuna salad</i>	
FOUR CHEESE GRILL	12
<i>provolone, cheddar, pepper jack, swiss and tomato on artisan sourdough</i>	

ITALIAN GRILLED CHICKEN PANINI	16
<i>roasted peppers, provolone cheese, tomato and pesto</i>	
GRILLED VEGETABLE PANINI	12
<i>portobello mushroom, roasted pepper, grilled zucchini, tomato, buffalo mozzarella and pesto</i>	
<i>vegetarian</i>	
FRENCH DIP SANDWICH*	18
<i>with caramelized onions and swiss cheese and house made au jus, served with mesquite seasoned french fries</i>	
3 TOWER BURGER*	16
<i>lettuce, tomato, onion, pickle with choice of american, cheddar, swiss, or pepper jack, served with mesquite seasoned french fries</i>	
<i>add apple-wood bacon, hass avocado, sautéed mushrooms, or grilled onions +2each</i>	

MAIN DISHES

TUSCAN PENNE PASTA	18
<i>spicy italian sausage, spinach, parmesan cheese tossed in a house-made marinara sauce</i>	
PASTA PRIMAVERA	16
<i>whole wheat fusilli pasta and sautéed vegetables in a white-wine, garlic sauce</i>	
<i>vegetarian</i>	
add chicken	5
add salmon	9
BAKED MACARONI AND CHEESE	14
<i>with a cheddar and bacon crust</i>	
STEAMED HALIBUT*	28
<i>with scallions in a ginger-soy broth</i>	
<i>served with steamed rice and a fortune cookie</i>	
PAN-SEARED SALMON*	30
<i>with tomato basil risotto and asparagus</i>	
<i>gluten free</i>	
HERB-ROASTED YOUNG CHICKEN	24
<i>with a natural chicken jus, seasonal root vegetables, and parmesan polenta</i>	
TANDOORI CHICKEN CURRY	20
<i>with basmati rice and naan bread</i>	

IN SUITE DINING

anytime dining (cont'd)

SIGNATURE STEAKS* **38**
 certified angus dry-aged, 14oz ny strip or 8oz filet mignon topped with garlic-herb butter
choose one side dish below

SIDES **6**
 farmers' market veggies, sauteed mushrooms, roasted asparagus, mashed potatoes, french fries, potato au gratin

HAND TOSSED PIZZAS (12")

TRADITIONAL CHEESE **12**
 fresh grated mozzarella cheese and homemade tomato sauce
vegetarian

BYO +2 EACH TOPPING
 choose from the following toppings: pepperoni, italian sausage grilled chicken, bacon, sausage, bell peppers, olives, mushrooms, or artichokes

ITALIAN MEAT **16**
 pepperoni, italian sausage and bacon

BBQ CHICKEN **16**
 smoked gouda, provolone, bbq chicken and caramelized onions

DESSERTS

CHOCOLATE LAYER CAKE **10**
 with vanilla ice cream

NY STYLE CHEESECAKE **10**
 with a mixed berry compote

HOT APPLE PIE CRUMBLE **8**
 with vanilla ice cream

VANILLA CRÈME BRULÉE **8**
 with fresh berries

CHOCOLATE DIPPED STRAWBERRIES **18**
 half-dozen, whole strawberries, hand-dipped in artisan chocolate

HAND SCOOPED MILKSHAKES **6**
 choice of: vanilla, chocolate, strawberry

KIDS

FRESH FRUIT CUP **6**
 with marshmallow dipping sauce

CHICKEN TENDERS **8**
 served with ranch dressing

GRILLED CHEESE SANDWICH **6**
 served with french fries

HAMBURGER OR CHEESEBURGER* **8**
 served with french fries

SPAGHETTI WITH MEATBALLS **8**

COOKIES **4**

ICE CREAM SCOOP **4**

BEVERAGES

COFFEE
 100% columbian - regular or decaffeinated **8**

SPECIALTY COFFEES
 espresso, cappuccino, café latte **5**

SELECTION OF TEA FORTE ORGANIC HOT TEAS
 forte breakfast, earl grey, chamomile citron, green mango peach, white ginger pear **7**

JUICES
 fresh squeezed orange or grapefruit **7**
 tomato, apple, pineapple or cranberry **5**

MILK
 whole, 2%, skim, soy, or chocolate **4**

FRESH BREWED ICED TEA
 1/2 liter **4**
 1 liter **7**

WATERS (fiji or san pellegrino)
 1/2 liter **4**
 1 liter **7**

SOFT DRINKS
 coke, diet coke, sprite, ginger ale, tonic, club soda **4**

MORNING COCKTAILS
 bloody mary, mimosa, screwdriver **10**

alcoholic beverages

BEER

DOMESTIC
 bud, bud light, coors light, michelob ultra, buckler (na) **6/single 30/6-pack**

IMPORTED OR MICROBREW
 blue moon, corona, heineken, guinness, stella artois **7/single 35/6-pack**

WINES (-) glass not available

SPARKLING (glass/bottle)
 moscato d'asti, icardi **12/52**
 domaine chandon, brut, vineyard select **7/35**
 prosecco, nino franco "rustico" **-/48**
 j vineyards & winery "j cuvée 20" **-/70**
 veuve clicquot yellow label, brut **-/140**

WHITES (glass/bottle)
 white zinfandel, beringer **8/32**
 sauvignon blanc, kim crawford **12/48**
 pinot grigio, santa margherita **-/52**
 chardonnay, acacia **10/40**
 chardonnay, columbia crest, h3 **-/36**
 chardonnay, ferrari carano, tre terre **-/65**

REDS (glass/bottle)
 pinot noir, macmurray ranch **12/48**
 pinot noir, argyle **-/60**
 malbec, alamos **11/44**
 merlot, provenance vineyards **-/48**
 cabernet sauvignon, beringer, knight's valley **13/52**
 cabernet sauvignon, justin **-/70**

LIQUOR

bottle service – 375ml
all bottled spirits come with complimentary mixers and garnishes

VODKA
 absolut **40**
 ketel one **60**
 grey goose **70**

GIN
 tanqueray **40**

RUM
 bacardi light **30**
 captain morgan spiced **40**

TEQUILA
 jose cuervo gold **50**
 patron silver **80**

BOURBON, WHISKEY, SCOTCH
 jack daniel's **40**
 crown royal **60**
 dewars white label **50**

CORDIALS
 kahlua **40**
 bailey's **50**

BAR PACKAGES

BEER, WINE AND SODA PACKAGE **120**
 (12) assorted domestic beers, (2) bottles of either red or white house wine, (6) assorted soft drinks, (6) signature bottled water

CHOOSE 1 SELECTION; INCLUDES ACCOMPANIMENTS, SHAKER, AND GLASSWARE
**375ml bottles for spirit selections*

MARTINI BAR **80**
classic – ketel one vodka*, vermouth, olives, lemon twists
dirty – ketel one vodka*, olive juice, bleu cheese stuffed olives
cosmopolitan – ketel one vodka*, cranberry, triple sec, limes

BLOODY BAR **60**
mary (vodka) or maria (tequila) – house-made bloody mary mix; lemons, limes, celery, spicy rimming salt

MARGARITA BAR **100**
classic – patron silver tequila*, triple sec, fresh sour, limes
cadillac +20 – patron silver tequila*, grand marnier, triple sec, fresh sour, limes