

# ROOM SERVICE MENU

Available 12 pm – 9 pm

- Charcuterie Board \$22  
Chef's Selection of Three Imported Meat, House Crostini, Apricot & Cherry Mostarda, Marcona Almond, Pickled Red Onions, Pommery Mustard.  
Add: Cheese \$ 7 (1.5oz)
- White Point Caesar (GFO) (DFO) \$17  
Chopped Romaine Heart, Focaccia Crouton, Double-Smoked Bacon, Parmesan Snow & Black Garlic Dressing  
Add: Chicken \$7
- Lakeside Winter Greens (GF) \$17  
Heritage Blend Greens, Toasted Walnuts, Vanilla Poached Pear, Pomegranate Vinaigrette  
Add: Chicken \$7
- Cape D'or Salmon Croquettes (4) (DF) \$20  
Lemon Dill Infused & Panko Breaded, Wasabi Aioli, Fire Roasted Pepper Salsa, Local Micro Greens
- Spicy Sausage Pizza \$20  
House Fermented Pizza Dough, Roasted Garlic Base, Homemade Sausage, Pecorino, Calabrian Chili Oil, Broccoli & Caramelized Onions  
Add: Chicken \$7
- Spiced Cauliflower (V)(DF) \$16  
Battered & Flash Fried, Cilantro Lime Aioli, Toasted Chickpeas, Mint Chutney
- The Beach Club \$22  
Panko Breaded & Flash Fried Chicken Breast, Honey & Dill Aioli, Vine Tomato, Butter Lettuce, Double Smoked Bacon & House Made Pickles, Toasted Brioche  
Served with Hand-cut Fries or Salad
- French Dip Sandwich (DFO) \$24  
AAA Shaved Ribeye, Caramelized Onions, Smoked Provolone, Horseradish Mayo, Whiskey Veal Reduction, Ciabatta Bun. Served with House Cut Fries or Salad
- Smash Burger (GFO) \$22  
(2) 3oz Beef Chuck Patties, Smoked Tomato Jam, Medium Cheddar, Brioche Bun, Butter Lettuce, Red onion & Dill Pickle. Served with Hand-cut Fries or Salad

Main Course  
Available 5 pm – 9 pm

Charred Cauliflower Steak (VG) \$22  
Chili & Garlic Marinated, Seasonal Vegetables, Toasted Almonds, Smoked Pepper Romesco

Sustainable Atlantic Salmon \$38  
Pan Seared & Maple Walnut Crusted, Herb Potato Leek Cake, Seasonal Vegetables, Lemon Pomegranate Beurre Blanc

Stuffed Chicken Breast (GF) \$35  
Orange Cranberry & Goat Cheese Stuffed, Charred Broccolini, Smoked Rosemary Potato Pave, Thyme Chicken Pan Jus

Curried Lamb Shank (GF) \$34  
Braised Lamb Shanks, Curried Mash Potatoes, Roasted Grapes, Crispy Kale & Natural Lamb Reduction

Beef Short Rib (GF) \$44  
Root Beer Braised Beef Short Rib, Confit Garlic & Caramelized Onion Potato Hash, Seasonal Vegetables, Espresso Veal Jus **Meal Plan Surcharge rate \$10**

Ribeye Dinner \$48  
10oz AAA Ribeye, Rosemary Mash Potato, Roasted Rainbow Carrots, Yorkshire Pudding, Chianti Veal Reduction **Meal Plan Surcharge rate \$15**

(GF) Gluten-Free, (DF) Dairy-Free, (DFO) Dairy-Free Option, (V) Vegetarian, (VG) Vegan

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House Wines  
Available 12 pm – 9 pm

**RED**

Cabernet Sauvignon \$30  
Malbec \$60

**WHITE**

Sauvignon Blanc \$30  
Chardonnay \$70

\*Subject to a \$7 Service Fee and 18% Gratuity\*