
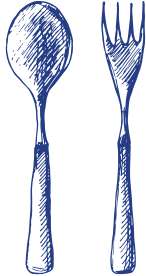



# IN ROOM DINING

		<b>WINES BY THE GLASS &amp; BOTTLE</b>	
<i>Cheers!</i>	<b>ROSÉ</b>		
	<b>SPARKLING</b>		
<b>FOOD</b>	<b>HAND CRAFTED COCKTAILS</b>		
	<b>BON APPÉTIT!</b>		
	 <b>THE LITTLE NELL</b>	<b>BREAKFAST</b>	<b>LUNCH</b>
		<b>SWEETS</b>	<b>DINNER</b>
<p>In Room Dining is available 24 hours a day. Please dial extension 6280 to place an order.  A \$5 delivery charge applies to all orders. Please allow approximately 40 minutes for delivery.  A 22% service charge will be added to your check.</p>			
<p>Due to current events and to ensure everyone's safety, servers are not permitted to enter rooms.  Please place your cart in the hallway when finished and press the contactless tray retrieval button.</p>			

## WINE

*For our complete Grand Award-winning wine list, please contact In-Room Dining at ext. 6280*

### REDS

### 5oz/8oz/Btl

2019 Luigi Bosca Malbec Finca La Linda Mendoza, Argentina	10/16/48
2018 Glissade Pinot Noir Lodi, California	13/20/60
NV Glissade Cabernet Sauvignon Lodi, California	14/22/65
NV Domaine du Pégau GSM/BDX Blend Plan Pégau Rhône Valley, France	15/24/70
2014 Cvne Tempranillo Cune Reserva Rioja, Spain	16/25/78
2019 Domaine Marcel Lapierre Gamay Morgon Beaujolais, France	18/28/85
2019 Comando G Grenache La Bruja de Rozas Sierra de Gredos, Spain	18/28/85
2018 Salem Wine Co. Eola-Amity Hills, Willamette Valley, Oregon	18/28/85
2016 G.D. Vajra Nebbiolo Albe Barolo, Piedmont	22/35/100
2016 Mayacamas Cabernet Sauvignon Young Vines Napa, California	25/40/125
2015 Clos La Gaffelière Merlot/Cabernet Franc Saint-Émilion, Bordeaux	28/44/135
2018 Sylvain Pataille, Pinot Noir Marsannay, Burgundy	30/48/150
2016 Dunn Vineyards Cabernet Sauvignon Napa, California	45/70/200

**WINE**

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**BUBBLES 5oz/8oz/Btl**

NV Glera Jeio Valdobbiadene Prosecco Superiore D.O.C.G., Italy	15/24/70
NV Jean-Baptiste Adam Pinot Noir Crémant d'Alsace Brut Rosé, France	18/28/85
NV René Geoffroy Meunier/Pinot/Chardonnay Little Nell Cuvée Brut Champagne, France	29/46/145

**WHITES 5oz/8oz/Btl**

2018 Maximin Grünhaus Riesling Monopol Feinherb Mosel, Germany	12/18/55
2018 Glissade Chardonnay Lodi, California	13/20/60
2019 Scarpetta Pinot Grigio Friuli, Italy	14/22/65
2019 Weszeli Grüner-Veltliner Terrafactum Kamptal, Austria	14/22/65
2019 Château Pigoudet Rosé Grenache/Cinsault Côteaux d'Aix-en-Provence	16/25/78
2015 Luis A. Rodríguez Vázquez Treixadura/Albariño Os Pasás Ribeiro, Spain	17/26/80
2018 Château d'Épiré Chenin Blanc Savennières, France	17/26/80
2019 Pascal Jolivet Sauvignon Blanc Sancerre, France	20/30/95
2019 Olivier Leflaive Chardonnay Les Sétilles Burgundy, France	20/30/118
2018 Domaine Christian Moreau Chardonnay Chablis, Burgundy	25/40/125
2018 Lewis Cellars Chardonnay Napa Valley Chardonnay Napa Valley, California	29/45/140
2018 Génot-Boulangier Chardonnay Clos du Cromin Meursault, France	40/60/180

**BREAKFAST SERVED DAILY, 7 AM - 11 AM**

**THE BLUEBIRD 35**

Fresh Squeezed Juice  
Bowl of Seasonal Berries  
Eggs Any Style  
2 sides of choice + toast  
Coffee, Tea or Hot Chocolate

**THE CONTINENTAL DIVIDE 27**

Freshly Squeezed Juice  
Assorted House-Made Pastries  
butter + jam  
Coffee, Tea or Hot Chocolate

**MIXED BERRY BOWL 14**  
blueberries, raspberries, strawberries

**SELECTION OF CEREALS 6**  
add seasonal berries 16

**STEEL-CUT OATS 12**  
turmeric, cinnamon, blueberries

**HOUSE-MADE GRANOLA 15**  
choice of milk

**HOUSE-MADE PASTRY 6**  
butter croissant, homemade pop tart,  
banana bread

**SEASONAL MUFFIN 6**

**CHEF'S PASTRY BASKET 17**  
three freshly baked pastries or muffins

**BREAD**  
Toasted Bagel + Cream Cheese 5  
Toast or English Muffin

**EGGS, ANY STYLE 19**  
2 sides of choice + toast

**CHEFF'S OMLETTE 27 GF**  
asparagus, chicken, maitake, brie + 2 sides of choice

**HUEVOS RANCHEROS 21\***  
farm eggs, black beans, pepperjack, tomatillo salsa

**VEGETABLE SCRAMBLE 22 GF**  
english peas, maitake, avocado, goat cheese

**HOUSE SMOKED SALMON 22**  
egg, caper, red onion, bagel

**LEMON SOUFFLÉ PANCAKES 23\***  
rhubarb, strawberry, basil, macadamia

**BRIOCHE FRENCH TOAST 17\* V**  
macadamia granola, orange marmalade, vanilla cream

**KIDS BREAKFAST SERVED DAILY, 7 AM - 11 AM**

**BOWL OF FRUIT 12**

**CEREAL 6**  
Cheerios, Raisin Bran, Lucky Charms Rice Krispies,  
Fruit Loops, or Special K

**BUTTERMILK PANCAKES 14**

**BANANA-CHOCOLATE PANCAKES 16**

**SCRAMBLED EGGS 11**  
with potatoes

**WARM CINAMMON OATMEAL 7**

**COUNTRY BACON 5**

**SAUSAGE PATTY 5**

**BEVERAGES 9**  
fruit smoothie, fresh squeezed orange or  
grapefruit juice, apple juice

**SIDES 9**

Applewood Smoked Bacon    Potato Cake  
Poultry Sausage                Grilled Portobello  
4oz Wagyu Steak +49         Sauteéd Spinach

**BEVERAGES**

Pot of Lavazza Coffee 14/18  
Espresso 6/8  
Americano 7  
Cappuccino 7/8  
Macchiato 7  
Latte 7  
Selection of Organic RishTeas 6  
Nell Hot Chocolate 14  
Fresh Squeezed Orange or Grapefruit 10  
Apple, Beet, Celery 10  
Green Machine 10

**ALL DAY SERVED DAILY, 11 AM - 10 PM**

**SNACKS**

**ARTISAN CHEESE PLATE\* 25/40 V**  
3 or 5 of chef's daily selections, preserves, marcona almonds, filone

**PARMESAN FRIES 11**  
parsley, sherry aioli

**CHARCUTERIE 35**  
country pâté, foie torchon, la quercia prosciutto salumi, mustards, cornichon, filone

**SOUP + SALAD**

**TORTILLA SOUP 14**  
chicken, avocado, pepper jack

**CHICKEN NOODLE SOUP 12**  
shells, pulled chicken, carrots

**COBB SALAD 25 GF**  
chicken, bacon, avocado, blue cheese, poblano ranch

**CAESAR SALAD 17**  
parmesan, anchovy, parker house croutons

**KALE SALAD 19 V**  
green goddess, grains, artichoke, roasted tomato, zucchini bread crouton

**BABY GREENS 17 GF, V**  
strawberries, rhubarb, snow peas, feta, seed granola

add to any salad:  
chicken+9    salmon+12    shrimp+18

**DECADENT**

**E47 CHEESEBURGER 27**  
onion jam, rocking w gouda, lettuce, tomato, pickles, fries

**SHITAKE BURGER 19 V**  
mashed avocado, griddled onion, fries

**VEGAN ENERGY BOWL 24 GF, V**  
quinoa, avocado, artichoke, gigante beans, portabella, arugula herb gremolata

**THE LITTLE NELL CLUB 18**  
turkey, ham, bacon, lettuce, tomato, chips

**LOCH DUART SALMON 31 GF**  
asparagus, peas, new potatoes, béarnaise

**GNOCCHI 27\***  
ramp pesto, peas, braised wagyu, mozzarella

**SWEETS**

**SWEET BITES 16**  
assortment of sweet treats + cookies

**THE LITTLE NELL SUNDAE 16**  
chocolate and vanilla ice cream, whipped cream, amarena cherries, candied cashews, salted caramel sauce

**SEASONAL CRÈME BRÛLÉE 16**

**CANINE DELIGHTS DAILY, 11 AM - 9 PM**

*Epicurean treats for our four-legged friends. All meals include carrots, brown rice + scrambled eggs Served in doggy-friendly bowls.*

**GROUND BEEF 19 | GRILLED CHICKEN BREAST 19 | SALMON 19**

**KIDS SERVED DAILY, 11 AM - 10 PM**

**SOUP + SALAD**

**CHICKEN NOODLE SOUP 12**

**GREEN SALAD 8**  
ranch dressing

**PASTA**

**SHELLS 11**  
tomato sauce, parmesan

**MACARONI + CHEESE 11**

**SANDWICHES**

**GRILLED CHEESE 9**  
house-made potato chips

**PEANUT BUTTER + JELLY 8**  
house-made potato chips

**LIL' CHEESEBURGERS 17**  
hand cut french fries

**A LITTLE BIT MORE**

**GRILLED CHICKEN BREAST 16**  
**GRILLED SALMON 19**  
**PETITE STEAK 49**  
**FRIED CHICKEN FINGERS 15**  
Served with a choice of two sides

**SIDES 5**

Broccoli  
French Fries  
Mashed Potatoes  
Fresh Fruit

**SWEETS**

**JUMBO COOKIE OR BROWNIE 6**  
with milk

**KIDS SUNDAE 8**  
chocolate and vanilla ice cream, sprinkles Oreos, M&M's, chocolate sauce, whipped cream

**DINNER MENU SERVED TUESDAY - SATURDAY, FROM 6 PM- 9 PM**

**STARTERS**

**WAGYU CHEESE STEAK DUMPLINGS 22**  
guacamole, cilantro aioli

**ARTISAN CHEESE PLATE 25/40\* V**  
3 or 5 of chef's daily selections, preserves, marcona almonds, filone

**CHARCUTERIE 35**  
country pâté, foie torchon, la quercia prosciutto, salumi, mustards, cornichon, filone

**SMALL PLATES**

**BURRATA 31**  
green garlic, almond, rhubarb, arugula

**KAMPACHI CRUDO 31**  
strawberry, celery, basil

**SAFFRON RISOTTO 35**  
braised wagyu, peas, morels, ramps

**OCTOPUS 31**  
yuca, black mint, peppers

**RABBIT TORTELLINI 29**  
black garlic, artichoke, fava, pecorino

**LARGE PLATES**

**EMMA FARMS WAGYU 65/120**  
4oz or 8oz wagyu, carrot, spring onion, shitake, miso

**ROSEN FARMS LAMB 65**  
artichoke, garbanzo, fava, chimichurri

**ROHAN DUCK 55**  
rhubarb, citrus, beet, fennel

**HALIBUT 62**  
baby gem, hazelnut, maitake, brown butter hollandaise

**BUCKWHEAT ROTOLI 35**  
asparagus, arugula, broccolini, chanterelle, pine nut

**SERVED DAILY, 6 PM - 9 PM**

**SIMPLY PREPARED**

with choice of 2 sides

**HERB ROASTED CHICKEN 27**

**SALMON FILET 38**

**EMMA FARMS WAGYU (4OZ OR 8OZ) 59/110**

**SIDES 9**

Potato Purée, Fries, Side Salad, Broccoli

**AFTER HOURS MENU SERVED DAILY, 10 PM - 7 AM**

**COMFORT**

**CHIPS & SALSA 12**  
tortillas, house-made salsa

**CLASSIC CAESAR SALAD 17**  
parmesan, anchovy, parker house croutons

**CHICKEN NOODLE SOUP 12**  
shells, pulled chicken, carrots, celery root

**WAGYU BOLOGNESE 23**  
shells, parmesan

**THE LITTLE NELL CLUB 18**  
turkey, ham, bacon, lettuce, tomato, chips

**SWEETS**

**THE LITTLE NELL SUNDAE 16**  
chocolate and vanilla ice cream, whipped cream, amarena cherries, candied cashews, salted caramel sauce

**FRESHLY BAKED COOKIE 9**

**FRESHLY BAKED BROWNIE 9**

**EARLY RISER**

Available at 5:30 am

**THE CONTINENTAL DIVIDE 27**  
freshly squeezed juice  
assorted house-made pastries  
butter + jam  
coffee, tea or hot chocolate

**FRESHLY BAKED PASTRY 6**  
butter croissant, homemade poptart, banana bread

**FRESHLY BAKED MUFFIN 6**

**CHEF'S PASTRY BASKET 17**  
three items of your choice from our bake shop

**CEREAL 6**  
Cheerios, Raisin Bran, Lucky Charms  
Rice Krispies, Fruit Loops, or Special K