



Room Service Breakfast 6:30 am - 10:00 am

continental breakfast choice of two baked goods: croissants, assorted muffins, toast or bagel City Bean custom roast coffee orange or grapefruit juice	\$10
west breakfast two eggs, served your style with apple-wood smoked bacon or sausage, skillet potatoes & choice of toast	\$12
omelet egg or egg whites: choice of 3 additions: piave vecchio, cheddar, swiss cheese, spinach, mushrooms, peppers, onions, tomatoes, sausage, bacon	\$12
crispy brioche french toast vanilla mascarpone	\$10
smoked salmon and bagel tomato, red onion, capers & cream cheese	\$12
cold breakfast cereal milk and bananas	\$6
steel-cut oatmeal brown sugar & raisins	\$8
toasted housemade nutty granola yogurt or milk	\$8
sides	
applewood - smoked bacon	\$4
pork sausage or chicken-apple sausage	\$4
skillet - browned potatoes	\$4
one egg or two eggs	\$2/4
yogurt plain, vanilla, strawberry	\$4
seasonal berries or fresh fruit	\$6
toast butter and preserves	\$3
bagel toasted with cream cheese	\$5
beverages	
orange juice, apple juice or grapefruit juice	\$4
Assorted black, green & herbal teas	\$5
english breakfast	
green tea tropical	
chamomile citrus	
organic earl grey	
herbal mint mélange	
City Bean custom roast coffee	
cappuccino, espresso, latté, hot chocolate	\$5
coffee (reg./decaf.)	\$4

**Room Service is closed for Lunch.
Please visit our Café or dial extension 1603**

Room Service Dinner
Sunday 6:00 pm - 10:00 pm
Monday- Thursday 6:00 pm – 11:00 pm
Friday-Saturday 6:00 pm – 12:00 am

Soup/Salad

grilled romaine wedge caesar anchovies . focaccia croutons . caesar dressing	\$10
farmers market green salad point reyes blue . candied pecans . shallot vinaigrette add grilled chicken breast	\$12 \$14
chefs daily soup	\$9

Sandwiches

soup & sandwich grilled cheese sandwich . tomato soup	\$12
grilled daily flat bread pizzetta	AQ
proscuitto caprese panini burrata . basil pesto . tomato . kennebec fries	\$14
niman ranch all natural burger romaine . grilled onion . tomato . kennebec fries	\$16

Main Course

pappardelle pasta with farm raised mushrooms rosemary . sage . thyme . piave vecchio	\$18
pan seared market salmon ask about our chefs seasonal garnishes	\$27
roasted free range jidori chicken ask about our chefs seasonal garnishes	\$23
grilled bone in New York ask about our chefs seasonal garnishes	\$34

Sides

sautéed baby spinach	\$7
grilled broccoli rabe	\$7
roasted fingerling potatoes	\$7

desserts

west desserts; ask your room service attendant for seasonal selections	AQ
gelato & sorbet; ask your room service attendant for selections	\$8
two warm cookies & a cold glass of milk	\$8
artisan cheese plate	\$12

\$2.50 delivery charge
 \$2.00 per place setting, for delivery without food and beverage order
 Prices are subject to 18% gratuity and 9.75% sales tax
Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs
 may increase the risk of food borne related illness.