



IN ROOM DINING MENU



11 AM–7 PM

FISH & CHIPS	BEER BATTERED FISH / TARTAR SAUCE / FRENCH FRIES / COLESLAW	17
BIG WIND BURGER		16
	BEEF, CHICKEN, OR VEGETARIAN PATTY. BRIOCHE BUN / TOMATO / CRISP LETTUCE / ONION / PICKLE ACCOMPANIED BY SWISS, CHEDDAR, OR BLEU CHEESE / PARMESAN FRIES	
CAESAR WRAP		12
	CRISP ROMAINE / GARLIC CROUTONS / SHAVED PARMESAN / CREAMY DRESSING / TORTILLA WRAP / PARMESAN FRIES <i>ADD CHICKEN OR SHRIMP FOR 7. ADD SMOKED SALMON FOR 8.</i>	
VEGETARIAN PULLED "PORK" SANDWICH		15
	PULLED JACKFRUIT / SWEET SMOKY BBQ SAUCE / COLESLAW / ON BRIOCHE BUN SERVED WITH PARMESAN FRIES	
SMOKED STEAK SANDWICH		17
	HOUSE SMOKED SLICED SIRLOIN OF BEEF / BRIOCHE BUN / HOUSE MADE CHIMICHURRI / LETTUCE / TOMATO / ONION / PARMESAN FRIES.	
MUFALETTA		16
	ITALIAN BREAD / OLIVE SALAD SPREAD / COLD CUTS / CHEESE / PARMESAN FRIES	
CLUB CROISSANT		16
	TURKEY BREAST / BACON / AVOCADO / TOMATO / ONION / SWISS CHEESE / MAYONNAISE / HOUSE BAKED CROISSANT / PARMESAN FRIES.	
SALMON MELT		
	OPEN FACE SANDWICH – SLICED TOMATO / CHEDDAR & MOZZARELLA / PARMESAN FRIES	16
CAESAR SALAD		10
	CRISP ROMAINE / GARLIC CROUTONS / SHAVED PARMESAN / ANCHOVIES / CREAMY DRESSING <i>ADD CHICKEN OR SHRIMP FOR 7. ADD SMOKED SALMON FOR 8.</i>	
MEDITERRANEAN SALAD		12
	FRESH MESCLUN GREENS / HOMEMADE POMEGRANATE DRESSING / CHERRY TOMATOES / CUCUMBERS / OLIVES / ARTICHOKE HEARTS / FETA CHEESE. <i>ADD CHICKEN OR SHRIMP FOR 7. ADD SMOKED SALMON FOR 8.</i>	
FRESH FRUIT MEDLEY	FRESH SEASONAL FRUIT / YOGURT DIP	10

DINNER

5P–7PM

WILD CAUGHT PACIFIC SALMON	PAN SEARED / LEMON DILL BUTTER / WINTER VEGETABLES	31
SEAFOOD PASTA	PAPPARDELLE NOODLES / HOUSE SMOKED SALMON / SHRIMP / MUSSELS / CLAMS PARMESAN CREAM / GARLIC BREAD	33
CHICKEN PASTA	FETTUCINE NOODLES / POMMERY MUSTARD-MUSHROOM CREAM SAUCE / SAUTEED CHICKEN / GARLIC BREAD	27
SPAGHETTI BOLOGNESE	RICH-MEATY TOMATO SAUCE / GARLIC BREAD	21
DRAPER VALLEY AIRLINE CHICKEN BREAST	PANCETTA BITS / PEARL ONIONS / MUSHROOMS / RED WINE SAUCE / WILD RICE PILAF / SEASONAL VEGETABLES	28
FILET MIGNON	WRAPPED WITH BACON / BORDELAISE SAUCE / POTATOES / SEASONAL VEGETABLES	45
NY STRIP STEAK	GORGONZOLA / HERB CRUMBS / POTATOES / FRESH GARDEN VEGETABLES	43
ROASTED LAMB CHOPS	ROSEMARY-BURGUNDY SAUCE / GARLIC MASHED POTATOES, / GARDEN VEGETABLES	37
BUTTERNUT THREE WAYS	GLUTEN FREE NOODLES / CREAMY BUTTERNUT SQUASH - GINGER SAUCE ARUGULA / ROASTED BUTTERNUT / FRENCH FRIED BUTTERNUT (GF/DF/V)	25
LAMB SHANK	BRAISED IN RED WINE & ROSEMARY / GARLIC MASHED POTATOES / VEGETABLES	36
ROASTED 1/2 DUCK	ORANGE – GINGER GLAZE / WILD RICE PILAF / FRESH GARDEN VEGETABLES	29

ASK US ABOUT WINE SPECIAL OF THE WEEK!

DESSERTS

TRIPLE CHOCOLATE CAKE 9 CARAMEL APPLE PIE 9 CHEESECAKE 9 GF CHOCOLATE CAKE 9

CONSUMPTION OF RAW MEAT, POULTRY, SHELLFISH AND EGGS MAY RESULT IN SERIOUS ILLNESS

\$3 SERVICE FEE & 22 SERVICE CHARGE WILL BE ADDED TO ALL ROOM SERVICE ORDERS