

IN ROOM DINING

BREAKFAST

Available everyday, 7:00 AM - 11:00 AM
Please touch 1414

WALDORF FAVORITES

Continental 24

choice between fresh squeezed orange or grapefruit juice, toast, english muffin or pastry and coffee, tea or hot chocolate service. All served with seasonal fruit preserves, whipped butter and honey

Smoked Salmon Plate 25

red onion, capers, hard boiled egg

Specialty House Made Breakfast Pastries 6/15

select one or three
croissant, chocolate croissant, almond croissant, english muffin, double chocolate muffin, seasonal muffin

BREAKFAST CEREALS

House Granola 10

whole, 2%, skim, soy, oat, or almond milk

Cereals 8

whole, 2%, skim, soy, oat, or almond milk

Greek Yogurt Parfait 15

house granola, local yogurt, seasonal fruit

Steal Cut Oatmeal 14

roasted banana, brown sugar

Add to Any Breakfast Cereal

sliced apples 3
sliced banana 3
fresh berries 4

FRUITS

Whole Fruit Basket 21

BREAKFAST ENTREES

Steak and eggs 32

NY strip, two eggs your choice, roasted tomato, breakfast potatoes

Waldorf Breakfast 26

two eggs any style, applewood smoked bacon, roasted tomato, breakfast potatoes, toast

Classic Croissant Benedict 23

country ham, hollandaise

Smoked Salmon Benedict 25

traditional smoked salmon, hollandaise

Florentine Benedict 23

sautéed baby spinach,, roasted tomato, hollandaise

Egg White Omelet 21

sautéed baby spinach, gruyere, roasted tomato, hollandaise

Waldorf Omelet 22

black forest ham, WI cheddar, mushrooms, onion

BREAKFAST ENTREES

Farmer's Market Inspired Quiche 18

hearth baked

Waldorf French Toast 19

raspberry preserves, vanilla sauce

Buttermilk Pancakes 18

whipped butter and maple syrup

Belgian Waffle 18

whipped butter and maple syrup

Breakfast Sides 7 each

applewood-smoked bacon
turkey bacon
breakfast sausage
roasted tomato
greek yogurt
breakfast potatoes

ALL DAY DINING

Available everyday 11:00 AM - 11:00 PM

SOUP & SALAD

Onion Soup 18

baguette crostini, cave-aged gruyère, chive

Organic Chicken Noodle Soup 17

hearty vegetables, penne pasta

Classic Caesar 18

parmesan, croutons, Caesar dressing

Butter Lettuce 16

shaved radish, green goddess dressing

Mixed Green Salad 16

cherry tomatoes, shaved radish, house vinaigrette

Salad Add-Ons

New York strip 21
chicken breast 10
Roasted Salmon 14

SMALL PLATES

Chef's Selection of Cheese and Charcuterie 29

Farmstead cheese, crostini

Baby Kale and Globe Artichoke Dip 19

house-made chips

House-made Hummus and Crudités 18

grilled bread

WOOD FIRED

Bacon Lardon Flatbread 23

goat cheese, arugula

Margherita Flatbread 20

tomato, mozzarella, basil

SANDWICHES

served with a choice of side salad or French fries

Grass-Fed Burger* 24

lettuce, tomato jam
choice of WI cheddar, American, gruyère cheese
add bacon-5 egg- 4 mushrooms- 4

Roasted Turkey Club 22

avocado, tomato, applewood bacon

Local Vegetable Baguette

hummus, pickled vegetables

*Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. All orders are subject to a 18% service charge, applicable taxes and a \$5.00 administrative charge that is kept by the Hotel to cover administrative and discretionary costs and is not a gratuity.

BEVERAGE

BEVERAGE & BEER

Please touch 1414

BEVERAGES

Juices 8

orange, apple, tomato, pineapple

Cold Press Juice 12

Beet Ginger, Kale Apple Wheat grass, Carrot Apple Lemon

Milk 5

whole, 2%, skim, chocolate, soy or almond milk

Fresh Brewed Coffee

small pot 10
large pot 15

Selection of Hot Teas 6

chamomile, peppermint, Earl Grey, English Breakfast, Green

WINE

CHAMPAGNE AND SPARKLING WINE

Dom Pérignon, Champagne, France 475
Krug Grand Cuvée Champagne, France 348
Ruinart Rosé Brut, Champagne, France 220
Ruinart Blanc de Blancs, Champagne, France 180, 37
Veuve Clicquot Yellow Label, Reims, France 135, 28
Moët & Chandon Imperial Brut,
Champagne, France 105, 22
Chandon, Sparkling Wine, Napa Valley
California 60, 13

ROSÉ, REISLING & PINOT GRIGIO

Terlato Family, Colli Orientali del Friuli
Pinot Grigio DOC, Italy 85, 18
M. Chapoutier Schieferkopf Riesling
Alsace, France 65, 14
Chateau d'Esclans Côte de Provence
Whispering Angel Rose, France 70, 15

Hot Chocolate 6

Soft Drinks 6

coke, diet coke, sprite, ginger ale, tonic water, club soda

Still Mineral Water 8

500ml

Sparkling Mineral Water 8

500ml

BEER

Blue Moon 8
Budweiser 8
Heineken 8
Samuel Adams, Boston 8
Miller Lite 8
Stella Artois 8
Corona 8
Dos Equis Lager 8
Guinness 8
Goose Island Matilda 8

SAUVIGNON BLANC

Cloudy Bay, Marlborough, New Zealand 110
Duckhorn, Napa Valley, CA 100
Langlois - Chateau Sancerre
Loire Valley, France 75, 16

CHARDONNAY

Patz & Hall, Sonoma Coast, CA 89
Cakebread Cellars, Napa Valley, CA 130
Sanford Estate
Sta. Rita Hills, CA 85, 18

CABERNET SAUVIGNON

Stag's Leap "Artemis", Napa Valley, CA 198
Conn Creek, Napa Valley, CA 115, 24
DAOU, Paso Robles, CA 70, 15

PINOT NOIR

Sanford Estate, Sta. Rita Hills, CA 95
Siduri, Santa Barbara, CA 85, 18
Ponzi Vineyards Tavola,
Willamette Valley, OR 75, 16

MALBEC & SANGIOVESE

Bodega Norton Reserva,
Mendoza, Argentina 65, 14
Argiano Sangiovese,
Rosso di Montalcino DOC, Italy 75, 16
M. Chapoutier Crozes, Heritage Syrah,
Rhône, France 80/17

IN ROOM DINING

DINNER

Available everyday, 5:30 PM - 11:00 PM
Please touch 1414

Steak Frites 49

NY strip steak, red wine jus, duck fat frites

Roasted Salmon 42

asparagus, quinoa

Wood Oven Roasted Chicken 36

potato puree, Brussels sprouts

Penne Pasta 28

Pomodoro sauce, roasted peppers, parmesan
add market vegetables 10
add chicken 15
add new york steak 21

SIDES

asparagus 12
Brussels sprouts 12
squash 12
potato purée 10
quinoa 10
duck fat fries 10

DESSERTS

Key Lime Cheesecake 16

meringue, passion fruit sauce

Chocolate Decadence Cake 16

chocolate mousse, raspberry sauce

Tiramisu 16

dark chocolate shaving

Isphan Grand Macaron 16

fresh raspberry, rose Lichi crémeux

House made Artisan Gelato & Sorbet 16

LATE NIGHT

Available everyday 11:00 PM - 5:30 AM

SOUP & SALAD

Organic Chicken Noodle Soup 16

hearty vegetables, penne pasta

Classic Caesar 18

parmesan, croutons, Caesar dressing

Butter Lettuce 16

shaved radish, green goddess dressing

Add-Ons

New York strip 21
chicken breast 15
market vegetables 10

SNACKS

Chef's Selection of Cheese and Charcuterie 29

Farmstead cheese, crostini

House-made Hummus and Crudités 18

grilled bread

Chicken Tenders 21

butter milk ranch or barbeque dipping sauce, French fries

FLATBREADS & PASTA

Margherita Flatbread 20

tomato, mozzarella, basil

Penne Pasta 22

Pomodoro sauce, roasted peppers, parmesan
add market vegetables 10
add chicken 15
add new york steak 21

SANDWICHES

served with a choice of side salad or French fries

Grass-Fed Burger* 24

lettuce, tomato jam
choice of WI cheddar, American, gruyère cheese
add bacon-5 egg- 4 mushrooms- 4

Roasted Turkey Club 21

avocado, tomato, applewood bacon

Local Vegetable Baguette 18

hummus, pickled vegetables

DESSERTS

House made Artisan Gelato & Sorbet 16

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IN ROOM DINING

CHILDRENS BREAKFAST

Available everyday, 6:00 AM - 11:00 AM
Please touch 1414

Seasonal Mixed Berries 10

Greek Yogurt 7

Steal Cut Oatmeal 9

banana chips, maple syrup

Cereals 6

whole, 2%, skim, soy, oat, or almond milk

Add to Any Breakfast Cereal

sliced apples 3

sliced banana 3

fresh berries 4

One Egg Any Style 14

egg prepared to order, breakfast potatoes, choice of applewood bacon or pork sausage

Waldorf French Toast 11

maple syrup, choice of applewood bacon or pork sausage

Kids Buttermilk Pancakes 10

maple syrup, powdered sugar

CHILDRENS LUNCH, DINNER & DESSERTS

Available everyday 11:00 AM - 11:00 PM

LUNCH & DINNER

Cheeseburger 12

cheddar, lettuce, and tomato on the side

Chicken Tenders 12

butter milk ranch or barbeque dipping sauce served with French fries or sliced fruit

Mozzarella flatbread 12

marinara sauce
add pepperoni 2

Grilled Cheese 12

choice of white, wheat or gluten free bread

Peanut Butter and Jelly 12

choice of white, wheat or gluten free bread

Penne Pasta 12

butter, cheese, or tomato sauce

DESSERT

House made Artisan Gelato & Sorbet 12

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