

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

One 6

Three 15

choice of

croissant, chocolate croissant, almond

croissant, english muffin, double chocolate

muffin, seasonal muffin

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

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/ea.

applewood-smoked bacon, turkey bacon,

breakfast sausage, roasted tomato, greek

yogurt, breakfast potatoes

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

brown sugar, raisins

Add to Any Breakfast Cereal

sliced apples 3

sliced banana 3

fresh berries 4

*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.

ALL DAY DINING

Available everyday 11:00 AM - 9:00 PM

SOUP & SALAD

Onion Soup baguette crostini, cave-aged gruyère, chive	18
Organic Chicken Noodle Soup hearty vegetables, penne pasta	17
Classic Caesar parmesan, croutons, Caesar dressing	18
Butter Lettuce shaved radish, green goddess dressing	
Mixed Green Salad cherry tomatoes, shaved radish, house vinaigrette	16
salad add-ons	
new york strip	21
chicken breast	10
market fish	14

SMALL PLATES

Chef's Selection of Cheese and Charcuterie Farmstead cheese, crostini	29
Baby Kale and Globe Artichoke Dip house-made chips	19
House-made Hummus and Crudités grilled bread	18
SANDWICHES served with a choice of side salad or French fries	
Grass-Fed Burger lettuce, tomato jam choice of WI cheddar, American, gruyère cheese add bacon 5, egg 4, mushrooms 4	24
Roasted Turkey Club avocado, tomato, applewood bacon	22
Local Vegetable Baguette hummus, pickled vegetables	18

BEVERAGES

Juices orange, apple, tomato, pineapple	8
Cold Press Juice beet ginger, kale apple wheatgrass, carrot apple lemon	12
Milk whole, 2%, skim, chocolate, soy or almond milk	5
Fresh Brewed Coffee small pot 10 large pot 15	
Selection of Hot Teas chamomile, peppermint, earl grey, english breakfast, green	6
Hot Chocolate	6
Soft Drinks coke, diet coke, sprite, ginger ale, tonic water, club soda	6
Still Mineral Water 500ml	8
Sparkling Mineral Water 500ml	8

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DINNER

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ENTRES

Steak Frites	49
NY strip steak, red wine jus, duck fat frites	
Market Fish	42
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
potato purée	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 crèmeux	
House made Artisan Gelato & Sorbet	16

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CHILDREN

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BREAKFAST

Available everyday, 6:00 AM - 11:00 AM

Seasonal Mixed Berries	10
Greek Yogurt	7
Steal Cut Oatmeal banana chips, maple syrup	9
Cereals 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	

LUNCH & DINNER

Available everyday 11:00 AM - 11:00 PM

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	
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	

DESSERTS

House made Artisan Gelato & Sorbet	12
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WINE & BEER

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CHAMPAGNE & 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

SAUVIGNON BLANC

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

CHARDONNAY

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

CABERNET SAUVIGNON

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

PINOT NOIR

Sanford Estate, Sta. Rita Hills, California	95
Siduri, Santa Barbara, California	85, 18
Ponzi Vineyards Tavola, Willamette Valley, Oregon	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

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

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