



## In-Room Dining

### BREAKFAST MENU

Monday thru Sunday 6:00 a.m. to 11:00 a.m.

<b>The Continental</b>	\$9.95
With your choice of two of the following: bagel, scone, Danish, muffin or toasted hearth style bread with your choice of cream cheese or fruit preserves. Served with your choice of one beverage: orange or grapefruit juice, fresh brewed coffee (regular or decaf) or hot tea	
<b>Fruit Plate</b>	\$10.95
Fresh seasonal fruits, grapes and berries served with low-fat yogurt or cottage cheese	
<b>The Healthy Start</b>	\$10.95
Hot oatmeal or healthy granola served with fresh fruit, choice of one breakfast pastries and a glass of juice	
<b>The All American</b>	\$12.95
Two farm fresh eggs any style with choice of country sausage, apple wood smoked bacon or Virginia ham, and Crowne breakfast potatoes with your choice of toast with sweet cream butter and preserves	
<b>The Breakfast Sandwich</b>	\$11.95
A toasted French croissant or fresh baked bagel with scrambled eggs, sharp cheddar cheese and bacon or sausage, served with Crowne breakfast potatoes	
<b>Belgian Waffles</b>	\$7.95
Belgian waffles served with sweet cream butter, warm pure maple syrup, seasonal berries and powdered sugar	
<b>Original Buttermilk Pancakes</b>	\$6.95
Made with farm fresh buttermilk for authentic taste Add your choice of fresh bananas, strawberries or blueberries for an additional	
	\$2.95



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### Breakfast A la Carte Items

Oatmeal with Raisins and Brown Sugar served with 2% or Skim Milk	\$4.95
Assorted Cereals served with 2% or Skim Milk	\$4.50
Seasonal Berries Cup	\$3.95
Assorted Yogurts	\$3.50
Country Sausage, Applewood Smoked Bacon or Virginia Ham	\$4.50
Two Farm Fresh Eggs	\$5.95
Seasoned Breakfast Potatoes	\$2.95 each
Assorted Breakfast Pastries	\$2.95 each
Toasted Assorted Breads	\$1.95 each
Orange Juice, Apple Juice, Cranberry Juice, V8 or Pineapple Juice	\$3.75
Coffee Regular or Decaf, Assorted Herbal Teas	Small Pot \$5.00 Large Pot \$8.00
Hot Chocolate, Soft Drinks, Fresh Brewed Iced Tea or Milk	\$2.95
Bottled or Sparkling Water	\$3.00



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Monday thru Sunday, 11:00 a.m. to 11:00 p.m.

### Appetizers

<b>Delicious Nachos</b>	\$8.95
Served with refried beans, jalapeños, sour cream, guacamole, salsa crude, with your choice of cheese topping	
Add grilled chicken or beef for an additional	\$2.00
<b>Quesadilla</b>	\$8.95
Giant flour tortilla with chili-cumin fresh grilled vegetables, jack and cheddar cheese. Served with sour cream, guacamole and pico de gallo	
Add grilled chicken or beef for an additional	\$2.00
<b>Jumbo, Spicy Chicken Wings</b>	\$9.95
Tossed in a spicy pepper sauce. Served with crispy celery sticks and a creamy bleu cheese dressing	
<b>Chef Kim's Chicken Noodle Soup or Soup of the Day</b>	Cup \$3.95 Bowl \$4.95
Served with crackers	
*Ask your server about the current specialty soup*	
<b>Garden Greens</b>	\$3.95
With tomatoes, cucumber, julienne carrots with your choice of dressing	
<b>Classic Caesar Salad</b>	\$8.95
Served with Reggiano Parmesan and croutons	
<b>Classic Caesar Salad</b>	\$10.95
With a warm marinated grilled chicken breast	
<b>California Cobb Salad</b>	\$10.95
Diced chicken breast, bacon, crumbled bleu cheese, hard boiled egg, tomato & avocado with your choice of dressing	



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### Entrées

<b>Grilled Angus Burger</b>	\$10.95
With lettuce, tomato, onion and choice of cheese served on a toasted Kaiser roll with golden French Fries	
<b>The California Club</b>	\$10.95
Sandwich of smoked turkey, apple wood bacon, lettuce, tomato, Havarti cheese on toasted sourdough bun with golden French fries	
<b>Steak Sandwich</b>	\$11.95
Smothered with grilled onions, lettuce, tomato and provolone cheese on a French roll, served with golden French Fries	
<b>Dos Tacos</b>	\$10.95
Flour or corn tortillas filled with grilled blackened Mahi Mahi, grilled marinated steak or chicken, shaved lettuce, salsa crude and choice of cheese. Served with Mexican rice and beans	
<b>Burrito Grande</b>	\$10.95
Giant flour tortilla with Mexican rice, beans, salsa crude, cheese and choice of grilled marinated chicken, steak or fresh vegetables topped with a ranchero sauce and sour cream	
<b>Spaghetti and Meatballs</b>	\$12.95
Housemade Sauce and Meatballs	
<b>Teriyaki Grilled Salmon</b>	\$18.95
Steamed Jasmin Rice and Mixed Vegetables	
<b>New York Steak</b>	\$20.95
Grilled to perfection, served with Yukon Gold mashed potatoes and fresh seasonal vegetable	



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### Desserts

New York Cheesecake	\$6.95
Dark Chocolate Velvet Cake	\$6.95
California Fruit Tart	\$5.95
Crème Brûlée	\$6.25
2 Fresh Baked Cookies or 1 Large Brownie With Milk	\$5.95
Dryer's Ice Cream: Choice of Vanilla, Chocolate or Strawberry	\$4.50

### Cantina Menu

Our Delicious House Margaritas, Blended or on the Rocks	\$7.50
Our Fruity Margaritas, Strawberry, Mango, Peach, Raspberry, Wild Berry & Banana	\$8.00
Piña Coladas	\$8.00
Assorted Daiquiris	\$8.00
Long Island Iced Teas	\$9.00

### Domestic Beers

Budweiser, Budweiser Select, Bud Light, Coors, Coors Light, Michelob, Michelob Ultra, Miller Genuine Draft, Miller Lite & O'Doul's	\$5.00
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### Imported Beers

Amstel Light, Bass, Becks, Blue Moon, Bohemia, Corona, Dos XX, Fat Tire, Foster's, Guinness, Heineken, Modelo Especial, Modelo Negro, Newcastle, Pacifico, Samuel Adams, Sierra Nevada, Stella, Tecate & Victoria	\$6.00
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### Wine Selections

Stone Cellars by Beringer Vineyards Wine by the glass	\$7.00
Stone Cellars by Beringer Vineyards Wine by the bottle	
Cabernet Sauvignon, Chardonnay & Merlot	\$28.00
Beringer Vineyards White Zinfandel by the glass	\$7.00
Trinitas, Sauvignon Blanc, Napa Valley, by the glass	\$8.00
Trinitas, Chardonnay, Carneros, by the glass	\$10.00
Carmel Road, Pinot Noir, Monterey, by the glass	\$8.50

### Champagne Selections



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J. Roget Brut, California, by the Bottle	\$28.00
Domaine Chandon, California, Split 187ml	\$9.00
Domaine Chandon, California, by the bottle	\$36.00
Piper-Heidsieck, France, by the bottle	\$60.00
<b>Non-Alcoholic Beverages</b>	
Orange Juice, Apple Juice, Cranberry Juice, V8 or Pineapple Juice	\$3.75
Coffee Regular or Decaf, Assorted Herbal Teas	Small Pot \$5.00 Large Pot \$8.00
Hot Chocolate, Soft Drinks, Fresh Brewed Iced Tea or Milk	\$2.95
Bottled or Sparkling Water	\$3.00