KID'S

BREAKFAST

SERVED FROM 6:00AM UNTIL 10:00AM

BUTTERMILK PANCAKES 7
SINGLE EGG 7
any style, bacon or sausage, toast
FRUIT and YOGURT 7
FRENCH TOAST 7
fresh strawberries, maple syrup

LUNCH/DINNER

SERVED FROM 11:00AM UNTIL 10:00PM

MAC 'N CHEESE 9 CHICKEN FINGERS 12 fries, ranch dressing GRILLED CHEESE 8 cheddar, sourdough KID FISH 13 steamed asparagus, fries PB&J 8 whole banana

BEVERAGES

POT OF COFFEE small 6 / large 9 SPECIALTY COFFEE single shot 5 / double shot 7 JUICE 6 apple, orange, cranberry, carrot, grapefruit MILK OR CHOCOLATE MILK 5 SOFT DRINKS 5

ORGANIC JUICES AND SMOOTHIES

SERVED FROM 6:00AM UNTIL 11:00AM

REJUICE 100% ORGANIC-COLD PRESSED JUICE

M20 Watermelon, lime, mint 9

O1 Orange, carrot 9

G1 Kale, apple, lemon, ginger, celery 9

A1 Raw almond, coconut, honey cinnamon, vanilla 10

DAILY SPECIAL

Ask your server for what else is fresh pressed today

SMOOTHIES

STRAWBERRY + BANANA 9

TROPICAL 9 pineapple, mango, coconut milk, yogurt

BREAKFAST

SERVED FROM 6:00AM UNTIL 10:00AM Signature Breakfast Items

IRISH STEEL OATMEAL 12 bananas, brown sugar, dried fruit HOUSE MADE GRANOLA 12 dried fruit and nuts, milk or yogurt MEDITERRANEAN BREAKFAST 16 seasonal fruit, banana-nut bread greek yogurt, honey GREEK YOGURT PARFAIT 13 fig jam, crispy phyllo QUINOA + EGGS 18 spinach, roasted squash, chili-orange sauce HOUSE SMOKED SALMON PLATE 19 traditional garnishes, bagel EGGS 16 scrambled egg and whole wheat tortilla wraps your choice of: bacon, cheddar, crispy potatoes ham, mushrooms, gruyere pesto, prosciutto, pecorino avocado, tomato, queso fresco, cilantro, jalapeños EGG WHITE WRAPS + 2 TRADITIONAL EGGS BENEDICT 19 make it a florentine, add spinach + 2 STEAK + EGGS 29 grilled flatiron steak, two eggs, tuscan potatoes CLASSIC FRENCH OMELET 17 your choice of three fillings: cheddar, gruyere, goat cheese, mushrooms, bacon, ham, sausage spinach, roasted peppers, tomatoes, onions additional items +1 each

SPECIALITIES

SHAKSHUKA 17

two eggs simmered in a spiced tomato and roasted pepper sauce, feta, pita

EGG IN A BASKET 18

house made breakfast sausage, french toast, two fried eggs, maple syrup

two fried eggs, maple syrup

BUTTERMILK AND BROWN BUTTER PANCAKES 16

strawberries and bananas

HOUSE MADE PASTRAMI AND EGGS 18

crispy fingerling potatoes

roasted spring vegetables, romesco sauce

CORN-BUTTERMILK WAFFLE 16

blueberry syrup

BRIOCHE FRENCH TOAST 16

dulce de leche and bananas

BUTTERMILK BISCUITS AND CHORIZO GRAVY 16

tuscan kale and poached eggs

BREAKFAST BURGER 18

fried egg, tuscan potatoes

HOUSE SMOKED SALMON OMELET 20

fines herbs, crème fraiche

add petrossian caviar +22

Choice of sides to complement your breakfast 6 Applewood smoked bacon, honey baked ham housemade breakfast sausage, chicken apple sausage, tuscan potatoes, cottage cheese seasonal sliced fruit

ALL DAY DINING

SERVED FROM 11AM UNTIL 11PM

VICEROY BREAKFAST 18 two eggs, tuscan-style potatoes smoked bacon or sausage, toast SOUP OF THE DAY 9 MARKET CHOPPED CHICKEN SALAD 18 oven roasted + raw market vegetables shallot vinaigrette CAESAR SALAD 13 garlic dressing, croutons add chicken 5 salmon 6 shrimp 7 FARMER'S MARKET GREENS 12 citrus, tarragon + shallot vinaigrette **BURRATA** 15 roasted market broccoli, cippolini onions sweet peppers, almonds STEAK SALAD grilled flatiron steak, arugula, crispy onions

SANDWICHES

served with fries, fruit or house made chips

blue cheese, mustard vinaigrette

ULTIMATE BURGER 19
bbq sauce, fried onion, pickles
cole slaw, our bacon
HERB ROASTED CHICKEN CLUB 18
bacon, avocado, romaine lettuce, tomato
GRILLED HAM AND CHEESE 15
sourdough, honey ham, cheddar
CLASSIC TUNA MELT 13
grilled whole wheat, tuna salad, melted cheddar
OUR PASTRAMI ON RYE 18
cole slaw, swiss cheese, thousand island dressing
dill pickle

ENTRÉES

POTATO GNOCCHI 22
chanterelle mushrooms, asparagus, sherry cream
ORECCHIETTE 21
basil pesto, roasted tomatoes and artichokes
speck, pecorino
SEARED DIVER SCALLOPS 26
dungeness crab risotto, sugar snap peas
shiso vinaigrette
BROILED MISO-GLAZED SALMON 24
brown rice, asparagus + maitake mushroom salad
ginger vinaigrette
ROASTED HALF CHICKEN 23
yukon gold potatoes, tuscan kale
pancetta, cremini mushrooms
STEAKS

8 oz tenderloin 42 8 oz flatiron steak 24 10 oz NY steak 36

served with seasonal vegetables and potatoes housemade steak sauce

POTTED SWEETS 9

NY style cheesecake, Triple chocolate cake Strawberry shortcake, Carrot cake

LA CREAMERY PINTS 13

Salted caramel, Banana chocolate chunk Tennessee whiskey, Cookies and cream Coffee, Honeycomb

NOSH

SUNDAY TO THURSDAY FROM 11AM UNTIL MIDNIGHT FRIDAY AND SATURDAYS FROM 11AM UNTIL 2AM

OUESADILLA 12 melted pepper jack, sour cream, guacamole, salsa add chicken 5 steak 6 shrimp 7 **NACHOS** melted cheese, jalapeños, black beans tomatoes, cilantro shrimp 7 add chicken 5 steak 6 CHICKEN WINGS BBQ, buffalo or Korean chili style CAESAR SALAD 12 garlic dressing, croutons add chicken 5 salmon 6 shrimp 7 **ULTIMATE BURGER 19** bbq sauce, fried onion, pickles, coleslaw, our bacon

FROM THE BAR

SPARKLING

glass/bottle

PIPER SONOMA, blanc de blancs, sonoma 15/75 GRAHAM BECK, brut rose, south africa 16/80 VEUVE CLICQUOT, yellow label, reims, france 24/125

WHITE

2011 BORGO CONVENTI, pinot grigio, veneto 12/48 2011 ST SUPERY, sauvignon blanc, napa 13/52 2010 ANGELINE, chardonnay, santa rosa, california 14/56 2010 ROTH SONOMA, chardonnay, california 16/64

RED

2011 HAHN, pinot noir, Monterey, california 14/56 2007 BIN 36, merlot, central coast 13/52 2010 STAG'S LEAP "hawk crest", cabernet, napa 14/52 2008 HESS "allomi", cabernet sauvignon, rutherford 16/64

BEER

BUD LIGHT, AMSTEL LIGHT, SINGHA CORONA, ST PAULI GIRL non alc 7

STELLA ARTOIS, STONE IPA, FAT TIRE GUINNESS, ALLAGASH WHITE 9

TO GO BREAKFAST

From 6:00AM until 9:00AM

Greek Yogurt Parfait 13
House Smoked Salmon Plate 19
House Made Pastrami and Eggs 18
Buttermilk Biscuits and Chorizo Gravy 16
Scrambled Egg and Whole Wheat Tortilla Wraps 16
your choice of:
bacon, cheddar, crispy potatoes
ham, mushrooms, gruyere
pesto, prosciutto, pecorino
avocado, tomato, queso fresco, cilantro, jalapeños
Egg white wraps + 2

FEATURED CHAMPAGNE

VEUVE CLICQUOT, yellow label, reims, france 125

Add ½ dozen chocolate strawberries 12 or any signature dessert 8

20% service charge and \$5.00 delivery charge will be added to each Room Service order. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.