

BREAKFAST MENU

Available Every Day | 7:00am - 11:00pm

GRANOLA PARFAIT (V)	\$11
Low Fat Yogurt, Stone Fruit, Brries	
FRUIT & BERRIES (G, N)	\$12
Seasonal Berries, Melon, Pineapple	
LOX & BAGEL	\$14
Chive Cream Cheese, Tomato, Onion, Capers	
CEREAL (V)	\$5
TWO EGGS* (G)	\$13
Choice of Bacon, Sausage or Ham	
THE AVANI* (G, V)	\$13
Egg White Frittata, Spinach, Mushroom, Onion, Tomato, Bell Pepper, Avocado	
SPANISH OMELET* (G)	\$15
Chorizo, Avocado, Chihuahua Cheese, Pico de Gallo	
DENVER OMELET* (G)	\$15
Ham, Onion, Bell Pepper, Cheddar	
BELGIAN WAFFLE (V)	\$13
Seasonal Berries, Whipped Cream	
FRENCH TOAST (V)	\$15
Challah Bread, Apple and Blueberry Compote	
EGGS BENEDICT* (G)	\$15
English Muffin, Hollandaise, Canadian Bacon (Substitute Lox) \$19	
BISCUITS & GRAVY*	\$14
Two Eggs, Hash Browns Potatoes	

LUNCH MENU

Available Every Day 11:00am - 5:00pm

SHRIMP COCKTAIL* (G)	1/2 DOZEN \$14	DOZEN \$25
Fresh Lemon, Cocktail Sauce, Horseradish Cream		
CHOPPED CAESAR*	\$12	
Pickled Red Onion, Egg, Romaine, Parmesan, Tomato, Croutons		
240 SALAD (V, G)	\$14	
"Tribe Country Farm" Red Oak & Butter Lettuce, Goat Cheese, Shaved Root Vegetables, Blood Orange Vinaigrette		
AVANI CLUB*	\$16	
Turkey, Avocado, Bacon, Lettuce, Tomato, Brioche Bun, Kettle Chips		
FARMERS MARKET BURGER*	\$24	
USDA Prime 8oz Patty, Brioche Bun, Cherry Bomb Pepper Jelly, Fried Egg, American Cheese, Honey Cured Bacon, Lettuce, Parmesan Garlic Fries		

DINNER MENU

Sunday - Thursday | 5:00pm - 9:30pm

Friday - Saturday | 5:00pm - 10:00pm

CAULIFLOWER POPCORN (V, G)	\$15
Roasted Fresh Cauliflower, Parmesan, Sweet & Spicy Ailoi	
SHRIMP COCKTAIL (G)	1/2 DOZEN \$14 DOZEN \$25
Fresh Lemon, Cocktail Sauce, Horseradish Cream	
CHOPPED CAESAR*	\$14
Pickled Red Onion, Egg, Romaine, Parmesan, Tomato, Croutons	
240 SALAD (V, G)	\$14
"Tribe Country Farm" Red Oak & Butter Lettuce, Goat Cheese, Shaved Root Vegetables, Blood Orange Vinaigrette	
FAROE ISLAND SALMON* (G)	\$35
Sweet Sake & Mirin Glaze, Celery Root Mash, Roasted Asparagus, Caviar	
PAPPARDELLE BOLOGNESE*	\$32
Short Rib, Rosemary Pesto, Ricotta	
BEEF SHORT RIBS*	\$35
Mashed Yukon Potatoes, Baby Spinach, Pickled Red Onion	
SHRIMP & BUCATINI CARBONARA*	\$30
Bucatini Pasta, Honey Cured Bacon, Parmesan, Peppercorn	
FILET MIGNON* (G)	8oz. \$50
"River Valley Ranch" Mushrooms, Black Truffle Butter, Cabernet Demi-Glace, Mashed Yukon Potatoes	
CHICKEN & POMEGRANATE GNOCCHI*	\$27
All-Natural Free Range Chicken Breast, Fresh Pomegranate, Basil, Alfredo	
FARMERS MARKET BURGER*	\$24
USDA Prime 8oz Patty, Brioche Bun, Cherry Bomb Pepper Jelly, Fried Egg, American Cheese, Honey Cured Bacon, Lettuce, Parmesan Garlic Fries	

SIDES

GRILLED ASPARAGUS	\$7
YUKON POTATO PUREE	\$7
"RIVER VALLEY RANCH" SAUTEED MUSHROOMS	\$7
PARMESAN GARLIC FRIES	\$7
CARAMELIZED CARROTS	\$7

DESSERTS

CRÈME BRULEE CROSTATA	\$11
CHOCOLATE & BERRIES	\$14
KEYLIME CHEESECAKE	\$11

TO ORDER, DIAL EXTENSION 4040

A 21% Service Charge and all applicable taxes will be added to room service orders. Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness.

BEVERAGE OPTIONS

Available Every Day | 7:00am - 10:00pm

CHAMPAGNE & SPARKLING WINE

KORBEL BRUT		36
RIONDO PROSECCO	10	40
VEUVE CLICQUOT YELLOW LABEL		110

WHITE WINES

	Glass	Bottle
RUFFINO MOSCATO D'ASTI	10	38
MASO CANALI PINOT GRIGIO	13	50
NOBILO SAUVIGNON BLANC	11	42
BACCHUS CHARDONNAY	10	38
DAOU CHARDONNAY	12	46
ORIN SWIFT MANNEQUIN CHARDONNAY		65

RED WINES

	Glass	Bottle
DECOY MERLOT BY DUCKHORN	10	38
BACCHUS CABERNET SAUVIGNON	10	38
BACCHUS PINOT NOIR	10	38
JUSTIN CABERNET SAUVIGNON	17	61
STAGS LEAP ARTEMIS		105
ORIN SWIFT SLANDER PINOT NOIR		85
THE PESSIMIST RED BLEND		50

BEER/SPIKED SELTZER/CIDER

MILLER LITE / BUDWEISER	\$4.75
CORONA / SPOTTED COW	\$5.50
STELLA ARTOIS	\$6
HIGH NOON SELTZERS	\$7

NON-ALCOHOLIC BEVERAGES

COFFEE / TEA / MILK / LEMONADE	\$3
BOTTLED WATER	\$3
PEPSI / DIET PEPSI / SIERRA MIST / DIET SIERRA MIST	\$3
MOUNTAIN DEW / ROOTBEER / GINGER ALE	\$3
ASSORTED JUICE	\$4
SAN PELLEGRINO	\$4

*Room Service has Full Bar access to other liquor drinks.