



All Day ~ 11:00am-11:00pm

<i>Mauí Onion Soup</i>	8.5
Light and flavorful onion soup with a Fontina cheese baguette	
<i>Soup of the Day</i>	7
<i>House Spring Salad</i>	7.5
<i>Fried Calamari</i>	12.5
Fried golden, tossed with banana pepper and Fresno Jalapeño pepper	
<i>Chicken Wings</i>	10.5
Juicy chicken wings tossed in buffalo hot sauce	
<i>Chicken Quesadilla</i>	12.5
Grilled chicken breast with red and green bell peppers, onions and shredded cheese in a spinach flour tortilla, sour cream, salsa and guacamole	

<i>Greek Salad</i>	13.5		
Hearts of romaine, kalamata olives, pepperoncini peppers, Bermuda onions, cherry tomatoes, feta cheese and Greek dressing			
<i>Classic Caesar Salad</i>	13.5		
Homemade croutons and Caesar dressing, fresh parmesan cheese			
<i>Spinach salad</i>	12.5		
Baby spinach, poached pear, candied walnuts, crumbled blue cheese tossed in Raspberry vinaigrette and crumbled bacon			
<i>Add your choice of grilled additional toppings to these salads for</i>			
<i>Grilled chicken</i>	5	<i>blackened salmon</i>	7
<i>Gyro meat</i>	6	<i>grilled shrimp each</i>	2

ROOM SERVICE

<i>California Cobb Salad</i>	17
Mixed greens tossed with diced chicken, bacon, hard boiled eggs, avocado, tomatoes, and blue cheese with choice of dressing	

<i>Oriental Chicken Salad</i>	17.5
Mixed greens with shredded carrots, Napa cabbage, green onions, cilantro, roasted peanuts, mandarin sections and diced chicken breast tossed with a sesame dressing	



(Sandwiches includes choice of: French fries or Fresh Fruit)

California Chicken sandwich 14.5

Grilled chicken breast topped with artichoke and spinach mousse covered with Monterey jack cheese served on a sourdough kaiser roll

Chicken Caribbean Wrap 14.5

Grilled spicy chicken breast, smoked gouda cheese, tomato, micro greens and mango vinaigrette in a spinach tortilla

Gyro Sandwich 13.5

Slices of beef and lamb with tomatoes, parsley onions and tzatziki sauce on a lightly grilled pita bread

Charbroiled Angus Beef Burger 14.5

Freshly ground Angus beef, lettuce, tomato, red onion and pickle on a sourdough or whole wheat toasted Kaiser roll with choice of two toppings

Choice of toppings: 1.50

American ~ cheddar ~ jack ~ pepperjack ~ blue cheese ~ bacon ~ sautéed onions ~ sautéed mushrooms ~ avocado

Pan roasted Pacific Salmon 20.5

Pacific salmon filet served over risotto, wilted spinach in a sun dried tomato and basil pesto broth

Penne con Pollo 19.5

Marinated grilled chicken with fresh spinach, sun dried tomatoes, and artichoke hearts Tossed in a roasted garlic cream sauce

Pasta di Mare Pomodoro 23.5

Salmon, shrimp, clams and a sprinkling of parmesan cheese in a pomodoro sauce

HEART HEALTHY

Tropical Blackened Salmon Salad 21.5

Romaine lettuce with mango vinaigrette topped with fresh blackened salmon and mango, corn and black bean salsa

Wild Mushroom Ravioli Pomodoro 18.5

Large ravioli stuffed with wild mushrooms on julienne vegetables

Pan Seared Ahi 20.5

Soy and ginger pan seared Ahi tuna on a spinach and edamame stew with steamed baby bok choy.

Risotto Vegetarian Paella 17.5

Saffron Risotto with artichoke hearts, squash, carrots, green peas, soy beans and tofu.

ROOM SERVICE

All Prices are Subject to 9.25% sales Tax and 18% Service Charge.

There is a minimum order of \$5.00 required and a \$3.00 Delivery Charge.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

11/2/2011/300



Lunch ~ 11:00am-3:00pm

<i>Seared Mahi Mahi Provençal</i>	20.5
Garlic mashed potatoes, broccolini and a provençal roasted tomato relish	
<i>Roquefort Filet</i>	28.5
Two petite 4oz center cut tenderloin of beef, with burgundy sauce, garlic mashed potatoes, seasonal vegetables topped with Roquefort.	
<i>Cajun Jambalaya</i>	18.5
Cajun Rice, Chicken breast strips, Shrimp and Andouille spicy Sausage.	
<i>Spicy Mahi-Mahi Balsamic Salad</i>	20.5
Grilled spicy Mahi-Mahi atop Micro greens, julienne vegetables and balsamic vinaigrette	

Dinner ~ 5:00pm-11:00pm

<i>Capellini a la Traditional</i>	16.5
<i>With Prawns</i>	24.5
Angel hair tossed with fresh spinach, tomatoes, basil, capers, garlic and shallots in a white wine butter sauce	
<i>Filet Mignon</i>	29.5
Tenderloin of Angus beef filet, garlic mashed potatoes, seasonal vegetables with a béarnaise sauce	
<i>Angus 12 oz New York Strip</i>	29.5
Roasted fingerling potatoes, asparagus, onion strings in a roasted shallot demi-glaze	
<i>Petite Filet & Garlic Shrimp</i>	29.5
Angus tenderloin of beef, shallot wine reduction, shrimp scampi, garlic mashed potatoes and seasonal vegetables. Mashed potato, asparagus and poached pear with mint jelly and Tawny Port reduction	
<i>Roasted Prime Rib of Beef (available after 5:30PM)</i>	29
Roasted to perfection Angus prime rib of beef au jus.	

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