IN-ROOM DINING MENU

*Written information regarding the safety of these items is available upon request

For your convenience, 18% gratuity and \$7.50 operation charge has been added to your check

BRUNCH

MORNING CLASSIC

AMERICAN BREAKFAST*

Organic eggs any style | breakfast potatoes | heirloom tomatoes toast | choice of breakfast meat

EGGS BENEDICT*

Two poached eggs* | english muffin | canadian bacon | hollandaise | Add: fried chicken | porchetta

EGG WHITE FRITTATA

Wild mushroom | pesto | mozzarella | breakfast potatoes | heirloom tomatoes | toast

STEAK AND EGGS*

Two eggs | petite filet | hollandaise sauce| breakfast potatoes | heirloom tomatoes | toast

BREAKFAST BURRITO

Bacon | sausage | scrambled egg | pepper jack | potato | black bean | salsa verde | sour cream

BREAKFAST SANDWICH

Croissant | bacon | cheddar | fried egg

LIGHTER FARE

BAGEL AND SMOKED SALMON*

Tomato | red onion | capers | cream cheese

CONTINENTAL

Homemade vanilla yogurt | seasonal fruit & berries | fresh baked pastries | juice | coffee or tea

SEASONAL FRUIT PLATTER

 $Melon \mid tropical \ fruit \mid berries$

HAND PICKED BERRIES

Small | Large

AVOCADO TOAST

Multi-grain bread | tomato jamradish | arugula Add: one organic egg

STEEL CUT OATMEAL

Dried tropical fruit | brown sugar Add: blueberries | banana

GRIDDLE

VANILLA PANCAKES
Choice of blueberry or chocolate chip

VEGAN VANILLA PANCAKES
Mixed berries

CHICKEN AND WAFFLES Fried chicken | bacon waffle

STUFFED FRENCH TOAST
Whipped vanilla ricotta | berry compote

BOWLS

ACAI BOWL

Honeycomb | matcha powder | granola | banana | berries | coconut flakes

TUNA POKE

Furikake rice | scallion | tamago | avocado | pickled ginger | ponzu

SALADS

Add: chicken | shrimp | salmon

CAESAR

Romaine | parmesan | rustic crouton | Caesar dressing

BABY GEM SALAD

Shaved vegetables | almond | citrus vinaigrette

WALDORF SALAD

Bibb lettuce | apple | walnuts | celery | grapes

SANDWICHES

Served with choice of fries or side salad

VEGETARIAN PANINI

Hummus | heirloom tomato | grilled squash | mozzarella

SOUTHERN FRIED CHICKEN

Bibb lettuce | tomato | onion | pickle | ranch aioli

GRILLED CHICKEN WRAP

Pesto aioli | sundried tomato | arugula | parmesan

WA BURGER*

Bibb lettuce | tomato | cheddar | onion jam

Add: bacon | avocado | organic egg

SIDES

Toast

Avocado

Breakfast potatoes

Organic egg

Pork sausage

Applewood bacon

Chicken sausage

House-made yogurt

French fries

Side salad

PASTRIES

Chef's pastry basket

Chocolate chip cookie

DINNER

APPETIZERS

SKULL ISLAND SHRIMP COCKTAIL*
Ginger cocktail sauce | shiso aioli

QUESADILLA

Corn tortilla | Oaxaca cheese | hatch chili | salsa roja

CHICKEN TENDERS

Fries | ranch

CHICKEN WINGS

Choice of barbeque or buffalo | carrot | celery | ranch

SOUP AND SALAD

CAESAR

Romaine | parmesan | rustic crouton | caesar dressing Add: chicken | shrimp | salmon

ZEN WEDGE

Rogue smokey blue cheese | nueseke bacon | tomato | wonton | wasabi ranch | Add: chicken | shrimp | salmon

BABY GEM SALAD

Shared vegetables | almond | citrus vinaigrette

Add: chicken | shrimp | salmon

MISO SOUP

Tofu | shimeji mushrooms | daikon | scallion

CHICKEN NOODLE SOUP

SANDWICHES

Served with fries or side salad

SOUTHERN FRIED CHICKEN

Bibb lettuce | tomato | onion | pickle | ranch aioli

WA BURGER*

Bibb lettuce | tomato | cheddar | onion jam

Add: bacon | avocado

GRILLED CHICKEN WRAP

Pesto aioli | sundried tomato | arugula | parmesan

ULTIMATE GRILLED CHEESE

Tillamook cheddar | brioche

MAINS & MORE

JIDORI BREAST OF CHICKEN Oshitashi spinach | bourbon teriyaki

TUNA POKE
Furikake rice | scallion | tamago | avocado | pickled ginger | ponzu

SPAGHETTI AND MEATBALLS

HOKKAIDO SCALLOPS Nueske bacon | snap peas | wasabi buerre blanc

ICELANDIC KING SALMON Shishito pepper | spring onion | brown butter ponzu

PIZZAS

PEPPERONI OVERLOAD

MARGHERITA

STEAKS

Served with Zen steak sauce

8OZ FILET MIGNON* Creekstone farms black angus

12OZ NEW YORK STRIP* Imperial American wagyu

14OZ RIBEYE*
Imperial American wagyu

ENHANCEMENTS

SKULL ISLAND SHRIMP

UMAMIBUTTER

ROGUE SMOKEY BLUE CHEESE

SIDES

MAITAKE MUSHROOMS Teriyaki

BROCCOLINI Garlic kosho

ROASTED ASPARAGUS Yuzu vinaigrette

POTATO PUREE Scallions

FRENCH FRIES

DESSERT

VANILLA MASCARPONE CHEESECAKE Homemade graham cracker | fresh berries

LEMON – KALAMANSI TART Toasted meringue | coconut-passion sorbet

MILK CHOCOLATE NAPOLEON Hazelnut cremeux | crispy feuilletine

WARM APPLE TART TATIN
Sable breton | cinnamon stick ice cream

COCONUT TAPIOCA PUDDING Coconut milk | pineapple mango compote

SORBET Coconut-passion | strawberry | mango

GELATO Vanilla | chocolate | cinnamon stick

CHOCOLATE CHIP COOKIE

BEVERAGES Available all day

Coffee 'Marseille' dark roast: regular or decaffeinated Small pot (2 cups) | Large pot (4 cups)

Illy Cappuccino | Latte | Mocha

Illy single espresso

Illy double espresso

Decadent hot chocolate

Selection of premium teas from Tea Leaves

Orange or grapefruit juice

Cranberry or apple juice

Coke | Diet Coke | Sprite

San Benedetto | Italian Sparking or Still Water $500ml \mid 750ml$

SNACKS Available all day

Gala or Green apple

Banana

Freshly Baked Chocolate Chip Cookie

BBQ smokehouse chips

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