



Appetizers

CHARCUTERIE BOARD — 32

Local & international cheeses, salami, prosciutto, capicola, assorted crackers & breads, dried figs, grapes, assorted nuts, & fig spread

BLUE CHEESE BEEF SKEWERS* — 22

Pepper-crusted, grape tomatoes, arugula salad, roasted garlic dressing

CRAB CAKE — 24

Lemon aioli, jicama, mango & arugula slaw, avocado, cilantro-ginger vinaigrette

SRIRACHA TUNA TARTARE* — 22

Sriracha mayo, avocado, quail egg yolk, grilled bread

STUFFED MUSHROOMS — 15

Spinach, artichokes, roasted red peppers, tofu, marinara sauce

HUMMUS — 15

Roasted eggplant, red onion, Kalamata olives, baby arugula, smoked paprika, EVOO, grilled pita bread

CHEF'S SHRIMP COCKTAIL — 22

Spicy tomato sauce, cucumber, Pico de Gallo, avocado, lemon, assorted crackers

HONEY CHIPOTLE CHICKEN WINGS — SIX FOR 12 — TWELVE FOR 22

Signature honey chipotle, carrots & celery sticks. Choice of ranch or blue cheese

Soups & Salads

ONION SOUP — 10

Brandy-enhanced caramelized onions, gruyère, provolone, Parmesan

BOOKBINDER SOUP — 10

Seafood bisque, red snapper, dry sherry wine

SOUP OF THE DAY — 8

Made fresh daily

CLASSIC CAESAR SALAD — 15

Romaine heart lettuce, Parmesan, bruschetta crostini, white anchovies, Caesar dressing

BEET & SPINACH SALAD — 15

Candied pecans, feta cheese, beet vinaigrette

WATERMELON SALAD — 14

Cucumber, red onion, crumbled burrata, baby arugula, balsamic glaze

BRUSSELS SPROUT SALAD — 15

Baby arugula, granny smith apple, dried cranberries, roasted cashews, shaved Parmesan, honey Dijon vinaigrette

Enhancements

Beef* +15

Chicken +10

Shrimp +12

Salmon* +12



Classic Entrées

MESQUITE FRENCH CHICKEN BREAST — 28

Maple rosemary spinach, garlic & gruyère mashed Yukon potatoes, orange jus, balsamic drizzle

CEDAR PLANK BOURBON SALMON* — 38

Mushroom & tomato risotto, grilled asparagus, bourbon glaze, jalapeño pineapple relish

SHRIMP SCAMPI — 38

Garlic white wine butter, linguine pasta, asparagus, grape tomatoes, Parmesan

CITRUS-CRUSTED CHILEAN SEA BASS — 54

Chinese black rice, stir-fried mixed vegetables, sweet soy maple glaze

VEGETABLE PENNE ALLA VODKA — 28

Zucchini, yellow squash, broccoli, asparagus, burrata cheese, vodka sauce

On the Grill *Hand-Cut Steaks*

CHAR-GRILLED FILET MIGNON* — 58

8oz., grilled asparagus, gruyère mashed potatoes, herb compound butter

STEAK & FRITES* — 48

14oz., herb garlic compound butter, grilled asparagus, crispy fries

RIB EYE STEAK* — 52

14oz., crème peppercorn sauce, loaded baked potato, steamed broccoli

GOURMET WAGYU BURGER* — 30

Boston Bibb lettuce, tomato, pickle, white cheddar, grilled onion, truffle aioli, brioche bun
Choice of: French fries, sweet potato fries, side salad, or fruit

Dessert

CRÈME BRÛLÉE* — 10

Rich custard, crisp caramelized crust

APPLE CRUMBLE — 14

Served à la mode with salted caramel

MASCARPONE CHEESECAKE — 12

Served with berry compote

CHOCOLATE LAVA CAKE — 13

Warm lava cake à la mode with berry sauce

ICE CREAM & SORBET — 9

Two scoops of vanilla ice cream or raspberry, passion fruit, or lemon sorbet (dairy-free)

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some items can be made gluten free. Please ask your server for more details. If you have any concerns regarding food allergies, please alert the in-room dining agent prior to your order. All in-room dining orders are subject to taxes, and a service charge of 20%. The service charge includes gratuity. Must be 21 years of age with proper identification to order alcoholic beverages.*