

Room Service Menu

Hours: 5pm to 10 pm

Small Bites to Share

Charcuterie & Cheese Board \$18.95

Chef selection of local artisan Salumi, Cheese & accompaniments

Buffalo Wings \$10.95

Crispy chicken wings tossed in Buffalo sauce with blue cheese dipping sauce, celery, carrots and house made pub chips.

Quesadilla \$10.90

A blend of cheeses grilled in a flour tortilla. Served with salsa, Guacamole and sour cream.

With grilled chicken \$16.50

Chicken Strips \$9.95

Tender chicken breast, battered and fried to a golden brown. Served with house made pub chips and choice of dipping sauce.

Pub Chips OR Fries \$5.95

House made potato chips or crispy French fries, lightly seasoned and served with choice of two dipping sauces:

Additional Sauces \$.50

Choice of Dipping Sauces:

House-made Ketchup
Mayonnaise
Spicy Chipotle Aioli

Blue Cheese Dressing
Sweet Thai Chili
Basil Pesto Aioli

BBQ Sauce
Roasted Garlic Aioli
Ranch Dressing

Soup

Soup of the Day \$7.95

From the Garden

Caesar Salad \$9.95

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing

with grilled chicken \$14.95 with Salmon \$17.95

Mixed Green Salad \$8.95

Organic baby greens with sliced cucumber, cherry tomatoes and croutons with the dressing of your choice (Ranch, blue cheese, Balsamic, Italian or thousand island).

Saigon Chicken Salad \$16.50

Chicken breast, shredded cabbage, mango, papaya, orange, cilantro, mint with an Asian vinaigrette

Pizza

12" thin crust pie

Build your Own Pie \$12.95

Start with tomato sauce and mozzarella and add your favorite toppings for \$1.00 each

Extra Mozzarella
Pepperoni
Sausage

Tomato
Jalapeños
Mushroom

Red Onion
Bell Pepper
Black Olive

*Warning: Consuming raw and undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

*All orders are subject to a 18% service charge, applicable California sales tax and a 2.95 delivery fee.

Burgers & a Wrap

Substitute veggie patty any burger at no additional charge.

Gluten-Free bun- add \$1

Cheddar, Swiss, Jack or Blue Cheese – add \$1.25

All items come with choice of fries, house-made potato chips or side salad

Classic Burger \$13.95

8 oz. Char-broiled Angus, seasoned and served with lettuce, tomato, red onion, pickle & green chili
Additional toppings \$1.25 each (cheese, bacon, avocado, sautéed mushroom)

R-O-H BLT Club Wrap \$14.95

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheese wrapped in a spinach tortilla.

Entrées

Add a cup of the soup of the day or a mixed green salad to any entrée for \$3

Steak Frites \$31.95

10oz char-broiled New York steak with cabernet butter, Shoestring potatoes and seasonal vegetables

Pan Seared Salmon \$24.95

Salmon filet served with tomato salsa, roasted potatoes & seasonal vegetables

Desserts

Caramel Crunch Skillet Cookie \$7.99

Buttery cookie dough, white chocolate, pretzel bites, sea salt and HEATH® toffee pieces topped with vanilla Häagen Dazs® ice cream and caramel sauce

Lemon Bar \$7.99

Tangy lemon curd on sweet pastry topped with fresh seasonal berries

Its-It Ice Cream Sandwich \$4.99

Vanilla, chocolate or Cappuccino ice cream sandwiched between oatmeal cookies and dipped in chocolate

Ice Cream \$4.99

3 Scoops of your choice: vanilla, chocolate or strawberry

Non-Alcoholic Beverages

Water Bottle \$4.25

Sparkling water Crystal Geyser \$3.95

Pellegrino \$3.95

Coca-Cola \$3.95

Sprite \$3.95

Fanta \$3.95

Dr. Pepper \$3.95

Root Beer \$3.95

Club Soda 3.95

Ginger Ale 3.95

Lemonade \$ 4.25

Iced Tea \$4.25

Orange Juice \$4.50

Apple Juice \$4.50

Cranberry Juice \$4.50

Pineapple Juice \$4.50

Tomato Juice \$4.50

Hot Chocolate \$4.25

Milk \$4.25

Red Bull \$4.95

Pot of Coffee (*Decaf or Regular*) \$ 9.50

Pot of Tea \$ 9.50

(*Choice of: English breakfast, Green, Apple cinnamon, Lemon & Chamomile*)

Beer Selection

*Ask for our draft beer selections.

Domestic Beer \$6

Budweiser
 Bud Light
 Coors Light
 Miller Lite
 Michelob Ultra
 St. Pauli N.A Non- Alcoholic Beer

Imported Beer \$6.50

Corona
 Corona-Light
 Dos Equis
 Modelo
 Stella Artois
 Heineken

Amstel Light
 Blue Moon
 Lagunitas IPA
 Angry Orchard
 Sam Adams Lager
 Sam Adams Seasonal

Wine Selection

Sparkling

	Glass	Bottle
La Marca, Italy, DOC Prosecco	\$ 9	\$ 36.
Kenwood Yulupa, Brut, California	\$ 9	\$ 36.
Mumm Napa, California, Brut Rosé		\$ 47.
Moet & Chandon Imperial NV, Brut Champagne		\$ 89.

White Wine

Beringer, California, White Zinfandel	\$8	\$ 30.
50 Degrees, Germany, Riesling		\$ 32.
Esk Valley, Marlborough, N.Z., Sauvignon Blanc		\$ 42.
Canyon Road, California, Chardonnay	\$8	\$ 30.
Raymond 'R', Collection, California, Chardonnay		\$ 34.
Rodney Strong, Charlotte's Home, Sonoma, Sauvignon Blanc		\$ 37.
Ferrari-Carano, Sonoma, Fume Blanc, Sauvignon Blanc		\$ 41.
Rodney Strong, Chalk Hill, Sonoma, Chardonnay		\$ 51.
Wente, Morning Fog, Livermore Valley Chardonnay		\$ 41.
Stellina di note, Italy, Pinot Grigio		\$ 46.
Landmark Vineyards, Sonoma, Chardonnay		\$ 82.
K-J Vitner's, California, Chardonnay		\$ 38.

Red Wine

Canyon Road, California, Cabernet Sauvignon	\$8	\$ 30.
Rodney Strong, Russian River Valley, Pinot Noir		\$ 56.
Meiomi, California, Pinot Noir		\$ 42.
A by Acacia, Carneros, Pinot Noir		\$ 49.
Ch. St. Jean, California, Merlot		\$ 36.
St. Francis, Sonoma, Merlot		\$ 42.
Justin, Paso Robles, Cabernet Sauvignon		\$ 59.
Clois Du Bois, California, Cabernet Sauvignon		\$ 52.

K-J, Vintner's Reserve, Sonoma, Cabernet Sauvignon	\$ 42.
Gascon, Argentina, Malbec	\$ 39.
Edmeades, Mendocino, Zinfandel	\$ 44.
Ravenswood, Lodi, Zinfandel	\$ 37.