IN-ROOM DINING MENU

AVAILABLE AT THE AMERICAN CLUB AND CARRIAGE HOUSE
WELLNESS
House-Made Toasted Nut Granola 12
assorted berries, dried fruit, yogurt

Fresh Fruit & Berries 12

Steel Cut Oats 14
mixed berry compote, toasted almonds, sweet cream

Quinoa “Power Breakfast” 17
two poached farm eggs, quinoa, shallot, seasonal vegetables, tomato, turmeric, spinach salad

SMOOTHIES
Cranberry Chai 9
nutmeg, cream

Blueberry Boost 9
almond milk, banana, protein powder

Raspberry Muffin 9
oats, walnuts, cinnamon, whole milk, fresh raspberries

Blackberry Vanilla 7
almond milk, spinach

HOUSE-MADE JUICES
Morning Sunrise 6
beet, carrot, strawberry, orange

Mixed Berry 6

Citrus Ginger 6
honey, turmeric

Green Machine 7
spinach, parsley, kale, cucumber, apple, broccoli, celery, honeydew

All food and beverage prices are exclusive of tax. A $5 delivery charge (per order), plus, a 20.5% service fee will be added to your check; no additional gratuity is expected.
House-made Granola 14
fresh berries, yogurt

Smoothie & Muffin 14
strawberry-banana smoothie, hardboiled egg, chef’s choice of muffin, vanilla yogurt

Menu items below include fruit, chips and a cookie.

Turkey Sandwich 15
lettuce, tomato, onion, Swiss cheese, basil aioli on whole wheat,

Chicken Sandwich 18
bacon, tomato, onion, basil mayonnaise, freshly baked Kaiser roll

Bibb Lettuce & Blue Salad 10
roasted Delicata squash, walnuts, buttermilk blue cheese, bacon lardons, buttermilk dressing, mint

Roasted Mushroom Wrap 14
quinoa, roasted peppers, avocado, goat cheese, spinach
Add Grilled or Crispy Chicken 12

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## LUNCH AND DINNER
**SERVED 11AM TO 10PM**

### SOUP
- **Puree of Sweet Corn** *gf, nf, veg*  
  chanterelle mushrooms, black truffle, memo chives  
  12

### ENTRÉE SALADS
- **Arugula Salad**  
  parmesan cheese, toasted baguette garlic croutons,  
  buttermilk herb dressing  
  10

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Bibb Lettuce &amp; Blue Salad</strong> <em>gf</em></td>
<td>10</td>
</tr>
<tr>
<td>roasted Delicata squash, walnuts, buttermilk blue cheese, bacon lardons, buttermilk dressing, mint</td>
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<th>Item</th>
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<tbody>
<tr>
<td><strong>Baby Greens &amp; Herbs Salad</strong> <em>gf, df, nf, veg</em></td>
<td>9</td>
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<tr>
<td>parsley, chive, basil, mint, tarragon, dill, Prosecco vinaigrette</td>
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<tr>
<td><strong>Side Salad</strong></td>
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<tr>
<td>mixed greens, tomato, carrot, cucumber, house vinaigrette</td>
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<tr>
<td><strong>Add to any Salad</strong></td>
<td></td>
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<tr>
<td>Grilled or Crispy Chicken</td>
<td>12</td>
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<tr>
<td>Seared Salmon</td>
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*gf-gluten friendly  veg-vegetarian  df-dairy free  nf-nut free*

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<th>Item</th>
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<tbody>
<tr>
<td><strong>Mac n Cheese</strong></td>
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<tr>
<td>fresh pasta noodles, Cheddar cream sauce</td>
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<tbody>
<tr>
<td><strong>Pasta Marinara</strong></td>
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<tr>
<td>fresh pasta, tomato sauce, parmesan</td>
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<tbody>
<tr>
<td><strong>Chicken Fingers</strong></td>
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<td>ranch dressing, fresh fruit or French fries</td>
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<tbody>
<tr>
<td><strong>Classic Grilled Cheese</strong></td>
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<td>fresh fruit or French fries</td>
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<tbody>
<tr>
<td><strong>Roast Chicken Breast</strong></td>
<td>18</td>
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<tr>
<td>carrots and potatoes</td>
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There is a risk of foodborne illness when eating foods of animal origin raw or undercooked.

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DESSERTS
SERVED 11AM TO 10PM

House-Made Ice Cream 10
Choice of:
Caramel Stampede - vanilla ice cream, caramel swirl, candied pecans, crispy Caramelia pearls
Chocolate, Cinnamon, Raspberry Sorbet, or Vanilla

Warm Apple-Bourbon-Anise Tart veg 6
candied almond streusel, ginger, vanilla whipped cream

Chocolate-Hazelnut Mousse veg 6
brûléed meringue, warm dried cherry and spiced burgundy compote, pretzel crumble

Cranberry and Pistachio Chiffon Cake veg 6
pistachio butter, Riesling-apricot sauce, honey-balsamic glace

Mocha Entremet veg, nf 8
dark chocolate encased mocha mousse, malted chocolate ganache, passion fruit gel

LUNCH AND DINNER
SERVED 11AM TO 10PM

SANDWICHES AND WRAPS
Sandwiches include; side salad with house vinaigrette, fresh fruit, or fingerling potatoes with lemon aioli

Turkey BLT 15
roast turkey, bacon, lettuce, tomato, onion, Swiss cheese, smashed avocado, basil aioli, house-made sourdough bread

Roast Beef & Cheddar 16
caramelized onion jam, horseradish cream, freshly baked Kaiser roll

Crispy Fried Sweet & Sour Chicken Wrap 15
arugula, shredded carrots, spicy chili aioli

Roasted Mushroom Wrap 14
quinoa, roasted peppers, avocado, goat cheese, baby greens
Add Grilled or Crispy Chicken 12

Grilled Angus Steak Burger 17
8 oz. grilled ground steak patty, sautéed red onions, roasted wild mushrooms, aged Wisconsin Cheddar, handcrafted Kaiser roll

Chicken Bahn Mi Sliders 14
3 mini sautéed chicken patties, Vietnamese pickled carrot and cucumber, ginger-soy mayonnaise, handcrafted slider buns

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STARTERS

Roasted Tri-Color Baby Carrots veg 12
arugula, hazelnuts, horseradish ricotta, dill, caraway croutons, cider reduction

Yellowfin Tuna Carpaccio gf, df 17
juniper-chili crust, shaved fennel, red currants, pine nuts, pickled habanero aioli, basil

Rabbit Terrine df 15
baby beets, frisée, pumpkin seeds, vanilla vinaigrette, rhubarb agro-dolce, mustard seed oil

ENTRÉES

Risotto gf, veg 29
fresh black Périgord winter truffle, celery root, roasted hazelnuts, Parmigiana-Reggiano, alpine butter, celery leaf, sage

Plymouth Springs Rainbow Trout nf 30
grilled trout, roast cauliflower, apricot, Cerignola olive, Fresno chili, garlic, anchovy, lime, pumpernickel, chive, cauliflower puree

Alaskan Halibut 46
almond-crusted halibut, kohlrabi, local apple, fennel, radish, lemon, mint, onion soubise, Balsamico di Modena

Pan-Roasted Maple Chicken 30
butternut squash puree, Tuscan kale, fregola Sarda, red pearl onions, golden raisins, pumpkin seeds, fried capers, sage, roast chicken jus

Pan-Seared Beef Tenderloin gf, df 52
Szechuan peppercorn, roasted parsnip, baby carrot and salsify, pink peppercorns, coriander, rice wine-ginger gastrique, mint, five-spice Pinot demi-glace

Mushroom-Crusted Lamb Loin gf, nf 48
celery root puree, balsamic braised Treviso, saffron poached pears, anise hyssop, black trumpet mushrooms, huckleberries, juniper lamb jus

SIDES

Roasted Fingerling Potatoes gf, df, nf 6
roasted garlic, lemon, parsley

Sautéed Wild Mushrooms gf, df, nf 8
shallots, garlic, thyme

Roasted Cauliflower gf, df, nf 6
toasted cumin, lime, mustard oil

Sautéed Kale gf, df, nf 6
garlic, chili flake, lemon

Cider-Glazed Baby Carrots gf, nf 6
dill, caraway, horseradish

OVERNIGHT BOXED MEALS

Served with a 16 oz Bottled Water, Chips and a Cookie

Turkey Sandwich 15
lettuce, tomato, onion, Swiss cheese, basil aioli on whole wheat,

Roasted Mushroom Wrap 14
quinoa, roasted peppers, avocado, goat cheese, baby greens

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