

## IN-ROOM DINING

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## MONTAGE COFFEE & TEA

Available 24 hours. To place an order touch "In-Room Dining".

### ☿ FRESHLY ROASTED COFFEE ☿

*by Lamill Coffee Roaster in Los Angeles, California*

***French Press*** **\$14.00**

#### ***Brewed Coffee***

small pot **\$8.00**

large pot **\$14.00**

#### ***Espresso, Cappuccino, Café Latte, Espresso Macchiato, Café Mocha***

single shot **\$7.00**

double shot **\$9.00**

### ☿ TEAS BY LAMILL ☿

all teas are \$10

#### ***Gas Pedal***

English Breakfast

#### ***Commune-A-Tea***

Earl Grey

#### ***Gossip***

Gunpowder Green with Peppermint

#### ***Up All Night***

Chamomile with Hibiscus & Orange Peel

#### ***Holiday in a Cup***

Herbal with Elderberries & Rosehips

#### ***No Snacking***

Decaffeinated Black with Mango

*California State Sales Tax, an 18% service charge and a \$6.00 delivery charge will be applied to all In-Room Dining orders.*

## BREAKFAST

Available 6:00 a.m. to 11:00 a.m. To place an order, touch “In-Room Dining”.

### ☞ BEVERAGES ☞

<i>Health Smoothies</i>	<i>\$14.00</i>
açaí and mixed berry	
carrot and banana	
strawberry, mango and ginger	
<i>Hot Chocolate with Whipped Cream</i>	<i>\$10.00</i>
<i>Whole, 2% or Skim Milk</i>	<i>\$7.00</i>
<i>Squeezed Orange or Grapefruit Juice</i>	<i>\$12.00</i>
<i>Pineapple, Apple, Cranberry, Tomato or Carrot Juice</i>	<i>\$12.00</i>
<i>Hand-Pressed Fruit or Vegetable Juices</i>	<i>\$12.00</i>

### ☞ LOCAL FRUIT ☞

<i>Organic Ruby Red Grapefruit</i>	<i>\$12.00</i>
<i>Sampling of Local Melons and Seasonal Berries</i>	<i>\$18.00</i>
<i>Tropical Fruit</i>	<i>\$18.00</i>
<i>Seasonal Berries</i>	<i>\$18.00</i>

¶ TEMPTATION ¶

<i>Applewood-Smoked Slab Bacon</i>	<b>\$8.00</b>
<i>Smoked Ham</i>	<b>\$8.00</b>
<i>Sliced Tomato</i>	<b>\$8.00</b>
<i>Sliced Avocado</i>	<b>\$8.00</b>
<i>Plain Yogurt</i>	<b>\$8.00</b>
<i>Low-Fat Fruit Yogurt</i>	<b>\$8.00</b>
<i>Pork Sausage Links</i>	<b>\$8.00</b>
<i>Hash Brown Potatoes</i>	<b>\$8.00</b>
<i>Roasted Breakfast Potatoes</i>	<b>\$8.00</b>
<i>Turkey Bacon</i>	<b>\$8.00</b>
<i>Turkey Sausage</i>	<b>\$8.00</b>
<i>Cowgirl Creamery Cottage Cheese</i>	<b>\$8.00</b>
<i>Baked Muffin</i> lemon poppy, banana-nut or blueberry-streusel	<b>\$7.00</b>
<i>Bagel, English Muffin or Toast</i>	<b>\$7.00</b>

¶ MORNING SWEETS ¶

<i>Basket of Pastries (Choice of 3)</i> butter croissant, chocolate croissant, fruit croissant sticky bun, pain au raisin, muffins	<b>\$16.00</b>
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¶ CRACKED EGGS AND SPECIALTIES ¶

<i>Two Eggs Your Way</i> sausage or applewood-smoked bacon with hash browns or roasted breakfast potatoes, toast and preserves with grilled NY steak	<b>\$18.00</b>  <b>\$30.00</b>
<i>Huevos Rancheros and Housemade Tortillas</i> fried eggs, black beans and cotija cheese, tomato salsa	<b>\$20.00</b>
<i>House-Smoked Salmon</i> toasted bagel and whipped plain cream cheese	<b>\$21.00</b>
<i>Organic Three-Egg Omelet</i> choice of: ham, bacon, tomatoes, onions, bell peppers, jalapeños cheddar cheese, swiss cheese, gouda cheese, guacamole or salsa	<b>\$23.00</b>
<i>Traditional Eggs Benedict</i> two poached eggs with toasted english muffin, hollandaise sauce	<b>\$21.00</b>
<i>Corned Beef Hash</i> potatoes, red onion and tomato, hollandaise sauce	<b>\$25.00</b>

¶ OFF THE GRIDDLE ¶

*French Toast* **\$18.00**  
stewed strawberries and salted butter

*Brux Buttermilk Pancakes* **\$18.00**  
add: bananas, blueberries or chocolate chips

*Belgian Waffle* **\$17.00**  
lemon-blueberry and whipped cream

*“SLT” Croissant* **\$21.00**  
scrambled eggs, gruyère cheese, avocado, tomato  
with house-smoked salmon

¶ HEALTHY SELECTIONS ¶

*Egg White Frittata* **\$23.00**  
grilled vegetables, spinach and feta cheese, salsa fresca

*Cholesterol Free Egg Omelet* **\$23.00**  
vine-ripened tomatoes and fresh basil, tomato mint coulis

*Swiss Bircher Müesli* **\$12.00**

*Assorted Cold Cereals* **\$10.00**

*Cream of Wheat* **\$10.00**

*Yogurt & Berry Parfait with Granola* **\$16.00**

*Irish Steel-Cut Organic Housemade Oatmeal* **\$12.00**

*Housemade Granola with Berries* **\$14.00**

*California State Sales Tax, an 18% service charge and a \$6.00 delivery charge will be applied to all In-Room Dining orders.*

## CHILDREN'S MENU

Organic = *Better For You* Sustainable = *Better For The Earth*  
Offering the developing palate a fun, fresh look at food.

### { BREAKFAST }

<i>Silver Dollar Pancakes with Bacon</i>	\$8.00
<i>Sour Cherry Waffles, Vermont Syrup</i>	\$8.00
<i>Organic Egg and Potatoes, Choice of Meat</i>	\$8.00
<i>Breakfast Burrito with Egg, Cheddar Cheese and Hash Browns</i>	\$8.00
<i>Oatmeal with Dried Blueberries and Organic Milk</i>	\$8.00
<i>Choice of Assorted Cereals or Yogurts</i>	\$8.00

### { LUNCH }

<i>Smoked Turkey and Cheese Sandwich Carrot and Cucumber Salad</i>	\$9.00
<i>Peanut Butter and Jelly Sandwich, Potato Chips</i>	\$9.00
<i>Grilled Cheese, Skinny Fries</i>	\$9.00
<i>Hot Dog, Skinny Fries</i>	\$9.00

### { DINNER }

<i>Housemade Cheese Ravioli Brown Butter and Shaved Parmesan</i>	\$12.00
<i>Pan-Seared Halibut and Chips Pickles and Tartar Sauce</i>	\$12.00
<i>Mini Cheeseburger Sliders, Caesar Salad</i>	\$12.00
<i>Crispy Chicken Tenders, Skinny Fries and Ranch Dressing</i>	\$12.00
<i>Macaroni and Cheese, Special-K Crust</i>	\$12.00
<i>Spaghetti, brown butter or tomato sauce</i>	\$12.00
<i>Pepperoni and Mozzarella Pizza</i>	\$12.00

¶ SUBSTITUTES ¶

*Fresh Fruit*

*Skinny Fries*

*Cottage Cheese*

*Caesar Salad*

*Carrot and Celery Sticks*

*Dried Cherries and Raisins*

*Housemade Potato Chips*

*Applesauce*

*Crackers*

¶ DESSERTS ¶

*Brownies*

*Rice Krispy Treats*

*Ice Cream*

*All children's cuisine is served with a choice of organic milk or juice. Lunch and dinner are served with a side or substitute and dessert.*

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## ALL DAY MENU

Available from 11:00 a.m. to 11:00 p.m.

### 🍴 STARTERS 🍴

<i>Housemade Tortilla Chips</i> fresh guacamole	<b>\$20.00</b>
<i>Jumbo Shrimp Cocktail</i> spicy cocktail and lemon horseradish cream	<b>\$25.00</b>
<i>Pepper Crusted Ahi Tuna</i> crispy vegetable salad, soy-ginger sauce	<b>\$26.00</b>
<i>Buffalo Chicken Wings</i> celery and carrots, blue cheese dressing	<b>\$16.00</b>
<i>Thai Chicken or Beef Satay</i> coconut peanut sauce	<b>\$17.00</b>
<i>Potato Skins</i> melted cheddar cheese, bacon, green onions and sour cream	<b>\$14.00</b>
<i>Quesadilla</i> cheese, salsa, guacamole and sour cream	<b>\$12.00</b>
with grilled chicken	<b>\$18.00</b>
with grilled shrimp	<b>\$22.00</b>
with grilled steak	<b>\$22.00</b>
<i>Crispy Calamari</i> citrus aioli and marinara	<b>\$16.00</b>

### 🍴 SALADS 🍴

<i>Mixed Field Greens</i>	<b>\$10.00</b>
<i>Caesar</i> with grilled chicken	<b>\$20.00</b> <b>\$24.00</b>
with poached prawns	<b>\$28.00</b>
<i>Caprese</i> heirloom tomatoes, fresh mozzarella, basil, balsamic reduction and extra virgin olive oil	<b>\$22.00</b>
<i>Greek</i> roma tomatoes, cucumber, feta cheese, kalamata olives and red onions, lemon pepper vinaigrette	<b>\$17.00</b>
<i>Asian Chicken</i> crispy vegetables and noodles, soy-ginger vinaigrette	<b>\$19.00</b>
<i>Iceberg Wedge</i> shaved onion and chopped bacon, blue cheese vinaigrette	<b>\$18.00</b>

*Kobe Beef Steak* \$28.00  
spicy vinaigrette

*Cobb* \$22.00  
organic chicken and blue cheese

¶ SOUPS AND CHILI ¶

*Organic Corn Chowder* \$17.00

*Angus Beef Chili* \$18.00  
housemade cornbread

*Soup of the Day* \$16.00

¶ SANDWICHES ¶

All sandwiches served with a choice of fresh fruit, tossed green salad or French fries.

*Chicken Breast on Ciabatta* \$25.00  
heirloom tomato and gouda cheese, guacamole

*All-Natural Beef Hamburger* \$22.00  
heirloom tomatoes and aged cheddar

*Turkey Club on Whole Wheat* \$18.00  
lettuce, tomato and bacon, mayo

*Philly Cheese Steak* \$18.00  
roasted red peppers and melted gruyère

*Grilled Pastrami and Housemade Coleslaw  
on Sweet Squaw Bread* \$18.00  
avocado and pickles, grain mustard

*Turkey Burger* \$18.00  
cabbage salad, cranberry mayo

¶ ENTREES ¶

*Angel Hair Pasta* \$24.00  
roma tomatoes, garlic, fresh basil and parmesan  
with grilled chicken \$29.00  
with grilled shrimp \$32.00

*Jumbo Lobster Ravioli* \$34.00  
asparagus, tomatoes and parmesan, fresh parsley lobster sauce

*Penne Pasta* \$24.00  
fresh pomodora sauce  
with grilled chicken \$29.00  
with grilled shrimp \$32.00

*Spaghetti Bolognese* \$24.00  
beef and shaved parmesan cheese

*Thin Crust Pizza* \$21.00  
choice of: shrimp, artichoke hearts, italian sausage, sliced tomato  
black olives, mushrooms, pineapple, ham, pepperoni, bell peppers or  
jalapeños

*Three-Egg Omelet* \$23.00  
choice of: ham, bacon, tomatoes, onions, bell peppers, jalapeños  
cheddar cheese, swiss cheese, gouda cheese, guacamole or salsa

¶ FISH ¶

All fish is served with local organic farmers market vegetables.

*Pan-Seared Ocean Trout* \$34.00  
marinated japanese mushrooms and chiles, ponzu

*Roasted Center-Cut Alaskan Halibut* \$36.00  
potato hash, tomato saffron sauce

*Grilled Filet of Salmon* \$34.00  
herb couscous, tequila lime sauce

*Potato Crusted Seabass* \$34.00  
basil crushed potatoes and fresh dill, orange champagne sauce

¶ MEAT ¶

All meat is served with local organic farmers market vegetables.

<i>Pan Seared Filet of Prime Beef</i> herb potato au gratin, whiskey shallot sauce	<b>\$48.00</b>
<i>Grilled NY Steak</i> twice baked potato, green peppercorn sauce	<b>\$47.00</b>
<i>Pan-Roasted Breast of Organic Free-Range Chicken</i> spinach risotto and grilled jumbo asparagus roasted red bell pepper sauce	<b>\$35.00</b>

¶ DESSERTS ¶

<i>Lemon Meringue Pie</i> brown sugar meringue, blackberry sauce	<b>\$14.00</b>
<i>Organic Vanilla Crème Brûlée</i> double chocolate cookie	<b>\$14.00</b>
<i>Chocolate Layer Cake</i> blackout sponge and espresso cream, chocolate whipped cream	<b>\$14.00</b>
<i>New York Style Cheesecake</i> fresh berries	<b>\$14.00</b>
<i>Oven-Warmed Fruit Crisp</i> cornmeal streusel, crème fraîche	<b>\$14.00</b>
<i>Milk and Cookies</i> your choice of three: molasses spice, oatmeal, chocolate chunk or peanut butter	<b>\$16.00</b>
<i>Hot From The Oven</i> three of our own chocolate chunk cookies fresh from our oven to your door. Takes a little bit longer but so worth it!	<b>\$14.00</b>

*California State Sales Tax, an 18% service charge and a \$6.00 delivery charge will be applied to all In-Room Dining orders.*

TWENTY FOUR SEVEN MENU Available 24 hours a day.

¶ SNACKS ¶

<b>Buffalo Chicken Wings</b>		<b>\$16.00</b>
celery and carrots, blue cheese dressing		
<b>Farmers Market Vegetable Crudit�</b>		<b>\$16.00</b>
housemade ranch dressing		
<b>Housemade Tortilla Chips</b>		<b>\$20.00</b>
fresh guacamole and salsa		
<b>Chicken Potstickers and Vegetable Spring Rolls</b>		<b>\$20.00</b>
thai chile and soy mignonette		
<b>Salted Soft Pretzels</b>		<b>\$16.00</b>
mustard and melted cheeses		
<b>Assorted Domestic and Imported Cheeses</b>	<b>Selection of 3</b>	<b>\$22.00</b>
housemade crackers	<b>Selection of 5</b>	<b>\$29.00</b>
<b>Potato Skins</b>		<b>\$14.00</b>
melted cheddar cheese, bacon and green onions, sour cream		
<b>Quesadilla</b>		<b>\$12.00</b>
cheese, salsa and guacamole, sour cream		
with grilled chicken		<b>\$18.00</b>
with grilled shrimp		<b>\$22.00</b>
with grilled steak		<b>\$22.00</b>
<b>Popcorn</b>		
plain		<b>\$8.00</b>
truffled		<b>\$12.00</b>
garlic butter and parmesan		<b>\$10.00</b>
<b>Jumbo Shrimp Cocktail</b>		<b>\$25.00</b>
spicy cocktail and lemon horseradish cream		

¶ SALADS ¶

<b>Caesar</b>		<b>\$20.00</b>
with grilled chicken		<b>\$24.00</b>
with poached prawns		<b>\$28.00</b>
<b>Cobb Salad</b>		<b>\$22.00</b>
organic chicken and blue cheese		
<b>Iceberg Wedge Salad</b>		<b>\$18.00</b>
shaved onion and chopped bacon, blue cheese vinaigrette		

¶ SANDWICHES AND ENTRÉES ¶

All sandwiches served with a choice of fresh fruit, tossed green salad or French fries.

***Chicken Breast on Ciabatta*** **\$25.00**  
gouda cheese and heirloom tomato, guacamole

***Three-Egg Omelet*** **\$21.00**  
choice of: ham, bacon, tomatoes, onions, bell peppers, jalapeños  
cheddar cheese, swiss cheese, gouda cheese, guacamole or salsa

***All-Natural Beef Hamburger*** **\$22.00**  
heirloom tomatoes and aged cheddar

***Grilled NY Steak*** **\$47.00**  
twice baked potato, green peppercorn sauce

***Penne Pasta*** **\$24.00**  
fresh pomodoro sauce  
with grilled chicken **\$29.00**  
with grilled shrimp **\$32.00**

***Turkey Club on Whole Wheat*** **\$18.00**  
lettuce, tomato and bacon, mayo

***Thin Crust Pizza*** **\$21.00**  
choice of: shrimp, artichoke hearts, italian sausage, sliced tomato  
black olives, mushrooms, pineapple, ham, pepperoni, bell peppers or  
jalapeños

¶ DESSERTS ¶

***Lemon Meringue Pie*** **\$14.00**  
brown sugar meringue and blackberry sauce

***Organic Vanilla Crème Brûlée*** **\$14.00**  
double chocolate cookie

***Chocolate Layer Cake*** **\$14.00**  
blackout sponge and espresso cream, chocolate whipped cream

***New York Style Cheesecake*** **\$14.00**  
fresh berries

***Oven-Warmed Fruit Crisp*** **\$14.00**  
cornmeal streusel, crème fraîche

***Milk and Cookies*** **\$16.00**  
your choice of three:  
molasses spice, oatmeal, chocolate chunk or peanut butter

***Hot From The Oven*** **\$14.00**  
three of our own chocolate chunk cookies  
fresh from our oven to your door. Takes a little bit longer  
but so worth it!

‡ WINES BY THE GLASS †

**BUBBLES**

PRODUCER	BOTTLING	APPELLATION	PRICE
PIPER SONOMA	BLANC DE BLANCS	SONOMA COUNTY	\$12.00
NICOLAS FEUILLATTE	BLUE LABEL	CHAMPAGNE	\$20.00
VEUVE CLICQUOT	YELLOW LABEL	CHAMPAGNE	\$25.00
KRUG	GRAND CUVÉE	CHAMPAGNE	\$42.00

**WHITE**

ESPERTO	PINOT GRIGIO	VENEZIE, ITALY	\$12.00
PACO & LOLA	ALBARIÑO	RÍAS BAIXAS	\$12.00
LIETZ	RIESLING	RHEINGAU	\$14.00
PASCAL JOLIVET	SANCERRE	LOIRE VALLEY	\$15.00
DARIOUSH	CHARDONNAY	NAPA VALLEY	\$21.00

**RED**

TOUS LES JOURS	SYRAH	CENTRAL COAST	\$13.00
AÑORO	MALBEC	MENDOZA	\$14.00
MONTAGE RESERVE	MERLOT	NAPA VALLEY	\$15.00
CH. ROCHER CORBIN	BORDEAUX	ST. EMILION	\$18.00
MACAULEY	CABERNET SAUVIGNON	NAPA VALLEY	\$18.00
AU BON CLIMAT	PINOT NOIR	SANTA MARIA VALLEY	\$21.00
SHAFFER, ONE POINT FIVE	CABERNET SAUVIGNON	STAG'S LEAP DISTRICT	\$36.00
TESTAMATTA	SANGIOVESE	TUSCANY	\$38.00