In Room Dining Menu

Breakfast

Fruit and Vegetable Juices	6
Natural Yogurt, Homemade Granola, and Berries	14
Seasonal Fruit Plate	18
Bakery Basket	10
Two Eggs Any Style *Choice of toast, homemade jams, whipped butter*	10
Grand Mesa Breakfast *Two eggs any style with home fried potatoes, toast, choice of meat (pecan wood smoked bacon | chicken sausage)*	18
Buttermilk or Multigrain Pancake *Powdered sugar, fresh berries, maple syrup*	17

A La Carte Menu

Pizzas

Spinach-Mushroom *Tomato, mozzarella, mushroom, baby spinach, pine nuts*	18
Calabrese *Mozzarella, parmesan, calabrese*	19
Margherita *tomato, mozzarella, basil*	16

Dry Age Beef Burgers

21

Choice of:

Caramelized onions
Pecan wood smoked bacon
Aged cheddar or blue cheese
House aioli or barbecue aioli

Mixed Green Salad 12
Artisanal greens, tomato, cucumber, carrots, house made vinaigrette

Buffalo Chicken Bacon Ranch Wrap 17
Chipotle wrap, aged cheddar cheese, bacon, iceberg lettuce, buffalo cilantro ranch

Fish of the Day MP
Fresh fish of the day with choice of preparation

Chicken 28
Local free-range sage infused chicken with choice of preparation

Beef Filet 55
Wood fire grilled prime natural beef

Preparations:

Giri *Lemongrass sambal, gomashio, warm asian slaw*

Regional *Utah salt, chili rub, pumpkin seed, ancho steak sauce*

Simple *Light kosher salt, black pepper, olive oil*

Sides
Onion rings 11 | French fries 8 | Grilled vegetables 16 | Jasmine rice 7

Desserts

Assorted Cookies 10

Ice Cream and Sorbet (per scoop) 4

A Selection of Domestic Cheese 18

To place a private dining order, please call the Guest Assistants at extension 0.
This menu is available from 7am to 10pm. Should you wish to arrange any of these items outside the aforementioned times we would be happy to do so with advanced notice.