

# ROOM SERVICE DINNER MENU

Available Daily 6 pm – 10 pm: Touch 4220 to order

## STARTERS

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DUNGENESS CRAB CAKES Tomato Ginger Chutney, Smoked Paprika Aioli	17
PACIFIC OYSTER <b>Raw</b> Meyer Lemon Mignonette <b>GF</b>	3
<b>Barbeque</b> House-Made BBQ Sauce <b>GF</b>	3.25
<b>Rockefeller</b> Spinach, Green Onions, Apple-Wood Smoked Bacon, Bread Crumbs, Parsley, Cayenne and Pernod	3.75
LOCAL ARTISAN CHEESE PLATE * Local Accoutrement, Grilled Artisan Bread and Honey	17

## SOUP AND SALADS

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CLAM CHOWDER New England Style	9
SPINACH AND BABY KALE ROASTED GARLIC CAESAR* Focaccia Croutons and Parmigiano Reggiano Add Grilled Herbed Chicken	11 5
ROASTED ORGANIC BEET SALAD * Organic Greens, Laura Chenel Chèvre , Sesame Crisps and Golden Balsamic Vinaigrette	12

## ENTREES

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PAN ROASTED WILD KING SALMON <b>GF</b> Baby Carrots, Organic English Peas, Roasted Garlic Potato Purée, Criminis, Green Horse Farms Pea Shoots, Radish and Lemon Tarragon Butter Sauce	34
PAN SEARED LIBERTY DUCK BREAST * Roasted Cauliflower, Organic Green Beans, Farro with Orange and Almond Relish with Grand Marnier Laced Duck Demi-Glace	36
ROCKY HALF CHICKEN UNDER A BRICK <b>GF</b> Organic Carrots, Delta Asparagus, Pan Roasted Fingerling Potatoes and Lemon, Thyme and Rich Chicken Jus	26
DRY RUBBED GRILLED BLACK RIB EYE <b>GF</b> Organic Blue Lakes and Sweet White Corn, Sharp Cheddar Mashed Yukon Gold Mashed Potatoes, Sun-Dried Tomato Cabernet Jus	38
ZINFANDEL BRAISED BONELESS ANGUS SHORT RIBS <b>GF</b> Lemon and Chili Flake Broccolini, Caramelized Cipollinis, Valley Ford Highway One Fontina Polenta and Zinfandel Braising Jus	29
APPLEWOOD SMOKED PORK CHOP <b>GF</b> Braised Chard, Yukon Gold and Sweet Potato Pavé and Granny Smith Apple Chutney	28
RICOTTA, ARUGULA AND SUN-DRIED TOMATO RAVIOLI Asparagus, Bloomsdale Spinach, Local Mushrooms, Sun-Dried Tomatoes, Roasted Peppers, Estero Gold Reserve and Herbed Vegetable Purée	22

**GF** is Gluten Free,

\*Can Be Prepared Gluten Free

\$2.50 Hotel Service Charge and 20 Percent Gratuity Will be Added to Your Room Service Food and Beverage Total.

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## BURGER AND FLAT BREADS

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BODEGA BAY BURGER *	14
Half pound of choice ground chuck on an artisan bun. Choice of cheese and served with French fries	
FLAT BREAD	12
Cheese, Pepperoni or Seasonal Vegetable	

## CHILDREN'S MENU

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CHEESEBURGER & FRENCH FRIES *	9
MACARONI & CHEESE WITH SEASONAL VEGETABLES	8
CHICKEN FINGERS & FRENCH FRIES	9

## DESSERTS

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JEFF'S MOM'S CHOCOLATE CAKE	9
Rich Chocolate Layer Cake with Cream Cheese Frosting	
VANILLA BEAN CRÈME BRÛLÉE	9
Shortbread Cookies *	
SEASONAL FRESH FRUIT CRISP	9
Sonoma Wildflower Honey Ice Cream	
SELECTION OF ICE CREAM AND SORBETS <b>GF</b>	9

## ALCOHOLIC BEVERAGES

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### BOTTLED WINE & WINE BY THE GLASS

We offer a wide selection of wines from the Drakes Sonoma Coast Kitchen.

### COCKTAILS

We offer a full selection of cocktails through Room Service

### BEERS AND HARD CIDER

101 North- Golden Naked Ale, Petaluma	22 oz	12
Coors Light- Golden Colorado		4
Lagunitas- "IPA" India Pale Ale, Petaluma		5
Lagunitas- "Daytime Ale" Hoppy Pale Wheat Ale, Petaluma		5
Petaluma Hills- "Porterluma" Brown Porter, Petaluma	22 oz	12
Clausthaler- "N.A." Non-Alcoholic Malt Beverage, Germany		3
Ace "Perry Hard Cider" Pear Cider, Sebastopol		5

### WARNING

Drinking Distilled Spirits, Beer, Coolers, Wine, and other Alcoholic Beverages May Increase Cancer Risk, and, During Pregnancy, Can Cause Birth Defects

### WARNING

Chemicals Known To The State of California To Cause Cancer, or Birth Defects Or Other Reproductive Harm May Be Present In Foods Or Beverages Sold Or Served Here

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