

IN ROOM DINING

Please dial extension 4300 to order

BREAKFAST

Monday - Thursday 7:00am - 11:00am | Friday - Sunday 8:00am - 11:00am

SMALL PLATES

smashed avocado toast 14

purple haze goat cheese
hard boiled eggs | everything spice
pomegranate seed | cherry tomato,
grilled bread

breakfast quiche 11

pancetta | potato | green onion
gruyere - or - spinach | goat cheese
sundried tomatoes

steel cut oats brûlée 10

banana, blueberry | brown sugar
almond butter

tropical fruit parfait 10

fresh berry | compote | yogurt
honey granola | chia pudding

chef's pastry board 11

daily assorted mini fresh pastries

CLASSICS

brioche french toast 18

strawberries | blueberries | whipped
cream | cinnamon maple syrup

steak and eggs 25

prime hanger | grilled mushroom
poached eggs | hollandaise
caramelized onion | potato
brava sauce

crab cakes benny 24

crispy breakfast potatoes
hollandaise

chicken and waffles 20

nashville-style chicken
coleslaw | pickles | fried egg

A&O breakfast platter 19

two eggs your way | breakfast
potatoes | chicken apple sausage or
bacon | toast

buttermilk pancakes 19

fresh berries | pecan butter | syrup

chilaquiles 19

salsa de arbol | crema | cotija cheese
avocado | sunny side up egg

fried egg sandwich 18

heirloom tomato | avocado
sharp cheddar | bacon | arugula
house mayo | hot sauce
brioche bun | arugula salad

build your own omelet 22

served with a side salad and toast

choose three toppings:

bacon

chicken apple sausage

lobster

breakfast potatoes

avocado

baby tomato

spinach

goat cheese

sharp cheddar

mushrooms

bell peppers

sides

eggs your way 5 | chicken apple sausage 6 | bacon 6
breakfast potatoes 6 | toast 3 | avocado 5 | fruit cup 6

Applicable Sales tax will be added to all Food and Beverage charges.

Room Service Delivery Charge of \$3.00. For your convenience, a customary 20% Gratuity will be added.

Menu items and prices are subject to change without notice.

IN ROOM DINING DINNER

Monday - Wednesday 5:00pm - 9:00pm | Thursday - Saturday 5:00pm - 10:00pm

Sunday 5:00pm - 9:00pm

STARTERS

clam chowder 10

littleneck clams | nueske's bacon
leeks | potato | chives | oyster cracker

crispy crab cakes 25

salsa de arbol | granny smith apple
orange | espelette

tuna poke 24

sesame soy sauce | macadamia nut
green onion | avocado
wakame | crisp wonton

local burrata 16

arugula pesto | aged balsamic
blistered heirloom
cherry tomato | house focaccia

blistered shishito peppers 11

soy glaze | basil | toasted peanuts

chicken wings 17

spicy peanut macha sauce or
dry cajun rub | green endives
black garlic | blue cheese

esquites (street corn) 12

roasted corn | guajillo crema | chile
spice | cotija | cilantro | lime

crispy pork belly 19

applewood smoked | tahini spread
turmeric pickles | thai-maple glaze

so-cal street tacos (3) 21

grilled mahi-mahi | cilantro
pickled fresno chilis | red cabbage
carrot | avocado | corn tortillas

A&O chopped salad 18

brussels | kale | olives | red cabbage
salami | provolone | pepperoncini
red wine vinaigrette

caesar salad 15

whole leaf gem | treviso | brioche
crouton | marinated anchovy

little gem salad 16

cherry tomato | avocado
pickled red onion
roasted corn | cotija dressing

add to any salad

chicken 6 / salmon 7 / shrimp 8

PLATES

A&O burger 21

grass fed beef | caramelized onion
lettuce | pickles | ketchup
white cheddar | brioche | fries

the "faux" burger 26

beyond meat patty | house aioli
arugula | pickles | white cheddar
brioche | fries

fried chicken sandwich 19

buttermilk fried chicken | pickles
slaw | hot sauce | house aioli
scallions | fries

fish & chips 24

beer battered crispy cod
coleslaw | tartar sauce | lemon
malt vinegar | fries

shrimp and grits 32

charred lemon | pancetta | farmhouse
cheddar grits | house focaccia

prime 13 oz. new york strip 50

celery root | gruyere | potato puffs |
herb oil | sauce bordelaise

scottish salmon 30

wild mushroom crust | melted leeks
red cabbage puree | crispy fingerling
potatoes

house-made ravioli 25

roasted corn | house-made ricotta
calabrian chiles | baby tomatoes
brown butter crumbs
add jumbo lump crab | \$10

braised short rib 35

smoked potato | grilled mushroom
shishito pepper | pecan salsa negro

IN ROOM DINING

DESSERT

Monday - Wednesday 5:00pm - 9:00pm | Thursday - Saturday 5:00pm - 10:00pm | Sunday 5:00pm - 9:00pm

raspberry & pistachio duet 12

pate de fruit | candied pistachio | white chocolate mousse
raspberry ice cream

pot de creme 12

valrhona dark chocolate | sea salt | bourbon chantilly | spiced shortbread

carrot cake 11

pineapple compote | mascarpone | candied carrot

ice cream and fresh berries 10

home spun
chocolate | vanilla | raspberry

kids ice cream sandwich 8

chocolate chip cookie | vanilla or chocolate ice cream

