BREAKFAST
SERVED DAILY FROM 6:00 AM TO 11:00 AM | IN-ROOM DINING TOUCH “0”

JUICES + FRUIT
Assorted Juices  4.00
Orange, Grapefruit, Apple, Cranberry, Tomato or V-8

Fruit Smoothie  6.00
Seasonal Fresh Fruit

Seasonal Fruit  8.00
A Delicious Assortment of Fresh Fruit, Granola Bar, Orange Greek Yogurt

BEVERAGES
Pot of Freshly Brewed Coffee  8.00
Hot Specialty Teas  4.00
Hot Chocolate  3.50
Milk  4.00
Whole, 2%, Skim, Soy or Chocolate

Assorted Soft Drinks  3.25
Choice of Coke, Diet Coke, Coke Zero, Sprite, Mello Yello, Dr. Pepper,
Ginger Ale, Fanta Grape, Fanta Orange, or Barq’s Root Beer

San Pellegrino Sparkling Water or Acqua Panna Still Water  3.25 (500ml)/6.50 (1L)

SIDE ORDERS
Croissant, Danish, or Muffin  3.00
Breakfast Potatoes  3.00
Bacon, Grilled Ham, Sausage or Canadian Bacon  4.00
Chicken Apple Sausage  4.00

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shellfish and eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions.
BREACKFAST
SERVED DAILY FROM 6:00 AM TO 11:00 AM | IN-ROOM DINING TOUCH "0"

CLASSICS

Almond Granola Parfait 7.00
House-made Granola, Dried and Fresh Fruit, Vanilla Yogurt

Steel Cut Oats (Low Cholesterol) 6.00
Raisin, Granny Smith Apples, Brown Sugar

Continental Breakfast 12.00
Your Choice of Steel Cut Oats, Cold Cereal or House Made Granola with Fresh Berries or Bananas, Milk and Your Choice of Toast, Bagel, or Muffin, Includes Coffee and Juice

All American Breakfast 13.00
Two Organic Eggs Your Way, Breakfast Potatoes, Choice of Bacon, Ham, Sausage or Canadian Bacon and Toast, Bagel, or Muffin, Includes Coffee and Juice

Three Egg Omelet Your Way 13.00
You Tell Us, Served With Breakfast Potatoes, Choice of Toast, Bagel or Muffin

Traditional Eggs Benedict 14.00
Organic Eggs, Classic Preparation

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BREAKFAST

SERVED DAILY FROM 6:00 AM TO 11:00 AM | IN-ROOM DINING TOUCH “O”

BREAKFAST SPECIALTIES

Smoked Salmon Flatbread 12.00
Capers, Tomato, Cucumber, Red Onion, Cream Cheese, Grilled Pita

Bst Benedict 14.00
Bacon, Organic Spinach, Tomato, Organic Poached Eggs, English Muffin, Hollandaise, Breakfast Potatoes

Steak And Eggs (High Protein) 24.00
Beef Tenderloin, Two Organic Eggs Any Style, Wild Mushroom-Potato Hash, Organic Spinach

Buttermilk Pancakes 12.00
Local Honey Butter, Maple Syrup

Seasonal Pancakes 12.00
Local Honey Butter, Maple Syrup

Egg White Omelet 13.00
Tomato, Basil, Organic Spinach, Marcoat Creamery Mozzarella, Breakfast Potatoes

Brioche French Toast 12.00
Companion Bakery Brioche, Caramelized Banana, Maple Sugar Glaze, Pecans

Breakfast Blt 12.00
Bacon, Lettuce, Tomato, Organic Fried Egg, Rustic White Bread, Heartland Creamery Goat Cheese, Potato Fry

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When it comes to our Food and Beverage, we take our inspiration from what’s around us. This means you’ll find dishes that are as interesting as they are tasty, and as good for our neighborhoods as they are for your body.

**Breads and Spreads**
Sweet Pepper Relish, Roasted Garlic Hummus, Truffle-herb Crème Fraiche, Oil & Balsamic

**Smoked Chicken Wing**
Choice of Sauce, BBQ, Buffalo or Honey Habanero

**Toasted Ravioli**
A St. Louis Classic, Hand Breaded Slow Braised Beef Ravioli, with Tomato Ragout and Shaved Pecorino

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## SALADS & STARTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup of the Day</td>
<td>8.00</td>
</tr>
<tr>
<td>Chef’s Seasonally Inspired Selection</td>
<td></td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>10.00</td>
</tr>
<tr>
<td>Romaine, Arugula, Cherry Tomatoes, Roasted Leeks, Shaved Parmesan and Pecorino Cheese, House Made Croutons</td>
<td></td>
</tr>
<tr>
<td>Mixed Green</td>
<td>11.00</td>
</tr>
<tr>
<td>Baby Lettuces, Candied Pecans, Blackberries, Strawberries, Goat Cheese, Maple Balsamic Vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>Additions:</strong></td>
<td></td>
</tr>
<tr>
<td>Shrimp</td>
<td>9.00</td>
</tr>
<tr>
<td>Salmon</td>
<td>8.00</td>
</tr>
<tr>
<td>Chicken</td>
<td>8.00</td>
</tr>
<tr>
<td>Club</td>
<td>12.00</td>
</tr>
<tr>
<td>Rotisserie Turkey Breast, Mix Greens, Swiss Cheese, Herb Aioli, Bacon, Tomato, Sourdough</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken</td>
<td>13.00</td>
</tr>
<tr>
<td>Grilled Chicken Breast, Arugula, Avocado, 5 Alarm Gouda, Brioche Bun</td>
<td></td>
</tr>
<tr>
<td>Station Grille Cheeseburger</td>
<td>13.00</td>
</tr>
<tr>
<td>Sliced Tomato, Mix Greens, House Pickles, Crispy Onions, Aged White Cheddar Cheese and a Brioche Bun</td>
<td></td>
</tr>
<tr>
<td>Falafel</td>
<td>11.00</td>
</tr>
<tr>
<td>Quick Fried Chickpea, Pickled Jalapenos, Tzatziki, Cucumber and Cilantro on Flatbread</td>
<td></td>
</tr>
</tbody>
</table>

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## DINNER
SERVED DAILY FROM 5:00 PM TO 11:00 PM | IN-ROOM DINING TOUCH “0”

### ENTREES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Tenderloin</td>
<td>30.00</td>
</tr>
<tr>
<td>Grilled 8oz Beef Tenderloin, Roasted Garlic Marmalade, Hand Cut Garlic-parmesan Fries, Seasonal Vegetables, Burgundy Demi</td>
<td>18.00</td>
</tr>
<tr>
<td>French Cut Chicken Breast</td>
<td>22.00</td>
</tr>
<tr>
<td>Peas, Asparagus, Cherry Tomato, Chickpea Pancake, Roasted Garlic Butter Crème</td>
<td>17.00</td>
</tr>
<tr>
<td>Grilled Salmon Fillet</td>
<td>17.00</td>
</tr>
<tr>
<td>Confit Leeks and Rainbow Swiss Chard, Toasted Herb Orzo, Sweet Pepper Relish</td>
<td>17.00</td>
</tr>
<tr>
<td>Roasted Vegetable Ravioli</td>
<td>8.00</td>
</tr>
<tr>
<td>Roasted Vegetable Ravioli, Spring Vegetables, Tomato Ragout</td>
<td>17.00</td>
</tr>
</tbody>
</table>

### DESSERTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked St. Louis</td>
<td>8.00</td>
</tr>
<tr>
<td>Black and White Gooey Butter Cake Topped with Gooey Butter Cake Ice Cream, Coated with Toasted Meringue</td>
<td>8.00</td>
</tr>
<tr>
<td>Flourless Chocolate Almond Amaretto Torte</td>
<td>8.00</td>
</tr>
<tr>
<td>Locally Produced Ice Cream</td>
<td>5.00</td>
</tr>
<tr>
<td>Rich, Creamy, Vanilla Bean Ice Cream</td>
<td>8.00</td>
</tr>
</tbody>
</table>

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CHILDREN’S MENU

BREAKFAST SERVED DAILY FROM 6:00 AM TO 11:00 AM
ALL DAY MENU SERVED DAILY FROM 11:00 AM TO 11:00 PM
IN-ROOM DINING TOUCH “0”
AVAILABLE FOR CHILDREN UNDER 12 YEARS OF AGE

BREAKFAST

French Toast 7.00
Includes Choice of Fruit, Bacon, Sausage and Choice of Juice or Milk

Two Eggs with Breakfast Potato 7.00
Includes Choice of Fruit, Bacon, Sausage and Choice of Juice or Milk

Short Stack Pancakes 7.00
Includes Choice of Fruit, Bacon, Sausage and Choice of Juice or Milk

Fresh Fruit and Yogurt 5.00
Includes Choice of Juice, Milk or Soft Drink

ALL DAY MENU

Kid’s Pizza (Cheese or Pepperoni) 7.00
Includes Choice of Fruit, Fries, or Vegetable and Choice of Juice or Milk

Kid’s Burger 9.00
Includes Choice of Fruit, Fries, or Vegetable and Choice of Juice or Milk

White Cheddar Mac and Cheese 7.00
Includes Choice of Fruit, Fries, or Vegetable and Choice of Juice or Milk

Grilled Chicken Breast Sandwich 8.00
Includes Choice of Fruit, Fries, or Vegetable and Choice of Juice or Milk

Cheese Quesadilla 7.00
Includes Choice of Fruit, Fries, or Vegetable and Choice of Juice or Milk

Chicken Tenders 7.00
Includes Choice of Fruit, Fries, or Vegetable and Choice of Juice or Milk

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BEVERAGES
SERVED DAILY FROM 6:00 AM TO 11:00 PM
ALCOHOLIC BEVERAGES SERVED DAILY FROM 11:00 AM TO 11:00 PM
IN-ROOM DINING TOUCH "0"

GENERAL BEVERAGES

Pot of Regular or Decaffeinated Coffee 8.00
Juice Selection: Orange, Grapefruit, Apple, Cranberry, V-8 or Tomato 4.00
Hot Chocolate 3.50
Milk 4.00
Whole, 2%, Skim, Chocolate

Soft Drinks 3.25
Choice of Coke, Diet Coke, Coke Zero, Sprite, Mello Yello, Dr. Pepper,
Ginger Ale, Fanta Grape, Fanta Orange, or Barq’s Root Beer
San Pellegrino Sparkling Water or Acqua Panna Still Water 3.25 (500ml)/6.50 (1 L)
Bottled Local Fitz Root Beer 4.25
Specialty Herbal Tea 4.00

SPARKLING / DESSERT WINES

Piper Sonoma, Brut, Sonoma County, California 48.00 bottle
Enza Prosecco 44.00 bottle
Moët et Chandon–Imperial 98.00 bottle
Veuve Clicquot, Yellow Label 115.00 bottle
Dom Pérignon, Brut 250.00 bottle

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# Beverages

**Alcoholic Beverages Served Daily from 11:00 AM to 11:00 PM**

**In-Room Dining Touch “0”**

For Full Wine And Spirits Lists Please Inquire With Your Guest Services Agent!

## Whites

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per Glass</th>
<th>Price per Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canyon Road, White Zinfandel</td>
<td>7.00</td>
<td>28.00</td>
</tr>
<tr>
<td>Chateau Ste Michelle, Riesling</td>
<td>8.00</td>
<td>32.00</td>
</tr>
<tr>
<td>Danzante, Pinot Grigio</td>
<td>8.00</td>
<td>32.00</td>
</tr>
<tr>
<td>Mirassou Sauvignon Blanc</td>
<td>7.00</td>
<td>28.00</td>
</tr>
<tr>
<td>Steele Chardonnay</td>
<td>13.00</td>
<td>52.00</td>
</tr>
</tbody>
</table>

## Reds

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per Glass</th>
<th>Price per Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>A to Z, Pinot Noir</td>
<td>11.00</td>
<td>44.00</td>
</tr>
<tr>
<td>Shooting Star Cabernet</td>
<td>9.00</td>
<td>36.00</td>
</tr>
<tr>
<td>Diseno, Malbec</td>
<td>9.00</td>
<td>36.00</td>
</tr>
</tbody>
</table>

## Beers

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Domestics</strong></td>
<td>4.25</td>
</tr>
<tr>
<td>Budweiser, Bud Light, Bud Select, Michelob Ultra, Michelob Amber Bock, Miller Lite, Coors Light, O’Doul’s</td>
<td></td>
</tr>
<tr>
<td><strong>Imports/Craft Beers</strong></td>
<td>5.25</td>
</tr>
<tr>
<td>Corona, Heineken, Blue Moon, Guinness, Pilsner Urquell, Stella Artois, Amstel Light, Schlafly Pale Ale, Schlafly Hefeweizen</td>
<td></td>
</tr>
</tbody>
</table>

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