BREAKFAST

DAILY 6 AM - 11 AM

Meat Lover Breakfast* 20.

3 Eggs any Style, Bacon, Sausage, Ham, Roasted Fingerling Potatoes, Buttermilk Pancakes, Toast

My Way Omelet or Eggs* 1

Choice of 3 Eggs, Egg Whites or Low Cholesterol Egg Beaters, Roasted Fingerling Potatoes, Toast Fillings: Cheddar, Swiss, Provolone, Bacon, Ham, Sausage Links, Mushroom, Onion, Spinach, Tomato

Envy Signature Pancakes 16.

Gluten Free, Whole Wheat or Buttermilk, Syrup or Local Honey Stoli Topping

Huevos Rancheros* 18.

Ranchero Beans, Goat Cheese Tostadas, Chipotle Chili Sauce, 2 Poached Eggs, Toast

Steak & Eggs* 23.

Grilled New York Strip, 2 Eggs Any Style, Roasted Fingerling Potatoes, Toast

Seasonal Fruit Plate 17.

Seasonal Fruit, Granola Yogurt Parfait

Continental Breakfast 17.

Danish, Sliced Fresh Fruit, Granola Parfait, Coffee

Eggs Benedict* 18.

English Muffin, Canadian Bacon, Hollandaise Poached Eggs, Roasted Fingerling Potatoes

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food-borne illness.

Delivered in 25 minutes unless otherwise advised by our In-Room Dining Ambassador.

Applicable sales tax, a \$3.00 delivery charge and a 20% service charge will be added to your check.



Crab Oscar Benedict 20.

Blue Crab Cake, English Muffin, Asparagus, Béarnaise Sauce, Roasted Fingerling Potatoes

Atlantic Smoked Salmon 20.

Toasted Bagel, Tomatoes, Shaved Red Onions Egg Whites & Yolks, Capers, Cream Cheese

World's Best Oatmeal 12.

Slow Cooked Steelcut Oatmeal Brown Sugar, Almonds, Raisins

Orange Vanilla French Toast 16.

Cinnamon Swirl Brioche, Dolce de Leche Pecans, Lemon Scented Mascarpone

À LA CARTE

- Bowl of Fresh Fruit 7.
 - Cereal 5.
- Honey Cured Bacon, Tukey Bacon, 6. Canadian Bacon, or Chicken Sausage
 - Pork Sausage Links 6.
 - Roasted Fingerling Potatoes 5.
 - Bagel, English Muffin or Toast 3.

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BEVERAGES

Juice 4.
Orange, Grapefruit, Apple,
Cranberry, Pineapple, V8, Tomato

Starbucks Coffee

- (small pot) 6.
- (large pot) 10.
- Espresso 4.
- Cappuccino 5.
 - Latte 5.
 - Hot Tea 5.
- Soft Drink 6.
 Pepsi, Diet Pepsi, Sierra Mist
- Evian Water (750 ml) 6.
- Badiot Water (750 ml) 6.



SOUPS, SALADS & APPETIZERS

- Old Bay Calamari & Rock Shrimp 14.
 Bloody Mary Ketchup, Sweet Chili Garlic Sauce
 - Signature Garlic Fries 9.
 Chipotle Ketchup & Lime Ranch Dips
 - Home Style Chicken Crispers 13.

 Herb Crusted, Chive Lime Ranch,
 Chipotle Honey Mustard
 - Oven Baked Buffalo Wings 14.

 Carrots & Celery Sticks
 - Mediterranean Salad 15.

 Arugula, Heirloom Tomatoes, Kalamata Olives,
 Bocconcini Mozzarella, Glazed Pistachios
 - With Chicken 3.
 - With Steak Filet 5.
 - With Blackened Tuna* 4.
 - Caesar Salad 14.

Whole Romaine, Fresh Parmesan, Ciabatta Croutons

- With Chicken 3.
- With Steak Filet 5.
- With Blackened Tuna* 4.

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ENTRÉES DAILY 5 PM - 10 PM

Signature 55 Burger* 17 Half Pound Angus Beef, Provolone, Jalapeño Bacon, Potato Knott Bun

Artisan Grilled Cheese Duo 16 Sharp Cheddar, Provolone, Swiss, French Bread, Organic Tomato Soup

Blackened Fish Tacos 16 Seared Tilapia, Soft Flour Tortilla, Salsa Fresca, Tequila Cream Sauce

Margherita Flatbread 15 Heirloom Tomatoes, Mozzarella, Local Basil, Charred Tomato Sauce

BBQ Flatbread 17 Smoked Gouda, Red Onions, BBQ Sauce

Pesto Chicken Sandwich 16 Provolone, Baby Spinach, Sage Aïoli

Grilled NY Steak Sandwich* 18 Cheddar Cheese, Tobacco Onions, Garlic Herb Spread, Steak Roll

Pan Seared Salmon Sweet Pea Puree, Roasted Pork Belly Confit

Filet to 8 oz Filet Mignon 48.

SIDES

Truffle Parmesan Fries 7.

Wild Mushroom Medley 7.

Garlic Mashed Potatoes 7.

Grilled Asparagus 7. Dijon Glaze

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Bourbon Cream Corn 7.

DESSERTS

- Warm Sticky Toffee Pudding 10.
 - Flourless Chocolate Cake 10.
- New York Style Cheesecake 10.





SPARKLING & CHAMPAGNE

Gruet, New Mexico 12. glass Blank de Noir

House Champagne 8. glass Champagne

Veuve Clicquot, France 81. half bottle 143. bottle Yellow Label Champagne Brut

Domain Chandon, California 35. half bottle Brut Sparkling Wine

E. Guigal Condrieu, France 68. half bottle Viognier

Moet et Chandon, France 124. bottle Imperial Brut

WHITE

Chateau Ste. Michelle, Washington 10. glass 53. bottle Eroica Riesling

White Haven, New Zealand
13. glass
Sauvianon Blanc

Benvolio, Italy 12. glass Pinot Grigio

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Freemark Abbey, California

12. glass Chardonnay

Carmel Road, California

15. glass Pinot Grigio

Simi, California

40. bottle

Sauvignon Blanc

Jordan, California

75. bottle

Chardonnay

Sonoma Cutrer, California

62. bottle

Chardonnay

Conundrum, California

50. bottle

White Blend

Italo Cescon, Italy

48. bottle

Riesling

RED

Byron, California

12. glass

Pinot Noir

Chateau Ste. Michelle, California

14. glass

Merlot

Tenuta di Arcero, Italy 15. glass Chianti Clasico

Justin, California 14. glass Cabernet Sauvignon

Arrowood, California 17. glass Cabernet Sauvignon

Layer Cake, Argentina 12. glass Malbec

> Swanson, California 43. half bottle Merlot

Merryvale Vineyards, California 39. half bottle Starmont Cabernet Sauvignon

> Bethel Heights, Oregon 46. half bottle Pinot Noir

> > King Estate, Oregon 70. bottle Signature Pinot Noir

Towmey, California 80. bottle Merlot

Burgess, California 60. bottle Merlot

Orin Swift, California 105. bottle The Prisoner Red Blend

Frank Family, California 92. bottle Cabernet Sauvignon

Clos du Val, California 85. bottle Cabernet Sauvignon

St. Supery, California 72. bottle Cabernet Sauvignon

Stanley Lambert, Australia 51. bottle Black Sheep Shiraz



BFFR

Draft

Blue Moon, Fat Tire, Samuel Adams Boston Lager Each 6.5

Domestic

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite Each 6.

Sierra Nevada, Sierra Nevada IPA Each 7.

Imported

Corona Extra, Corona Light, Guinness Stout, Heineken, Newcastle Brown Ale Each 15.

Chimay Blue 12.

St. Pauli Girl Non Alcoholic 6.

Local Craft

Great Basin Wild Horse Ale Each 7.
Tenaya Creek Brown Ale, Tenaya Creek
Hop Ride IPA Each 11.

