



All Day Dining

SMALL PLATES

Chilled Shrimp Cocktail	14
pepper cocktail sauce, baby greens	
Artisan Lettuce, Humboldt Fog Goat Cheese	14
basil, hot house tomatoes, meyer lemon vinaigrette, sliced apple	
Colossal Crab Cocktail	18
Branch Creek Farms micro greens, simple vinaigrette	
Chef's Daily Inspired Soup Creation	12
Seasonal Greens Salad	11
crisp lettuce, garden fresh vegetables, balsamic dressing	
Selection of Artisanal Cheeses	14
fresh fruits, nuts, grapes and toast	
Crab & Spinach Dip	10
a twist on an old Hotel classic, baked with colossal crab meat and served with toasted baguette	

WITH BREAD

Kobe Burger	14
'sous vide' stewed heirloom tomatoes, bibb lettuce, red onion, provolone cheese, toasted onion asiago roll	
Herb-Roasted Turkey Club	12
house-cooked turkey breast, hydro bibb, heirloom tomato, peppercorn mayo, smoked bacon, toasted white bread	
Filet Sandwich	14
grilled 4 oz. petite C.A.B. filet, truffle aioli, sliced tomato, basil, bibb lettuce, red onion, toasted onion roll	

All Day Dining Entrées

Caesar Salad	11
white anchovies, asiago cheese, focaccia crouton	
Add Chicken 16 Add Shrimp 18 Add Salmon 20	
Seared Salmon	32
roasted potatoes, chefs vegetable, sauce and garni	
Frenched Chicken Breast	29
whipped potatoes, golden beet, tarragon-vanilla beurre blanc	
Grilled 6 oz. Filet	35
petite vegetables, parisienne potatoes, frisee, burgundy demi	
Vegetarian Selection	Market Price
Ask our chef to create a special vegetarian meal built to your dietary needs	

– Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness –