

BEVERAGES

NAKED JUICE	\$8
strawberry-banana or green machine	
VITAMINWATER.....	\$6
power c (dragon fruit), XXX (açai-blueberry-pomegranate) or energy (tropical citrus)	
HOT TEA OR COFFEE	
THREE-CUP POT.....	\$10
SIX-CUP POT.....	\$14
M signature blend italian roast or assorted tea	
ESPRESSO, CAPPUCCINO OR LATTE	\$8
MILK	\$6
2%, skim or chocolate	

JUICE	
GLASS.....	\$6
HALF CARAFE.....	\$16
FULL CARAFE.....	\$22
cranberry, orange, apple, grape or tomato	
BOTTLED WATER	
SMALL.....	\$6
LARGE.....	\$10
carbonated or non-carbonated	
SOFT DRINK	\$6
coke, diet coke, sprite, ginger ale, tonic or club soda	

MORNING COCKTAILS

BLOODY MARY	\$14
MIMOSA	\$12
SCREWDRIVER	\$11
BLOODY CAESAR	\$14
BELLINI	\$11

SPIRITS

COGNAC	
Rémy Martin 1738 Accord Royal	\$18
GIN	
Bombay Sapphire	\$11
VODKA	
Absolut	\$10
Grey Goose	\$14
TEQUILA	
Patrón Silver	\$14
Casamigos Reposado	\$19
RUM	
Malibu Coconut	\$9
Bacardí	\$9
SCOTCH	
Chivas Regal 12 Year	\$15
Dewar’s White Label	\$11
WHISKEY & BOURBON	
Wild Turkey 101 Rye	\$11
Jameson Irish	\$11
Jack Daniel’s	\$10



IN-ROOM DINING

WINE

SPECIALTY CHARDONNAY	\$10
SPECIALTY PINOT GRIGIO	\$10
SPECIALTY CABERNET SAUVIGNON	\$14
SPECIALTY MERLOT.....	\$12

CHAMPAGNE AND SPARKLING WINE	
Champagne, Cava Brut, NV	\$40
Veuve Bonneval, Champagne NV	\$75
Brut Champagne, Veuve Clicquot Ponsardin, Yellow Label, France NV	\$150

DOMESTIC WHITE WINE/ROSÉ WINE	
Chardonnay, Ferrari-Carano, Sonoma County, California	\$55
Chardonnay, Cakebread Cellars, Napa Valley, California	\$110
Chardonnay, Jordan, Russian River Valley, California.....	\$75
Sauvignon Blanc, Honig, Napa Valley, California.....	\$55
Rosé, Decoy, California.....	\$40

INTERNATIONAL WHITE WINE	
Pinot Grigio, Tiefenbrunner, Alto Adige, Italy	\$46
Riesling, P. J. Valckenberg, Germany	\$42

DOMESTIC RED WINE	
Cabernet Sauvignon, Educated Guess, North Coast, California	\$55
Merlot, 14 Hands, Washington	\$42
Merlot, Ferrari-Carano, Sonoma County, California....	\$45
Pinot Noir, Goldeneye, Anderson Valley, California	\$90

BEER

DOMESTIC	
Bud Light	\$8
Coors Light.....	\$8
Michelob Ultra	\$8
IMPORTED/CRAFT	
Blue Moon	\$9
Corona Premier	\$9
Heineken.....	\$9
Modelo Especial	\$9

A dining charge of \$4, 20% service charge and state sales tax will be added to your bill.



TO ORDER ROOM SERVICE, PLEASE DIAL EXT. 66098 FROM YOUR GUEST ROOM PHONE.

BREAKFAST

Served daily 7:00 AM - 11:00 AM

THE BENEDICTS

CLASSIC BENEDICT*	\$17
poached eggs, canadian bacon, hollandaise sauce, english muffin, potatoes	
FILET MIGNON BENEDICT*	\$28
poached eggs, grilled 6 oz. tenderloin, hollandaise sauce, english muffin, potatoes	

THE EGGS

egg whites or eggbeaters® are available upon request

M CAFÉ BREAKFAST*	\$16
three eggs any style, bacon, ham, sausage or turkey sausage, potatoes and toast	
NY STEAK & EGGS*	\$28
8 oz. new york steak, three eggs any style, potatoes and toast	

CORNED BEEF HASH*	\$17
housemade corned beef hash, three eggs any style, caramelized onions, potatoes and toast	
BREAKFAST BURRITO *	\$15
scrambled eggs, cheddar chorizo, flour tortilla, potatoes, pico de gallo, sour cream	
BREAKFAST CROISSANT SANDWICH*	\$14
two eggs any style, american cheese, bacon, ham, sausage or turkey sausage	

OMELET*	\$18
potatoes and toast, choice of three ingredients: bacon, ham, sausage, turkey sausage, cheddar cheese, american cheese, swiss cheese, pepper jack cheese, feta cheese, spinach, tomatoes, bell peppers, mushrooms, onions	
BISCUITS & GRAVY	\$11
buttermilk biscuits, sausage gravy	

THE SWEETS

FRENCH TOAST	\$15
maple syrup and whipped butter add seasonal berries \$5	
BUTTERMILK PANCAKES	\$15
maple syrup and whipped butter add banana, seasonal berries or chocolate chips \$4	
BELGIAN WAFFLE	\$14
maple syrup and whipped butter add seasonal berries \$4	

THE HEALTHY OPTIONS

HEALTHY WRAP	\$15
egg whites, sautéed spinach, mushrooms, tomatoes, feta cheese, spinach tortilla wrap, side of seasonal fruit	
AVOCADO TOAST	\$13
grilled focaccia, piquillo peppers, sun-dried tomatoes, radish, pickled red onion, lemon cream	
SEASONAL FRUIT PLATE GF	\$13
seasonal fruits and berries, yogurt-cream cheese sauce	

THE OTHERS

LOX & BAGEL PLATTER	\$17
cured salmon, tomatoes, capers, shaved red onion, sliced cucumber, hard-boiled egg, lemon-dill cream cheese, choice of bagel	
BREAKFAST PASTRY	\$8
cinnamon roll, croissant or blueberry muffin	
PLAIN OR EVERYTHING BAGEL	\$5
WHITE, WHEAT, SOURDOUGH OR RYE TOAST	\$5
ENGLISH MUFFIN	\$5
COLD CEREAL	\$5
HOT OLD-FASHIONED OATS	\$6
BACON, HAM, SAUSAGE OR TURKEY SAUSAGE	\$6
SINGLE EGG*	\$4
POTATOES GF	\$4
SIDE OF SILVER DOLLAR PANCAKES	\$8
HALF AVOCADO GF ✓	\$5
COTTAGE CHEESE	\$4
SEASONAL BERRIES GF ✓	\$8
MORNING PARFAIT	\$9
YOGURT	\$5
strawberry, vanilla or plain	

LATER DINING

Served daily 11:00 AM - 10:00 PM

SOUP/SALADS

CLAM CHOWDER	\$14
new england-style	
CAESAR SALAD	\$14
crisp romaine, parmesan cheese, creamy garlic dressing, croutons add chicken \$3	
COBB SALAD	\$15
grilled chicken breast, blue cheese, bacon, eggs, zesty dressing	

GF Gluten-Free Contains Nuts ✓ Vegan

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of foodborne illness.

Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

Our products are prepared on shared equipment and in the same kitchen area. We cannot guarantee that cross-contamination with allergens will not occur.



ENTRÉES

CHEESEBURGER*	\$16
10 oz. angus beef, cheddar cheese, lettuce, tomato, onion, brioche bun	
PATTY MELT*	\$15
10 oz. angus beef, swiss cheese, caramelized onions, marbled rye	
REUBEN	\$17
choice of corned beef or pastrami, swiss cheese, sauerkraut, thousand island dressing, marbled rye	
PHILLY CHEESESTEAK	\$17
sliced beef, caramelized onions and bell peppers, provolone cheese, hoagie bun	
FRIED FISH & FRIES	\$15
CHICKEN QUESADILLA	\$12
CHICKEN WINGS	\$18
choice of plain or buffalo-style, with homemade ranch or blue cheese	
CHICKEN TENDERS	\$14
homemade ranch dressing or blue cheese	
14" CHEESE PIZZA	\$18
san marzano tomato sauce, parmesan and mozzarella cheese, evoo additional toppings \$1 each	

SIDES

FRENCH FRIES	\$5
ONION RINGS	\$6
COLESLAW	\$3
POTATO SALAD	\$3

DESSERTS

STRAWBERRY CHEESECAKE	\$10
COSTA RICAN CHOCOLATE CAKE	\$10
FRESH FRUIT TART	\$10

ANTHONY’S TO YOUR ROOM

Served daily 5:00 PM - 10:00 PM

APPETIZERS

SEASONAL OYSTERS* GF	\$24
half dozen, cocktail sauce, horseradish, mignonette	
SHRIMP COCKTAIL GF	\$23
CRISPY CRAB CAKE	\$33
DUCK SPRING ROLLS	\$19

SALADS

HEIRLOOM TOMATO & BURRATA CHEESE GF	\$18
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SEAFOOD SELECTIONS

PAN-SEARED FAROE ISLANDS SALMON* GF	\$43
AUSTRALIAN LOBSTER TAIL GF	MP
10 oz., oven-roasted, drawn butter	

STEAK SELECTIONS

9 oz. BLACK ANGUS FILET MIGNON* GF	\$55
14 oz. BLACK ANGUS RIBEYE* GF	\$55
ROASTED CHICKEN	\$37

SHAREABLE SIDES

BUTTERY MASHED YUKON POTATOES GF	\$12
MACARONI & CHEESE	\$13
CREAMED SPINACH	\$13
CREAMED CORN	\$13
JUMBO ASPARAGUS GF	\$14

