

ALL DAY DINING

HOURS 11:00 AM - 1:00 AM MON-SUN

SOUP AND APPETIZER

CHEF'S SELECTION OF SEASONALLY INSPIRED SOUPS 7.00

LIME SCENTED CHICKEN QUESADILLA 10.00

Pico de gallo, pepper jack, smoked poblano sour cream, charred tomato salsa

JUMBO LUMP CRAB CAKE 12.00

Seasonal salad, citrus aioli

CHAR GRILLED GEORGIA SHRIMP 12.00

Shaved fennel, roasted beets, lemon basil oil, smoked paprika aioli

SPICY CHICKEN WINGS 12.00

Asher blue dip, Georgia peach butter

 SEARED SCALLOPS WITH PIQUILLO PEPPER SAUCE 13.00

Fresh cucumber, mango salad

SANDWICHES

MEYER™ NATURAL ANGUS BURGER 14.00

Aged white cheddar, horseradish sauce, onion jam on a brioche bun

CHAR GRILLED CHICKEN PANINI ON ROSEMARY CIABATTA 12.00

Sorghum bacon, Swiss cheese, Upland cress, whole grain mustard spread, heirloom tomato salad

To Order, Please Touch 54

All Room Service Orders are Subject to State and Local Taxes, a Delivery Charge of \$3.75, and a Service Charge of 22%. The Service Charge Includes Gratuity.

Consumer advisory - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

MISO GLAZED SALMON SANDWICH 13.00
Spicy pickled cabbage, artisan salad, ponzu vinaigrette


BRAISED PORK SANDWICH 15.00
House-made barbeque, warm bacon slaw, brioche roll, sweet potato fries

ENGLISH-STYLE CLUB SANDWICH 13.00
Shaved turkey, smoked bacon, fried egg and dijon spread

LOCAL SMOKED MOZZARELLA PANINI 12.00
Roasted tomato, arugula, pesto, olive sourdough, fingerling potato salad
Add grilled chicken 4.00
Add Prosciutto 4.00

SALADS

CAESAR SALAD 12.00
Chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovy, warm
garlic crouton
Add chicken 4.00
Add shrimp 4.00

 VOLCANO SPICE SEARED AHI SALAD 15.00
Sesame ponzu vinaigrette, field greens, kaiware sprouts, baby tomatoes

GRILLED CHICKEN SALAD 14.00
Artisan greens, roasted red pepper deviled egg, spring onions, Asher blue cheese, bacon
vinaigrette


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TRADITIONAL COBB SALAD 15.00
Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes tossed with lemon-dijon dressing

ENTREES


 GRILLED SUSTAINABLE SALMON 23.00
Caramelized baby carrots, spinach, grilled polenta, mushroom broth

PAN SEARED TANGLEWOOD FARMS CHICKEN 26.00
Sweet potato and smoked gouda gratin, haricot verts, thyme veloute

CRISP CLEAR SPRINGS TROUT 26.00
Jumbo lump crab, herbed couscous, toasted almonds, citrus marmalade

ROASTED TOMATO AND BASIL PAPPARADELLE 20.00
Toasted pine nuts, arugula, fall harvest vegetables
Add chicken 4.00
Add shrimp 4.00

OVEN ROASTED ALL NATURAL NEW YORK STRIP 36.00
Fall harvest potatoes and butternut squash hash, mushroom fricassee, sauteed brussels sprouts

 GRILLED PORK TENDERLOIN 25.00
Charred vegetable coulis, wild rice pilaf, broccolini

MERLOT BRAISED BEEF SHORT RIBS 28.00
Parmesan mashed potatoes, seasonal vegetables, roasted pearl onions, parsnip crisp

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FLAT BREADS

TOMATO AND MOZZARELLA 12.00
Fresh mozzarella cheese, roasted tomatoes, basil pesto, extra virgin olive oil

GRILLED CHICKEN AND PARMESAN 14.00
Kalamata olives, pepperoncini, artichoke tapenade, roasted red pepper

DESSERTS

GRAND SEASONAL CHEESE CAKE 8.00

DES ALPES CHOCOLATE CAKE 8.00
Mocha ice cream

GEORGIA PEACH COBBLER 8.00
Vanilla honey bee ice cream

VANILLA BEAN INFUSED PINEAPPLE UPSIDE DOWN CAKE 8.00
Sweet cream ice cream

 STAYFIT CUISINE

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