

IN ROOM DINING

BREAKFAST

Available everyday, 7:00 AM - 11:00 AM
Please touch 1414

WALDORF FAVORITES

American in Paris 26

two eggs any style, Nueske's bacon, roasted tomato, toast

Omelet 21

choose up to 3 ingredients

bacon, breakfast sausage, onions, roasted peppers, tomatoes, wild mushroom, smoked salmon, spinach, basil, gruyere, cheddar, fresh mozzarella, goat cheese

Continental 24

Choice between fresh squeezed orange or grapefruit juice, toast, english muffin or pastry and coffee, tea or hot chocolate service. All served with seasonal fruit preserves, whipped butter and honey.

Croque Madame Crepes 20

toasted brioche, gruyere fondue, Paris ham

Hearth Baked Quiche du Jour 17

chef's daily quiche creation

Steak and Eggs 28

roasted tomato, breakfast potato

FRUITS

Seasonal Fruit Platter 18

sliced fruits and berries

BREAKFAST SIDES

Apple-wood Smoked Bacon 7

Roasted Tomato 7

Breakfast Potato 7

Turkey Bacon 7

FROM THE GRIDDLE

Buttermilk Pancakes 19

choice of banana, blueberry, or chocolate chip
whipped butter and maple syrup

Belgium Waffle 18

butter, maple syrup

BREAKFAST CEREALS

Steel Cut Oatmeal 14

roasted banana, pumpkin seeds, brown sugar

Parfait Cup 12

house granola, local yogurt, seasonal fruit

Cereals 8

whole, 2%, skim, soy or almond milk

LUNCH & DINNER

Available everyday 11:00 AM - 2:00 PM
Friday & Saturday 11:00 AM - 12:00 AM
Please touch 1414

SOUP & SALAD

Soup du Jour 17

chef's daily soup creation

Classic Caesar 18

parmesan, croutons, caesar dressing

Butter Lettuce 14

shaved radish, green goddess dressing, croutons

Salad Add-Ons

braised chicken 10

SANDWICHES

served with a choice of side salad or French fries

Roasted Turkey Club 22

bibb lettuce, tomato, applewood smoked bacon

Braised Beef Short Rib Panini 23

sourdough, mozzarella

Grass-Fed Burger* 24

gruyere cheese, tomato jam

FLAT BREADS & SMALL PLATES

Sausage Flat bread 23

house-made italian sausage

Fried Chicken Tenders 21

homestyle breading, french fries

Duck Fat Fries 9

LARGE PLATES

Steak Frites 37

10 oz., duck fat frites

8 oz Filet Mignon* 42

potato purée, haricot vert, bearnaise

Halibut & Lentils* 34

root vegetables, sunchoke

Roasted Chicken 32

brussel sprouts, chicken jus

DESSERTS

Seasonal Cheesecake 12 Lemon

Meringue Tart 12

Decadent Brownie 12

*Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. All orders are subject to a 18% service charge, applicable taxes and a \$5.00 administrative charge that is kept by the Hotel to cover administrative and discretionary costs and is not a gratuity.

BEVERAGE

BEVERAGE & BEER

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BEVERAGES

Juices 8

orange, apple, tomato, pineapple

Cold Press Juice 12

Beet Ginger, Kale Apple Wheat grass, Carrot Apple Lemon

Milk 5

whole, 2%, skim, chocolate, soy or almond milk

Fresh Brewed Coffee

small pot 10

large pot 15

Selection of Hot Teas 6

chamomile, peppermint, Earl Grey, English Breakfast, Green

WINE

CHAMPAGNE AND SPARKLING WINE

Dom Pérignon, Champagne, France 475

Krug Grand Cuvée Champagne, France 348

Ruinart Rosé Brut, Champagne, France 220

Ruinart Blanc de Blancs, Champagne, France 180, 37

Veuve Clicquot Yellow Label, Reims, France 135,28

Moët & Chandon Imperial Brut,

Champagne, France 105,22

Chandon, Sparkling Wine, Napa Valley

California 60, 13

ROSÉ, REISLING & PINOT GRIGIO

Terlato Family, Colli Orientali del Friuli

Pinot Grigio DOC, Italy 85, 18

M. Chapoutier Schieferkopf Riesling

Alsace, France

Chateau d'Esclans Côte de Provence

Whispering Angel Rose, France 65, 14

Hot Chocolate 6

Soft Drinks 6

coke, diet coke, sprite, ginger ale, tonic water, club soda

Still Mineral Water 8

500ml

Sparkling Mineral Water 8

500ml

BEER

Blue Moon 8

Budweiser 8

Heineken 8

Samuel Adams, Boston 8

Miller Lite 8

Stella Artois 8

Corona 8

Dos Equis Lager 8

Guinness 8

Goose Island Matilda 8

SAUVIGNON BLANC

Cloudy Bay, Marlborough, New Zealand 110

Duckhorn, Napa Valley, CA 100

Langlois - Chateau Sancerre

Loire Valley, France 75, 16

CHARDONNAY

Nickel & Nickel

Truchard Carneros 152

Quilt, Napa Valley, CA 110

Sanford Estate

Sta. Rita Hills, California 85, 18

CABERNET SAUVIGNON

Far Niente Post & Beam,

Napa Valley, CA 85, 18

Conn Creek, Napa Valley, CA 115, 24

DAOU, Paso Robles, CA 70, 15

PINOT NOIR

Elk Cove, Willamette Valley, OR 100

Siduri, Santa Barbara, CA 80, 18

Ponzi Vineyards Tavola,

Willamette Valley, OR 70,15

MALBEC & SANGIOVESE

Bodega Norton Reserva,

Mendoza, Argentina 55, 12

Argiano Sangiovese,

Rosso di Montalcino DOC, Italy 75, 16