

TAKE OUT DINING MENU –LUNCH & DINNER

11:00AM - 10:00PM

STARTERS

CEVICHE

Fresh Fish, Cancha Corn, Aji Amarillo, Red Onions, Cilantro* 18

PALM CAKES

Hearts of Palm, Onions, Peppers, Remoulade 14

AVOCADO COUNTRY TOAST

Heirloom Tomato, Arugula, Watermelon Radish, Poached Egg* 16

CHILAQUILES

Corn Tortilla Chips, Oaxaca Cheese, Pico de Gallo, Spicy Ranchero Sauce, Sunny Side Up Egg, Avocado, Lime Crema, Fried Jalapeño* 18

SALADS

ADD PROTEIN OF YOUR CHOICE TO ANY SALAD

STEAK* 10 CHICKEN 6 SHRIMP 8

HOUSE CAESAR SALAD

Romaine Hearts, Aged Parmesan, House Croutons 14

HEIRLOOM AVOCADO SALAD

Heirloom Tomatoes, Avocado, Goat Cheese, Local Greens, Red Onions, House Croutons, Sweet Basil Vinaigrette 18

LITTLE GEM WEDGE SALAD

Danish Bleu, Grape Tomatoes, Bacon, Red Onions, Grated Eggs, Bleu Cheese Dressing 16

HANDHELDS

MONDAY BURGER

Custom Blend Burger, Aged Cheddar, Caramelized Onions, Bacon, Bibb Lettuce, Tomato, French Fries* 18

FARM BURGER

House Veggie Blend, Caramelized Onions, Lettuce, Pasilla Mayo, Side Salad 16

FISH TACOS

Grilled, Cilantro Slaw, Aji Amarillo Crema 18

CRISPY CHICKEN SANDWICH

Crispy Chicken Breast, Lettuce, Tomato, Havarti Cheese, Caribbean Aioli, French Fries 18

ENTRÉES

ANCIENT GRAIN BOWL

Crispy Chicken, Farro & Quinoa Grains, Cucumber, Radishes, Avocado, Katsu Glaze 22

STEAK FRITES

Wagyu Skirt Steak, French Fries, Red Chimichurri* 28

PAN SEARED SALMON

Served Over Crispy Tabbouleh Salad* 26

SPAGHETTI ALLA CHECCA

Marinated Raw Tomato, Basil, Garlic, Olive Oil, Parmesan 18

BEVERAGES

COCA-COLA • DIET COKE • COKE ZERO • SPRITE • SPRITE ZERO • DR PEPPER • BARQ'S ROOT BEER • MINUTE MAID LEMONADE 4

ICED TEA • NESTLE PURE LIFE BOTTLED WATER 5 RED BULL • SUGARFREE RED BULL • TROPICAL RED BULL 6

FIJI 1LT 10 • PELLEGRINO 750ml 12

\$5 fee and 15% service charge for in-room delivery  Gluten Free available with modification

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.