

SWL / EATS TO GO / TO YOUR ROOM

Locally Sourced

Donahue's Livestock Farms

Meier's Artisan Cheese



18% Gratuity and a \$5 delivery fee will be applied

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Gluten free options are available upon request.

Menu subject to change at any time based on market availability

(V) Vegetarian
(GF) Gluten Free

ALL DAY

11AM - 8PM

Chicken Quesadilla 18	Fried Chicken Wings 20
Enchilada Chicken, Cheddar Jack Cheese, Peppers, Onions, Flour tortilla, Salsa Roja, Sour Cream	Choice of BBQ, Buffalo, Garlic Parmesan, or Asian BBQ, Celery, Carrots, Choice of Blue Cheese Dressing or Ranch
Guacamole \$2	
Spinach Artichoke Dip 16	Fried Brussels Sprouts 15
Housemade Tortilla Chips	Orange Segments, Pancetta, Hazelnuts, Sweet Soy Ginger Sauce
	Kale Caesar Salad 16
	Chopped Romaine, Shredded Kale, Garlic Croutons, Parmesan Crisp Caesar Dressing
Salmon Poke 22	Donahue Farms Burger 20
Salmon, Ginger Soy Sauce, Sesame Oil, Cucumber, Seaweed Salad, Edamame, Pickled Ginger, Sesame Seeds, Rice, Wasabi Aioli	8 oz Donahue Burger, Leaf Lettuce, Sliced Tomatoes, Red Onion, Sesame Bun, Pickle Spear

MAINS

Available After 5 pm

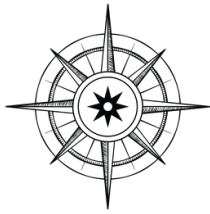
Blackened Salmon (GF) 22	Tequila Lime Chicken (GF) 24
Mango Salsa, Rice Pilaf, Seasonal Vegetables	Cilantro Lime Rice, Seasonal Vegetables
Bourbon Steak (GF) 32	Chicken Tortellini 24
10 oz NY Strip, Mashed Potatoes, Honey Bourbon Demi-Glace, Seasonal Vegetables	Grilled Chicken, Housemade Alfredo, Carrots, Broccolini, Shredded Parmesan, Garlic Bread

SIDES

Garden Salad (GF/V) 8	Seasonal Vegetables (GF/V) 6
French Fries (V) 6	Housemade Chips (V) 4

BEVERAGES

Pepsi Fountain Drinks 4	Housemade Iced Tea 4
Saranac Shirley Temple 4	San Benedetto Sparkling or Still 8
Saranac Root Beer 4	



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BREAKFAST

8AM- 11AM

French Toast	15	All American Breakfast	18
Three Pieces of Texas Toast, Maple Syrup, Whipped Butter		Two Eggs Any Style, Choice of Bacon, Ham or Sausage, Seasoned Potatoes, Toast	
Açai Bowl (GF/V)	15	Vegetable Omelet (V)	16
Almond Milk Acai Smoothie, Seasonal Berries, Granola, Bananas, Chia Seeds, Honey Drizzle		Spinach, Tomato, Mushroom, Shredded Fontina Cheese, Seasoned Potatoes, Toast	
Belgian Waffles	15	Breakfast Sandwich	15
Two Waffles, Powdered Sugar, Whipped Butter and Maple Syrup		Buttermilk Biscuit, Choice of Sausage, Bacon or Ham, Scrambled Eggs, Cheddar Cheese, Seasoned Potatoes	
Vegetable Hash (GF/V)	18	Carnivore Meal	25
Cauliflower, Mushrooms, Turmeric, Red Onion, Red Potatoes, Chickpeas, Roasted Red Peppers, Spinach, Kale, Tomatoes, Toast		Three Eggs your way, Ham, Bacon, Sausage Links, Seasoned Potatoes, Toast	

SIDES

Turkey or Pork Bacon (GF)	6	Daily Selection Muffin	6
Chicken or Pork Sausage (GF)	6	Seasoned Potatoes (V)	5
Toast (Multigrain, Rye, Texas Toast, or Gluten Free)	5		

BEVERAGES

Villa Sandi II Fresco Prosecco	14	Bloody Mary	12
Bellini	12	Housemade Bloody Mary Mix and Choice of Vodka	4
Pepsi Fountain Drinks	4	Housemade Iced Tea	4
Saranac Shirley Temple	4	San Benedetto Sparkling or Still	8
Saranac Root Beer	4		