



IN-ROOM DINING

EVENING MENU | 4:30 pm – 10:00 pm

Dial 2676 on your guest room telephone to place your food and beverage order.

SMALL BITES

FIRECRACKER SHRIMP* - 23

spicy and crispy jumbo shrimp, chili dipping sauce

FREE BIRD WINGS* - 17

Spicy Gochujang, Classic Buffalo or Nashville Hot

FROMAGE BOARD - 26

assortment of imported and domestic cheeses, seasonal fresh fruit and nuts

SIGNATURE SELECTIONS

FLYING HORSE BURGER* - 20

8 oz. grilled beef patty (or substitute for Fable mushroom patty), lettuce, tomato, onion, signature sauce, butter toasted brioche bun

SUBSTITUTE YOUR SIDE:

SWEET POTATO FRIES +6 | SMALL GREEN SALAD +8

ROASTED CHICKEN BREAST* - 32

dauphinoise potatoes, vegetable medley, chicken pan jus

WAGYU SHORT RIB* (GF) - 41

Braised short rib with roasted pepper polenta and seasonal vegetable medley

STEAK FRITTES* - 35

sliced skirt steak, chimichurri roquette, pomme frites

HONEY GINGER SALMON* - 35

Laguna Blanca Salmon, edamame purée, stir fry vegetables

FOR THE KIDS

GRILLED CHEESE - 14 **or** CHICKEN TENDERS - 14
choice of fries or fruit on the side

DESSERTS

CHOCOLATE CARAMEL CAKE - 14

decadent and moist

NEW YORK CHEESECAKE - 14

whipped cream and fresh berries

(GF) These items are gluten free or can be prepared gluten free.

Please inform us of any allergies and/or food sensitivities.



All orders will be assessed a 25% service charge, 2.95% Retail Sales Fee (RSF), & 8.2% Local Tax Rate.

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness