

## BREAKFAST MENU

Monday - Friday | 7:00am - 11:00am

Saturday - Sunday | 7:00am - 12:00pm

QUINOA PARFAIT (V) (GF)	\$11
Greek Yogurt, Fruit Compote, Seasonal Fruit, Homemade Granola	
THE OATMEAL (V) (GF)	\$9
Irish Oatmeal, Almond Milk, Brown Sugar, Brulee Bananas, Cajeta	
SUPER BOWL (V) (GF)	\$12
Acai, Overnight Oats, Bananas, Berries, Toasted Coconut, Marcona Almonds	
AMERICAN BREAKFAST*	\$16
Fried Eggs, Apple Sausage, Bacon, Cornmeal Pancakes, Rustic Potatoes	
BENEDICT BRISKET HASH TOSTADA*	\$18
House Smoked Brisket, Potatoes, Sweet Onions, Tomatoes, Jalapeños, Bean Puree, Hollandaise, BBQ Sauce	
BISCUIT, GRAVY & EGGS*	\$15
Buttermilk Biscuits, Bacon Gravy, Fried Eggs, Scallions,	
MIGAS (GF)	\$17
Corn Tortillas, Eggs, Tomatillo Salsa, WI Cheddar, Heirloom Tomatoes, Jalapeños, Radish, Avocado, Cilantro	
CARNIVORE OMELET*	\$16
Chicken Sausage, Bacon, Brisket, WI Cheddar, Caramelized Onion, Rustic Potatoes	
LIGHT OMELET (V) (GF)	\$15
Tomato, Avocado, Kale, Mushrooms, WI Cheddar, Rustic Potatoes	
FRENCH TOAST (V)	\$13
Brioche Bread, Cajeta, Bananas, Chocolate Marcona Almonds, Chantilly Cream	
LEMON BLUEBERRY CORNMEAL PANCAKES (V) (GF)	\$15
Homemade Ricotta, Candied Lemon, Mint	

## LUNCH MENU

Available Every Day 11:00am - 4:00pm

KALE CAESAR WRAP	\$14
Grilled Chicken, Local Lettuce and Kale, Homemade Caesar Dressing	
CHICKEN/TUNA FARM SALAD	\$14
Field Greens, Goat Cheese, Shaved Root Vegetables, Orange Vinaigrette <i>Your Choice of Chicken or Tuna</i>	
EDAMAME HUMMUS (V)	\$14
Crispy Naan, Garden Vegetables, Olive Oil	
240 WEST PRIME BURGER*	\$24
Prime Beef Blend, WI Brie, Onion Bacon Jam, Arugula, Truffle Aioli, Potato Fries, Brioche Bun	

## DINNER MENU

Sunday - Thursday | 4:00pm - 9:30pm

Friday - Saturday | 4:00pm - 10:00pm

KALE CAESAR (V)	\$13
"Tribe Country Farm" Romaine Leaves, Oriental Kale Parmigiano, Sun-Dried Tomato, Seasoned Crumbs	
FARM SALAD (V)	\$12
Field Greens, Goat Cheese, Shaved Root Vegetables, Roasted Corn, Salted Peppitas, Orange Vinaigrette	
SALUMI BOARD*	\$20
Chef Selection of Seasonal, Local, and Imported Cheese and Cured Meats, Marcona Almonds, Homemade Seasonal Jam, Crackers	
FUGAZETTA (V)	\$18
Homemade Pizza, WI Special Blend Cheese, Shaved Onions	
PAPPARDELLE*	\$36
Short Rib, Beef Jus, Roasted Vegetables, Herbed Ricotta	
SPINACH GNOCCHI*	\$34
Grilled Shrimp, Roasted Tomatoes, Broccolini, Corn, Mushrooms, Pesto	
BASEBALL CUT* (GF)	\$50
10oz Prime Baseball Cut, Roasted Potatoes, Cipollini Onions, Cognac Sauce	
BEEF FILET* (GF) (DF)	\$54
8oz Beef Tenderloin, Roasted Potatoes, "River Valley Ranch" Mushrooms, Chili Demi	
240 WEST PRIME BURGER*	\$24
Prime Beef Blend, WI Brie, Onion Bacon Jam, Arugula, Truffle Aioli, Potato Fries, Brioche Bun	
LAMB BRASATO* (GF)	\$46
Creamy Polenta, Arugula, Salsa Verde, Olive Oil	
CHICKEN MILANESE*	\$34
Roasted Potatoes, Heirloom Tomatoes, Field Greens, Olive Oil, Shaved Parmigiano	
EGGPLANT NAPOLEON* (V)	\$28
Homemade Ricotta Cheese, Blistered Tomatoes, Seasoned Spinach, Rosé Sauce, Basil	
CRISPY SKIN SALMON* (GF) (DF)	\$37
Corn Puree, Caramelized Carrots, Baby Kale-Fennel Salad	

## SIDES

GRILLED ASPARAGUS (VG) (GF)	\$7
BROCCOLINI (VG) (GF)	\$7
ROASTED POTATOES (VG) (GF)	\$7
STEAK FRIES (VG) (GF)	\$7
MUSHROOMS (VG) (GF)	\$7
CARAMELIZED CARROTS (VG) (GF)	\$7
COGNAC (VG)	\$4
CHILI DEMI (VG) (DF)	\$4
CHIMICHURRI BUTTER (VG)	\$4

## DESSERTS

CRÈME BRULEE CROSTATA	\$11
CHOCOLATE & BERRIES	\$14
TIRAMISU	\$11

## BEVERAGE OPTIONS

Available Every Day 7:00am - 10:00pm

### CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
UNSHACKLED SPARKLING BRUT		44
ZONIN PROSECCO	11	40
VEUVE CLICQUOT YELLOW LABEL		110

### WHITE WINES

	Glass	Bottle
RUFFINO MOSCATO D'ASTI	10	38
MASO CANALI PINOT GRIGIO	13	50
SUBSTANCE SAUVIGNON BLANC	11	42
SUBSTANCE CHARDONNAY	11	40
ORIN SWIFT MANNEQUIN CHARDONNAY		65

### RED WINES

	Glass	Bottle
DECOY MERLOT BY DUCKHORN	11	40
SUBSTANCE CABERNET SAUVIGNON	11	40
SUBSTANCE PINOT NOIR	11	40
JUSTIN CABERNET SAUVIGNON	17	61
STAGS LEAP ARTEMIS		115
PRISONER PINOT NOIR		75
THE PESSIMIST RED BLEND		50

### BEER/SPIKED SELTZER/CIDER

MILLER LITE / BUDWEISER	\$4.75
CORONA / SPOTTED COW	\$5.50
STELLA ARTOIS	\$6
HARD SELTZERS	\$7

### NON-ALCOHOLIC BEVERAGES

COFFEE / TEA / MILK / LEMONADE	\$3
BOTTLED WATER	\$3
PEPSI / DIET PEPSI / STARRY / DIET STARRY	\$3
MOUNTAIN DEW / ROOTBEER / GINGER ALE	\$3
ASSORTED JUICE	\$4
SAN PELLEGRINO	\$5

\*Room Service has Full Bar access to other liquor drinks.

TO ORDER, DIAL EXTENSION 4040

A 21% Service Charge and all applicable taxes will be added to room service orders.

Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness.