

In-Room Dining

Press



breakfast

served 6:00 am – 11:30 am

below™

brioche french toast choice of grand marnier or classic, seasonal fruit compote, choice of thick cut bacon, redmond smokehouse or vegetarian sausage **10**

buckwheat blueberry pancakes choice of thick cut bacon, redmond smokehouse or vegetarian sausage **9**

classic 10 below breakfast two eggs any style, house potatoes, choice of thick cut bacon, redmond smokehouse or vegetarian sausage **11**

build your own omelet choose any three ingredients: fresh herbs, scallions, goat cheese, tillamook smoked cheddar, tumalo classico goat cheese, chopped bacon, ham, sausage, spinach, mushrooms, house potatoes, toast **9** additional items **.50**

oxford eggs florentine rustic baguette, poached eggs, sautéed spinach, sauce choron, choice of thick cut bacon, redmond smokehouse or vegetarian sausage **9**

classic eggs benedict english muffin, poached eggs, thick cut canadian bacon, hollandaise, house potatoes **10**

crab benedict seared crab cakes, poached eggs, oven roasted tomato, avocado, chili hollandaise, house potatoes **14**

smoked trout scramble house smoked trout, scallions, fresh dill, cream cheese, house potatoes **12**

continental selection of seasonal fruit, plain or chocolate croissant, brioche, small juice **11**

steel-cut oatmeal golden raisins, brown sugar, cream **5**

strawberry parfait nancy's vanilla yogurt, fresh strawberries, granola **6**

sides

fresh fruit plate **5**

yogurt **3**

cold cereal **3**

croissant & brioche **3**

two eggs any style **3**

grilled asparagus **3**

oven roasted tomato **3**

housemade baguette **2**

smokehouse sausage **4**

thick cut bacon **5**

vegetarian sausage **4**

beverages

milk **2.5**

juice **3.25** small **5** large

(orange, cranberry, grapefruit, apple, tomato)

espresso **2.5** single **3** double

latte, cappucino **3.25** single **4.25** double

mocha, breve **3.50** single **4.50** double

We proudly support local and Northwest purveyors and whenever possible use organic and sustainable ingredients.

For this reason, our menus change seasonally.

A service charge of \$3.00 will be added to all in-room dining orders as well as a 19% gratuity.

In-Room Dining

Press



lunch
served 11:30 am – 5:00 pm

appetizers

toasted almonds and olives rosemary, preserved lemon, piment d'espelette **4**

grilled sf flatbread san francisco sourdough, herb oil, romesco **4**

calamari fritto misto fennel, lemon, scallions, chili-garlic vinaigrette **8**

charcuterie board classic variety, traditional condiments, crostini* **12**

***inquire with server about our daily specials**

soups & salads

soup du jour **6**

house salad local mixed greens, sliced almonds, dried cherries, rogue valley bleu cheese, sherry shallot vinaigrette **8**

oxford caesar salad chopped romaine, shaved parmesan, brioche crouton **7**
add draper valley chicken **4**

the iceberg wedge house made 1,000 island, bacon candy **6**

sandwiches

all sandwiches come with a choice of pommes frites, onion rings, house salad or caesar salad

blta parmesan toast, thick cut bacon, tomato, iceberg, avocado, maple mayo **12**

draper valley chicken sandwich toasted focaccia, prosciutto, provolone, arugula, aioli **10**

the 10 burger borlen beef, sweet onion jam, aioli, iceberg, tomato **10**
add bacon **1** add cheese **1**

late riser

classic 10 below breakfast two eggs any style, house potatoes, choice of thick cut bacon, redmond smokehouse or vegetarian sausage **11**

continental selection of seasonal fruit, plain or chocolate croissant, brioche, small juice **11**

*We proudly support local and Northwest purveyors and whenever possible use organic and sustainable ingredients.
For this reason, our menus change seasonally.*

A service charge of \$3.00 will be added to all in-room dining orders as well as a 19% gratuity.

In-Room Dining

Press



dinner
served 5:00 pm – 10:00 pm

appetizers

- toasted almonds and olives** rosemary, preserved lemon, piment d'espelette **4**
- grilled sf flatbread** san francisco sourdough, herb oil, romesco **4**
- calamari fritto misto** fennel, lemon, scallions, chili-garlic vinaigrette **8**
- charcuterie board** classic variety, traditional condiments, crostini* **12**

***inquire with server about this evenings offerings**

soups & salads

- soup du jour** **6**
- house salad** local mixed greens, sliced almonds, dried cherries, rogue valley bleu cheese, sherry shallot vinaigrette **8**
- oxford caesar salad** chopped romaine, shaved parmesan, brioche crouton **7**
add draper valley chicken **4**
- the iceberg wedge** house made 1,000 island, bacon candy **6**

entrées

- grilled country natural beef filet mignon** **34**
- fresh fish catch of the day** **28**
- great american egg farm roasted chicken** **24**
- house made fettuccini pasta** **18**

***inquire with server about todays accompaniments**

*We proudly support local and Northwest purveyors and whenever possible use organic and sustainable ingredients.
For this reason, our menus change seasonally.*

A service charge of \$3.00 will be added to all in-room dining orders as well as a 19% gratuity.

In-Room Dining

Press



kids menu

breakfast

served 6:00 am – 11:30 am

parfait fruit, yogurt and granola 6

classic breakfast one egg any style, bacon or sausage, toast and taters 6

lunch & dinner

served 11:30 am – 10:00 pm

kids country natural beef hot dog burger ketchup, cheddar cheese, french fries 7

grilled cheese on wheat, cheddar cheese, french fries 6

p.b. & j. on wheat, french fries 5

kids caesar 3 add chicken 1

desserts

served 11:30 am – 10:00 pm

tahitian vanilla crème brûlée silky vanilla custard with a caramelized sugar crust, served with fresh seasonal berries 7

sundae two scoops of vanilla ice cream, chocolate syrup, freshly whipped cream 7

kids ice cream sundae one scoop, chocolate sauce, whipped cream and a cherry-on-the-top! 5

scoop of berry sorbet 2

inquire with server about our full dessert selection

We proudly support local and Northwest purveyors and whenever possible use organic and sustainable ingredients. For this reason, our menus change seasonally.

A service charge of \$3.00 will be added to all in-room dining orders as well as a 19% gratuity.

In-Room Dining

Press



beverage menu

Served 6:00 am – 10:00 pm

below™

non-alcoholic beverages

milk 2.5

juice orange, cranberry, grapefruit, apple 3.25 small 5 large

espresso 2.5 single 3 double

latte, cappucino 3.25 single 4.25 double

mocha, breve 3.5 single 4.5 double

jones sodas cola, sugar free, root beer 2.5

ice tea 2.5

lemonade 2.5

red bull 4

voss sparkling/still 375ml 3

voss sparkling/still 800ml 6.5

alcoholic beverages

wine

house red 8

house white 8

**inquire about additional
wines by the glass and
bottle selections**

beer

pacifico 4

coors light 3

**inquire about our
daily draft specials**

*We proudly support local and Northwest purveyors and whenever possible use organic and sustainable ingredients.
For this reason, our menus change seasonally.*

A service charge of \$3.00 will be added to all in-room dining orders as well as a 19% gratuity.