

# In-Room Dining

Press



## breakfast

Served 6:00 am – 10:30 am

below

**grand marnier french toast** seasonal berries, choice of thick-cut bacon, redmond smokehouse sausage, or vegetarian sausage **9**

**buckwheat pancakes** pear-hazelnut compote, choice of thick-cut bacon, redmond smokehouse sausage, or vegetarian sausage **8**

**classic 10 below breakfast** 2 eggs any style, tri-colored breakfast potatoes, choice of thick-cut bacon, redmond smokehouse sausage, or vegetarian sausage **8**

**fresh herb omelet** fresh herbs, tumalo classico, tri-colored breakfast potatoes **7**

**oxford eggs florentine** rustic baguette, poached eggs, sautéed spinach, sauce choron, choice of thick-cut bacon, redmond smokehouse sausage, or vegetarian sausage **8**

**crab benedict** seared crab cakes, poached eggs, tomato confit, avocado, chili hollandaise, tri-colored breakfast potatoes **14**

**vegetable frittata** tomato confit, arugula, crooked neck squash, herbs, smoked cheddar, tri-colored breakfast potatoes **8**

**nw quiche** dungeness crab, heirloom tomato, arugula, tumalo classico, grilled asparagus **14**

**tofu scramble** roasted red pepper, asparagus, crooked neck squash, fresh herbs, tri-colored breakfast potatoes **11**

**steel-cut oatmeal** pear-hazelnut compote **5**

**apple-pear parfait** nancy's yogurt, cinnamon, granola **7**

**or cheese board** tumalo farms, rogue creamery, tillamook, rustic bread **9**

**sides** fresh fruit plate **5** redmond smokehouse sausage **4** thick cut bacon **5**  
vegetarian sausage **4** grilled asparagus **3** tomato confit **3** 2 eggs any style **3**  
granola **3** rustic toast **2**

*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 \$5.00 will be added to all in-room dining orders as well as a 19% gratuity.*

# In-Room Dining

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## Lunch

Served 11:30 am – 2:00 pm

below

### sandwiches

**the 10 burger** ground beef or buffalo, rogue blue cheese, walla-walla onion jam, bacon or pork belly, choice of pomme frites or side green salad **16**

**ahi tuna tartine** grilled bread, heirloom tomato, avocado, spicy cucumber, sambal aioli, cup of soup or side salad **16**

**grilled vegetable tartine** grilled bread, zucchini, crooked neck squash, red pepper, babaganouj, tumalo classico, cup of soup or side salad **12**

**pork belly blt** rustic toast, braised pork belly, heirloom tomato, lettuce, maple aioli, pomme frites or side salad **12**

### salads

**chop-chop** mixed greens, cucumber, cous-cous, heirloom tomato, free-range chicken, toasted pine nuts, tzatsiki dressing **15**

**roasted nw salmon** heirloom tomato, grilled asparagus, olives, goat cheese crouton, caper vinaigrette **18**

**grilled vegetable salad** spinach, zucchini, crooked neck squash, asparagus, quinoa, rogue blue cheese, balsamic vinaigrette **11**

### pasta

**ratatouille linguini** zucchini, crooked neck squash, roasted eggplant, tomato confit, fresh herbs, parmesan **10**

**roasted chicken penne** arugula pesto, tomato confit, tumalo classico **13**

### small plates

**curried shrimp spring roll** carrot, cucumber, nappa cabbage, sambal aioli **9**

**vegetable tempura** zucchini, crooked-neck squash, sweet potato, asparagus, kimchee, sambal aioli **7**

**tri color pomme frites** peruvian, sweet, yukon gold, smoked sea salt **4**

**edemame** sea salt **3**

### soups

**mushroom** bacon, arugula, goat cheese crouton **9**

**carrot and sweet potato** ginger, rustic bread **7**

**miso** tofu, scallions, carrot **4** add shrimp **5**

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# In-Room Dining

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**dinner**

Served 5:00 pm – 11:00 pm

below

## small plates

- korean bbq pork belly** house-made kimchee 12
- tartare flight** steak and eggs, lomi-lomi salmon, spicy tuna 17
- tartine sampler** ahi tuna, vegetable, crab-avocado 15
- dungeness crab cakes** tomato-arugula salad, avocado aioli 16
- asparagus risotto** parmesan, crispy prosciutto 8
- nw salmon ceviche** citrus supremes, scallion, peppers 12
- vegetable tempura** zucchini, crooked-neck squash, sweet potato, asparagus, kimchee, sambal aioli 7
- crispy nem roll** house made pork nem roll, lettuce, mint, ponzu, sweet chili, curry aioli dipping sauces 8
- charcuterie and cheese board** prosciutto, salami, parmesan, tumalo classico, rustic bread 9
- edemame** sea salt 3

## entrees

- grilled ribeye** oregon mushroom ragu, grilled asparagus, tri-colored roasted potatoes 25
- miso-glazed tuna loin** soba noodles, stir-fried vegetables, spicy cucumber salad 14
- ratatouille linguini** zucchini, crooked neck squash, roasted eggplant, tomato confit, fresh herbs, parmesan 10
- roasted chicken penne** arugula pesto, tomato confit, tumalo classico 13
- roasted nw salmon** heirloom tomato, grilled asparagus, olives, goat cheese crouton, caper vinaigrette 18
- grilled vegetable salad** spinach, zucchini, crooked neck squash, asparagus, quinoa, rogue blue cheese, balsamic vinaigrette 11

## soups

- mushroom** bacon, arugula, goat cheese crouton 9
- carrot and sweet potato** ginger, rustic bread 7
- miso** tofu, scallions, carrot 4 add shrimp 5

## vegetables 4

sautéed crooked-neck squash and zucchini grilled asparagus tomato confit  
house-made kimchee

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# In-Room Dining

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## all day menu

Served 2:00 pm – 11:00 pm

below

### small plates

- korean bbq pork belly** house-made kimchee 12
- tartare flight** steak and eggs, lomi-lomi salmon, spicy tuna 17
- dungeness crab cakes** tomato-arugula salad, avocado aioli 16
- lamb sliders 3 ways** tzatsiki, babaganouj, curry 15
- nw salmon ceviche** citrus supremes, scallion, peppers 12
- vegetable tempura** zucchini, crooked-neck squash, sweet potato, asparagus, kimchee, sambal aioli 7
- crispy nem roll** house made pork nem roll, lettuce, mint, ponzu, sweet chili, curry aioli dipping sauces 8
- charcuterie and cheese board** prosciutto, salami, parmesan, tumalo classico, rustic bread 9
- edemame** sea salt 3

### entrees

- the 10 burger** ground beef or buffalo, rogue blue cheese, walla-walla onion jam, bacon or pork belly, choice of pommes frites or side green salad 16
- miso glazed tuna loin** soba noodles, vegetable stir fry, spicy cucumber salad 14
- roasted chicken penne** arugula pesto, tomato confit, tumalo classico 13
- grilled vegetable salad** spinach, zucchini, crooked neck squash, asparagus, quinoa, rogue blue cheese, balsamic vinaigrette 11

### soups

- mushroom** bacon, arugula, goat cheese crouton 9
- carrot and sweet potato** ginger, rustic bread 7
- miso** tofu, scallions, carrot 4 add shrimp 5

### breakfast for dinner

- classic 10 below breakfast** 2 eggs any style, tri-colored potatoes, choice of thick-cut bacon, redmond smokehouse sausage, or vegetarian sausage 8
- fresh herb omelet** fresh herbs, tumalo classico, tri-colored breakfast potatoes 7

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# In-Room Dining

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## kids menu

Served 6:00 am – 11:00 pm

below

- green eggs & ham** one egg scrambled, bacon, toast and taters 7
- parfait** fruit, yogurt and granola 6
- classic breakfast** one egg any style, bacon or sausage, toast and taters 6
- kids cheeseburger** ketchup, lettuce, tomato, cheddar and fries 7
- grilled cheese** brioche, cheddar and fries 6
- chicken queso** chicken, cheddar, tomato and avocado dipping sauce 6
- pb & banana** on wheat 5
- chop salad** mixed greens, diced chicken, couscous, cucumber, tomato with ranch dressing 6
- soba noodle** stir-fried veggies, green tea soba noodles 7
- grilled salmon** with fries or roasted taters 7
- crème bruleé** tahitian vanilla crème bruleé with fresh berries 8
- ice cream sundae** one scoop, chocolate sauce and whipped cream with a cherry-on-top! 8

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