

BEVERAGES

Juice	4
Apple, Orange, Cranberry, Grapefruit	
Coffee (Regular or Decaf)	2
Hot Tea	2
Soft Drinks	4
Iced Tea	4
Milk	3
Bottled Still Water	4/7
Bottled Sparkling Water	4/7

White Wine

Magnolia Grove Pinot Grigio	11
Wairau River, Sauvignon Blanc, New Zealand	12
Magnolia Grove Chardonnay	12
Copain Chardonnay	18

Red Wine

Rex Hill Pinot Noir	14
Magnolia Grove Merlot	12
Magnolia Grove Cabernet	12
Ferrari-Carano Cabernet	18
The Seeker Malbec	14

Beer

Budweiser, Bud Light, Coors Light, Michelob Ultra, O'Douls Non-Alcoholic	7
Corona, Corona Light, Heineken, Sierra Nevada, Ommegang Witte, Negra Modelo, Sam Adams	8

IN ROOM DELIVERY HOURS

BREAKFAST 6:00 AM – 11:00 AM
ALL DAY DINING 11:00 AM – 11:00 PM

DIAL EXTENSION 4670 TO PLACE YOUR ORDER

A \$5.00 delivery charge and 6.625% tax will be applied to all orders.

Please note the delivery charge is retained by the Hotel to pay for various costs and expenses other than the wages and is not a gratuity.

If you have any concerns regarding food allergies, please alert your order taker prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.



IRONBOUND
Indigenous Refined



Breakfast

DAILY 6:00 AM – 11:00 AM

All American Breakfast 14
Two Eggs Any Style, Breakfast Potatoes, Toast and
Choice of Bacon, Taylor Ham or Sausage

Good Start Breakfast 12
Cereal with Bananas, Strawberries or Blueberries and
Breakfast Breads

“ON THE GO SIDES”

Bagel & Cream Cheese 4
Seasonal Fruit Cup 6
Yogurt Parfait 9

All Day Dining

DAILY 11:00 AM – 11:00 PM

SHAREABLES

Chips & Dip 8
House-Made Chips, Sweet Garlic & Onion Dip

Quesadilla 12
Peppers, Onions, Jack Cheese
add: chicken 4, shrimp or skirt steak 6

Murray's Farm Chicken Wings 16
Honey Sriracha, BBQ, Buffalo

Calamari 16
Cherry Peppers, Mango Serrano Glaze

Pork Belly Bao Buns 17
Kimchi Coleslaw, Spicy Aioli

PIZZA

Margherita 16
Tomato Confit, Fresh Mozzarella, Basil

Carnivore 17
Sweet Sausage, Pepperoni, Hot Capicola

Buffalo Chicken 17
Mozzarella, Blue Cheese Crumbles, Ranch

SOUP & SALAD

Roasted Tomato Bisque 8

Caesar 12
Chopped Romaine, House-made Croutons,
Creamy Caesar Dressing
add: chicken 5, shrimp 8, salmon or skirt steak 10

Chopped Cobb 18
Grilled Chicken Breast, Heirloom Cherry Tomatoes,
Pepper Bacon, Hard-boiled Egg, Avocado, Blue Cheese
Crumbles, Ranch

SANDWICHES

Choice of French Fries or Sweet Potato Fries

Turkey Club 17
Smoked Turkey Breast, Bacon, Lettuce, Tomato, Mayo

Philly Cheesesteak 18
Onions, Provolone, Cheese Sauce

Angus Beef Burger 19
Cheddar Cheese, Lettuce, Tomato, Crispy Onions,
Pepper Bacon

Salmon Club 19
Lemon Caper Aioli, Tomato, Arugula

MAINS

Pan Roasted Frenched Breast of Chicken 28
Yukon Mashed Potatoes, Sautéed Garlic Broccolini,
Rosemary Demi-Glace

Seared Salmon 29
Yukon Mashed Potatoes, Sautéed Baby Carrots,
Chimichurri

Basmati Rice Bowl 18
Stir-Fried Seasonal Market Vegetables
Choice of: Teriyaki, Sweet Spicy Chili Orange or Ginger
Sesame Sauce
add: chicken 5, shrimp 8, salmon or skirt steak 10

DESSERTS

Brownie Sundae 12
Vanilla Ice Cream, Toasted Pecans, Caramel and
Chocolate Sauces, Whipped Cream

NY Cheesecake 11
Raspberry Sauce, Whipped Cream