



Lunch

appetizers

Calamari Strips marinated, seasoned tempura flour, flash fried, fried sliced jalapenos, charred lemon, chipotle aioli, marinara sauce (gf) 13

***Shrimp Ceviche** tri color tortilla chips, fresh lime (gf) 15

Artichokes steamed, char-grilled, lemon aioli, clarified butter, garlic, fresh lemon (v) 13

Buffalo Chicken blue cheese dressing, blue cheese crumbles, celery 15

Margarita Flatbread red sauce, charred tomatoes, fresh mozzarella, basil, asiago cheese (v) 12

soups | salads

Clam Chowder cup 6 bowl 10

Ramen vegetarian broth, noodles, carrots, cabbage, shiitake mushrooms, hardboiled egg, sesame oil, soy sauce, garlic, ginger, scallions (v) 12 shrimp 17 beef 16

Chicken Caesar Salad chopped hearts of romaine, asiago cheese, classic dressing, garlic croutons 15

Greek Salad romaine lettuce, cucumber, red onions, bell peppers, kalamata olives, feta cheese, greek citrus vinaigrette, grilled naan bread, mediterranean hummus 15 (v) add chicken 5 add shrimp 9

Keto Salad spinach, mushrooms, broccolini, turkey, hardboiled eggs, jack cheese, pepitas, lemon-basil vinaigrette 15 (v) (gf)

mains

***Silver Tide Burger** ½ pound 'black angus' beef char-grilled, black peppered bacon, cheese, lettuce, tomato, red onion, brioche bun 17

Hot Pastrami pickles, classic mustard, jack cheese, soft pretzel roll 15

Carne Asada Torta certified 'black angus' beef, chimichurri sauce, shredded cabbage, tomato, sriracha-garlic mayo, queso fresco, french roll 15

Laguna Seca Club sliced turkey, black peppered bacon, swiss cheese, lettuce, tomato, lemon aioli, rustic white bread 14

(sandwiches served with choice of fries, fruit, green salad or coleslaw)

Del Monte Beach Tacos corn tortillas, grilled pineapple salsa, cotija cheese, fresh cilantro, onions, lime wedges; served with salsa verde and green chile black beans (gf)

two chicken tacos 10 three chicken tacos 15 two shrimp tacos 16 three shrimp tacos 24

Fish & Chips beer battered and fried white cod, tartar sauce, malt vinegar, fries 17



Kids

Noodles today's pasta, marinara or butter and cheese only 6

Pizza cheese 8 pepperoni 9

Chicken Strips & Fries 8

Cheeseburger certified 'black angus' beef, american cheese, lettuce, tomato, brioche bun, fries 12

Half Turkey Sandwich lettuce, tomato, cheese, wheat bread. choose fries, fruit, green salad or cup clam chowder 8

*Petite Salmon vegetables or green salad (gf) 12

Sweets

Cheesecake caramel and chocolate sauce, candied pecans 12

Sticky Toffee Pudding served warm, vanilla ice cream 12

Hard Cider Float vanilla ice cream, draft cider, sweet cream, cinnamon, caramel sauce 12 (adults only)

S'mores Lava Cake served warm, caramel sauce 9

Brownie Sundae served warm, vanilla ice cream, whipped cream, cherry, today's sauce 9

Starbuck's Coffee Service

(ask your server on availability)

Espresso Doppio 3 | Latte 4 | Cappuccino 4 | Caramel Macchiato 5 | White Chocolate Mocha 5

Beverages

Fountain Sodas, Lemonade, Ice Tea 4 | Pellegrino Sparkling Water, Panna Still Water 7

Strawberry Lemonade, Arnold Palmer, Blackberry Ice Tea, Sugar Free Mango Ice Tea, Raspberry Ice Tea 5

Milk 5 | Juice 6 | Coffee 4 | Hot Tea 4 | Hot Chocolate 6

Information | Advisory

- In-Suite Dining orders will include 18% service gratuity and \$4.50 hotel fee
- Going Green Initiatives:
 - food order pick up available with no hotel fee when delivered on service tray
 - to go boxed food fee 10%
 - paper drink straws are available by guest request only
- split plate fee \$5 | corkage fee \$20 | 18% gratuity added for separate check service
- 18% gratuity will be added to all tables of 6 or more people

*Proposition 65. www.P65Warnings.ca.gov.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions, are elderly, an infant or pregnant.



Dinner

first course

***Ahi Tuna Poke** lemon-sesame vinaigrette, cucumber, avocado, sesame seeds, assorted terra vegetable chips 17

***Shrimp Ceviche** tri color tortilla chips, fresh lime, tapatio hot sauce (gf) 15

Calamari Strips marinated, seasoned tempura flour, flash fried, charred lemon, fried pickled jalapenos slices, chipotle aioli, marinara sauce 13

Won Ton Tacos asian inspired crawfish saute, shredded cabbage, sesame seeds, fresh lime 10

Artichokes steamed, char-grilled, lemon aioli, clarified butter, garlic, fresh lemon (v)(gf)13

Buffalo Chicken blue cheese dressing, blue cheese crumbles, celery 15

second course

Clam Chowder cup 6 bowl 10

Ramen vegetarian broth, noodles, carrots, cabbage, shiitake mushrooms, hardboiled egg, sesame oil, soy sauce, garlic, ginger, scallions (v) 12 shrimp 17 beef 16

Caesar Salad chopped hearts of romaine, classic dressing, asiago cheese, garlic croutons 10

Wedge Salad iceberg lettuce, tomatoes, bacon, red onions, blue cheese crumbles, blue cheese dressing (gf) 13

third course

***Silver Tide Burger** ½ pound certified 'black angus' beef char-grilled, black peppered bacon, cheese, lettuce, tomato, red onion, brioche bun, fries 17

***New York** certified 'black angus' beef, hand trimmed and cut loin strip, char-grilled, two side dishes (gf) 29

***Filet Mignon** certified 'black angus' beef, hand trimmed and cut tenderloin, char-grilled, two side dishes (gf) 35

***Salmon** pan seared and roasted, red bell pepper-tomato chutney, two side dishes (gf) 27

Sanddabs seasoned flour dusted and pan seared, piccata sauce, two side dishes 25

Roast Chicken airline breast, shiitake mushroom pan sauce, two side dishes (gf) 24

Duck Ragu mushrooms, bell peppers, tomato, onion, garlic, olive oil, red wine, asiago cheese, pappardelle pasta, garlic cheese bread 29

Butternut Squash Ravioli vegetable succotash, marinara sauce (v) 23

sides