

Order Room Service

Press the 'Room Service' button on your room phone, or dial ext. 902

Salt

RESTAURANT & BAR

ROOM SERVICE BREAKFAST 7AM - 11 AM

Eggs

Two Eggs

Two Eggs any style, Breakfast Potatoes & a choice of Smoked Bacon or Sausage

\$13

Rolled Omelet

Choose Three: Mushroom, Peppers, Onion, Tomato, Ham, Chorizo, Sausage, Swiss, American. Served with Breakfast Potatoes

\$15

Eggs Benedict

Hollandaise Sauce and a choice of Pecan Shoulder Bacon, Crumbed Chorizo, or Smoked Salmon

\$15

Garbage Plate

Scrambled Eggs, Peppers, Onion Potatoes, Bacon and Sausage

\$16

Paleo Steak & Eggs Benedict

Flat Iron Steak, Poached Eggs, Broccoli, Hollandaise Sauce

\$16

Griddle

French Toast

Served with Fresh Berries

\$14

Pancakes

Choice of Plain, Blueberry, Chocolate Chip, or Banana

\$14

Healthy Start

Smoked Salmon Platter

Toasted Bagel, Capers, Tomatoes, Red Onion, and a Hard Boiled Egg

\$16

Avocado Toast

Wheat Toast, Mixed Greens, Balsamic Vinaigrette, Hard Boiled Egg, served with Seasonal Fruit

\$14

Granola & Yogurt

Greek Yogurt served with fresh fruit

\$8

Oatmeal

Served with Fresh Fruit

\$9

Fruit Plate

Fresh Seasonal Fruit

\$8

If you have a food allergy, please notify your server.

Vegan, gluten free, and dairy free options available.

Salt

RESTAURANT & BAR

ROOM SERVICE LUNCH 11 AM - 3 PM

Salad

Mixed Green Salad Fresh Grape Tomatoes, Cucumber, Balsamic Vinaigrette	\$11
Caesar Salad Parmesan, Croutons and Asiago	\$12
Spinach Salad Bacon Bits, Candied Walnuts, Maple Vinaigrette	\$14
Blackened Chicken Taco Salad Romaine, Pico de Gallo, Cheddar Cheese, and Creamy Lime Vinaigrette	\$16
Add Chicken	\$5
Add Shrimp	\$6
Add Salmon	\$7

Hand Held

Angus Burger Bacon, Lettuce, Tomato, and Blue Cheese Foam	\$16
Beyond Burger Romaine Lettuce, Sliced Tomato, and Avocado Aioli	\$16
Salmon Burger House-Made Salmon Patty with White Balsamic Cucumber Pickle, and Aioli	\$16
California Chicken Sandwich Grilled Chicken, Avocado aioli, Romaine, Cheddar Cheese, and Bacon	\$14
Beef Tenderloin Sandwich Sliced Beef Tenderloin, Horseradish Aioli, Brie Cheese, Arugula, on a Baguette	\$14
Chicken Wings BBQ, Buffalo, or Salt Restaurant House-Made Hot Sauce	\$15

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Dinner

SALT

Restaurant & Bar

**Room Service Dinner is
Available
3:30 PM - 9:00 PM**



SALAD

Grilled Caesar Salad

Parmesan Croutons and Asiago 11

Fried Goat Cheese Salad

Mixed Greens, Cranberry Vinaigrette,
Orange Segments, and Toasted Almonds 12

Spinach Salad

Bacon Bits, Maple Vinaigrette,
Candied Walnuts, and Red Apple 12

ANGUS RESERVE HAND CUT STEAKS

Prime NY Strip (10 oz.) 27

Ribeye (12 oz.) 28

Flat Iron Steak (8 oz.) 24

Filet Mignon (6 oz.) 27

Choice Of The Following Sides:

Sautéed Mushrooms and Onions

Garlic Herb Compound Butter

Peppercorn Brandy Cream

Blue Cheese Foam

Bordelaise

ENTREES

Pan Seared Scallops

Truffle Mac and Cheese, Fried Brussel
Sprouts and Pancetta 28

Pan Roasted Chicken

House Made Fettuccine, Lemon, and Capers 23

Potato Crusted Aura Salmon

Sautéed Spinach and Beurre Blanc 25

Country Fried Cauliflower Steak

Served with Whipped Potatoes and Broccolini 20

SIDES

Whipped Potatoes 6

French Fries 5

Truffle Mac and Cheese 8

Potato Gratin 7

Broccolini 5

Green Beans 5

Frizzled Brussel Sprouts
with Pancetta 5

Side Salad With Balsamic
Vinaigrette 6

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Salt

RESTAURANT & BAR

KIDS MEALS

Grilled Cheese Sandwich & French Fries

Hamburger (1/4 lb.) & French Fries

Add American Cheese \$1

Chicken Tenders & French Fries

Choice of BBQ or Ketchup

Buttered Noodles With Parmesean

Macaroni & Cheese



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SPARKLING



- La Marca Prosecco, Italy** \$8
Fragrant citrus, clean notes of pear and apples
- Wycliffe Brut, CA** \$7
Aromas of toast, pear and apple, medium-dry
- La Marca Prosecco, Italy** \$35
Light, crisp, and refreshing with flavors of honeysuckle.
- Veuve Clicquot Brut, Champagne, France** \$125
Classic Champagne with hints of brioche, peach and vanilla.
- Dom Perignon Brut, Champagne, France** \$350
The pinnacle of Champagnes. Vibrant with balanced acidity and exploding effervescence.

WHITE WINES

- Copper Ridge Pinot Grigio** \$7
Dry, crisp, low acidity
- Copper Ridge Chardonnay** \$7
Rich flavors, crisp, toasted vanilla
- Copper Ridge Moscato** \$7
Rose petal, jasmine, honeysuckle, sweet
- Glenora Riesling, Finger Lakes, NY** \$9 32
Fresh stonefruit, balanced acidity, semi-dry
- Chat. St. Michelle Riesling, WA** \$9 32
Crisp apple, subtle minerality, medium-dry
- Caposaldo Pinot Grigio, Italy** \$9 32
Dry, crisp, vibrant, white fruit, almond
- Hooks Bay Sauvignon Blanc, NZ** \$10 36
Zesty citrus, gooseberry, clean finish
- Estancia Chardonnay, CA** \$10 36
Full, bright and balanced acidity, hint of spice
- Seaglass Chardonnay, CA** \$10 36
Stonefruit, green apple, unoaked
- Terra D'oro Pinot Grigio, CA** \$42
Ripe bright pear, stone fruit, toasted oak
- Santa Margherita Pinot Grigio, Italy** \$68
Clean, intense apple, dry
- Jacques Dumont Sauvignon Blanc, Loire Valley, France** \$40
Classic Loire Valley Sauvignon Blanc with balanced minerality and lemon zest.
- Groth Sauvignon Blanc, Napa, CA** \$63
Citrus driven acidity, aromas of peach and lime
- Folie a Deux Chardonnay, Sonoma, CA** \$60
Floral aromas of jasmine and apple blossom
- Napa Cellars Chardonnay, Napa, CA** \$65
Full, aromas of apple and pear, crisp acidity

RED WINES



Copper Ridge Cabernet Sauvignon <i>Dry, rustic, sweet raisin, smooth</i>	\$7	
Copper Ridge Merlot <i>Dark berry fruit, oak, spice</i>	\$7	
Seeker Pinot Noir, France <i>Red fruit, spice, fine tannin, long finish</i>	\$10	36
Firesteed Pinot Noir, Willamette, OR <i>Red fruit, mocha, lively acidity</i>	\$11	40
Primal Roots Red Blend, CA <i>Toasty oak, spice, blackberry, full-bodied</i>	\$9	32
Seeker Malbec Mendoza, Argentina <i>Intense red fruit, vanilla, coffee, round tannins</i>	\$9	32
Layer Cake Shiraz, South Australia <i>Rich blackberry, dark cherry, creamy chocolate</i>	\$11	40
Cartlidge & Browne, Cabernet Sauvignon, CA <i>Bold red fruit, toasted oak, smooth finish</i>	\$10	36
J. Lohr Cabernet Sauvignon, CA <i>Black cherry, currant, blueberry, coffee</i>	\$13	46
Mc Manis Zinfandel, CA <i>Robust, ripe plum, flavors of blackberry</i>	\$10	36
MacMurray Ranch Pinot Noir, CA <i>Soft, silky, lovely floral, bright acidity</i>	\$58	
Alta Vista Malbec, Mendoza, Argentina <i>Intense aromas of plum, exotic spices, coffee</i>	\$48	
Cune Rioja, Spain <i>Juicy, ripe red fruit, silky, soft minerality</i>	\$46	
Clos Pegase Merlot, CA <i>Powerful, complex, rich, expressive</i>	\$56	
1000 Stories Cabernet Sauvignon, CA <i>Focused red and black fruit, elegant tannins</i>	\$53	
Cigar Zinfandel, CA <i>Blackberry, plum, red jam, baking spices</i>	\$55	
Lamole di Lamole Chianti, Italy <i>Black cherry, pepper, dark chocolate, spice</i>	\$58	
Sequoia Grove Cabernet Sauvignon, Napa Valley <i>Full bodied, rich palate with intense fruit and oak hints</i>	\$75	

ROSÉ WINES



Prophecy Rose, Provence, FR \$9 \$32
Delicate fruit flavors with crisp, dry finish.

Natura Rose, Chile, **Organic \$11 \$40
Balanced fruit with hints of strawberry and jam.

HALF BOTTLES ALL \$22 A BOTTLE

**Perfect for one and a half
glasses of wine!**

Sonoma Cutrer Russian River Chardonnay, CA
*Luscious round style with hints of
apple and caramel flavors.*

Le Rime Pinot Grigio, Italy
*Light and refreshing style with a
touch of kiwi fruit on the finish.*

Bonterra Cabernet Sauvignon, CA
Elegant cabernet with touch of oak for balance.

Jadot Beaujolais, France
Light and refreshing with bursting cranberry flavor.

J Vineyards Pinot Noir, CA
*Very smooth and soft mouth-feel
with bursting berry flavor.*

Whispering Angel Rose, France
Delicate bouquet, crisp and refreshing flavor.

BEER

**Ask your server for
seasonal list of beers.**

HIGH NOON

YES.....

WE CARRY HIGH NOON

(Doesn't Everyone?)



SMOOTHIES

Tailgate \$6
*Strawberries, Non-fat yogurt,
Banana, Chocolate Sauce*

Teachers Assistant \$7
Strawberries, Non-fat yogurt, Rolled oats & honey

Resident Advisor \$6
Mango, Non-fat yogurt, turmeric.

Prer-Game \$7
Strawberries, Non-fat yogurt, Fruit Loops Cereal

Go Orange \$7
Peach, Non-fat yogurt, graham cracker crumbs

***Add your favorite liquor to make them
“Boozies” for additional charge***

WEEKEND BRUNCH

Join us for Brunch on Weekends

10 AM - 3 PM

Featuring Mimosas & Bloody Mary's

WINE & FOOD PAIRING GUIDE

CAESAR SALAD

Pairs with: Riesling, Rosé, Sauvignon Blanc

SPINACH SALAD

Pairs with: Pinot Grigio, Riesling, Rosé

SCALLOPS

Pairs with: Sauvignon Blanc, Pinot Grigio,
Pinot Noir

CHICKEN

Pairs with: Chardonnay, Beaujolais, Merlot

SALMON

Pairs with: Chardonnay, Pinot Noir

PRAWNS

Pairs with: Pinot Grigio, Sauvignon Blanc, Rose

VEGETABLES

Pairs with: Prosecco, Rioja, Red Blend

STEAKS

Pairs with: Chardonnay, Cabernet, Shiraz, Malbec