

# DINNER

Served weekdays from 5:00pm until 10:00pm

## starters

### charcuterie for two 24

chef's selection of cured meats, grilled and baked crisps, boursin and chèvre cheeses, local honey, with dried fruit and nuts

### shrimp cocktail 19

court bullion-poached jumbo shrimp on mixed greens, served with louisiana and cocktail sauces

### sea salt and cracked pepper calamari 18

crisp, fried calamari with tonkatsu sauce

### the skirvin dips 13

specialty tahina humus, olive tapenade, and dilled feta chimichuri, with grilled flatbread

### piri piri cauliflower bites 13

spicy piri pepper-marinated cauliflower bites with garlic ginger dip

## soup & salad

### lobster bisque 11

fresh Maine lobster with brandy and lobster napoleon and fresh green onion

### today's soup 9

always fresh, ask your server

### caesar salad 15

romaine hearts, gran padano, anchovy, butter croutons, and house-made dressing

### apple walnut salad 14

baby greens and heirloom tomatoes with shaved apple, candied walnuts, smoked cheddar, and bell pepper

### new arugula caprese 14

Baby arugula and English cucumber with pesto marinated heirloom tomato and buffalo mozzarella

### cobb parfait 15

layers of greens with grilled chicken, ham, bacon, egg, tomatoes, smoked cheese, chickpeas, and quinoa

## entrées

### pesto chicken pappardelle 26

tender pappardelle pasta, roasted brick oven chicken, spinach, grana padano parmesan, and grape tomatoes

### linguini carbonara 26

Pancetta, peas, roasted garlic, scallions, grana padano and poached egg

### smoked gouda mac & cheese 26

hand-pulled chicken, tender cavatelli pasta, rich smoked gouda mornay

## from the grill

served with Chef's choice of starch and veg

### cauliflower steak 26

beautifully roasted and grilled Asian-inspired cauliflower steak topped with roasted pepper tapenade and chimichurri sauce

### airline 30

coop pilsner-marinated 10oz airline chicken breast served with mushroom peppercorn sauce

### cold water northern salmon 37

With vine ripe tomato, capers, and bianco beurre blanc

### maple leaf farms duck 36

crisp, pan seared duck with black truffle jus and sweet green peppercorns

### loin "hanger" steak 12oz 45

### center cut rib eye 14oz 52

### fillet 6oz 44 8oz 51

### N.Y. strip 14 oz 55

steak sauce selection- hollandaise, bearnaise, veal demi-glaze, chimichurri, peppercorn

## sweeter thoughts

### 1930's Skirvin Baked Alaska 14

Returning to a time of elegance with layers of fresh Spumoni ice cream and vanilla sponge cake topped with Royal Icing and brought to the table under the blue flame of Sambuca

### crème brûlée 12

Fresh Madagascar vanilla crème with caramelized sugar and fresh berries

### raspberry lemon drop 11

Lemon pound cake layered with lemon Mousse and fresh raspberries

### chocolate decadence 13

Layers of rich dark and milk chocolate cake with crème Anglaise

# IN-ROOM DINING

Meals are available at the times listed below

Breakfast 6:30AM - 10:30AM

Lunch 11:00AM - 2:00PM

Dinner 5:00PM - 10:00 PM

Please call ext. 5127 to  
place your order.

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at risk if these foods are consumed raw or undercooked. A delivery fee of \$5 and Gratuity of 18% are included on the bill.

# BREAKFAST

Served weekdays from 6:30am until 10:30am

## something quick

### superfood oats **11**

*Chilled fresh vanilla overnight oats with blueberries, peaches and honey-toasted almonds*

### seasonal fruit parfait **12**

*Greek honeyed yogurt topped with fresh berries and house-made granola*

### fresh fruit **11**

*Personal-sized season fruit selection*

### deviled toast **12**

*fresh deviled egg on multigrain bread with melted Wisconsin cheddar*

### biscuits & gravy

*fluffy buttermilk biscuits with country gravy*

## morning savory

### park avenue breakfast **15**

*2 eggs your way, and choice of applewood bacon or pork sausage with hash browns and your choice of toast*

### skirvin omelet **15**

*Applewood bacon or Pork Sausage topped with cheddar cheese with hash browns and your choice of toast*

### omelet Your Way **15**

*Choice of : Wisconsin cheddar, mozzarella, bacon, sausage, ham, peppers, onions, mushrooms, spinach*

### skirvin breakfast bowl **15**

*Applewood bacon, pork sausage, eggs, home fries, peppers and onions topped with Wisconsin cheddar*

### breakfast sandwich **13**

*All butter croissant, seasoned eggs, cracked pepper sausage patty, or applewood bacon, cheddar and orange marmalade*

## from the griddle

### strawberry belgian waffle **14**

*Fresh pressed malted waffle topped with Strawberries and sauce with whipped cream*

### stacks **12**

*Buttermilk shortcakes with whole butter and maple syrup*

## bundled breakfast express

### superfood oats with juice or coffee **15**

### skirvin breakfast sandwich with juice or coffee **15**

### yogurt parfait or fresh fruit and croissant with juice or coffee **15**

## à la carte / sides / beverages

### order of bacon or sausage **5**

### pancakes **4**

### one egg **3**

### toast **3**

### hash browns **4**

### greek yogurt **8**

### salsa **2**

### cottage cheese **5**

### egg whites **4**

### coffee **4**

### iced tea/soda **3**

### juice **5**

## breakfast cocktails

### mimosa or poinsettia carafe **25**

### classic bloody mary **13**

### irish coffee **13**

### skirvin driver **13**

### perle mesta sunrise **13**

### skirvin breakfast shot **12**

## kid's menu

### pancakes **6**

### 1 egg breakfast **6**

### yogurt parfait with fruit & granola **6**

### bacon & cheese english muffin **6**

### waffle with whipped cream & sprinkles **6**

# LUNCH

Served weekdays from 11am until 2pm

## soup & salad

### lobster bisque **11**

*Fresh Maine lobster with brandy and lobster napoleon and fresh green onion*

### today's soup **9**

*always fresh, ask your server*

### classic caesar salad **16**

*Romaine hearts, Gran Padano, anchovy, butter croutons, and house-made dressing*

### apple walnut salad **15**

*Baby greens and heirloom tomatoes with shaved apple, candies walnuts, smoked cheddar and bell pepper*

### arugula caprese salad **15**

*Baby arugula and english cucumber with pesto marinated heirloom tomato and buffalo mozzarella*

### cobb parfait **18**

*Layers of greens with grilled chicken, ham, bacon, egg, tomatoes, smoked cheeses, chick peas and quinoa*

## between the crusts

### pork belly sliders **19.50**

*Crisp pork belly, whiskey BBQ sauce, fried onions, smoked gouda, and ciabatta bread*

### piri piri chicken **19**

*Piri piri and brown sugar caramelized chicken tenders, citrus mayonnaise, shaved spinach, cucumber, and feta cheese*

### skirvin avocado club **19**

*Skirvin's classic club with roast turkey, applewood bacon, avocado, pimento cheese, heirloom tomato, baby arugula on wheat berry bread*

### skirvin burger **19.50**

*8 oz fresh hand-cut angus patty, bacon jam, boursin and cheddar cheeses, lettuce and tomato on brioche*

### open house new york steak sandwich **23**

*New York strip, herb-cruste flatbread, balsamic, arugula, shaved daikon, crumbled bleu cheese*

### beyond burger **19**

*Seasoned and grilled plant-based burger, humus mayo, crisp lettuce and tomato with dairy-free cheese*

### sandwich of the week **14**

*ask your server*

## from the bricks

### margherita **18**

*House-made marinara, fresh mozzarella, roma tomatoes, and basil oil*

### black & blue **20**

*Ginger and soy-marinated steak, baby spinach, blended mozzarella and bleu cheeses, crispy onions*

### thai chicken **19**

*Spicy Thai chicken, sweet hoisin, roasted pepper, scallions with cheddar and mozzarella*

### classic **20**

*Pepperoni, fresh mozzarella, and basil*

## lite entrées

### pesto chicken pappardelle **21**

*Tender pappardelle pasta, roasted brick oven chicken, spinach, grana padano parmesan, and grape tomatoes*

### linguini carbonara **23**

*Pancetta, peas, roasted garlic, scallions, grana padano and poached egg*

### calamari gnocchi piémontaise **24**

*Sun dried tomatoes, mushrooms, shallots, roasted black garlic, and crisp fried calamari*

## sweeter thoughts

### raspberry lemon drop **11**

*Lemon pound cake layered with lemon Mousse and fresh raspberries*

### tiramisu **11**

*Whipped Mascarpone cream with espresso sponge and fresh berries*

### crème brûlée cheesecake **12**

*Skirvin's house-made vanilla bean and caramel cheesecake with salted caramel sauce*

## beverages

### Iced tea **3**

### soda **3**

## kid's menu - comes with fresh fruit or fries

### chicken tendies **12**

### grilled cheese **10**

### pb & j **10**

### cheese pizza **12**

### burger **14**