

Select Wine & Beer

Sparkling Wine

	Gls/Btl
Champagne, Nicolas Feuillatte Brut Chouilly, France	18/70
Prosecco, Mionetto Brut Treviso, Italy	10/38
Prosecco, Mionetto Brut Rosé Treviso, Italy	11/42
Sparkling, Chandon "Blanc De Noirs" Brut California	13/50

White Wine

	Gls/Btl
Chardonnay, Drumheller Columbia Valley, WA	10/38
Chardonnay, Meiomi Tri-County, CA	13/50
Pinot Grigio, Livio Felluga "Esperto" Venezie, Italy	10/38
Riesling, Charles Smith "Kung Fu Girl" Ancient Lakes, WA	10/38
Sauvignon Blanc, Kim Crawford Marlborough, NZ	13/50
Sauvignon Blanc, Markham Napa Valley, CA	11/42

Pink Wine

	Gls/Btl
Rosé, Whispering Angel Provence, France	12/46

Red Wine

	Gls/Btl
Cabernet Sauvignon, Robert Mondavim Napa Valley, CA	16/60
Cabernet Sauvignon, Seven Falls Wahluke Slope, WA	12/42
Malbec, Diseño Mendoza, Argentina	10/40
Merlot, Tangle Oaks Napa Valley, CA	12/45
Pinot Noir, Böen Russian River, CA	15/57
Pinot Noir, Elouan Oregon	12/46
Syrah, Charles Smith "Boom Boom!" Columbia Valley, WA	11/42
Zinfandel, Beran Sonoma, CA	13/50

Sweet

	Gls/Btl
Moscato, Sip California	10/38

Bottled Beer

Coors "Light" Lager	6
Stella Artois Lager	6
Modelo "Especial" Pilsner	6
Blue Moon Belgian-Style Wheat Ale	6
North Coast "Red Seal" Red Ale	7
Lost Coast "Downtown Brown" Brown Ale	7
Ballast Point "Sculpin" Grapefruit IPA	7
Angry Orchard "Crisp Apple" Hard Cider	7
Bitburger NA	6



THE PORTOFINO

HOTEL & MARINA

A NOBLE HOUSE HOTEL

Room Service Menu

Dial Extension 4520



Breakfast

available 7am - 11am

Greek Yogurt & Granola / 9

toasted oats, shaved almonds, seasonal berries

Irish Steel Cut Oatmeal / 9

dried fruit, walnuts, brown sugar

Smoked Salmon Plate / 14

bagel, cream cheese, tomato, onion, capers

Cornmeal Pancakes / 11

lemon mascarpone, powdered sugar

Baguette French Toast / 12

vanilla royale, cinnamon apples & pears

American Breakfast / 12

two eggs "any-style", breakfast meat, potatoes, toast

Wild Mushroom Omelet / 14

goat cheese, arugula, potatoes, toast

Smoked Salmon Omelet / 15

cream cheese, avocado, crispy capers, toast

Classic Benedict / 14

poached eggs, canadian bacon, english muffin, lemon hollandaise

Breakfast Burrito / 15

scrambled eggs, chorizo, potatoes, ranchero sauce, guacamole, sour cream

Huevos Redondos / 14

fried eggs, soyrizo & avocado quesadilla, black beans, ranchero sauce, feta, cilantro

Hanger Steak & Eggs / 26

potatoes, arugula, toast

Sides

Seasonal Berries / 10

Fresh Fruit / 9

One Egg / 3

Bacon, Sausage or Canadian Bacon / 5

Potatoes / 5

Bagel & Cream Cheese / 5

Toast / 4



**Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Certain items may contain raw or undercooked ingredients.*

A 20% Service Charge and \$3 Delivery Fee will be applied to all Room Service checks.

All Day

available 11am - 10pm

Starters

New England-Style Clam Chowder / 9

bacon, potato, fennel

Charcuterie & Cheese / 18

crostini, olive, fig jam

Salads

Caesar / 11

hearts of romaine, parmigiano reggiano, classic dressing

Noble Gem / 13

gem lettuce, quinoa, farro, avocado, tomato, cucumber, blue cheese, braised beets, mint, white balsamic dressing

Wedge BLT / 12

baby iceberg, brown sugar & herb-roasted bacon, heirloom tomato, smoked blue cheese dressing

add to any salad

grilled chicken 6 | shrimp 6 | salmon 8 | hanger steak 8

Sandwiches

french fries or side salad

Turkey Club / 14

bacon, cheddar, avocado, romaine, tomato, aioli

Chicken Cuban / 15

smoked ham, swiss, pickles, aioli, mustard

Baleen Burger / 16

bacon, guacamole, crispy onions, cheddar, chile aioli

All Day

available 11am - 10pm

Mains

Fish & Chips / 18

caper remoulade, malt vinegar

Lobster Mac & Cheese / 18

aged white cheddar, truffle-parmesan crumbs

Miso-Glazed Salmon / 28

baby bok choy, soba noodles, summer dashi

Brick Chicken / 26

yukon gold potato purée, bacon collard greens, braised cipollini onions, whole grain mustard sauce

Hanger Steak Frites / 31

grilled asparagus, papas bravas, chimichurri, red wine demi- glace

Sides

Yukon Gold Potato Purée / 8

Roasted Mushrooms / 9

Loaded Pee Wee Potatoes / 8

Seasonal Vegetables / 7

Sweets

Key Lime Pie / 7

raspberry, whipped cream, graham cracker crust

Apple Tart / 7

cinnamon gelato, caramel

Warm Chocolate Cake / 7

vanilla gelato

Gelato & Sorbet / 7

vanilla, cinnamon, butter pecan, mango, raspberry

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