

IN-ROOM DINING MENU

JUST WHAT YOU'RE LOOKING FOR





A MESSAGE FROM THE KITCHEN

Isn't there something wonderfully indulgent about enjoying breakfast in bed before you face the world or spending a night in with your plus one after you've spent the day exploring the desert? Sometimes you simply don't want to get out of your bathrobe or change out of your swim trunks to enjoy a great meal. Opt to stay in for a private dining experience that rivals our popular restaurants. You'll enjoy a carefully crafted culinary experience that marries fresh local ingredients with a creative global approach.

The blooming desert that we call home provides us with an abundance of produce, dairy, meats & spices to inspire our culinary creativity. We proudly enjoy local partnerships with Steadfast Farms, Crow's Dairy, Abby Lee Farms and McClendon Farms. Hayden Flour Mill provides us with heritage grains. Queen's Creek Olive Oil is a local product that we feature in our all our menus.

Inspired by these local ingredients, our culinary team has crafted a menu that spans from comfort food to healthy bites to indulgent treats. From our house-made English muffins to producing our own barrel-aged maple syrup, our talented Chefs infused the menu with heart, passion and ingenuity with a goal of delivering to your room a dining experience you'll enjoy as much as our restaurants.

My personal menu favorites feature the rich flavors and textures of the Southwest, such as the breakfast sopes with a house made masa cake and the short rib melt with Arizona white cheddar on a local artisanal bread.

Should you have any special dietary requirement or just have a personal craving, kindly call In-Room Dining and we will do our very best to accommodate your wishes.

Enjoy your dine-in experience!



Executive Chef Conor Favre



BREAKFAST

AVAILABLE DAILY FROM 5:00 AM – 11:00 AM

COFFEE & TEA

French Press Coffee Pot	10
French Press Tea Pot	10
<i>please ask about our selections of lot 35 teas</i>	

SPECIALTIES

Café Latte	7
Cappuccino	7
Espresso	6
Local Cold Brew	7
Small Batch Kombucha	7
*Extra Shot	4

DAIRY

Glass	4
Carafe	14

JUICE

Glass	7
Carafe	24
orange, grapefruit, apple, cranberry, pineapple, tomato, V8	

RECOVERY BEVERAGES

Bloody Mary	12
vodka, tomato juice & our special blend of herbs & spices	
Mimosa	12
sparkling wine with a splash of orange juice	
Energizers	7
red bull, red bull sugar free	

BREAKFAST SMOOTHIES

Whole Food	12
kale, spinach, strawberry, banana, orange juice, flax, chia	
Peanut Butter – Banana	12
protein powder, almond milk, fresh banana	
Verry Berry	12
strawberry, blueberry, blackberry, apple juice, greek yogurt	

FRUIT & GRAIN

Seasonal Fresh Sliced Fruit Plate	15
Arizona Oats	12
raisins & brown sugar served with choice of milk	
Breakfast cereals	8
bran flakes, cheerios, corn flakes, raisin bran, rice krispies, special k, fruit loops, frosted flakes, shredded wheat served with choice of milk	
Berry and Granola Parfait	10
local honey, house-made granola, berries	
Toast	5
whole grain, sourdough, rye, english muffin, brioche	

**Consuming raw or uncooked food can increase your chances of acquiring a foodborne illness.*

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A delivery charge of \$5 per order, applicable sales taxes, plus a 22% service charge will be added to all checks.

BREAKFAST

AVAILABLE DAILY FROM 5:00 AM – 11:00 AM

EGG FAVORITES

The Ultimate Sandwich* **17**
two eggs, applewood bacon, aged cheddar, chipotle aioli, avocado, giant house made english muffin, herbed potatoes

Farm Breakfast* **19**
two fresh eggs any style, herbed potatoes choice of pork sausage, applewood bacon, or chicken apple sausage served with english muffin, biscuit, whole grain, sourdough or rye toast

Salmon Bagel **18**
smoked salmon, tomato, caper, pickled onion, cream cheese, egg, everything bagel

Breakfast Burrito* **17**
fluffy scrambled eggs, chorizo, cotija cheese, flour tortilla, herbed potatoes, fire-roasted salsa

Traditional Eggs Benedict* **18**
two poached eggs, thick cut canadian bacon, hollandaise, english muffin, herbed potatoes

Breakfast Sopes* **17**
two eggs, masa cake, pulled chicken, re-fried beans, cabbage, crema, pico de gallo, cotija, salsa verde

Omelet Your Way* **19**
three fresh eggs, herbed potatoes choice of three fillings: bacon, sausage, chorizo, ham, onion, spinach, tomato, mushroom, jalapeno, swiss, aged cheddar or pepper jack
each additional filling **.75**

Egg White Omelet* **19**
spinach, mushroom, fennel, calabrian pepper, mozzarella, scallion, fresh fruit

GRIDDLED

Buttermilk Pancakes **15**
served with berries, whipped butter, maple syrup

Belgian Style Waffle **15**
choice of classic or heritage whole grain, with berries, whipped butter, maple syrup

Vanilla Brioche French Toast **16**
seasonal compote, whipped butter, maple syrup

BREAKFAST SIDES

Chicken Apple Sausage **5**

Pork Sausage **5**

Herbed Potatoes **5**

Applewood Bacon **5**

Canadian Bacon **5**

Cup of Fruit or Berries **7**

One Egg* **5**

Avocado **4**

Pancake **4**

CHILDREN'S BREAKFAST

entrées include a child's beverage

Short Stack **13**
whipped butter, maple syrup

Healthy Start **13**
cereal, oats, or parfait, cup of fruit, toast

All American Jr. **13**
scrambled eggs, bacon, herbed potatoes, toast

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ALL DAY DINING

AVAILABLE DAILY FROM 11:00 AM – 11:00 PM

APPETIZERS

Meat & Cheese Board	21
chefs selection of three meats, three cheeses traditional garnishes crusty bread, crackers	
Chicken Wings or Tenders	14
choice of buffalo or bbq sauce served with ranch, carrots, celery	
Spinach Artichoke Dip	12
fresh spinach, artichokes, cream cheese, fresh tortilla chips	
Mac & Cheese	14
all american mac & cheese, parmesan, potato chip crust	
Chips & Dips	14
fire roasted salsa, guacamole, pimento cheese served with house made tortilla chips	

SOUP

Seasonal Soup	8
ask order taker for daily selection	
Tortilla Soup	8
charred tomato, chiles, corn tortilla, crema, pico de gallo	
Chicken Noodle Soup	10
arizona durum pasta, veggies, herbs, shredded chicken	

ENTRÉE SALADS

Caesar	12
crisp romaine, parmesan cheese, caesar dressing, garlic croutons	
Baby Greens Salad	12
greens, cucumber, tomato, carrots, herbal vinaigrette	
Asian Salad	13
romaine lettuce, cabbage, peppers, cashews, mandarin oranges, crispy wontons, sesame soy vinaigrette	
Tomato Salad	14
marinated tomato, italian cheese, garlic breadcrumb basil, saba, evoo, sea salt <i>add protein</i> shredded chicken* 8 seared salmon* 10 grilled shrimp* 12	

STONE OVEN PIZZAS

White Pizza	20
mushroom, caramelized onion, goat cheese, mozzarella, truffle oil	
Artisan Meat Pizza	21
sopressatta, prociutto, italian sausage, marinara, mozzarella	
Build Your Own Classic Cheese Pizza	18
classic marinara sauce, mozzarella, fontina, parmesan <i>each additional topping</i> 1 roasted peppers, roasted garlic, olives, mushrooms, onions, pineapple, pepperoni, sausage, meatball, canadian bacon	

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ALL DAY DINING

AVAILABLE DAILY FROM 11:00 AM – 11:00 PM

SANDWICHES

includes house-made kettle chips, fries or fruit

Turkey Club 17

turkey breast, swiss, avocado, crisp lettuce, tomato, bacon, pesto aioli, toasted country bread

Italian Grinder 17

salami, sopressata, black forest ham, lettuce, tomato, red onion, provolone, pepperoncini, sherry vinegar, evoo, served on italian bread

Double Stack 20

brisket blend burger, American cheese, lettuce, tomato, red onion, secret sauce, seeded bun

BLT 17

rustic bread, marinated tomato, mozzarella, crisp bacon, arugula, saba

Short Rib Melt 19

stone hearth bread, AZ white cheddar mashed potato, pickled peppers, onion

Herb Roasted Chicken 18

roasted chicken breast, sun dried tomato, wilted greens, caramelized fennel, garlic aioli, swiss

ENTRÉES

Roast Chicken Breast 26

heritage grain risotto, preserved lemon, braised greens, roasted chicken jus

Salmon 28

roasted cauliflower, toasted almonds, brocolini, local squash

Beef Short Rib 32

red wine braised, heirloom carrot, i'itoni onion, fingerling potato

Chicken Pot Pie 22

roasted root vegetables, flaky pastry crust, parmesan veloute

HANDCRAFTED PASTAS

Roasted Chicken Alfredo 24

cavatappi pasta, wild mushrooms, peas, roasted garlic, alfredo sauce

Spaghetti & Meatballs 26

veal, pork, and beef meatballs, san marzano tomatoes, garlic, basil, pecorino

Veggie Pasta 20

ricotta-thyme filled pasta, lemon, arugula, seasons best vegetables

SIDES

French Fries 7

Mashed Potatoes 7

Caesar Salad 7

Roasted Carrots 7

Broccolini 7

Sautéed Kale 7

Steamed Brown Rice & Grains 7

Baby Greens Salad 7

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WELL & BEING | HEALTHY CUISINE

AVAILABLE DAILY FROM 5:00 AM – 11:00 PM

gf gluten-free | **p** pescatarian | **e** eggless | **pa** paleo | **v** vegan

Yogurt Parfait	12
low-fat vanilla yogurt, granola, fresh berries e cal 268 protein 10g carb 7g fat 5g	
Chia Seed Pudding	10
coconut milk, dried fruit, cherry granola, agave e, v cal 561 protein 13g carb 44g fat 41g	
Overnight Oats	12
almond milk, desert honey, peanut butter, almonds, apple, banana e, pa, v cal 650 protein 18g carb 57g fat 26g	
Citrus Quinoa Bowl	18
citrus segments, quinoa, pickled fresno, arugula, almonds, citrus-tahini vinaigrette gf cal 848 protein 30g carb 82g fat 49g	
Roasted Heirloom Beet Salad	14
baby arugula, frisee, shaved fennel, apple, almonds, citrus-chia seed vinaigrette gf cal 660 protein 14g carb 56g fat 50g	
Grilled Chicken Breast Cobb Salad	18
romaine, avocado, blue cheese, bacon, grape tomatoes, hard-boiled egg & herb vinaigrette gf cal 697 protein 47.5g carb 17.9g fat 48.9g	
Farro Kale Tabouleh	15
lemon vinaigrette, mint, parsley, cucumber, cherries, feta e cal 951 protein 35g carb 132g fat 38g	
Chicken Waldorf Lettuce Cups	15
bibb lettuce, mascarpone dressing, green apples, celery, grapes, walnuts gf, e cal 441 protein 38g carb 25g fat 26g	
*Spicy Tuna Rice Bowl	22
sushi rice, sunomono pickles, ginger, white ponzu, scallion p cal 551 protein 27g carb 68g fat 18g	
*Flaked Salmon Noodle Salad	22
rice noodles, carrot, radish, pickled chili, cilantro, sesame vinaigrette gf, p cal 1197 protein 49g carb 128g fat 54g	
Grilled Shrimp	22
caramelized cauliflower, raisin, caper, almond gf, p cal 374 protein 44g carb 36g fat 9g	
Falafel Pita	16
tomato relish, red onion, dill yogurt, romaine cal 686 protein 20g carb 108g fat 21g	

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SUSHI

AVAILABLE DAILY FROM 5:00 PM – 11:00 PM

accompanied with wasabi, soy sauce and ginger

SUSHI STARTERS

Crispy Rice	15
spicy tuna, tobiko, spicy mayo, soy glaze	
Edamame	10
steamed soy beans, sea salt, sesame, scallion	
Spring Rolls	12
veggie spring rolls, sweet chili, scallion, toasted sesame	

SUSHI ROLLS

Spicy Tuna	15
spicy tuna mix with cucumber	
Salmon	15
sliced salmon, cucumber, avocado	
Cali	14
sesame crab mix, avocado	
Crunch	16
tempura shrimp, tempura crunchies	
Veggie	10
cucumber, avocado, scallion	
Hand Rolls – Pick Two	18
tuna, crab mix, or salmon, cucumber, scallion, sesame, spicy mayo, soy glaze	

SIDES

Sticky Rice	7
sushi rice, furikake, sesame	
Rice Noodle Salad	9
red cabbage, carrot, red pepper, sesame, scallion, soy ginger vinaigrette	
Seaweed Salad	9
toasted sesame, scallion	

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KIDS MENU

AVAILABLE DAILY FROM 11:00 AM – 11:00 PM

CHILDREN'S ENTRÉES

entrées include a child's beverage & a choice of chips, or fresh seasonal fruit cup

Chicken Tenders	14
Grilled Cheese	12
Mac & Cheese	13
Hot Dog	13
Cheese Pizza	13
Little Burger	14
Little Ice Cream	5
Fresh Fruit Cup	5

DESSERTS

Double Chocolate Cake	10
fresh berries, dulce caramel, dark chocolate ganache	
Creme Brulee	10
pastry cream, caramelized sugar crust, berry compote	
New York Style Cheesecake	10
berry compote	
Four Warm House-Made Cookies	12
chocolate chip, oatmeal raisin, peanut butter, double chocolate chunk	
Sorbet	9
choose from mango, strawberry, passion fruit	
Ben & Jerry's Ice Cream	10
pint in assorted flavors	
Old Fashioned Ice Cream Shake	9
vanilla or chocolate	

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LATE NIGHT

AVAILABLE 11:00 PM – 5:00 AM

BREAKFAST

Farm Breakfast* 19

two fresh eggs any style, herbed potatoes
choice of pork sausage, applewood bacon or
chicken apple sausage served with english
muffin, biscuit, whole grain, sourdough or rye
toast

Breakfast Burrito* 17

eggs, chorizo, cotija cheese, herbed potatoes,
fire-roasted salsa

The Ultimate Sandwich* 17

two eggs, applewood bacon, aged cheddar,
chipotle aioli, avocado, giant house made
english muffin, herbed potatoes

Buttermilk Pancakes 15

served with berries, whipped butter,
maple syrup

STARTERS

Tortilla Soup 8

charred tomato, chiles, corn tortilla,
crema, pico

Chicken Noodle Soup 10

arizona durum pasta, veggies, herbs,
shredded chicken

Chicken Wings or Tenders 14

buffalo or bbq sauce, ranch, carrots, celery

Spinach Artichoke Dip 12

fresh spinach, artichokes, cream cheese,
fresh tortilla chips

Mac & Cheese 14

all american mac & cheese
parmesan, potato chip crust

ENTRÉE SALADS

Caesar 12

crisp romaine, parmesan cheese, caesar
dressing, garlic croutons

Baby Greens Salad 12

Greens, cucumber, tomato, carrots, herbal
vinaigrette

add protein

shredded chicken* 8

seared salmon* 10

grilled shrimp* 12

SANDWICHES

includes house-made kettle chips, fries or fruit

BLT 17

rustic bread, marinated tomato, crisp bacon,
mozzarella, arugula, saba

Italian Grinder 17

salami, sopressata, black forest ham, lettuce,
tomato, red onion, provolone, peppercini,
sherry vinegar, evoo, italian bread

Double Stack 20

brisket blend burger, american cheese, lettuce,
tomato, red onion, secret sauce, seeded bun

Turkey Club 17

turkey breast, swiss, avocado, crisp lettuce,
tomato, bacon, pesto aioli, toasted country
bread

DESSERTS

Four House-Made Warm Cookies 12

chocolate chip, oatmeal raisin,
peanut butter, double chocolate chunk

Ben & Jerry's Ice Cream 10

pint in assorted flavors

Double Chocolate Cake 10

fresh berries, raspberry sauce

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BEVERAGES | BEER | COCKTAILS

BEER

Domestic Beer	7
bud light, budweiser, miller lite, blue moon, fat tire	
Imported Beer	8
peroni, amstel light, stella artois, victoria mexican lager	
Local Craft	9
huss scottsdale blonde, four peaks kiltlifter scottish ale, four peaks hop knot ipa	
Cider	7
woodchuck hard cider	

COCKTAILS

Cactus Margarita	13
tequila, triple sec, lime, agave, prickly pear	
Blueberry Mojito	13
rum, lime, mint, blueberries, soda	
Moscow Mule	13
vodka, lime, ginger beer	
Arizona Fire & Ice	13
vodka, lemonade, prickly pear, jalapeno	
Old Fashioned	13
bourbon, bitters, sugar, soda	

NON-ALCOHOLIC BEVERAGES

Scottsdale Shirley	8
sprite, grenadine, maraschino cherries	
Arizona Sunset	8
orange juice, pineapple juice, grenadine, soda	
Ironwood American Kitchen Lemonade	8
ask your order-taker for the daily flavor	
Juice	7
orange, grapefruit, apple, pineapple, cranberry, tomato, v8	
Milk	4
whole, 2%, skim, chocolate, soy, almond	
Hot Chocolate	5
served with whipped cream	
Soft Drinks	5
coke, diet coke, coke zero, sprite, root beer, ginger ale	





CHAMPAGNE & SPARKLING WINES

Michelle Brut	48
washington	
Mumm Napa Brut	68
napa valley, california	
Domaine Carneros Brut	85
carneros, california	
Moet & Chandon Imperial	130
champagne, france	
Veuve Clicquot Yellow Label	160
champagne, france	
Dom Perignon	MP
champagne, france	

WHITE WINES

Simi	61
sonoma county, california, sauvignon blanc	
Kim Crawford	66
new zealand, sauvignon blanc	
Provenance	74
napa valley, california, sauvignon blanc	
Clean Slate	52
mosel, germany, riesling	
Zind Humbrecht	72
alsace, france, riesling	
Antinori Santa Cristina	60
tuscany, pinot grigio	
Bottega Vinaia	75
trentino, alto-adige, pinot grigio	
Canyon Road	48
california, chardonnay	
Sonoma Cutrer	68
russian river, california, chardonnay	
Domaine Matrot Bourgogne Blanc	75
burgundy, france, chardonnay	
Patz and Hall	110
sonoma coast, california, chardonnay	
Arizona Stronghold Dala	62
arizona, chardonnay	
The Calling	76
russian river valley, california, chardonnay	

RED WINES

Meiomi	62
california, pinot noir	
Smoke Tree	68
sonoma county, california, pinot noir	
Bonterra, Organic	54
mendocino, california, pinot noir	
Canyon Road	48
california, merlot	
L'ecole No. 41	70
columbia valley, washington, merlot	
Chateau Lassegue Les Cadrans	82
saint emilion, bordeaux, france	
Canyon Road	48
california, cabernet sauvignon	
Silver Palm	52
california, cabernet sauvignon	
Chateau Smith	75
columbia valley, washington, cabernet sauvignon	
Hess Allomi	92
napa valley, california, cabernet sauvignon	
Freemark Abbey	125
napa valley, california, cabernet	
Arizona Stronghold Nachise	65
arizona, rhone blend	
Yangarra	64
mclaren vale, australia, shiraz	
Cline Ancient Vines	66
contra costa county, california, zinfandel	
Rodney Strong Symmetry	115
alexander valley, california, red blend	
Opus One	MP
napa valley, california, red blend	

HOUSE WINES BY THE GLASS

White Wine	11
sparkling wine, sauvignon blanc, chardonnay	
Red Wine	11
pinot noir, merlot, cabernet sauvignon	





Fairmont
SCOTTSDALE PRINCESS