

# FOUNDRY GRILL

## IN-ROOM DINING MENU

### STARTERS

#### **\*Charcuterie 28**

Chef's choice of Meats and Cheese, Local Honey, Barrel Aged Whiskey Mustard, Pickles, Almonds

#### **Dirty Fries 16**

Truffle Aioli, Perfect Egg, Everything Seasoning

#### **\*Brussels Sprouts 14**

Sweet and Sour Soy, Almond Slivers

### SOUP & SALAD

#### **Soup of the Day 10**

#### **\*Garden Greens Salad (V) 11**

Baby Tomatoes, Cucumbers, Red Onion  
Pepitas, Mustard Vinaigrette

#### **Three Sisters Salad 14 (V)**

Flowering Kale, Autumn Squash, BBQ Beans  
Grilled Corn, Candied Pepitas, Lemon Vinaigrette

#### **ADD**

*Chicken 8 Shrimp 10 Salmon 12*

### SIDES

**REGULAR, GARLIC  
or SWEET POTATO FRIES 8**

**HOUSE MARINATED OLIVES 11**

### ENTREES

#### **Burger 21**

Choice of Black Angus Wagyu or Impossible  
Gruyere Cheese, Caramelized Onions, Leaf  
Lettuce, on a Brioche Bun served with a choice  
of fries

#### **Turkey Avocado Club 22 (11:30am-4pm only)**

Bacon, Lettuce, Pickled Red Onion, Heirloom  
Tomato, Green Goddess Aioli  
Wheat Bread

#### **Great Range Bison Ribeye (GF) 72 (5-9pm)**

Crispy Fingerling Potatoes, Glazed Carrots, Pea Tendrils  
Bearnaise

#### **Niman Ranch Prime (5-9pm)**

#### **Flat Iron Steak (GF) 45**

Crispy Fingerling Potatoes, Glazed Carrots, Pea Tendrils  
Bearnaise

#### **Blackened Salmon Tacos 19 (11:30am-4pm only)**

Escabeche Vegetables, Avocado Crema, Salsa Macha  
Fresh Cilantro

#### **\*Cacio e Pepe 32 (5-9pm)**

Campanelle Pasta, Radicchio, Grana Americana  
Crispy Shallots, Black pepper  
(V)

#### **Halibut 26 (11:30am-4pm) 42 (5-9pm)**

Carrot Romesco, Cauliflower Rice, Bacon  
Marcona Almond, Hericot Vert, Herb Agrumato

#### **Niman Ranch Pork Chop 43 (5-9pm only)**

Borracho Beans, Corn, Tequila Orange Butter  
Cilantro, Hatch Chili

*Monday-Saturday, 11:30 AM-4:00 PM, 5:00 PM-9:00 PM & Sunday, 5:00 PM-9:00 PM*

\* Contains Nuts