

BREAKFAST

IN ROOM DINING

EGG FAVORITES

The Oasis Classic • 15

*Two Eggs Any Style • Breakfast Potatoes •
Choice of Toast and Breakfast Meat*

Huevos Rancheros Verdes • 17 ^{V, GF}

*Two Eggs Any Style • Black Bean •
Cheddar Cheese • Avocado •
Corn Tortilla • Green Chili Sauce*

Breakfast Meat Choices: Applewood Smoked Bacon • Sausage • Honey Ham

Toast Choices: Sourdough • Whole Wheat • Rye • White • English Muffin • Gluten Free Bread Available on Request

HOUSE SPECIALTIES

Croissant Sandwich • 13

*Fried Egg • Cheddar Cheese • Breakfast Potatoes •
Choice of Ham or Bacon*

49'er Flapjacks • 13

*Crape Style Flapjacks • Deglet Noor Date Butter •
Maple Syrup • Choice of Breakfast Meat*

OMELETS

Three Farm Fresh Eggs, or Egg Whites with Breakfast Potatoes and Choice of Toast

The Death Valley • 14

*Smoked Bacon • Napolitos •
Sliced Mushroom • Aged Cheddar*

The Californian • 13 ^V

*Egg White • Sautéed Leaf Spinach •
Sliced Mushroom • Avocado •
Sundried Tomato • Shaved Asiago*

SIDES AND BEVERAGES

Oatmeal with Brown Sugar & Raisins.....	6.00	Seasonal Fresh Melons	4.00
Assorted Cold Cereal.....	5.00	Seasonal Fresh Berries	7.00
Applewood Bacon, Ham or Link Sausage	4.00	Coffee, 100% Rainforest Alliance.....	3.50
Toast, or English Muffin	3.00	Milk, 2%.....	3.50
Date Bread from Our Bake Shop	4.00	Hot or Iced Tea.....	3.50
Flavored Greek Yogurt	4.00	Assorted Juice.....	4.50

V—Vegetarian, GF—Gluten Free

**** To place a Room Service Order, please call extension 385. Breakfast Hours—7:30am—10:30am**

Consuming Uncooked Meats, Poultry or Seafood may increase your risk of foodborne illness

“With a Softer Footprint” we reduce our environmental impact through our sustainable menu development practices

LUNCH

IN ROOM DINING

SALADS

Spinach & Berry Salad • 14^{V, GF}

*Spinach • Strawberry • Almond • Onion •
Goat Cheese • Balsamic Vinaigrette*
Add Chicken • \$4 • Add Shrimp • \$8

Caesar Salad • 12

*Romaine Lettuce • Parmesan Reggiano •
Herbed Crouton • Anchovy • Caesar Dressing*
Add Chicken • \$4 • Add Shrimp • \$8

Dungeness Crab Stack • 21

*Micro Greens • Avocado • Cucumber •
Heirloom Tomato •
Roasted Red Pepper Vinaigrette*

California Cobb Salad • 14^{GF}

*Romaine Lettuce • Grilled Chicken Breast •
Avocado • Bacon • Sliced Egg •
Crumbled Blue Cheese*

SPECIALTIES

Mahi Mahi Tacos • 14^{GF}

Grilled Mahi Mahi • Desert Slaw • Avocado • Cilantro • Pico de Gallo

SANDWICHES

California Angus Burger • 14 *Available for Dinner Hours

*Smoked Bacon • Lettuce • Tomato • Onion • Aged Cheddar • Mesquite BBO Sauce •
Potato Roll • Choice of Side*

Turkey Avocado Club • 15

Smoked Bacon • Lettuce • Tomato • Cheddar • Swiss • Basil Aioli • Croissant • Choice of Side

Grilled Chicken Sandwich • 15

Lettuce • Onion • Tomato • Provolone Cheese • Bacon Jam • Brioche Bun • Choice of Side

Side Options: Sea Salt French Fries • Sweet Potato French Fries • Fresh Fruit • Cole Slaw • House Salad

V—Vegetarian, GF—Gluten Free

** To place a Room Service Order, please call extension 385. Lunch Hours—11:30am—2:30pm

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DINNER

IN ROOM DINING

STARTERS

Seared Yellowfin Tuna • 18

Edamame • Soba Noodles • Sesame Oil

SALADS

Watermelon & Baby Arugula • 11 ^{V, GF}

Mint • Feta Cheese • Balsamic Reduction

Spinach • 9 ^{V, GF}

Almonds • Golden Raisins • Red Onions • Goat Cheese • Prickly Pear Vinaigrette

ENTREES

Grilled Wild Salmon • 32

Shaved Fennel Citrus Salad • Orzo & Quinoa Rice Pilaf

6 oz. Prime Angus Filet Mignon • 46 ^{GF}

Dauphinoise Potatoes • Grilled Asparagus • Pomegranate Reduction

Organic Jidori Chicken Cutlet • 30

Tomato & Cucumber Relish • Cherry Curried Cous Cous • Herbed Yogurt Sauce

Parisian Gnocchi • 25 ^V

Shaved Radish • Snow Peas • Wild Mushrooms • Truffle Oil

V—Vegetarian, GF—Gluten Free

**** To place a Room Service Order, please call extension 385. Dinner Hours—5:00pm—9:00pm**

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