

## APPETIZERS

Fried Calamari & Rock Shrimp	\$10
BBQ Lamb Ribs	\$10
Antipasti	\$11
Mozzarella Sticks	\$8

## WINES

### Red Wine (medium to full bodied)

#### Trinity Oaks

Pinot Noir, California **g** \$6 / **b** \$26

#### MacMurray Ranch

Pinot Noir, Sonoma **g** \$9 / **b** \$40

#### Columbia Crest Grand Estates

Shiraz, Washington **g** \$8 / **b** \$36

#### Trinity Oaks

Cabernet Sauvignon, California  
**g** \$6 / **b** \$26

#### Rodney Strong Vineyards

Cabernet Sauvignon, Sonoma  
**g** \$8 / **b** \$36

#### Trinity Oaks

Merlot, California **g** \$6 / **b** \$26

#### Rodney Strong Vineyards

Merlot, Sonoma **g** \$8 / **b** \$36

### White Wine (light to medium bodied)

#### Sutter Home

White Zinfandel, California  
**g** \$6 / **b** \$26

#### Ecco Domani

Pinot Grigio, Veneto, Italy  
**g** \$7 / **b** \$31

#### Rodney Strong Charlotte's Home

Sauvignon Blanc, Sonoma  
**g** \$9 / **b** \$40

#### Trinity Oaks

Chardonnay, California  
**g** \$6 / **b** \$26

#### Rodney Strong Vineyards

Chardonnay, Sonoma **g** \$8 / **b** \$36

### Sparkling

#### William Wycliff

Brut, California **b** \$24

#### Freixenet Cordon Negro

Brut, Spain **b** \$36

#### Moet & Chandon

White Star, France **b** \$70

### Cocktail Service Available

Hand-Crafted Lemoncello Liqueur  
(133ml) **b** \$22

## SOUPS, SALADS

Soup DuJour	\$5
Caesar	\$8
Plaza Salad – Lettuce & vegetables w/ chicken, cheese, bacon, eggs & olives	\$10
Sweet and Sour Spinach Salad w/ Hot Potato Croutons & Bacon	\$9

### Add-Ons for Salads

Pulled Chicken	\$4
Stuffed Prawn	\$5
Grilled Salmon	\$7

## SANDWICHES

All sandwiches are served with your choice of fries, mashed potato, coleslaw or fruit

1/2 # Plaza Burger	\$10
Grilled Salmon Club	\$10
Mediterranean Chicken Wrap	\$10
Meat Loaf Sandwich	\$10

## SIDES

Mashed Potatoes	\$4
Grilled Asparagus	\$5
Southern Succotash	\$5
Smashed Red Potatoes w/ Bacon, Sour Cream, Scallions	\$5
Plaza Blend Rissotto w/ Chicken & Asparagus	\$6

## ENTREES

Served with your choice of soup or garden salad

Cedar Roasted Arctic Char w/ Smashed Potatoes & Gremolata	\$20
Grilled Beef Tenderloin w/ Bleu Cheese Butter, Baked Potato, Onions & Portobellos	\$28
Seared Medallions of Pork Loin, 3 Cheese Ravioli, Wilted Spinach, Prosciutto & Sage Butter	\$18
Roasted Bucatini with Fresh Tomato Sauce	\$15
Broiled Walleye, Rice Blend, Ragout of Leek, Tomato, Corn, Brown Butter Caper Sauce	\$19
Crab Stuffed Prawns w/ Rice Blend & Creole Remoulade	\$19
Grilled MN Meatloaf Smashed Potatoes, Sweet BBQ Sauce, Red Onion Marmalade	\$17
Grilled Vegetable Plate, Eggplant, Zucchini, Portabello, Rice & Smooth Tomato Herb Sauces	\$15
Crab Omelette, Mushrooms, Marscapone, Tomatoes & Grilled Asparagus	\$16
Lemon and Herb Roasted Chicken with Fresh Jus, and Smashed Potatoes	\$18

Acqua Panna spring water (1L) \$5    S. Pellegrino sparkling water (1L) \$5  
Ask server for daily dessert selections.  
Dial 581 for room service

\*\*\*Applicable sales tax, a \$2.00 delivery fee and 19% service gratuity will be added to room service charges.



**Room Service**  
**Daily 5pm to 10pm**  
**Dial 581**

