

IN-ROOM  
DINING

DIAL # 71  
5pm—11:30pm



FRESHNESS



CRAVE



SWEETNESS

LIGHT FARE TO START

- CP Onion Soup Gratinée \$9

Three cheese crusted–gruyere, mozzarella, gouda
- Caesar Salad \$10

w/ Chicken \$15

w/ Shrimp \$18

Chopped romaine, shaved parmesan, brioche crouton, creamy garlic vinaigrette
- 1605 Salad \$10

Mesclun greens and frisée, Gala apple, Humboldt Fog goat cheese, toasted hazelnuts, port vinaigrette
- CP House Salad \$10

Mixed greens, julienne cucumbers, carrots, baby tomatoes, lemon vinaigrette



SIGNATURE

SOUP

GRILLED TO PERFECTION

- House Made Pizza \$16

Brushetta, Margherita, or Pepperoni
- CP Angus Burger \$16

Add bacon \$1 / Add cheese \$1

brioche bun, waffle fries
- Chipotle Turkey Burger \$16

White Cheddar cheese, grilled red onion slaw, potato bread
- Traditional Turkey Club \$14

Sliced tomatoes, crisp bacon, lettuce and mayonnaise, waffle fries
- Reuben Panini Sandwich \$15

Corned beef, sauerkraut, Swiss cheese, marble rye, fries
- “Philly” Cheese Steak Hoagie \$18

Thin sliced ribeye, sautéed red & white onions, julienne sweet red & green peppers

Choice of cheese: American / Provolone / Cheez whiz
- Cuban \$16

roast pork, smoked ham, pickles, mojito on a crusty baguette, Fries
- 12oz. Grilled NY Strip Loin \$31

Creamed kale, crispy shallots, 1605 butter

INDULGENCE

- ALL DESERTS \$9

Country Style Warm Apple Crisp

Homemade crisp with brown sugar and oatmeal crumb topping
- New York Style Cheesecake

Raspberry coulis, chocolate syrup
- Chocolate Cake

Seven layer chocolate fudge cake
- Assorted Seasonal Berries
- Assorted Gelatos and Sorbets

(2 GENEROUS SCOOPS)

BEER

- DOMESTIC \$8 / Bucket of 3 for \$21

Budweiser

Blue Moon

Bud Light

Coors Light
- IMPORTED \$9 / Bucket of 3 for \$24

Heineken

Corona

Amstel Light

Stella Artois

Guinness

WINE & CHAMPAGNE

- Sparkling

Roederer Estate, Anderson Valley, Brut, NV

\$15/\$50

Heidsieck, Monopole, Blue Top, Brut, France

\$18/\$78
- White

Ferrari-Carano, Sauvignon Blanc

\$11/\$42

Zenato, Pinot Grigio

\$11/\$42

Stags Leap, “Hands of Time”, Chardonnay

\$14/\$52
- Rosé

Antinori Tenuta Guado al Tasso, “Scalabrone”

\$13/\$48
- Red

Erath, Pinot Noir

\$13/\$48

Louis Martini, Cabernet Sauvignon

\$13/\$52

Columbia Crest, H3, Merlot

A \$4.00 In-Room Dining Administrative fee will be charged and a 17% gratuity that will be distributed to the hourly service employees will be added to each check. All of these fees are subject to a state sales tax of 8.875%. The administrative fee or any portion thereof does not represent a tip, gratuity or service charge for hourly service employees. You will be charged \$5.00 per person for the delivery of utensils, china, glassware or corkscrews for the consumption of items not purchased though the In-Room Dining Department.

