

## IN ROOM DINING



### TO SHARE.



#### **CHARCUTERIE 26.**

local and imported cheeses, meats,  
nuts, honey, pickles, mustard, jam

#### **SHRIMP COCKTAIL (GF) 19.**

four oversized shrimp,  
signature cocktail sauce

#### **VEGETABLE DUMPLINGS 12.**

handmade, miso/sake broth

#### **BRUSSELS SPROUTS (GF) 12.**

bacon, local honey, feta

#### **FALAFEL (V) 14.**

naan, cucumber avocado dip

## JUST FOR YOU.

#### **CRISPY CHICKEN SANDWICH 16.**

hot honey, lettuce, aioli, pickles, frites

#### **FRENCH DIP 16.**

braised short rib, au jus, hoagie, frites

#### **STEAK FRITES 30.**

bordelaise, truffle aioli,  
hand-cut parmesan fries

#### **MEATLOAF 24.**

mesquite red wine reduction,  
seasonal vegetables, potatoes

#### **SALMON & BEET SALAD (GF) 22.**

arugula, goat cheese, cipollini onion,  
citrus vinaigrette

#### **THE KEEP BURGER 16.**

double-smash, white cheddar, lettuce,  
tomato, onion, aioli, frites

#### **GRILLED CHICKEN CHINOIS 18.**

chopped cabbages, carrots, nuts,  
sesame soy vinaigrette

06.01.2022

PARTIES OF 6 OR MORE WILL BE AUTOMATICALLY CHARGED A 20% GRATUITY.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK TO FOODBORNE ILLNESS.