

IN-ROOM DINING MENU



Inspired by fresh, local ingredients, each of these thoughtfully-prepared dishes were created to connect you with Indiana's rich agricultural heritage. I invite you to enjoy our in-room dining menu.

Rachanee Teipen
Executive Chef

INDIANA



MAPLE LEAF FARMS
Duck



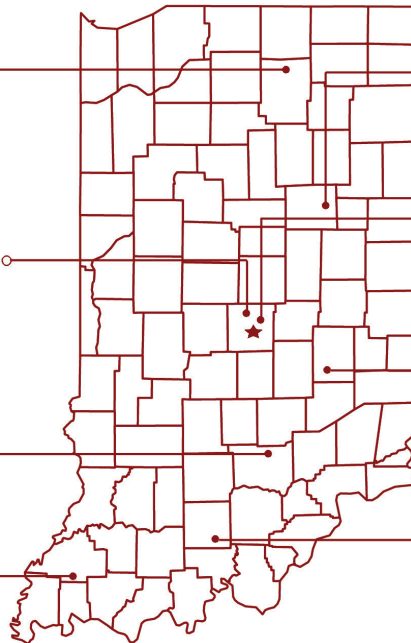
SMOKING GOOSE MEATERY
Sausage, Bacon



LOCALFOLKS FOODS
Pickle Mustard



DEWIG MEATS
Pork Belly



FISHER MEATS
Black Forest Ham



CORNERSTONE BAKERY
Brioche Bread



HUSK LOCAL FARMS
Corn



LYND CREEK SUGAR CAMP
Maple Syrup

BREAKFAST

Served 6:30AM - 11:00AM

CLASSICS

FARMERS' EGGS BENEDICT 26

Grilled Brioche topped with Tender Braised sliced Dewig Meats Pork Belly, Poached Eggs, and Honey Mustard Hollandaise, served with Seasoned Yukon Gold Breakfast Potatoes

TRADITIONAL EGGS BENEDICT 24

Two halves of an English Muffin topped with Canadian Bacon, Poached Egg and Hollandaise Sauce

MAPLE LEAF FARMS DUCK CONFIT HASH 29

Duck Leg Confit, Yukon Potato Hash topped with a Fried Egg drizzled with a Mushroom Cream Sauce

THE INDY 24

Freshly Squeezed Juice, Two Eggs any style, choice of Applewood Smoked Bacon or Sausage Links, seasoned Yukon Gold Breakfast Potatoes, Toast with Butter and Preserves. Served with your choice of Freshly Brewed Coffee or selection of Fine Teas

CROISSANT BREAKFAST SANDWICH 18

Flaky Croissant, Fisher Meats Black Forest Ham, Applewood Smoked Bacon, Gruyere Cheese, Fried Egg served with Seasoned Yukon Gold Breakfast Potatoes

BUTTERMILK PANCAKES 18

Triple Stack of Fluffy Buttermilk Pancakes, Butter and Local Indiana Maple Syrup
Enhancements (+\$2): Blueberries | Bananas | Chocolate Chips

BRIOCHE FRENCH TOAST 18

Thick Sliced Local Brioche French Toast Dusted with Powdered Sugar served with Butter and Local Indiana Maple Syrup
Enhancements (+\$2): Berry Compote | Bananas Foster Sauce

CHICKEN AND WAFFLES 20

Crispy Buttermilk Hand Battered Chicken Tenders, Belgium Waffle, Indiana Maple Butter with choice of Local Indiana Maple Syrup or Sriracha Honey

BISCUITS AND GRAVY 19 *(Available all day)*

Two Buttermilk Biscuits topped with Local Smoking Goose Sausage Gravy served with Seasoned Yukon Gold Breakfast Potatoes
Add Egg (+\$2): Over Easy | Over Medium | Sunny Side Up | Poached | Scrambled

CONTINENTAL BREAKFAST 19

Assorted Breakfast Pastries, Seasonal Sliced Fresh Fruit, Freshly Squeezed Juice, Coffee or Selection of Fine Teas

OATMEAL 12

Raisins, Milk, Brown Sugar

*A \$5.00 DELIVERY CHARGE AND 21% GRATUITY WILL BE ADDED TO EACH ORDER

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions.

3-EGG OMELETS

Egg Whites available upon request

THREE EGG OMELET 19 *(Available all day)*

Served with Seasoned Yukon Gold Breakfast Potatoes

Choice of three ingredients: Cheddar | Swiss | Mozzarella | Smoked Gouda | Goat Cheese | Smoked Bacon | Cured Ham | Pork Sausage | Fresh Tomato | Sweet Peppers | Onions | Roasted Mushrooms | Spinach

Choice of toast: White | Wheat | Rye | English Muffin

HEALTHY START 18

House-made Granola, Seasonal Sliced Fresh Fruit, and choice of Berry or Plain Yogurt Parfait

SPECIALTIES

FRESH FRUIT SMOOTHIE 8

Green Energy | Berry Antioxidant

ASSORTED CEREALS 7

Raisin Bran | Cheerios | Special K | Frosted Flakes | Rice Krispies | Froot Loops

ASSORTED FRESHLY BAKED PASTRIES 8

Croissants, Raspberry Palmier, Cinnamon Swirls, Caramel Apple Danish, Almond Danish, Cheese Danish

SEASONAL SLICED FRESH FRUIT 12

Cantaloupe, Honeydew, Pineapple, Blackberries, Strawberries, Blueberries

YOGURT 6

Plain | Greek | Berry

ETCETERA

TOAST 5

Served with Butter and a selection of Jams

Wheat | White | Rye | English Muffin | Gluten Free

BAGEL 5

Served with Butter, Cream Cheese and a selection of Jams

Plain | Onion | Sesame Seed | Poppy Seed

BREAKFAST POTATOES 8

Seasoned Yukon Gold Breakfast Potatoes

BREAKFAST MEATS 8

Applewood Smoked Bacon | Country Link Sausage | Turkey Link Sausage | Turkey Bacon

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ALL DAY DINING

Served 11:00AM - 11:00PM

GETTING STARTED

INDIANA CORN CHOWDER 10

Indiana Corn and Potato Chowder Crock served with sliced Baguette

SOUP OF THE DAY 10

Served with sliced Baguette

WARM ASIAGO SPINACH ARTICHOKE DIP 14

Served with Flour Tortilla Chips

Add Chicken (+\$2)

SLOW BRAISED BLACK ANGUS SHORT RIB SLIDERS 20

Topped with Vermont White Cheddar Cheese and Caramelized Onions (3 sliders)

JUMBO SHRIMP COCKTAIL 19

Served with a Spicy Cocktail Sauce (7 pieces)

CAPRESE BRUSCHETTA 14

Grilled Baguette, Ciliegene Mozzarella, Grape Tomatoes, Basil tossed in Balsamic Reduction and Aged Olive Oil

ROMAINE WEDGE 12

Romaine Wedge, Parmesan Crisp, Garlic Croutons with Traditional Caesar Dressing

Add Chicken (+\$4) | Shrimp (+\$8) | Salmon (+\$8)

INDIANA CHOPPED SALAD 14

Seasonal Greens, Local Corn, Diced Ham, Hard Boiled Eggs, Bacon, Avocado, Tomatoes, and Blue Cheese served with Creamy Herb Dressing

MORE SUBSTANTIAL

Served with your choice of House-made Chips, French Fries or Sweet Potato Fries

BLACK ANGUS BURGER 18

Black Angus Burger on Toasted Buttery Artisan Bun, Applewood Smoked Bacon, Smoked Gouda Cheese, Caramelized Onion Jam, Lettuce, Tomato, Onion and Pickles

SMOKED TURKEY CLUB 15

Smoked Sliced Turkey Club on Artisan Wheat Bread, Smoking Goose Applewood Bacon, Herb Aioli, Smoked Gouda Cheese, Lettuce and Tomato

FALAFEL PITA SANDWICH 16

House-made Falafel Pita Sandwich, Baby Spinach, Hummus, Cucumbers, Tomatoes, and Red Onion served with a Feta Mint Tzatziki Sauce

INDIANA PORK TENDERLOIN 18

Indiana Pork Tenderloin Sandwich on an Artisan Bun, Local Folks Pickle Mustard, Mayonnaise, Sliced Pickles, Lettuce and Tomato

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MUCH MORE SUBSTANTIAL

STEAK FRITES 42

10oz Hand Cut Grilled New York Strip, Garlic, Rosemary, Thyme Butter, Blistered Tomatoes, and Parmesan & Herb Coated French Fries

8 OZ. FILET MIGNON 44

8oz Hand Cut Seared Filet, Parmesan Crème Fraîche Yukon Mashed Potatoes, Grilled Broccoli Steak, Crispy Fried Onions

SEARED SALMON 34

Maple Glazed Salmon topped with Candied Pecans served with a Mélange of Ancients Grains and Spinach Soufflé

GLAZED CHICKEN BREAST 29

Bacon Marmalade Glazed Chicken Breast, Herb Roasted Red Skin Potatoes, Smoked Hazelnut Haricot Verts

PAPPARDELLE BOLOGNESE 29

Pappardelle Pasta tossed with House-made Bolognese Sauce served with Fresh Grated Parmesan Cheese and Garlic Herb French Bread

PENNE TRIPLE CHEESE FONDUE 29

Penne Pasta tossed with House-made Gruyere, Parmesan and Smoked Gouda Cream Sauce served with Garlic Herb French Bread

Add Chicken (+\$4) | Salmon (+\$8) | Grilled Shrimp (+\$8)

KIDS MENU

Served with your choice of French Fries, Sweet Potato Fries or Fruit Cup

GRILLED CHEESE SANDWICH 8

CHEESE PIZZA 10

MACARONI & CHEESE 10

CUP OF SEASONAL FRUIT & GREEK YOGURT 8

PB&J 10

Choice: Strawberry Jelly | Grape Jelly

CHICKEN FINGERS 10

Dipping Sauce: Buffalo Sauce | BBQ | Ranch | Honey Mustard

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LATE NIGHT

Served 11:00PM - 6:30AM

INDIANA CHOPPED SALAD 14

Seasonal Greens, Local Corn, Diced Ham, Hard Boiled Eggs, Bacon, Avocado, Tomatoes, and Blue Cheese served with Creamy Herb Dressing

ROMAINE WEDGE 12

Romaine Wedge, Parmesan Crisp, Garlic Croutons with Traditional Caesar Dressing
Add: Chicken (+\$4) | Shrimp (+\$8) | Salmon (+\$8)

SMOKED TURKEY CLUB 15

Smoked Sliced Turkey Club on Artisan Wheat Bread, Smoking Goose Applewood Bacon, Herb Aioli, Smoked Gouda Cheese, Lettuce and Tomato

BLACK ANGUS BURGER 18

Black Angus Burger on Toasted Buttery Artisan Bun, Applewood Smoked Bacon, Smoked Gouda Cheese, Caramelized Onion Jam, Lettuce, Tomato, Onion and Pickles

STEAK FRITES 42

10oz Hand Cut Grilled New York Strip, Garlic, Rosemary, Thyme Butter, Blistered Tomatoes, and Parmesan & Herb Coated French Fries

CHICKEN WINGS 14

Served with Celery Sticks

Choice: Buffalo Sauce | BBQ | Sweet Thai Chili

Choice: Ranch | Bleu Cheese

SOUTHERN STYLE CHICKEN TENDERS 16

Served with French Fries

Dipping Sauce: Buffalo Sauce | BBQ | Ranch | Honey Mustard | Sriracha Honey | Warm Gravy

ARTISAN FLAT BREAD 20

Choice of three: Pepperoni | Sausage | Prosciutto | Meatballs | Mushrooms | Peppers | Black Olives | Onions | Ricotta | Basil | Sliced Tomatoes

DESSERTS

WARM SEASONAL FRUIT CRISP 9

Served with Vanilla Ice Cream

INDIANA SUGAR CREAM PIE 9

Served with Edible Flowers and topped with Whipped Cream

HAAGEN-DAZS ICE CREAM 10

Served by the pint

Vanilla | Chocolate

FRESHLY BAKED CHOCOLATE CHIP COOKIES 7

Choice of Milk: Skim | Low-Fat | Whole | Chocolate | Soy

CHOCOLATE TRUFFLE MOUSSE CAKE 9

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BEVERAGES

EVIAN NATURAL SPRING WATER (330 ml) 6

BADOIT SPARKLING NATURAL MINERAL WATER (330 ml) 6

ORGANIC MIGHTY LEAF TEAS 6

English Breakfast | Earl Grey (Regular or Decaf) | Spring Jasmine Green
Chamomile Citron | African Nectar Rooibos

COFFEE

Locally-roasted Hubbard & Cravens Coffee
Small \$8 | Large \$12

ESPRESSO 6

CAPPUCCINO 6

COCA-COLA PRODUCTS 4.50

Coke | Diet Coke | Sprite

JUICE

Glass \$8 | Pitcher \$32
Orange | Grapefruit | Tomato | V8 | Apple | Cranberry | Pineapple

RED BULL 6

Regular | Sugar Free

MILK 5

Whole | Skim | 2% | Chocolate | Soy

FRESHLY BREWED ICED TEA

Glass \$5 | Pitcher \$20

BEER

SUN KING LOCAL CRAFT BEER 8

Sunlight Cream Ale | Wee Mac Scottish Ale | Osiris Pale Ale

DOMESTIC 5

Budweiser | Bud Light | Miller Lite | Sam Adams

IMPORTED 6

Corona | Heineken | Amstel Light | Stella Artois

WINE

BY THE GLASS

SPARKLING

Santa Margherita Prosecco (Trentino-Alto, Italy) 14 | 31

WHITE

Santa Margherita Pinot Grigio (Trentino-Alto, Italy) 15 | 30

Shooting Star Sauvignon Blanc (Lake County) 12 | 24

J Lohr Chardonnay (California) 11 | 22

RED

Cline Cellars Zinfandel (California) 10 | 20

Steele Pinot Noir (Carneros) 15 | 30

Steele Cabernet Sauvignon (Red Hills Lake County) 14 | 28

Carpineto Chianti Classico (Chianti, Italy) 17 | 34

Glass | Half Bottles (375 ml)

BY THE BOTTLE

SPARKLING

Paul Cheneau Cava (Penedes, Spain) 40

Mumm Napa Brut Prestige (Napa Valley) 60

Nicolas Feuillatte (Ponsardin, France) 110

Dom Perignon Vintage Brut (Epernay, France) 395

WHITE

William Hill Estate Chardonnay (Central Coast) 38

Frei Brothers Reserve Chardonnay (Russian River Valley) 51

Cakebread Chardonnay (Napa Valley) 105

Villa Maria Cellar Selection (Marlborough, New Zealand) 54

Maso Canali Pinot Grigio (Trentino, Italy) 54

Covey Run Riesling (Washington) 38

Primo Amore Moscato (Italy) 38

RED

Irony Pinot Noir (Monterey County) 45

Argyle Pinot Noir (Willamette Valley, Oregon) 69

Red Rock Merlot (Central Coast) 38

William Hill Estate Cabernet Sauvignon (Central Coast) 38

Charles Krug Cabernet Sauvignon (Yountville) 77

Silverado Cabernet Sauvignon (Napa Valley) 105

Cakebread Cabernet Sauvignon (Napa Valley) 180

Bogle Old Vine Zinfandel (Clarksburg) 45

Don Miguel Gascon Malbec (Argentina) 45