



# TWENTIES

## Bistro

### Breakfast Menu

#### STARTERS

**Seasonal Fruit Plate – 9**

**Greek Yogurt Parfait – 5**

**Steel-Cut Oatmeal – 7**

Golden Raisins, Nuts, Brown Sugar

**Assorted Cereals – 8**

Cornflakes, Raisin Bran, Cheerios

Choice of Milk & Selection of Berries or Sliced Bananas

#### GRIDDLE

**Belgian Waffle – 13**

Served with Bacon or Sausage and Maple Syrup

**Buttermilk Pancakes – 13**

Served with Bacon or Sausage and Maple Syrup

**Classic French Toast – 13**

Served with Bacon or Sausage and Maple Syrup

Add Bananas Foster – 5

**Egg Omelet – 12**

Served with Home Fries and Choice of Toast

**Ham and Cheese Omelet – 13**

Served with Home Fries and Choice of Toast

**Egg White Omelet – 15**

with Spinach, Feta Cheese and Home Fries

**Build Your Own Omelet – 15**

One For Each Group

1 - Whole Egg or Egg White

2 - Bacon, Ham, Turkey Bacon, Sausage

3 - Spinach, Tomato, Mushroom, Onion, Pepper

4 - American, Cheddar, Swiss, Provalone

Served with Home Fries and Choice of Toast

**Two Eggs Any Style – 12**

Served with Bacon or Sausage and Home Fries

**Classic Eggs Benedict – 12**

Served with Home Fries

**Tomato Avocado Eggs Benedict – 15**

Served with Home Fries

**Steak & Eggs – 16**

Two Eggs Any Style

Served with New York Strip Steak and Choice of Toast

#### SIDE ORDERS

**Applewood Smoked Bacon – 5**

**Turkey Bacon – 5**

**Pork Sausage – 5**

**Taylor Ham – 5**

**Home Fries – 5**

**Fruit Cup – 5**

**Toast with Butter – 5**

White, Wheat, Rye, English Muffin, Bagels (Add Cream Cheese 2)

#### BEVERAGES

**Assorted Juices & Soft Drinks – 3**

**Coffee – 4**

**Assorted Hot Teas – 4**

**Sparkling Water – 7**

**Milk – 3**

**Espresso or Cappuccino – 5**

#### BREAKFAST FROM THE BAR

**Knuckle Duster – 9**

Vodka, House Made Bloody Mary Mix, Olive, Crab Meat, Lemon

**Mimosa – 7**

**Bloody Mary – 7**

A 20% gratuity will be added to parties of 6 or more.

“Consuming raw or uncooked meats, poultry, seafood, shellfish and eggs may cause a risk of foodborne illness.”



# TWENTIES Bistro

## Lunch Menu

### SOUPS AND SALADS

#### Tomato Roasted Pepper Soup 7

#### French Onion Soup 7

Sharp Provolone, Swiss Cheese with Sourdough Crustini

#### Soup of The Day 7

#### Classic Caesar Salad 6

Crispy Romaine, Parmesan Cheese, Sourdough Crustini, Caesar Dressing

#### Add Chicken — 5, Shrimp — 8

#### Mediterranean Salad 6

Crispy Romaine Lettuce, Cucumbers, Tomatoes, Red Onion, Garbanzo Beans, Olives, Feta Cheese, Lemon Olive Oil

#### Caprese Salad 6

Ripe Tomatoes, Fresh Mozzarella, Fresh Basil, Olive Oil, Balsamic Vinegar

#### VUE Sampler 12

Roasted Eggplant, Hummus, Cucumber, Garlic Yogurt Sauce with Toasted Pita Bread

### SANDWICHES AND WINGS

#### Sandwiches served with potato chips

Add 3 for French Fries with Sandwich

#### Side of French Fries 5

#### Turkey Club 12

Smoked Bacon, Lettuce, Tomato, Choice of Wheat, White or Rye Toast

#### Crab Cake Sliders 14

Arugula, Tomato, Sweet Sriracha, Hawaiian Slider Rolls

Add Jack Cheese 1

#### Twenties Burger 13

White Cheddar, Pickle, Red Onion, Butter Lettuce, Tomato, Sweet Sriracha Mayo, Toasted Brioche Roll

#### Chicken Sandwich 13

Fried Organic Chicken Thighs, Buttermilk, Pepper Jack Cheese, Sriracha Coleslaw, Toasted Brioche Roll

#### Award Winning Wings 12

Honey, Sriracha, Sweet Red Chili, Red Hot

### DESSERTS \$7

Carrot Cake

Chocolate Cake

Cheesecake

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# TWENTIES Bistro

## SOUPS

### Tomato Roasted Pepper – 7

sourdough crostini

### French Onion – 7

sourdough crostini gruyere

### Soup of the Day – 7

locally sourced

## SALADS

### Mediterranean – 8

crispy romaine lettuce, cucumber, tomatoes, red onions, garbanzo beans, olives, feta cheese, lemon olive oil

### Classic Caesar – 8

crispy romaine, parmesan cheese, sourdough crostini, caesar dressing

### Add Chicken – 5, Shrimp – 8

## SMALL BITES

### VUE Sampler

#### 3 for – 12

roasted eggplant, hummus, cucumber garlic yogurt sauce

#### 4 for – 14

olive tapenade, roasted eggplant, hummus, cucumber garlic yogurt sauce

### Salt and Pepper Crispy Calamari – 10

chard lemons, hot peppers, spicy marinara

### Jersey Oysters on the Half Shell – 16

lemon, cocktail sauce

### Twenties Burger – 13

white cheddar, pickle red onion, butter lettuce, tomato, sweet sriracha mayo, toasted brioche roll

### Steamed Jersey Mussels – 13

fresh herbs, butter, garlic, red or white sauce

### Spicy Shrimp – 15

honey and chili infused shrimp on a bed of citrus arugula

### Pappardelle Pasta – 18

short rib ragu topped with pecorino cheese

### Gouda Grilled Cheese – 7

### Citrus Kiss Sea Scallops – 22

pan seared garlic butter sea scallops on a bed of citrus arugula

### Atlantic Salmon 8oz – 22

pan seared atlantic salmon, spicy broccoli rabe

## STEAKS

### 6oz Filet Mignon – 31

mid-western beef

### 8oz Filet Mignon – 35

mid-western beef

### 12oz New York Strip – 35

wild mushroom demi glaze

### 12oz Rib Eye Steak – 38

bone-in cut

### Organic French Chicken Breast – 17

pan seared roasted fingerling potatoes, braised swiss chard, apricot glaze

### Mac & Cheese – 12

chard cheddar, smoked gouda, parmesan cheese

### Gnocchi – 16

sautéed in a honey butter thyme cream sauce

### Lobster Capellini – 28

rosa tomato vodka sauce

## DESSERTS

### Crème Brûlée Cheesecake – 9

### Chocolate Lover's Spoon Cake – 9

### Macerated Berries with Cream – 9

## SIDES 5

Steak Fries

Sautéed Wild Mushrooms

Truffle Fries

Sautéed Spinach

Pesto Mashed Potatoes

Seasoned Vegetables

Grilled Asparagus

Sautéed Fingerling Potatoes

A 20% gratuity will be added to parties of 6 or more. A \$4.00 delivery charge and 22% service charge will be added to all In-Room Dining orders.

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# Wines by the Glass & Bottle

## GLASS

### BUBBLES

1928 Prosecco 13

### WHITES

Pinot Grigio, Donini 10

Chardonnay, Story Point 11

Moscato, Seven Daughters 12

Riesling, Dr. Loosen 15

Pinot Gris, King Estate 15

Sauvignon Blanc, Attitude 14

Pinot Grigio, Santa Margherita 21

### ROSE

Chateau d'Esclans Whispering Angel, Provence 16

### REDS

Cabernet, Art Collection 12

Cabernet, Layer Cake 17

Nebbiolo, Michele Chiarlo Il Principe 17

Pinot Noir, MacMurray 16

Malbec, Cigar Box 15

Blend, 7 Moons 12

## BOTTLE

### BUBBLES

LaMarca Prosecco 52

Veuve Cliquot Yellow Label 177

Chandon Imperial 177

Chandon Rose 180

Moet & Chandon, Dom Perignon 502

## Whites

### PINOT GRIGIO

Santa Margherita, Trentino-Alto Adige 82

Stella 32

### RIESLINGS

Chateau Ste Michelle Eroica 47

Clean Slate 42

### SAUVIGNON BLANC

Emmolo 62

Natura 62

Frog's Leap 53

## BOTTLE

### CHARDONNAY

Cakebread 101

Rombauer 67

Mer Soleil Silver 82

Mer Soleil 82

Frog's Leap 62

Duckhorn 64

Pahlmeyer 62

Pine Ridge 54

Conundrum 57

Catena Alta 57

Cambria 74

Wolfer Estate 47

### OTHER AROMATIC WHITES

Gewurtztraminer, Domaine Zind-Humbrect 62

Pouilly Fuisse Marie Antoinette 77

## Reds

### PINOT NOIR

J Pinot Noir 57

Ministry of the Interior 45

Archery Summit 127

Longboard 44

Belle Glos by Caymus, Las Alturas Vineyard 167

### OTHER INTERESTING REDS

Banfi Cum Laude 80

Tempranillo, Bujanda 37

Zinfandel, Seghesio 62

### CABERNET SAUVIGNON/BLENDS

Graham Beck The Game Reserve 40

Sterling Vineyards 79

Louis M. Martini 77

Sequoia Grove 98

Jordan Vineyard & Winery 142

Freemark Abbey 127

Duckhorn 57

Frog's Leap 57

Pine Ridge 42

Rombauer 60

Canvasback 42

Seven Hills 62

Browne Family 52

Story Point 47

Sinegal Estate 212