

# IN ROOM DINING

5:00 PM TO 10:30 PM

## STARTERS AND SHAREABLES

### SOUP OF THE DAY 10

Ask your in room dining agent for more information

### 1lb KING STREET WINGS 16

Louisiana hot, smokey bbq or salt & pepper

### FRENCH ONION SOUP 12

Gruyère, crispy fried onions

### TRUFFLE FRIES 9

Fresh cut fries, grated parmesan, truffle oil

### SWEET POTATO FRIES 9

Chipotle aioli

### KETTLE CHIPS 9

Blue cheese dipping sauce

### KALE CAESAR SALAD 13

Red & green kale, bacon, croûtons, shaved parmesan

### ONE KING COBB SALAD 17

Grilled chicken breast, fresh avocado, egg, grape tomato, bacon, dijon mustard vinaigrette

### BURRATA & HEIRLOOM TOMATO SALAD 17

Baby arugula, fresh basil, extra virgin olive oil, sweet onion vinaigrette



## ARTISANAL PIZZA

### NORTHERN WOODS MUSHROOM 16

King, shiitake, portobello mushrooms, caramelized onion, white truffle aioli, blue cheese, roasted garlic, balsamic reduction

### LOTS O PEPPERONI 17

Shredded mozzarella, San Marzano tomato sauce

### PIZZA BIANCA 17

Porcini cream sauce, shredded mozzarella, ricotta, grana padano, fresh basil

### PESTO CHICKEN 17

Oven roasted chicken, basil pesto, sundried tomato, bell peppers, shredded mozzarella

## HANDHELDS, BOWLS AND LARGE PLATES

### THE ONE BURGER 18

SERVED WITH THICK-CUT FRIES OR MIXED GREENS

8oz ground chuck, cheddar, lettuce, tomato, red onion, pickles, brioche bun

CUSTOMIZE YOUR ONE BURGER WITH:

- BACON 3
- CANADIAN BACK BACON 3
- SAUTÉED MUSHROOMS 3
- FRIED EGG 2

### BUTTER CHICKEN 25

Basmati rice, grilled naan bread, raita (contains nuts)

### SHRIMP & MUSSELS LINGUINE 30

Black tiger shrimp, mussels, grape tomato, baby spinach, San Marzano tomato sugo

### 12oz RIB EYE 48

Certified Angus beef, buttermilk mashed potato, market vegetables, red wine jus

### THE TOWER CLUB 18

SERVED WITH THICK-CUT FRIES OR MIXED GREENS

Grilled chicken, Canadian back bacon, lettuce, vine ripened tomato, mayo, ciabatta bun

### NORTHERN WOODS MUSHROOM ORECCHIETTE 18

King, oyster, shiitake, enoki mushrooms, baby arugula, porcini cream sauce

### FILET MIGNON 48

6oz certified Angus beef tenderloin, buttermilk mashed potato, market vegetables, red wine jus

### PAN SEARED ATLANTIC SALMON 33

Red beet couscous, baby vegetables, toasted walnuts, tomato vinaigrette (contains nuts)



Enjoy with ice cold beer  
OR a glass of wine!

CHECK OUT OUR WINE LIST  
AND ADD SOME BUBBLES  
TO YOUR DINNER!

## SWEET DREAMS

### CHOCOLATE MOUSSE LAYER CAKE 14

Triple berry compote

### CHEESE DISPLAY 17

Chef's selection of global cheeses, house-made preserve, Carr's crackers

### ICE CREAM SCOOPS 9

Vanilla or chocolate

### N.Y. STYLE CHEESECAKE 13

Triple berry compote

### CHEF'S RASPBERRY BREAD PUDDING 14

Butterscotch sauce, Madagascar vanilla ice cream

### BISCOTTI & BERRIES 9



gluten free  vegetarian  dairy free 

Please alert your server of any food allergies.

Applicable sales tax, 15% service fee  
and \$5 delivery charge are applied.

TALK TO US! FOLLOW US ON SOCIAL: @TELLERS\_BAR & @ONEKINGWEST