



DINNER MENU

IN-ROOM DINING
DAILY FROM 5:00 PM - 6:00 AM

DINNER MENU
5:00 PM - 10:30 PM

LATE NIGHT MENU
10:30 PM - 6:00 AM

SMALL PLATES & SHAREABLES

VG DAILY FOCACCIA 6
Homemade Focaccia,
Parmigiano Reggiano

VG KETTLE CHIPS 9
Bleu Cheese Dipping Sauce

VG TRUFFLE FRIES 11
Fresh Cut Fries, Parmigiano
Reggiano, Black Truffle Oil

VG ROOT CHIPS 14
Taro, Yuca, Hummus, Sumac,
Pomegranate

SOUP & SALADS

GF WINTER SQUASH SOUP 11
Paprika Oil, Pea Shoots

FRENCH ONION SOUP 13
Gruyère, Crispy Fried Onions

KALE CAESAR 17
Baby Kale, Bacon, Homemade
Croutons, Shaved Parmesan

GF ONE KING COBB SALAD 25
Grilled Chicken Breast, Fresh
Avocado, Egg, Grape Tomato,
Bacon, Winter Greens, Dijon
Mustard Vinaigrette

VG BURRATA & GRILLED SOUR DOUGH 26
Winter Greens, Pesto, Fleur De
Sel, EVOO, Grilled Sour Dough

ENHANCE YOUR SALAD

Chicken Breast	10
Striploin 4 oz 8 oz	12 22
Grilled Shrimp	4/pc
Springhills Barramundi 8 oz	22
Plant Based Protein 4 oz	9

VG OLIVES 10
Lemon & Orange Rinds, Fresh
Herbs, Grilled Focaccia

CALAMARI 17
Smoked Chipotle Aioli, Lemon

GF MUSSELS 18
Tomato Sugo, Basil, Grilled
Focaccia

OCTOPUS 19
Winter Greens, Sliced Herb
Fingerlings, Pesto

HANDHELDS

All handhelds are served with house cut fries, sweet fries or salad.

CRISPY CHICKEN SANDWICH 19
Habanero Pepper Relish, Lettuce,
Ranch Dressing, Brioche Bun

VG VEGGIE BURGER 19
Plant based Patty, Lettuce,
Red Onion, Tomato, Avocado,
Brioche Bun

ARTISANAL PIZZA

Add burrata to your pizza for 8.

PEPPERONI 19
Pepperoni, Shredded Mozzarella,
Homemade Pizza Sauce

CARNE 20
Pepperoni, Copa, Prosciutto,
Guindillo Chillies, Goat Cheese,
Shredded Mozzarella, EVOO

DF KING STREET WINGS 20
Louisiana Hot, Smokey BBQ or
Salt & Pepper

BRAISED BEEF TACOS 21
Braised Beef, BBQ Sauce,
Rainbow Coleslaw

CHARCUTERIE & CHEESE BOARD 30
Artisanal Cured Meats &
Cheeses, Organic Hockley Honey,
Homemade Preserve, Grilled Sour
Dough

THE NEW TOWER CLUB 20
Grilled Chicken, Peameal Bacon,
Lettuce, Tomato, Mayo, Ciabatta
Bun

THE ONE BURGER 22
8oz Ground Chuck, Braised Short
Ribs, Lettuce, Tomato, Red Onion,
Aged Cheddar, Brioche Bun
ADD Bacon 3.5
Mushrooms 3
Fried Egg 3

VG MUSHROOM 19
Roasted Garlic, Wild Mushrooms,
Bleu Cheese, Mozzarella in a
White Truffle Aioli

BBQ CHICKEN 20
Chicken, Bacon, Peppers, Onions,
Corn, Mozzarella, Cilantro,
Scallion, Ranch

LARGE PLATES

DF STEAK FRITES 39
8 oz Beef Striploin, Winter
Vegetables, House Cut Fries, Demi

RIB EYE 49
10 oz Rib Eye, Butter Milk Mashed
Potatoes, Winter Vegetables,
Yorkshire Pudding, Red Wine
Demi Glaze

BUTTER CHICKEN 25
Basmati Rice, Grilled Naan
Bread, Plain Raita

GF CHICKEN SALTIMBOCCA 39
Sage, Asiago, Prosciutto wrapped
Chicken Breast, Herb Roasted
Fingerlings, Winter Vegetables,
Mushroom Cream Demi

VG TAGLIATELLE 21
Tomato Sugo, Parmigiano
Reggiano, Pea Shoots

SPRINGHILLS BARRAMUNDI 45
Fried Calamari, Bomba Rice Pilaf,
Winter Vegetables, Pesto Cream
Sauce

DF Dairy Free **GF** Gluten Free **VG** Vegetarian

Please alert your server of any food allergies.

Applicable sales tax, 15% service charge, and a \$5 delivery charge are applied to each order. 01-2023



LATE NIGHT MENU

IN-ROOM DINING
5:00 PM - 6:00 AM DAILY

SHAREABLES

KING STREET WINGS • 20 DF

Louisiana Hot, Smokey BBQ or Salt & Pepper

CALAMARI • 17

Smoked Chipotle Aioli, Lemon

FRENCH ONION SOUP • 13

Gruyère, Crispy Fried Onions

OLIVES • 10 VG

Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia

TRUFFLE FRIES • 11 VG

Fresh Cut Fries, Parmigiano Reggiano, Black Truffle Oil

KETTLE CHIPS • 9 VG

Bleu Cheese Dipping Sauce

SWEET POTATO FRIES • 9 VG

Chipotle Aioli Dipping Sauce

ROOT CHIPS • 14 VG

Taro, Yuca, Hummus, Sumac, Pomegranate

ARTISANAL PIZZA *Add burrata to your pizza for 8.*

PEPPERONI • 19

Pepperoni, Shredded Mozzarella, Homemade Pizza Sauce

MUSHROOM • 19 VG

Roasted Garlic, Wild Mushrooms, Bleu Cheese, Mozzarella, White Truffle Aioli

CARNE • 20

Pepperoni, Copa, Prosciutto, Guindillo Chillies, Goat Cheese, Mozzarella, EVOO

BBQ CHICKEN • 20

Chicken, Bacon, Peppers, Onions, Corn, Mozzarella, Cilantro, Scallion, Ranch

LARGE PLATES

TAGLIATELLE • 21 VG

Tomato Sugo, Parmigiano Reggiano, Pea Shoots

THE ONE BURGER • 22

8oz Ground Chuck, Braised Short Ribs, Lettuce, Tomato, Red Onion, Aged Cheddar, Brioche Bun

ADD Bacon 3.5 | Fried Egg 3
Mushrooms 3

All handhelds are served with house cut fries or mixed greens.

KALE CAESAR • 17

Baby Kale, Bacon, Homemade Croutons, Shaved Parmesan

THE NEW TOWER CLUB • 20

Grilled Chicken, Peameal Bacon, Lettuce, Tomato, Mayo, Ciabatta Bun

CRISPY CHICKEN SANDWICH • 19

Habanero Pepper Relish, Lettuce, Ranch Dressing, Brioche Bun

DESSERTS

CHOCOLATE TRUFFLE CAKE • 13 GF

Edible Flowers, Whipped Cream

GELATO & SORBET 5.5 PER SCOOP

Classic Vanilla Gelato
Belgian Chocolate Gelato
Blueberry Gelato
Strawberry Sorbet

HOMEMADE BROWNIE • 12 GF

Classic Vanilla Gelato, Caramel Sauce

CHEESECAKE • 11

Macerated Strawberries, Whipped Cream, Saba, Micro Mint

DF Dairy Free GF Gluten Free VG Vegetarian

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