



DINNER MENU

SMALL PLATES & SHAREABLES

- VG DAILY FOCACCIA 6**
Homemade Focaccia, Parmigiano Reggiano
- VG OLIVES 8**
Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia
- CHARCUTERIE & CHEESE BOARD 30**
Artisanal Cured Meats & Cheeses, Organic Hockley Honey, Homemade Preserve, Grilled Sour Dough

SALADS

- KALE CAESAR 17**
Baby Kale, Bacon, Homemade Croutons, Shaved Parmesan
- GF ONE KING COBB SALAD 20**
Grilled Chicken Breast, Fresh Avocado, Egg, Grape Tomato, Bacon, Fall Greens, Dijon Mustard Vinaigrette
- VG BURRATA & GRILLED SOUR DOUGH 26**
Fall Greens, Oven Roasted Grapes, Grilled Sour Dough, Pesto, Fleur De Sel, EVOO

ENHANCE YOUR SALAD

Chicken Breast	10
Striploin 4 oz	12
Striploin 8 oz	22
Grilled Shrimp	4/pc
Barramundi	20
Plant Based Protein 4 oz	9

- DF KING STREET WINGS 18**
Louisiana Hot, Smokey BBQ or Salt & Pepper
- CALAMARI 17**
Smoked Chipotle Aioli, Lemon
- GF THAI CURRY MUSSELS 17**
Thai Curry Sauce, Cilantro Stalks, Basil & Grilled Focaccia
- GF OCTOPUS 19**
Fall Greens, Sliced Herb Fingerlings, Pesto

HANDHELDS

- 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

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

ARTISANAL PIZZA

Add burrata to your pizza for 6.

- PEPPERONI 18**
Pepperoni, Shredded Mozzarella, Homemade Pizza Sauce
- CARNE 19**
Pepperoni, Copa, Prosciutto, Guindillo Chillies, Goat Cheese, Shredded Mozzarella, EVOO

IN-ROOM DINING

5:00 PM - 10:30 PM DAILY

- VG KETTLE CHIPS 9**
Bleu Cheese Dipping Sauce
- VG TRUFFLE FRIES 10**
Fresh Cut Fries, Parmigiano Reggiano, Black Truffle Oil
- GF FALL SQUASH SOUP 11**
Paprika Oil, Pea Shoots
- FRENCH ONION SOUP 13**
Gruyère, Crispy Fried Onions

- VG VEGGIE BURGER 19**
Plant based Patty, Lettuce, Red Onion, Tomato, Avocado, Brioche 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 18**
Truffle Cream Sauce, Parmigiano Reggiano, Bleu Cheese, White Truffle Oil, Shaved Truffles
- BBQ CHICKEN 19**
Chicken, Bacon, Peppers, Onions, Corn, Mozzarella, Cilantro, Scallion, Ranch

LARGE PLATES

- DF STEAK FRITES 35**
8 oz Beef Striploin, House Cut Fries, Demi
- GF BRAISED BEEF CHEEK 48**
Fall Vegetables, Grilled Cipollini Onions, Baked Bone Marrow, Red Wine Demi Glaze
- SPRINGHILLS BARRAMUNDI 37**
Crab, Lobster, Herb & Crumb Crust, Pesto Cream Sauce, Fall Vegetables

- BUTTER CHICKEN 25**
Basmati Rice, Grilled Naan Bread, Plain Raita
- GF CHICKEN SALTIMBOCCA 33**
Sage, Asiago, Prosciutto wrapped Chicken Breast, Fall Vegetables, Mushroom Cream Demi
- VG TAGLIATELLE 21**
Tomato Sugo, Parmigiano Reggiano, Pea Shoots

SIDES

Truffle Mushroom Macaroni Gratin	14
Fall Salad	11
Herb Roasted Fingerling Potatoes	10
Bacon & Herb Brussels Sprouts	9

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.

Nov 21, 2022 | V3



LATE NIGHT MENU

IN-ROOM DINING
10:30 PM - 6:00 AM DAILY

SHAREABLES

KING STREET WINGS • 18 DF

Louisiana Hot, Smokey BBQ or Salt & Pepper

CALAMARI • 17

Smoked Chipotle Aioli, Lemon

FRENCH ONION SOUP • 13

Gruyère, Crispy Fried Onions

OLIVES • 8 VG

Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia

TRUFFLE FRIES • 10 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

ARTISANAL PIZZA *Add burrata to your pizza for 6.*

PEPPERONI • 18

Pepperoni, Shredded Mozzarella, Homemade Pizza Sauce

MUSHROOM • 18 VG

Truffle Cream Sauce, Parmigiano Reggiano, Bleu Cheese, White Truffle Oil, Shaved Truffles

CARNE • 19

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

BBQ CHICKEN • 19

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

SQUASH & CHAI CRÈME BRÛLÉE • 12 GF

Chai Dust, Edible Flowers

GELATO & SORBET 5.5 PER SCOOP

Classic Vanilla Gelato
Blueberry Gelato
Belgian Chocolate Gelato
Strawberry Sorbet

HOMEMADE BROWNIE • 12 GF

Classic Vanilla Gelato, Caramel Sauce

CHEESECAKE • 11

Macerated Strawberries, Whipped Cream, Saba, Micro Mint

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