

Room Service: Press the Café button on your phone to order Take-in Service. All room service orders 15% gratuity.

breakfast

Muffins Assorted Flavors	2
Scones Assorted Flavors	2
Bagels Assorted Flavors	3
Croissants Assorted Flavors	3
Breakfast Quesadilla* Quesadilla "Sandwich" filled with eggs, cheese, and bacon, served with a side of salsa.	5
Steak & Eggs* Combines a sirloin steak, rosemary roasted potatoes and an omelet topped with cheddar cheese.	13
Cinnamon Swirl French Toast Filled with cream cheese and fresh strawberries, served with maple syrup.	7
Golden Croissant Sandwich* An omelet topped with Applewood smoked bacon and cheddar cheese on a flaky butter croissant.	7
Whole Wheat Florentine Sandwich* A hearty, whole wheat roll filled with fresh baby spinach folded into an egg white omelet topped with provolone cheese.	7
Hotel Indigo Parfait Layers of fresh fruit, low-fat vanilla yogurt and fat-free granola.	5
Fresh Fruit Trio Layers of fresh strawberries, pineapple and grapes.	5
Smoothie Strawberry, Peach or Blueberry Protein Powder.	5
Kashi Cereal Assorted flavors	3
Kashi Oatmeal Assorted flavors	3
Dannon Yogurt Assorted flavors	2
Breakfast Bars Assorted flavors	3
Whole Fruit	1

FOOD FOR THE SENSES

SO TEMPTING TO THE SPIRIT.

the table is set.

starters

Smoked Salmon Delicate Norwegian smoked salmon with capers, Bermuda onion, lemon, dill cream cheese and petite potato pancakes.	11
Hotel Indigo Chips & Cheese Peruvian blue corn chips presented with our warm Gorgonzola blue cheese dip and chunky salsa.	7
Roasted Red Pepper Hummus Traditional hummus blended with roasted red peppers, presented with fresh, sweet red pepper strips, Kracklebrot & marinated olives.	9
Fresh Popped Corn Lightly seasoned with ancho chili powder and kosher salt.	3
Divine Dippers Crisp green beans with crunchy coating served with seasoned sweet potato sticks and a curry dipping sauce.	8

salad & soup

Fibonacci Salad Slices of vine-ripened tomatoes layered with slices of our fresh mozzarella, topped with basil pesto, our balsamic vinaigrette and fresh basil.	12
Balsamic Steak & Spinach Salad* Baby spinach tossed with Gorgonzola cheese, Applewood smoked bacon pieces, Bermuda onions, roasted red peppers, and balsamic vinaigrette topped with sliced marinated sirloin steak.	14
Hotel Indigo Salmon Filet Salad* Mixed baby greens tossed with fresh, julienne vegetables, praline pecans and citrus vinaigrette topped with oven roasted salmon steak.	13
Mediterranean Chicken Caesar Salad* Classic Caesar salad topped with a sliced chicken breast, croutons and our house-made artichoke relish.	13
Small Hotel Indigo Salad or Small Mediterranean Caesar	8
Soup In.spiration	6
Soup In.spiration Paired with small Hotel Indigo or small Mediterranean Caesar salad.	9
Soup In.spiration Paired with half Greco Chicken or Vegetable Panini.	12

entrées

<i>Served with a medley of steamed vegetables and our signature rosemary roasted red potatoes, unless noted otherwise.</i>	
Sirloin Steak* A mouthwatering, aged sirloin steak cooked to your preference.	16
Lump Crab Cakes A pair of delicate, seasoned lump crab cakes served over our house-made fire-roasted pepper sauce.	19
Salmon Filet* Flavorful salmon filet, finished with our house-made herb butter.	17
Herb Roasted Chicken* Herb-encrusted, oven-roasted breast of chicken finished with an all natural, classically prepared chicken glaze.	15
New York Strip Steak* A tender 12oz full of flavor New York Strip steak, finished with our peppercorn Demi-glaze.	22

panini & sandwich

Seared Steak & Mushroom Panini* Sirloin steak, flame-roasted onions, cremini mushrooms, and provolone cheese, with our herb butter on sourdough bread.	13
Greco Chicken Panini* Marinated chicken breast with provolone cheese, roasted red pepper hummus and our house-made artichoke relish on sourdough bread.	13
Renaissance Panini Roasted red peppers layered with fresh spinach, vine-ripened tomatoes, fresh mozzarella and provolone cheese finished with basil pesto on sourdough bread.	13
Phi Burger* Fresh Angus burger topped with fresh greens, vine-ripened tomatoes, fresh mozzarella and provolone cheese finished with basil pesto on sourdough bread.	13
Lump Crab Cake Sandwich* Seasoned lump crab cake on a bed of mixed baby greens and fresh dill tossed in citrus vinaigrette on a multi-grain wheat bun.	13

pizzetta

3 Cheese A blend of provolone, fresh mozzarella & Pecorino Romano cheeses with a hint of basil pesto.	13
Southwestern Chicken* A blend of provolone, fresh mozzarella & Pecorino Romano cheeses with our house-made fire-roasted pepper sauce, topped with diced red onions, marinated chicken and fresh cilantro.	13
Tuscan A blend of provolone, fresh mozzarella & Pecorino Romano cheeses with a light garlic olive oil base topped with vine-ripened tomato and our house-made artichoke relish.	13
Steak* A blend of provolone, Pecorino Romano and Gorgonzola cheeses with a creamy alfredo sauce, topped with mushrooms, flamed-roasted onions and sirloin steak.	13
Traditional A blend of provolone and mozzarella cheese, house red sauce topped with pepperoni.	13

dessert

Hot Fudge Cake Traditional chocolate cake with a deep, rich chocolate center drizzled with chocolate sauce.	8
Baked Apple Tart Apple slices tossed in cinnamon sugar in a flaky pastry shell drizzled with caramel sauce.	8
Classic cheesecake Creamy and rich on a light graham cracker shell topped with fresh strawberries.	8
Haagen-Dazs® Vanilla Ice Cream	5
Haagen-Dazs® Vanilla Ice Cream Add a scoop to one of our warm desserts.	1
Godiva Cheesecake Traditional cheesecake infused with Godiva chocolate.	8

beverages

Assorted Bottled Beverages	2-3
Bottled Water	2
Bottled Water - Premium	4
Juice	2

* Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.