ELDORADO
HOTEL & SPA

IN-ROOM DINING

IN-ROOM DINING MENU

PLEASE DIAL #146 TO PLACE ORDER

Breakfast is available daily from 7am - 11am

BREAKFAST ENTRÉES

ELDORADO BREAKFAST 15
Choice of Two Eggs I Bacon or Sausage I Crispy Potatoes

NEW MEXICO OMELETTE 18
Chopped Green Chile I Roasted Corn I Spinach
Roasted Red Peppers I Oaxaca Cheese I Crispy Potatoes

EGGS BENEDICT 18
Spiced Pork Sausage Patty I Choice of Two Eggs I English Muffin
Sliced Tomato I Arugula I Chives I Green-Chile Hollandaise
Crispy Potatoes

SMOKED SALMON BENEDICT 19
Smoked Salmon I Sliced Tomato I Arugula I Choice of Two Eggs
English Muffin I Lemon-Dill Hollandaise I Chives I Fried Capers
Pickled Onion I Crispy Potatoes

BREAKFAST BURRITO 16
Scrambled Eggs I Bacon or Sausage I Crispy Potatoes I Oaxaca Cheese
Choice of Red or Green Chile, Smothered

STEAK & EGGS 23
6 oz. Marinated Skirt Steak I Choice of Two Eggs I Stewed Pinto Beans
Corn Salsa I Chimichurri I Crispy Potatoes

AVOCADO TOAST 18
Choice of Two Eggs I Toasted Sourdough Bread I Smashed Avocado
Arugula I Marinated Heirloom Tomatoes I Chimichurri I Feta Crumbles
Add: Bacon 5

GRIDDLE

HOUSE FRENCH TOAST 15
Bacon or Sausage I Roasted Piñon I Seasonal Berries I Cinnamon Butter
Salted Caramel Cream I Maple Syrup

BUTTERMILK PANCAKES 15
Roasted Piñon I Seasonal Berries I Honey-Orange Butter Chantilly Cream
Maple Syrup I Choice of Bacon or Sausage

LIGHT & FRESH

OATMEAL 13
Honey I Seasonal Berries I Dried Cherries I House Granola

YOGURT PARFAIT 12
Vanilla Greek Yogurt I House Granola I Seasonal Berries
Lemon-Zested Honey I Chia Seeds

SLICED FRUIT PLATE 8
Seasonal Fruit I Berries I Lemon-Zested Honey I Chia Seeds

PASTRY BASKET 16
Chef's Selection of Fresh Baked Pastries

SIDES

Crispy Potatoes	6	Avocado	4
Bacon or Sausage	5	Chef's Selection of Sliced Toast	3
Stewed Pinto Beans	5	Flour or Corn Tortilla	3
Two Eggs	4	Red or Green Chile	2
Chorizo Crumble	4		

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
Please inquire with staff regarding any dietary restrictions

All Room service orders incur a 20% service & $3 delivery charge

IN-ROOM DINING

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Dinner is available 5pm - 9pm Tuesday through Saturday.

LIGHTER FARE

CORNBREAD 12
Red Chile Butter I Green Chile Butter I Anchovy Citronette

GRILLED MARINATED ARTICHOKES 18
Parsley I Pistachio I Greek Yogurt I Olive Oil Breadcrumbs

GRILLED SHRIMP 26
Romesco Sauce I Grilled Lemon I Crispy Potato Wedges

CITRUS & FENNEL CHOP 22
Frisée & Kale I Grapefruit Supremes I Radish I Feta
Pomegranate I Roasted Beets I Cucumber
Balsamic & Mandarin Vinaigrette

SOLYMAR CAESAR 18
Little Gem Romaine I Shaved Parmigiano-Reggiano
Grilled Lemon I Crostini I Smoked Paprika
Anchovy Citronette

Add: Grilled Shrimp 12 I Filet Medallions 18 I Grilled Chicken Breast 10

ENTRÉES

GRILLED BRANZINO 46
Olive Oil I Parsley I Grilled Lemon I Capers

Pairing: Muscadet, Marc Brédif, Loire, France 15

SEARED HALIBUT 48
Orange-Caper Beurre Blanc I Foraged Mushrooms
Charred Baby Bok Choy

Pairing: Chardonnay, Antinori Bramito, Umbria, Italy 16

GRILLED SWORDFISH 42
Kalamata Olives I Capers I Garlic I Tomato I Crispy Potato Wedges

Pairing: Sauvignon Blanc, Wairau River, Marlborough, New Zealand 12

7OZ GRILLED FILET MIGNON 50
Ancho Demi-Glace I Poblano I Potato Mousse

Pairing: Campo Viejo Gran Reserva Rioja 16

FIRE-ROASTED CORNISH HALF HEN 22
Baby Carrots I Mushroom Cream Sauce

Pairing: Côtes du Rhône, Delas Frères, Rhône, France 14

HERBED RISOTTO 28
Fire-Roasted Heirloom Tomatoes I Sweet Basil Pesto
Sautéed Broccolini

Pairing: Falanghina, Feudi di San Gregorio, Campania, Italy 13

SIDES

Corn Flan	14	Poblano Potato Mousse	12
Grilled Asparagus	12	Calabacitas	9
Crispy Potato Wedges	11	Sautéed Broccolini	10

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DESSERTS

LEMON AMARETTO TART 12

Toasted Piñon Graham Cracker Crust I Toasted Meringue I Mint Gelée

Pairing: Vin Santo dei Barbi del Chianti 12

PIÑON & HONEY CHEESECAKE 12

Chantilly Cream I Vanilla Wafer

Pairing: Cockburn's Fine Tawny Port 14

OLIVE OIL BUNDT CAKE 13

Chantilly Cream I Seasonal Berries I Mint

Pairing: Santa Julia Tardío Late Harvest Torrontés 12

SEASONAL TRI-COLOR SORBET 11

Marinated Seasonal Berries I Mint

Pairing: Paolo Saracco Moscato d'Asti 11

WINE BY THE GLASS/BOTTLE 4 PM-9 PM

SPARKLING

Brut I Gruet I New Mexico	12/48
Brut Rosé I Gruet I New Mexico	14/48
Cava I Campo Viejo I Spain	10/38

ROSÉ

Rosé I Fleur de Prairie I Languadoc, France	11/44

BLANCO

White Blend I Conundrum White by Caymus I California	10/38
Sauvignon Blanc I Wairau River I Marlborough, New Zealand	12/48
Falanghina I Feudi Di San Gregorio I Campania, Italy	13/50
Muscadet I Marc Bredif I Loire, France	15/56
Chardonnay I Antinori Bramito I Umbria, Italy	16/64

ROJO

Red Blend I Conundrum Red By Caymus I California	10/38
Malbec I Nieto Senetiner I Mendoza, Argentina	10/38
Côtes Du Rhône I Delas Frères I Rhône, France	14/52
Rioja Reserva I Marqués de Riscal I Rioja DOC, Spain	16/64

BEER

BOTTLES/CANS 6

DOMESTIC/IMPORT & LOCAL 7

Angry Orchard I Blue Moon I Bud Light I Budweiser I Coors Light
Corona I Dos XX Lager I Michelob Ultra I Miller Light I Modelo Negra
Modelo Especial I Sierra Nevada Pale Ale I Non-Alcoholic-Heineken 00

SODA 5

Coca-Cola I Diet Coke I Dr Pepper I Sprite I Ginger Ale

VERDE COLD-PRESSED JUICES 9

Spring Green I *Spinach, Kale, Parsley, Apple, Orange, Pineapple, and Cucumber Juice*
Immune Booster I *Ginger, Turmeric, Pineapple, and Orange Juice*
Ruby Cleanse I *Cucumber, Celery, Beet, Apple, and Wheatgrass Juice*

TEA BY RISHI 5

Earl Grey I English Breakfast I Yuzu Peach Green I Chamomile Medley
Blueberry Hibiscus

Add Local Honey 1
Cream, Milk, Oat, Almond, Soy

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