



THE OFFICE
EAT • DRINK • LOUNGE

TO START + SHARE

Apple Brie Bacon Quesadilla

Brie, Granny Smith apple, onion, bacon, maple mustard reduction 18

Crispy Calamari (DF)

fried calamari, banana peppers, marinara 21

Warm Smoked Fontina Bruschetta (V)

smoked fontina, tomato, basil, balsamic, toasted baguette 19

Crispy Mozzarella Sticks (V)

marinara sauce 17

Vegetable Potstickers (V) (DF)

warm peanut sauce, sui choy, carrot, sweet potato, ginger 16

Braised Beef Poutine

braised short rib, cheese curds, house-cut fries, red wine jus 22

Skylark Nacho Mountain (V)

nacho chips, Monterey Jack cheese, cheddar cheese, black olives, green onions, diced tomato, jalapeño, sour cream, salsa 15

add grilled chicken 8 | add beef barbacoa 9

Hickory Smoked Chicken Wings (DF)

BBQ, teriyaki, hot, mild, honey garlic, lemon pepper, salt and pepper 19

PIZZA & PASTA

Funghi e Cavoli Pizza (V)

stone-fired pizza, tomato sauce mozzarella, wild mushrooms, sautéed kale 26

Margherita Pizza (V)

stone-fired pizza, tomato sauce, mozzarella, basil 24

Pepperoni Pizza

stone-fired pizza, tomato sauce, mozzarella, pepperoni 26

Burrata Prosciutto Honey Pizza

stone-fired pizza, tomato sauce, mozzarella, prosciutto, burrata, sautéed red onions, chili flakes, Peace River honey 29

Linguine Meatballs

house-made meatballs, tomato sauce, linguine, focaccia toast 24

Pasta Feature

chef's daily creation, focaccia toast, parmigiana reggiano 17

Creamy Pesto Chicken Parmigiana

crispy fried chicken breast, pesto sauce, linguine, mushrooms, focaccia toast 28

Italian Sausage and Beef Lasagna

garlic toast, caesar salad 24

DESSERTS

New York Cheesecake

strawberry compote 14

Crème Brûlée

custard, caramelized sugar 10

Vegan Chocolate Decadence (V) (DF) (GF)

cocoa, avocado, field berries 12

(V) Vegetarian

(DF) Dairy-free *No dairy product was used in the making of this dish.

(GF) Gluten-friendly *Although we try to make these options with zero gluten we are not a gluten free environment.

Please ask your server about vegan-friendly options.

An 18% gratuity will be applied to all room service orders. Please notify your server of any allergies.

BOWLS + SALADS

Harvest Salad (V) (DF) (GF)

baby lettuce, cucumber, tomato, carrot, choice of dressing large 12 | small 6
add tofu 5 | add grilled chicken 8 | add salmon 12

Caesar Salad

romaine lettuce, focaccia croutons, garlic dressing, crispy capers, parmesan large 18 | small 9

add tofu 5 | add grilled chicken 8 | add salmon 12

Southwest Chopped Salad (V)

chopped green salad, roasted sweet potato, black beans, tortilla chips, avocado, jalapeño, green onions, black olives, southwest dressing, avocado crema, cheddar 19

add tofu 5 | add grilled chicken 8 | add beef barbacoa \$9

Texas Chili Bowl

garlic toast, cheddar, sour cream, green onions 16

Spicy Thai Chicken Bowl (GF) (DF)

Thai chicken, jasmine rice, tomatoes, mango, pickled carrot, baby lettuce, lime peanut sauce, sweet chili dressing 24

HANDHELDS

The Office Bacon Cheddar Burger

ground NY striploin, sesame bun, lettuce, tomato jam, garlic aioli, cheddar cheese, house-cut fries 24

The Office Club

seven-grain bread, grilled chicken breast, bacon, lettuce, tomato, fried egg, pesto mayo, house-cut fries 21

Prime Rib Beef Dip

shaved prime rib, horseradish mayo, pretzel baguettes, Swiss cheese, au jus, house-cut fries 24

Buffalo Shrimp Wrap

spicy shrimp, lettuce, tomato, pickle, cheddar, blue cheese sauce 19

make it vegetarian with buffalo cauliflower bites

MAINS

Battered Haddock and Fries (DF)

haddock, coleslaw, tartar sauce, house-cut fries 26

Crispy Chicken Tenders and Fries (DF)

house-cut fries, plum sauce 22

Grilled 8oz Top Sirloin Steak

Yukon Gold mashed potatoes, broccolini, prosciutto baby carrots 39

Lemon Garlic Tomahawk Pork Chop (GF)

wild mushroom, broccolini, cannellini prosciutto mash, dark cherry gastrique 44

Turkish Chickpea Moussaka (V) (DF) (GF)

garbanzo beans, fried eggplant, crispy tofu, rice, tomato, curry, coconut milk 26