



BRUNCH | DAILY 6:30 AM - 2:00 PM

BREAKFAST DRINKS

MIMOSA 12

SIGNATURE MIMOSA 14: BLOOD ORANGE, WHITE PEACH, PEAR, POMEGRANATE

MIMOSAS FOR TWO 45: BOTTLE OF BRUT, 3 JUICES, GOOD TIMES

SMITH TEA 5 | ICED TEA 4 | COFFEE 5 | ESPRESSO 5.5 LATTE 6 | SODA 4.5 | JUICE 4 | MILK 4 | HOT COCOA 5

SPECIALTIES

ELK MORNING HASH* 23

elk sausage, crispy potatoes, bell peppers, caramelized onions, sunny side up eggs, pickled fresno peppers, sour cream, queso fresco, big ed's toast
substitute elk to vegetarian sausage | add 4 oz flat iron steak +7

SIGNATURE BREAKFAST* 20

2 eggs any style, garlic herb breakfast potatoes, balsamic tomato salad, big ed's toast, choice of: daily's thick cut bacon, sausage links, canadian bacon, or vegetarian sausage | *add 4 oz flat iron steak +7*

CLASSIC EGGS BENEDICT* 22

hollandaise, canadian bacon, big ed's english muffin, poached eggs, lemon-arugula, garlic herb breakfast potatoes
add grilled asparagus +5

SMOKED SALMON EGGS BENEDICT* 26

hollandaise, smoked salmon, big ed's english muffin, poached eggs, lemon-arugula, garlic herb breakfast potatoes
add grilled asparagus +5

BREAKFAST BURRITO 20

scrambled eggs, caramelized onions, bell peppers, queso fresco, flour tortilla, served with garlic herb breakfast potatoes, salsa, sour cream, choice of: elk sausage, pork sausage, bacon, canadian bacon, or vegetarian sausage
house made sausage gravy +4 | add 4 oz flat iron steak +7

BREAKFAST SANDWICH 20

big ed's english muffin, cheddar cheese, fried egg, maple aioli, balsamic tomato salad, choice of: sausage, bacon, canadian bacon, vegetarian sausage, or *4oz flat iron steak +7*

JUMBO BISCUIT & GRAVY 22

house made cheddar and garlic biscuit, sausage gravy, sunny-up egg*, lemon- arugula, served with garlic herb potatoes

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts (S) sesame

EXECUTIVE CHEF, BRYANT KRYCK

*cooked to order **raw | consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. we proudly support local and northwest purveyors and whenever possible use organic and sustainable ingredients. for this reason, our menus change seasonally.

all in room dining orders are subject to a 19% service charge and a \$3 delivery charge.

PANCAKES & FRENCH TOAST

SIGNATURE ROAM PANCAKE (V)

fresh berries, butter, maple syrup, powdered sugar

choice of:

CLASSIC 19

CHOCOLATE CHIP 20

PUMPKIN 21

fall spice, cream cheese frosting, candied walnuts

DELUXE 28

classic served with choice of: sausage, bacon, canadian bacon,
or vegetarian sausage, and 2 eggs any style

CINNAMON FRENCH TOAST (V)

fresh berries, powdered sugar, maple syrup, butter

choice of:

CLASSIC 19

BLACKBERRY CITRUS 21

citrus curd, blackberry compote

DELUXE 28

classic served with choice of: sausage, bacon, canadian bacon,
or vegetarian sausage, and 2 eggs any style

OMELETS & SCRAMBLES

SERVED WITH GARLIC HERB POTATOES & CAGE-FREE EGGS

SIGNATURE 22 (GF)

elk sausage, queso fresco, sour cream,
caramelized onions, bell peppers, chives

BEND 22 (V, GF)

mushrooms, feta cheese,
spinach, chives

GREEK 22 (V, GF)

kalamata olives, sun-dried tomato,
feta cheese, chives

LIGHT & EASY

GRANOLA AND YOGURT 14 (V, GF)

plain greek yogurt, granola, fresh berries

BOB'S RED MILL STEEL CUT OATMEAL 12 (VG, GF)

brown sugar, raisins, cinnamon

SLICED FRUIT 12 (VG, GF)

seasonal selection of fruits and berries

CHIA MORNING POWER BOWL 15 (VG, GF, T)

chia seed pudding made with berry, beet, and almond milk,
assorted berries, pepitas, marcona almonds

ASPARAGUS & HOLLANDAISE 15 (V, GF)

grilled asparagus, house made hollandaise, paprika, micro greens

A LA CARTE SIDES

DAILY'S THICK CUT BACON (3) 8 (GF)

VEGETARIAN SAUSAGE (2) 7 (V, GF)

CRISPY MORNING POTATOES 6 (V, GF)

CANADIAN BACON (2) 6 (GF)

BIG ED'S TOAST 4 (V)

TWO EGGS ANY STYLE 6 (V, GF)

PLAIN GREEK YOGURT 6 (V, GF)

SAUSAGE (2) 6 (GF)

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts (S) sesame

EXECUTIVE CHEF, BRYANT KRYCK

*cooked to order **raw | consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
we proudly support local and northwest purveyors and whenever possible use organic and sustainable ingredients.
for this reason, our menus change seasonally.

SMALL BITES AND ENTREES

SMOKED HONEY BRUSSELS SPROUTS 17 (GF)

figs, bacon, smoked honey balsamic, local micro greens

CHARCUTERIE 26 (T)

cured meats, artisan cheeses, crackers,
marcona almonds, seasonal fruit, quince paste,
pickled onions, roasted peppers, pickled mustard seeds
(gluten free crackers available upon request)

TRUFFLE FRIES 17 (GF, V)

lemon garlic aioli, fresh herbs, salt, pecorino cheese

BURRATA CAPRESE SALAD 22 (V, GF)

sliced heirloom tomatoes, cherry tomatoes,
burrata cheese, balsamic reduction, salt flakes,
evoo, basil

SEASONAL PEAR SALAD 19 (V, GF, T)

mixed greens, arugula, radish, blue cheese, candied walnuts,
wine poached pears, honey apple vinaigrette
chicken 6 | salmon 12 | 8oz flat iron steak* 15 | grilled tofu 5*

SMOKED SALMON DIP 20 (GF)

house smoked salmon, potato chips, chives

CAESAR 18

white anchovy dressing, shaved grana padano, croutons,
crisp romaine, crispy parmesan | *add anchovies +3*
chicken 6 | salmon 12 | 8oz flat iron steak* 15 | grilled tofu 5*

SIGNATURE ROAM SALAD 18 (V, GF)

baby mixed greens,
smoked honey balsamic vinaigrette, feta cheese,
sunflower seeds, cucumbers, tomatoes, *featuring local honey
from broadus bees and smoked in house
chicken 6 | salmon 12 | 8oz flat iron steak* 15 | grilled tofu 5*

SIGNATURE BURGER* 23

(sub 3 grain meatless protein burger)
8oz brisket and chuck beef patty*, tomato, daily's thick cut bacon,
tillamook white cheddar, pickled red onion, lemon scented arugula,
black garlic aioli, big ed's brioche bun, and choice of fries,
potato chips, or add side signature salad +3
upgrade to pecorino truffle fries +4

BLT TURKEY CLUB 21

parmesan crusted big ed's sourdough, daily's thick cut bacon,
lettuce, tomato, maple aioli, smoked turkey,
choice of potato chips or fries | add avocado +4
upgrade to pecorino truffle fries +4

JOIN US IN ROAM FOR HAPPY HOUR

2pm - 5pm | 9pm - 10pm

HAPPY HOUR SPECIAL

SMALL BITES & SHAREABLES BUY 2 GET 1 FREE
\$2 OFF WINE, BEER, AND COCKTAILS

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts (S) sesame

EXECUTIVE CHEF, BRYANT KRYCK

*cooked to order **raw | consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
we proudly support local and northwest purveyors and whenever possible use organic and sustainable ingredients.
for this reason, our menus change seasonally.

ROAM

EAT • DRINK

DINNER | DAILY 5-9PM

STARTERS

CHARCUTERIE 26 (T)

cured meats, artisan cheeses, crackers, marcona almonds, seasonal fruit, quince paste, pickled onions, roasted peppers, pickled mustard seeds
(gluten free crackers available upon request)

SMOKED SALMON DIP 20 (GF)

house smoked salmon, potato chips, chives

SMOKED HONEY BRUSSELS SPROUTS 17 (GF)

figs, bacon, smoked honey balsamic, local micro greens

WAGYU CROQUETTES (3) 19

potato croquette filled with wagyu beef, bacon, & white cheddar, honey mustard aioli, quinoa tabbouleh

HONEY WHIPPED FETA 19 (V, GF, T)

house made feta dip, chive oil, pistachio, crushed peppercorn, parsley salad, local broadus bee pollen served with choice of:
grilled asparagus, heirloom carrots, lemon greek potatoes,
wine poached pears, heirloom tomatoes

TUNA CEVICHE** 26 (GF)

pomegranate and yuzu aguachile, pickled blood orange, pico de gallo, fried carrots, cucumber, evoo, crispy rice paper, pickled fresno pepper

TRUFFLE FRIES 17 (V, GF)

lemon garlic aioli, fresh herbs, salt, pecorino cheese

ELK SLIDERS* (2) 21

blackberry bacon & onion jam, brie, arugula, honey mustard aioli

VEGAN FALAFELS (3) 18 (VG)

pea shoot salad, radish, beet hummus, evoo, vegan tahini sauce

COCKTAIL SNACKS

SMOKED CHEEZ IT CRACKERS 10 (V)

smoked in house, house spice, served warm

MARCONA ALMONDS 11 (VG, GF, T)

lightly smoked and tossed with green onions, fresno peppers, lime chili

MARINATED OLIVES 10 (VG, GF)

assorted olives, house marinated

HONEY BUTTER ROLLS (4) 9 (V)

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts (S) sesame

EXECUTIVE CHEF, BRYANT KRYCK

*cooked to order **raw | consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. we proudly support local and northwest purveyors and whenever possible use organic and sustainable ingredients. for this reason, our menus change seasonally.

all in room dining orders are subject to a 19% service charge and a \$3 delivery charge.

SOUPS AND SALADS

ADD TO SALAD: CHICKEN 6 | SALMON* 12 | 8 OZ FLAT IRON STEAK* 15 | GRILLED TOFU 5

CAESAR 18

white anchovy dressing, shaved grana padano, croutons, crisp romaine, crispy parmesan | *add anchovies \$3*

SIGNATURE ROAM SALAD 18 (V, GF)

baby mixed greens, smoked honey balsamic vinaigrette, feta cheese, sunflower seeds, cucumbers, tomatoes
**featuring local honey from broadus bees and smoked in house*

PUMPKIN GNOCCHI SOUP 16 (V, GF)

creamy soup, spiced pumpkin, fried gnocchi, blue cheese crumbles, chimichurri, pinot noir coulis, crispy carrot and leeks
add bacon 3

BURRATA CAPRESE SALAD 22 (V, GF)

sliced heirloom tomatoes, cherry tomatoes, burrata cheese, balsamic reduction, salt flakes, evoo, basil

SEASONAL PEAR SALAD 19 (V, GF, T)

mixed greens, arugula, radish, candied walnuts, blue cheese, wine poached pears, honey apple vinaigrette

GRILLING WITH A HUNGRY HEART

GRILLED TO ORDER, SEASONED WITH OREGON PINOT NOIR SALT
SERVED WITH SEASONAL MUSHROOMS AND CARAMELIZED ONIONS, HONEY-BUTTER ROLL, AND CHOICE OF 1 SAUCE

NY STRIP* 12 OZ 57

BONE IN RIBEYE* 16 OZ 67

BACON WRAPPED VENISON MEDALLION* 8 OZ 42

NORTHWEST SALMON* 8 OZ 32

HERB MARINATED TOFU 8 OZ 27

ADDITIONAL SAUCES 3

blackberry demi-glace | cabernet demi-glace | chimichurri | horseradish crema
blue cheese butter | garlic, herb, and peppercorn cream sauce

SIDES 9

grilled asparagus | heirloom carrots | crispy fries | lemon greek potatoes
creamy whipped potatoes | quinoa tabbouleh salad | signature roam salad
smoked honey brussels sprouts | crispy smashed potatoes | sweet potato waffle

MAINS

SIGNATURE BURGER* 24

(3 grain meatless protein burger available)

8oz brisket patty*, tomato, bacon, tillamook white cheddar, pickled red onion, lemon scented arugula, black garlic aioli, brioche bun choice of fries, potato chips, signature salad +3, or pecorino truffle fries +4

WAGYU BOLOGNESE 32

(gluten free pasta available upon request)

house made with ground wagyu beef, freshly shaved parmesan, local micro greens | *add burrata cheese +4*

STEAK* FRITES 37 (GF)

8 oz grilled flat iron steak*, pecorino truffle fries, creamy demi-glace, lemon garlic aioli, chimichurri, seasonal mushrooms
add blue cheese butter +3

ELK BANGER & MASH 40 (GF)

creamy whipped potatoes, pear and port wine elk sausage, caramelized onion, crispy carrot and leeks, blackberry demi-glace

DUCK & WAFFLES 38

duck leg confit, cardamom sweet potato waffle, maple glazed hazelnuts, fried kale, mustard greens, yuzu marmalade

GRILLED CAULIFLOWER 32 (VG, GF, T, S)

cauliflower steaks, beet hummus, pine nuts, chopped parsley, sliced radish, evoo
add chicken +6 | grilled tofu +5

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts (S) sesame

EXECUTIVE CHEF, BRYANT KRYCK

*cooked to order **raw | consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. we proudly support local and northwest purveyors and whenever possible use organic and sustainable ingredients. for this reason, our menus change seasonally.

all in room dining orders are subject to a 19% service charge and a \$3 delivery charge.



KIDS 10 & UNDER

BREAKFAST

7am - 2pm

CINNAMON FRENCH TOAST STICKS (V) 10

powdered sugar, syrup, and berries

KID PANCAKE (V) 10

powdered sugar, syrup, and berries
chocolate chips available upon request

MINI BREAKFAST 11

scrambled eggs, potatoes,
choice of bacon or sausage

YOGURT AND BERRIES (V, GF) 8

vanilla yogurt, mixed berries

SLICED FRUIT (VG, GF) 10

selection of fruit and berries

LUNCH & DINNER

11am - 10pm

GRILLED CHEESE (V) 10

sourdough, cheddar cheese,
choice of fries, potato chips, or fruit

CHICKEN STRIPS 11

(3) chicken tenders,
choice of fries, potato chips, or fruit

MINI CHEESEBURGER SLIDERS (2) 11

cheddar cheese,
choice of fries, potato chips, or fruit

QUESADILLA (V) 10

melted cheese, flour tortilla,
choice of fries, potato chips, or fruit

BUTTER NOODLES (V) 9

pasta tossed in butter and parmesan

KIDS SALAD (V) 9

lettuce, tomato, and ranch dressing

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts (S) sesame

EXECUTIVE CHEF, BRYANT KRYCK

*cooked to order **raw | consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. we proudly support local and northwest purveyors and whenever possible use organic and sustainable ingredients. for this reason, our menus change seasonally.

all in room dining orders are subject to a 19% service charge and a \$3 delivery charge.



DESSERT

DAILY 11-2PM | 5-9PM

THE CRÈME BRÛLÉE BAR

All crème brûlées are made in house and cooked sous vide style in a 4oz mason jar and prepared with your favorite flavor in mind.

Executive Chef Bryant has created this menu based off his favorite dessert, while incorporating his recipe in a fun and unique way.

FLIGHT SPECIAL

pick any 4 for 46 | +1 for all to-go crème brûlées

CHOOSE YOUR FLAVOR 16

MADAGASCAR VANILLA (V, GF)

SMORES (V)

MARIONBERRY PIE (V)

PINEAPPLE ORANGE (V, GF)

BIRTHDAY CAKE (V)

KEY LIME DREAM (V)

SALTED CARAMEL PRETZEL (V)

OREO (V)

BROWN SUGAR BOURBON & BACON

AFFAGATO 16 (V, T)

eberhard's vanilla bean ice cream, pastry cookie topping, marbled chocolate, whipped cream, bellatazza espresso, chocolate syrup

EBERHARDS VANILLA BEAN ICE CREAM 11 (V, GF)

MAKE IT A SUNDAE (T) +4

marcona almonds, whipped cream, cherry
choice of: chocolate or salted caramel syrup

DAIRY FREE RASPBERRY SORBET 11 (VG, GF)

served with fresh berries

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts (S) sesame

EXECUTIVE CHEF, BRYANT KRYCK

*cooked to order **raw | consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. we proudly support local and northwest purveyors and whenever possible use organic and sustainable ingredients. for this reason, our menus change seasonally.

all in room dining orders are subject to a 19% service charge and a \$3 delivery charge.