

MORNING CLASSICS

american breakfast*

chino valley eggs any style, hashbrowns, roasted tomato, toast, choice of breakfast meat

eggs benedict*

two poached chino valley eggs, english muffin, canadian bacon, hollandaise, hashbrowns
add: bacon | smoked salmon

eggs florentine*

two poached chino valley eggs, english muffin, spinach, mushrooms, hollandaise, hashbrown
add: bacon | smoked salmon

egg white fritatta*

wild mushroom, pesto, mozzarella, potato, tomato
add: avocado

steak and eggs*

black opal wagyu skirt steak, two chino valley eggs, hollandaise, hashbrowns, tomato, toast

breakfast burrito*

bacon, sausage, scrambled chino valley eggs, pepper jack, black bean, salsa verde, sour cream

breakfast sandwich*

brioche, scrambled chino valley eggs, thick cut bacon, cheddar, chipotle aioli, hashbrown

classic omelette*

chino valley eggs, goat cheese, chive, maldon salt, mixed greens

GRIDDLE

vanilla pancakes*

add: chocolate chips | blueberries

chicken and waffles

hand breaded tenders, bacon waffle

ZEN KITCHEN

CHEF'S PASTRY BASKET

three assorted house-made pastries

*ask your server for current offerings

smoked salmon and bagel*

everything bagel, tomato, red onion, capers, cream cheese

seasonal fruit platter

locally sourced fruit

steel cut oatmeal

dried tropical fruit, brown sugar add: blueberries | banana

avocado toast

multi-grain bread, tomato jam, radish, arugula, balsamic glaze
add: chino valley egg

acai bowl

honeycomb, matcha powder, granola, banana, berries, coconut flakes

ALL DAY SIDES

hashbrowns

house-made yogurt

chino valley egg*

truffle fries

onion rings

smoked ham

willie bird turkey bacon

evergood chicken apple sausage

niman ranch pork sausage

old smokehouse applewood bacon

side salad

LIGHTER FARE

SIDES

SOUP AND SALADS

chicken noodle soup:

cup | bowl

caesar salad

romaine, parmesan, rustic crouton, caesar dressing
add: chicken +10 | shrimp +14 | salmon +14

waldorf salad

bibb lettuce, apple, walnuts, celery, grapes,
add: chicken +10 | shrimp +14 | salmon +14

tuna poke*

furikake rice, scallion, tamago, avocado, pickled ginger, cucumber, ponzu

PLATES

steak frites*

black opal wagyu skirt steak, chimmichurri, bernaise, arugula, fries

icelandic king salmon*

honey mustard glaze, arugula, citrus salad, topped with quinoa

waldorf club

turkey, bacon, swiss, heirloom tomato, bibb lettuce, dijonaise
add avocado:

fried chicken

bibb lettuce, tomato, onion, pickle, ranch aioli

burger*

bibb lettuce, tomato, cheddar, onion jam
add: bacon | avocado | chino valley egg
ask about our vegetarian burger

rotisserie chicken wrap

pesto aioli, sundried tomato, arugula, parmesan

waldorf chicken sandwich

croissant, apple, walnut, grape, fines herbs

chicken tenders

house brined, hand breaded, chive ranch, fries

LUNCH

As part of Waldorf Astoria's commitment to environmental stewardship, this menu contains locally sourced, sustainable items whenever possible. All cuisine is prepared without artificial trans-fat
*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

BREAKFAST