



DINNER

SERVED DAILY

5 PM - 10 PM

## STARTERS

### Cheese & Charcuterie 19

Artisanal cheeses, cured & smoked meats, seasonal pickles & jam

### Red Rock Chicken Wings 13

Six crispy jumbo wings, signature red rock dry rub

### Caramelized Brussels Sprouts 13 (GF)

Hazelnut dukkah, chili garlic vinaigrette, aioli

## SOUPS & SALADS

### Verne's Chicken & Dumplings 7

Amish chicken and dumpling soup, Chef's first childhood recipe

### Iceberg Slab Salad 13 (GF)

Root beer braised bacon slab, cherry tomato, red onion, Hook's Blue Paradise cheese, fried garlic, creamy herb dressing

### Caesar\* 11

Hearts of romaine, garlic croutons, Romano, Parmesan, anchovy, classic zesty caesar

### Roasted Chicken Cobb 16

Avocado, tomato, Hook's Blue Paradise cheese, bacon, egg, fried onions, cucumber, red wine vinaigrette

## ENTREES

### Classic Big Boy Burger\* 16

Iceberg lettuce, Big Boy sauce, American cheese, French fries

### Grilled Heritage Reserve Flatiron\* 37 (GF)

Thyme-infused potato pavé, gorgonzola soubise, bacon roasted garlic, asparagus

### Salmon Salsa Verde\*† 34

Charred orange and kale, sesame, roasted grapes

### ARIA Broast-ish Chicken 26

Potato wedges, blistered green beans, honey butter

### Squash & Ricotta Salata Orecchiette 26 (VG)

Charred broccoli, pepita, pumpkin seed oil

## DESSERTS

### Dark Chocolate Cremeux 8 (VG|GF)

Maple fudge, sea salt, pistachio ice cream

### Door County Cherry Tart 8 (VG)

Chantilly cream

### Bacon & Root Beer Pots de Creme 8 (GF)

Root beer & bacon caramel, Amarena cherries, sugared almonds

Please dial 0 to order.

\* Consuming raw or undercooked meats, poultry and seafood may increase your risk of foodborne illness. †

Contains trace amounts of shellfish.

Room service charge is \$5.00. Prices subject to a 18% gratuity and a 6.1% sales tax.

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