

BREAKFAST - 6am - 10:30am



CLAREMONT
RESORT & CLUB

Morning Starters

SEASONAL SLICED FRESH FRUITS & BERRIES 🌱🌱 22	
Chef's selection of fresh seasonal fruit	
GRANOLA PARFAIT 🌱🌱🌱🌱 20	
Greek yogurt, assorted berries, granola, honey	
CLAREMONT STEEL-CUT OATMEAL 🌱🌱🌱 24	
Granola crumble, golden raisins, ground flaxseeds	
Add banana and toasted almonds	+3

Kids Breakfast

JR. EAST BAY SUNRISE 🌱🌱 14	
One egg any style, applewood smoked bacon or chicken apple sausage, breakfast potatoes, sourdough toast	
PANCAKES 🌱🌱 17	
Plain or blueberry, maple syrup, butter	

Breakfast Classics

SIGNATURE TWO EGGS 🌱🌱 40	BUTTERMILK PANCAKES 🌱🌱🌱🌱 28
Two eggs any style, breakfast potatoes, <i>choice of</i> : Applewood-smoked bacon or chicken apple sausage Served with carafe of coffee, sourdough toast	
THREE-EGG OMELETTE 🌱🌱 33	BRÛLÉED Brioche FRENCH TOAST 🌱🌱🌱 24
<i>Choose any three:</i> Applewood-smoked bacon, chicken apple sausage, maple pork sausage, tomato, spinach, onion, mushrooms, bell pepper, cheddar, served with breakfast potatoes	
Additional toppings	+2
AVOCADO TOAST 🌱🌱 28	SOYRIZO TOSTADA 🌱🌱 25
Sourdough toast, avocado purée, soft boiled egg, pickled red onion, cherry tomato, micro cilantro	
	Chorizo spiced soy, spinach, pickled red onions, cherry tomatoes, radish, avocado purée, cilantro, corn tortilla
	Add egg any style +4

Breakfast Sides

APPLEWOOD-SMOKED BACON 9	AVOCADO 6	SIDE OF TOAST 8
CHICKEN APPLE SAUSAGE 9	BREAKFAST POTATOES 8	Wheat, white, gluten free or house-made sourdough, bagel
	Onions, bell peppers	

LUNCH AND DINNER - 11:30am - 2:00pm & 4:00pm - 11:00pm

Soup & Salad

HOUSE-MADE ROASTED CHICKEN NOODLE SOUP 🌱 25	
Roasted chicken, egg noodles, carrots, onions, celery, herbs	
LITTLE GEM CAESAR SALAD 🌱🌱🌱🌱 22	
Baby gem lettuce, creamy garlic parmesan dressing, cherry tomatoes, brioche croutons, shaved parmesan	
Add grilled chicken or salmon	+13

Appetizers

CRISPY CHICKEN WINGS 27	
<i>Choice of our famous mumbo sauce, buffalo, bbq or garlic parmesan</i>	
GREMOLATA HUMMUS 🌱🌱🌱 19	
Cucumber, baby carrots, pickled vegetables, radish, olive oil, crispy pita bread	

🌱 Gluten 🌱 Dairy 🌱 Nuts 🌱 Plant Based 🌱 Vegetarian 🌱 Egg

Please note that a \$5.00 hotel delivery charge, applicable taxes, and a 22% gratuity will be automatically added to your in-room dining bill. Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65warnings.ca.gov/restaurant.

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Mains

GOLDEN CRISPY HALF CHICKEN 🌾🥛	40
Buttermilk brined half chicken, hot honey mustard glaze, sautéed blue lake beans and shallots, roasted fingerling potatoes	
LIMEWOOD FAVORITE CAMPENELLI PASTA 🌾🥛	30
Pesto, mushrooms, ricotta salata	
CHEF'S SPECIAL STONE BAKED FLATBREAD 🌾	27
Choice of:	
MARGHERITA 🌾🥛 - roma tomato, basil, fresh mozzarella	
PEPPERONI 🌾🥛 - artisan pepperoni, mozzarella	
TRUFFLE WILD MUSHROOM 🌾🥛 - confit garlic, parmesan, mozzarella, thyme, truffle oil	30

Sandwiches

CALIFORNIA BLAT 🌾	34
Applewood-smoked bacon, avocado, vine-ripened tomato, little gem lettuce, basil aioli, toasted country bread, French fries or garden greens	
CRISPY MAPLE SOY GLAZED TOFU BLT 🌾	29
Little gem lettuce, sliced heirloom tomato, toasted sourdough, French fries or garden greens	
CLAREMONT'S FAMOUS SMASH BURGER 🌾🥛🥚	35
Double smashed patties, lettuce, tomato, pickles, secret sauce, Tillamook cheddar, brioche bun, French fries or garden greens	

Chef's Plate | Build Your Own

Choose one protein:	
ROASTED SALMON	45
GRILLED NY STRIP STEAK	55
Includes choice of two sides:	
CONFIT MARBLE POTATOES	
SEASONAL VEGETABLES	
FRENCH FRIES OR TRUFFLE FRIES	+3
QUINOA PILAF 🌾	
Dried cranberries, toasted almonds, herbs	
Add sauce, choose one:	
CHIMICHURRI 🌿	
RED WINE BEEF SAUCE	
LEMON CAPER BUTTER 🥛	

Sides

LITTLE GEM CAESAR SALAD 🌾🥛🌿🥚	13
CONFIT MARBLE POTATOES	14
SEASONAL VEGETABLES	14
FRENCH FRIES 13, TRUFFLE FRIES	+3
QUINOA PILAF 🌾	15
Dried cranberries, toasted almonds, herbs	
BLUE LAKE BEANS	16

Dessert

MILK AND COOKIES 🌾🥛	16
Vanilla milk, warm sea salt chocolate chip cookies	
SEASONAL PANNA COTTA 🌾	17

Kids Menu

CHEESEBURGER 🌾🥛	19
French Fries	
GRILLED CHICKEN BREAST	16
Choice of french fries or grilled vegetables	
CRISPY CHICKEN TENDERS 🌾🌿	19
Choice of french fries or grilled vegetables	
PEANUT BUTTER & JELLY 🌾🌿	11
Fresh fruit salad	
KIDS PASTA 🌾🥛	15
Butter noodles or mac and cheese	

WINE LIST

BOTTLES	
Villa Sandi Prosecco	55
Chandon	60
Kim Crawford Sauvignon Blanc	46
Whispering Angel Rosé	58
Rodney Strong Chardonnay	40
Trefethen Chardonnay	58
Davis Bynum Pinot Noir	58
Bonanza Cabernet Sauvignon Blend	60
Rodney Strong Cabernet Sauvignon	62
HALF BOTTLES	
Veuve Clicquot	99
White Haven Sauvignon Blanc	36
Daou Chardonnay	36
Pessimist Red Blend	30