ROOM SERVICE

delivered directly to your in-room butler pantry

monday - friday • 11:30am - 10:00pm
saturday & sunday • 3:30pm - 10:00pm

starters

HAND-CUT POTATO CHIPS GF
truffle salt, roasted tomato aïoli 7.25

MIXED IMPORTED OLIVES GF
rosemary, lemon zest 6.50

ACME BAKESHOP BREAD
with richard's signature house-infused citrus dipping oil 3.00

CHEESE PLATE chef's choise of two artisan cheeses
with acme bakeshop baguette & seasonal accompaniments 16.00

MARGHERITA FLATBREAD PIZZA
tomato sauce, fresh mozzarella, tomato, basil 14.50

soup & salads

TOMATO BASIL SOUP GF 5.25

HOUSE SALAD GF
mixed lettuces, feta, creamy green olive dressing 8.50
add chicken *or* shrimp 6.00 • salmon 8.00

CAESAR SALAD
whole hearts of romaine, anchovies, parmesan, croutons 9.50
add chicken *or* shrimp 6.00 • salmon 8.00

entrées

CANNELLONI pasta sheets rolled with ricotta, sausage, spinach, on house-made bolognese & bechamel 18.50

CHEESE RAVIOLI with choice of
pesto cream sauce *or* house-made bolognese 17.00

FETTUCINE house-made marinara 14.50
add chicken *or* shrimp 6.00 • salmon 8.00

GRILLED SHRIMP risotto cakes, basil cream sauce 15.50

WILD ALASKAN SOCKEYE SALMON GF
pesto aïoli, roasted fingerlings, seasonal vegetables 32.00

PROSCIUTTO-WRAPPED CHICKEN BREAST GF
golden raisin-grappa sauce, on crispy polenta
with seasonal vegetables 30.00

GRILLED RIBEYE GF
roasted potatoes, seasonal vegetables 44.00
add roasted tomato aïoli 2.00
add gorgonzola-garlic spread 3.50

RBLT bacon, tomato, basil, marinated red onions, fresh mozzarella, pesto aïoli, on toasted baguette
choice of side salad *or* yukon gold potato chips 15.00
add roasted tomato aïoli 2.00

RICHARD'S BURGER american kobe-style beef ground in-house, warm gorgonzola-garlic spread, lettuce, tomato, mustard, on a toasted brioche bun
choice of side salad *or* yukon gold potato chips 18.50
add roasted tomato aïoli 2.00

GF gluten free
applicable gratuity, sales tax and room service delivery charge of $8.00 per room will be added

sides

FRIED POLENTA GF with house-made bolognese 5.00

RISOTTO CAKES with basil cream sauce 5.00

SEASONAL VEGETABLES GF 5.00

ROASTED POTATOES GF 5.50
add roasted tomato aïoli 2.00
add gorgonzola-garlic spread 3.50

desserts

TIRAMISU CHEESECAKE 9.00

CHOCOLATE CHIP COOKIE 4.00

beverages

COFFEE dawson taylor "richard's blend" regular *or* decaf
cup 4.50 • 20 oz. pot 9.00 • 40 oz. pot 18.00
espresso 3.25 • cappuccino 4.50 • latte 4.50

HOT ARTISAN TEA steven smith teamaker 4.50
green, english breakfast, earl grey, hibiscus, chamomile, peppermint

SODA coca-cola, diet coke, sprite 3.00

SAN PELLEGRINO
original sparkling water • bottle 6.00
limonata *or* melograno e arancia • can 5.00

JUICE orange, apple, grapefruit, cranberry, pineapple, tomato
small 4.00 • large 6.00

ICED TEA 3.50 **MILK** whole or almond 2.50

wine & beer

i.d. will be checked upon delivery

ADAMI "GARBEL" PROSECCO BRUT
veneto, italy • bottle 40.00 • glass 10.50

PIPER-HEIDSIECK BRUT
champagne, france • bottle 98.00

SLEIGHT OF HAND CHARDONNAY "THE ENCHANTRESS"
yakima valley, washington • bottle 66.00 • glass 18.25

DUNHAM CELLARS "TRUTINA"
columbia valley, washington • bottle 66.00 • glass 18.25

STELLA ARTOIS LAGER
den hoorn, leuven, belgium • bottle 7.00

FRANZISKANER HEFE-WEISSBIER
spaten-franziskaner-brau, munich, germany • bottle 8.00

DAGGER FALLS IPA
sockeye brewing, boise, idaho • can 7.50

for breakfast, lunch & dinner reservations at RICHARD'S restaurant
please phone 208-472-1463 or visit richardsboise.com/inn-at-500

MAY2019