



FOUR SEASONS

HOTEL

WASHINGTON, DC

IN-ROOM DINING



SOUPS

- Old Fashioned Chicken Noodle 11
- Tomato and Basil 11
- Blended Red Lentil 11

APPETIZERS

- Iced Jumbo Shrimp, Cocktail Sauce 28
- Chicken Quesadilla, Pepperjack, Charred Onions, Cilantro, Salsa Roja 16
- Maryland Crab Dip Spring Rolls, Lemon Aioli 24
- Sweet Chili & Cilantro Glazed Chicken Wings 16
- Man’oushe’ Flatbread (Lebanese Style)
Choice of Cheese or Za’atar 17
- Mezzo Trio Hummus, Feta & Pepper Dip, Marinated Olives 18

SALADS

- Classic Caesar, Herb Croûtons, Parmesan, Caesar Dressing 20
- Super Food Salad, Kale, Sweet Potato, Grilled Broccoli,
Dried Cranberry, Cherry Tomato, Walnuts, Blueberries,
Citrus Vinaigrette 21
- Fattoush Salad, Romaine, Tomato, Cucumber, Onion,
Lavash Chips, Sumac Vinaigrette 21
- House Chopped Salad, Crisp Romaine, Blue Cheese,
Tomato, Egg, Avocado, Bacon, Herb Cracker,
Honey Mustard Vinaigrette 24
- Add Your Choice of Chicken, Steak, Shrimp, Salmon or Crab 8

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.”

A mandatory service charge equal to 17% of food and beverage will be added to your bill and will be distributed to the staff. A 3% administrative fee is added to defray over-head costs. In addition, a \$4.00 delivery fee will be added to the order. This charge is not a gratuity. Sales tax as mandated by Washington, D.C. will be added to your bill.

“LOVE IS THE ONLY FORCE CAPABLE OF TRANSFORMING AN ENEMY INTO A FRIEND.”
MARTIN LUTHER KING JR.

SANDWICHES AND BURGERS

- 8 oz Wagyu Burger
Choice of Cheese, Lettuce, Tomato, Shaved Onion, Brioche Bun 20
- Vegan Sandwich, Grilled Portobello, BBQ Hummus, Avocado, Grilled Tomato,
Arugula, Whole Wheat Bun 22
- Grilled Chicken Breast Sandwich, Provolone
Avocado, Tomato and Lettuce, Brioche Bun 23
- Stachowski’s Pastrami Reuben, Swiss, Sauerkraut,
Thousand Island, Jewish Rye 23
- Classic Turkey Club, Lettuce, Tomato, Bacon, Mayo,
Whole Wheat Bread 23

(All Sandwiches Served With Fries or Side Salad)

HAND MADE PIZZA

- Fresh Tomato, Mozzarella and Basil 21
- BBQ Chicken, Charred Onion and White Cheddar 23
- All Beef Pepperoni and Mozzarella 23

ALL DAY DINING

FAR AWAY FLAVORS

Coconut Curry with Fingerling Potatoes, English Peas and Your Choice of:

Yogurt Marinated Chicken, Skirt Steak, Shrimp, Mixed Vegetables or Tofu 28

Roast Chicken Breast Ramen, Scallion, Shiitake, Egg, Ginger 25

Sichuan Skirt Steak And Broccoli Stir Fry, Steamed Rice 28

Chicken Kabob, Spicy Kabsa Rice, Garlic Dipping Sauce & Cucumber Yogurt 27

Penne Pasta with Tomato Sauce or Butcher Shop Bolognese 22

Grilled Ginger & Cilantro Rock Fish, Oyster Mushroom, Bok Choy & Mushroom Broth 29

FROM THE GRILL

Chicken Breast 28

14 oz Angus New York Strip Steak 48

8 oz Beef Tenderloin 46

Lamb Rib Chops 43

Fish Of The Day 29

All Entrées Come with One Side

Additional Sides 9

RUB OPTIONS

Moroccan Spice

BBQ Dry Rub

Cajun Spice

DESSERTS

Homemade Warm Apple Pie, Caramel Sauce and Vanilla Ice Cream 12

Chocolate Mousse Bar, Crunchy Ganache, Milk Chocolate Mousse, Meringue 12

New York Cheesecake with Fresh Berries, Caramel Tuille and Whipped Cream 12

Vanilla Bean Crème Brulee, with Chocolate Crackle Cookies 12

Lemon Meringue with Roasted Blueberry Ice Cream and Oatmeal Ginger Crunch 12

Banana Split, Vanilla, Chocolate and Strawberry Ice Cream, Chocolate and Caramel Sauces 12

Assorted Ice Creams and Sorbets 12

SIDES

Double Whipped Mashed Potatoes

Olive Oil Sautéed Spinach

Grilled Asparagus

Roasted Mushrooms

Creamy Mac and Cheese

Old Bay Spiced French Fries

SAUCES

Cabernet Reduction

Saba

House Pesto

Lemon Butter

Hoisin Lime

Peppercorn

