



THANKSGIVING DAY ROOM SERVICE MENU

BREAKFAST

6 a.m. to 10:30 a.m.

Avocado Toast (VG) | 13

noble sourdough, lemon, olive oil, sea salt, marcona almonds + petite greens

Cinnamon Roll Bread Pudding (VG) | 11

corn flake sweet cream butter + warm caramel sauce

Buttermilk Pancakes (VG) | 17

maple syrup + sea salt butter

Valley Ho Breakfast* | 24

two eggs any style, choice of fruit or potatoes, coffee, breakfast protein, your favorite toast + juice

Huevos Rancheros* | 21

black beans, chorizo, charred tomatillo salsa, fried eggs, avocado, crema + queso fresco

Eggs Benedict* | 21

hobbs' smoked pork loin, english muffin, poached eggs, hollandaise + choice of potatoes or fruit

Blue Zone Morning* | 22

one egg, seasonal fruit, avocado, oatmeal, coffee + whole wheat toast

Toast | 6

nine-grain wheat, sourdough, marble rye, english muffin, or gluten-free

Breakfast Protein | 9

hobb's smoked pork loin, bacon, schreiner's turkey or pork sausage

Irish Steel Cut Oats | 11

five-spiced golden raisins + choice of milk

(GF) gluten free | (V)= vegan | (VG)= vegetarian

A 20% gratuity will be added to the final check.

**Arizona state food code requires us to inform you that undercooked eggs, meat, and fish may increase risk of food-borne illness. These items can be cooked to temperature at guest's request.*

LUNCH + DINNER

11 a.m. to 10 p.m.

SMALL PLATES + SHARABLES

Garlic Togarashi Fries (VG) | 14

fry sauce + lemon herb aioli
or zuzu fries | 12

Moroccan Hummus (VG) | 14

cucumber, tomato, chili crunch, feta, olives + grilled naan

Market Green Salad (V) | 13

watermelon radish, cherry tomato, carrot + white balsamic

Five-Pepper Lemon Chicken Wings | 18

BLT ranch, ninja radish + celery leaves

Blackened Jumbo Shrimp Cocktail | 26

lemon + sesame jalapeño aioli

BURGERS, SANDWICHES + SALADS

ZuZu Smash* | 23

double 4 oz. wagyu beef patties, thick candy bacon, cooper sharp american, VH burger
sauce, dill pickle + sesame bun
served with side salad, fries available upon request

Hot Hot Chicken Sammie | 18

buttermilk fried chicken breast, pickles + nashville hot mayo
served with side salad, fries available upon request

Iceberg Wedge (GF) | 14

house blue cheese dressing, candied bacon, spiced pecans, broiled red onions, cherry
tomatoes + roasted garlic vinaigrette

The Caesar | 13

crispy garlic, parmesan sourdough crumble + capers
salad additions: grilled chicken 8 | salmon 12 | two shrimp 12 | tofu 7*

ENTREES

Apple Brined Turkey + All the Fixings | 47

cranberry chutney, Yukon gold whipped potatoes, sage giblet gravy, dark meat pot pie,
sweet potato gratin with parmesan + chipotle honey, traditional herb + sourdough
stuffing + roasted brussels sprouts

Grilled Filet Mignon* (GF) | 56

fondant potato, rosemary + garlic jus, forest mushroom gratinée + jumbo asparagus

Braised Lamb Shank | 47

thyme, maple, sweet potato puree + roasted heirloom carrots

Honeynut Squash (VG, GF) | 33

kale, rainbow chard, toasted farro pilaf, cranberry glaze, toasted pepitas + chili parmesan crisps

Pan-Seared Icelandic Salmon* | 44

clover honey glaze, fennel pollen, citrus sabayon, fall patty pan squashes + tarragon oil

DESSERTS

Traditional Pumpkin Pie | 12

maple whipped cream, pumpkin pie spice + milk crumb

Cranberry Cheesecake | 12

orange cream + crumble

Pecan Pie | 12

chocolate sauce + cocoa whipped cream

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