

DESSERTS

Death by Chocolate Cake

devil's food, dark chocolate mousse, chocolate ganache, chantilly cream (serves two) 18 v

Daxton Dubai Chocolate Sundae

pistacchio, white chocolate, kataifi 15 v

Matcha Crepe "Mille Feuille"

strawberries, chantilly cream 12 v

Seasonal Sorbet & Ice Cream

chef's daily house made flavors 6 v, gf, ve (not ice cream)

Chai Creme Brulee

candied orange, chocolate stick 12 gf, v

Basque Cheesecake

biscoff oat crumble, apple butter caramel 12 v

LITTLE DAX

Mini Burger

fries, fruit 12

Buttered Noodles

fruit 12 v

Chicken Fingers

fries, fruit 12

Grilled Cheese

fries, fruit 12

IN-ROOM
DINING

Madison

BRUNCH 7am-2:30pm

Give Thank Bakery Pastries

fruit danish, butter, chocolate or almond croissant, baked fresh daily at Give Thanks Bakery in Rochester, MI 8

Yogurt & Granola

vanilla & honey yogurt, macerated berries, bee pollen granola 12 v

Caesar

gem lettuce, pistachio crumble, classic dressing 16 v

Daxton House Salad

quinoa, living greens, shaved carrot, fennel, raisin, pickled red onion, preserved lemon-balsamic dressing 16 v, ve, df

Burrata di Buffala

tomato tartar, chia seed-tomato coulee, balsamic caviar, sourdough, basil oil 22 v

chicken +10 | salmon +16 | shrimp +18 | steak +21

SIDES

Bacon 8

Chicken Sausage 8

Crispy Breakfast Potatoes 8

Seasonal Fruit and Berries 10

Avocado 6

Seeded Sourdough Toast 6

English Muffin 6

Breakfast Burrito

red onion, pepper, potato, cheddar cheese, soft scramble, chicken sausage, bacon, salsa, petite salad 22

Steak & Egg Frites

ny strip, herb fries, choice of egg salsa verde 38

Avocado Toast

red bell radich, red onion, cherry tomato, pistachio seeded crumble, pimento oil, choice of egg 18 v, df

Buttermilk Pancakes

blueberries, vanilla mousse 18 v

Two Eggs Breakfast

bacon or chicken sausage, crispy potatoes, seeded sourdough toast 18

Omelette

3 eggs, petite salad, choice of 3 ingredients. wild mushroom, peppers, jalapeno, tomato, onion, spinach, chicken sausage, bacon, cheddar, gruyere, feta 16 additional ingredients 2 each

Vegetable Benedict

heirloom tomato, asparagus, english muffin, avocado hollandaise 16 v
crab cake, smoked salmon or lobster 10

Loch Duart Salmon

gigante beans, cucumber, mustard cream 29 gf

Cauliflower Linguine

roasted cauliflower, tomato, maitake mushroom, vegan pesto, chili crunch 20 v, ve, gf, df

Chicken Salad Croissant

waldorf chicken salad, frisee, give thanks bakery butter croissant, herb fries 19

Spicy Chicken Sandwich

nashville hot honey, pickles, creamy slaw, ranch chips 21

Lobster Roll

split top bun, kewpie mayonnaise, old bay chips 28

Short Rib French Dip

onion jam, smoked gouda, kimchee slaw, hoagie, fries 22

Big Dax Burger

½ lbs. ground prime brisket, chuck, ribeye & shortrib. aneheim peppers, schulers bar cheese, pepperjack, tomato jam, waygu bun, herb fries 22

FRESH PRESSED JUICES

Golden Glow

melon, carrot, apple, ginger, turmeric 10 v, ve, gf, df

Green Giant

pineapple, cucumber, kale, mint, ginger 10 v, ve, gf, df

Ruby Rush

beets, apple, orange, baby spinach 10 v, ve, gf, df

DRINKS

Fresh Orange Juice 6

Fresh Grapefruit Juice 6

Coffee 5

Latte 6

Espresso 5

Hot Tea 5

1L Bottled Panna Still Water 10

1L Bottled San Pellegrino Sparkling Water 10

Soda 4

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

AFTERNOON 2:30 pm-11 pm

Yogurt & Granola

vanilla & honey yogurt, macerated berries, bee pollen granola 12 v

Chick Pea Hummus

marinated olives, roasted red pepper, artichoke, tomato, gluten free cauliflower chips 12 v, ve, df, gf

add lamb sausage, peppers onion, tomato 8 gf, df, ve

Caesar

gem lettuce, pistachio crumble, classic dressing 16 v

Daxton House Salad

quinoa, living greens, shaved carrot, fennel, raisin, pickled red onion, preserved lemon-balsamic dressing 16 v, ve, df

Burrata di Buffala

tomato tartar, chia seed-tomato coulee, balsamic caviar, sourdough, basil oil 22 v

Artisanal Meat & Cheese

imported selection, marinated olives, bread 24

Truffle Fries

truffle-chive aioli 14 v, gf

Big Dax Burger

½ lbs. ground prime brisket, chuck, ribeye & short rib.

aneheim peppers, shulers bar cheese, pepperjack, tomato jam, waygu bun, fries 22

Chicken Salad Croissant

waldorf chicken salad, frisee, give thanks bakery butter croissant, herb fries 19

Spicy Chicken Sandwich

nashville hot honey, pickles, creamy slaw, ranch chips 21

Lobster Roll

split top bun, kewpie mayopnaise, old bay chips 28

Blackend Shrimp

heirloom tomato carpaccio, citrus mezcal mignonette, crisp chick pea, chili crunch 20 df, gf

Bistro Steak Frites

ny strip steak, herb fries, zip sauce 34

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DINNER 5 pm - 11 pm

Loch Duart Salmon

gigante beans, cucumber, mustard cream 42 gf

Red Wine Braised Beef Short Rib

maldadine pasta, roasted wild mushrooms, truffle cream 40

Half Pound Prime Filet

grilled asparagus, zip sauce 60

Colorado Lamb

carrot puree, spring peas, spicy mint relish 55 gf

Surf & Turf

6 oz. prime filet, 6 oz. south african lobster tail, grilled asparagus, caviar butter, zip sauce 90

Chicken Duo

bone in breast, thigh, butter braised radish, gochujang 36 gf

Grilled Ribeye

one pound "cowboy" cut, grilled asparagus, zip sauce 90 gf

Cauliflower Linguine

roasted cauliflower, tomato, maitake mushrooms, vegan pesto, chili crunch 28 gf, ve

Truffle Fries

truffle-chive aioli 14

Brussels Sprouts

balsamic glaze 12 gf, df, v

Grilled Asparagus

olive oil, sea salt 12 gf, df, v

Baby Carrots

cardamon glaze 12 gf, df, v

Whipped Potatoes

a la "robuchon" 10 gf, v

Goat Cheese Ravioli Gratin

gruyere cream 12