IN-ROOM DINING
The Ritz-Carlton, Washington, D.C. dining program is designed to provide our guests a refined dining experience in both the comfort and privacy of their own room. As a five-star luxury hotel, we strive to give our guests impeccable service to ensure we are enhancing every moment of their stay. Dishes and beverages at The Ritz-Carlton, Washington, D.C. are served with a story, and recipes are inspired by both family traditions and history.

To place an in-room dining order, please press “0”.

WESTEND BISTRO

Discover Westend Bistro, an award-winning casual American bistro located in Washington, D.C.’s bustling West End. Our dedicated culinary team presents updated bistro classics, infusing modern and traditional techniques inspired by the seasons. The focus is on the ingredients, culled from fresh, quality produce from the farms and fields of Virginia, Maryland and Pennsylvania.

**Brunch**
Sunday Brunch, 11:00 AM to 2:30 PM

**Lunch**
Monday – Friday, 11:30 AM to 2:30 PM

*Closed Saturday & Sunday*

**Dinner**
Tuesday – Saturday, 5:30 PM to 10:00 PM

*Closed Sunday & Monday*

follow us on Instagram @westendbistrodc; @ritzcarltonwashingtondc

QUADRANT BAR & LOUNGE

Located adjacent to the lobby of The Ritz-Carlton, Washington, D.C., Quadrant is a bar and lounge where cocktails are hand-crafted artistically and with care, and where extraordinary service is our highest mission. Anchored in both innovation and tradition, the chic bar and lounge invites guests on a luxurious expedition through the senses with exceptionally-crafted cocktails, internationally-inspired small plates and sleek, inviting décor.

Monday – Friday, 11:00 AM to close
Saturday – Sunday, 12:00 PM to close

follow us on Instagram @quadrantbardc; @ritzcarltonwashingtondc

*all orders are subject to a 20% service charge, applicable taxes, and an In-Room Dining charge of $5.00 per delivery*  
*consumption of raw or undercooked foods may increase your risk of food-borne illness*  
*please alert your server to any known food allergies*
BREKFAST
FROM 5:00 AM TO 11:00 AM

**Classes**
served with a choice of juice, coffee or tea

**Continental  22**
basket of assorted pastries, seasonal fruit cup

**American  29**
two organic farm eggs any style*
breakfast potatoes, roasted roma tomato, toast
served with a choice of
ham | pork sausage | chicken apple sausage | applewood smoked bacon
turkey bacon | Canadian bacon

**Fitness  28**
vegetable egg white frittata*
kale, mushrooms, tomatoes, peppers, avocado, herbs, asparagus
breakfast potatoes, roasted roma tomato, banana pecan muffin, seasonal fruit cup

**Favorites**

**B.L.A.S.T.  17**
bacon, lettuce, avocado
sunny side up egg*, tomato
country bread

**Virginian Eggs Benedict*  21**
shaved Virginia ham, breakfast potatoes
sundried tomato, Espelette Hollandaise

**Maryland Crab Benedict*  25**
Maryland jumplump crab, spinach
sundried tomato, breakfast potatoes
Hollandaise

**Steak and Egg  32**
minute steak, fried egg
breakfast potatoes

**Huevos Rancheros  20**
two eggs over easy*
corn tortilla, salsa, black beans
queso fresco, avocado

**House Smoked Salmon  19**
tomatoes, red onions, capers
cream cheese, choice of bagel

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Organic Local Farm Fresh Eggs
served with breakfast potatoes, roasted roma tomato with a choice of toast

Two Eggs Any Style* with Breakfast Meat  17
served with a choice of
applewood smoked bacon | turkey bacon | ham | pork sausage
Canadian bacon | chicken sausage

Three Egg Omelet*  19
choice of five fillings, each additional filling  2
tomatoes | spinach | kale | onions | peppers | jalapeno | mushrooms
bacon | ham | sausage
cheddar cheese | Swiss cheese

From The Griddle

French Toast  19
brioche, banana pecan compote, warm maple syrup

Buttermilk Pancakes  17
additional choice of
blueberries 3 | chocolate chips 3 | banana 3

Belgian Waffle  17
mixed berry compote
additional berries and whipped cream  3

Breakfast Side  7
ham | pork or chicken apple sausage | applewood smoked bacon
turkey bacon | Canadian bacon | breakfast potatoes

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Fruits, Yogurt

Seasonal Fruit Bowl | Mixed Berries Bowl  9
Organic Yogurt  7
plain | vanilla | strawberry | peach | blueberry
Greek Yogurt  7
plain | honey | cherry
Freshly Sliced Seasonal Fruits and Berries plate  14

Grains

Assorted Cereals  9
served with a choice of milk
Corn Flakes | All-Bran | Rice Krispies | Low-Fat Granola | Frosted Flakes | Special K
additional bananas  3 | small berries  7
Homemade Granola  11
Swiss Bircher Muesli  10
Steel Cut Irish Oatmeal  10
brown sugar, raisins

Bakery

Pastry Basket  12
butter croissant, chocolate croissant, fresh baked muffin
Bagel with Cream Cheese  7
plain | wheat | raisin | sesame seed
Fresh Baked Muffin  5
blueberry | bran | carrot | banana pecan
Toast  4
white | wheat | rye | multi-grain | gluten-free

We offer Gluten-Free Breads and Sugar Free Syrup upon request

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ALL DAY DINING
FROM 11:00 AM TO 11:00 PM

Soups

French Onion Soup  11
Swiss, provolone, parmesan cheese, croutons

Oven-Roasted Tomato Soup  10
flavored with basil, olive oil, balsamic vinegar, onions

Soup of The Day  12

To Share

Mediterranean Mezze  14
hummus, baba ganoush, tzatziki
toasted pita, naan bread

Chips and Guacamole  12
tri color chips, homemade guacamole
cotija cheese

Shrimp Cocktail*  20
lemon, cocktail sauce

Maryland Crab Cakes  20
Cajun remoulade, arugula fennel salad

Seared Ahi Tuna*  20
blackened spice rub, avocado
yuzu soy vinaigrette, flying fish roe
pickled sweet peppers

Artisanal Cheese Board  24
five assorted cheeses, fruit paté
artisan bread, fresh grapes

Cheese Quesadilla 12
cheddar, mozzarella, pepper jack
guacamole, pico de gallo, sour cream
additional choice of fajita style
chicken breast  7 | jumbo shrimp 12
minute steak*  16

Chicken Wings  16
crudités, blue cheese dressing
served with a choice of sauce
spicy buffalo | barbeque

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Salads

**Organic Mixed Greens** 12  
Blue Hill Farm lettuce, goat cheese, heirloom tomatoes, brioche croutons  
pickled onions, sherry vinaigrette

**Chef’s Salad**  
*small* 16  *large* 22  
grilled chicken breast, bacon, asparagus, crumbled blue cheese  
avocado, hard-boiled egg, heirloom tomatoes, buttermilk ranch dressing

**Caesar Salad*** 12  
romaine lettuce, oven dried tomatoes, shaved parmesan cheese, brioche croutons  
served with an additional choice of  
chicken breast  8  |  salmon  14  
grilled shrimp  14  |  minute steak*  16  |  crab cakes  14

Sandwiches

served with a choice of  
French fries | rosemary potato chips | onion rings | small mixed green salad

**Grass Fed Angus Beef Burger*** 19  
butter lettuce, tomato, red onion, dill pickles  
choice of cheese American | Swiss | cheddar | blue cheese  
caramelized onions 2 | mushrooms 2 | applewood smoked bacon 2

**Signature Turkey Club** 18  
slow roasted turkey breast, bacon, lettuce, tomato, mayonnaise, white toast

**Grilled Chicken Sandwich** 18  
butter lettuce, tomato, onion, dill pickles, Swiss cheese, olive oil bun

**Artisan Sour Dough Grilled Cheese** 17  
gruyère cheese, applewood smoked bacon, vine ripe tomatoes, roasted garlic aioli

**Falafel Burger** 18  
English peas, fava beans, chickpeas, lettuce, tomatoes, red onion, pickles, tahini sauce

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Pizza

**Build Your Own Pizza  15**
served with a choice of sauce and three toppings

**Sauce**
marinara | garlic parmesan cream | herb pesto

**Three Toppings**
each additional topping  2

- fresh basil
- red onions
- mushrooms
- pepperoni
- pork sausages
- olives
- Canadian bacon
- fresh mozzarella
- spinach
- bacon
- bell peppers
- goat cheese

Pasta Bar

**Build Your Own Pasta  22**
served with a choice of pasta, sauce and three toppings

**Pasta**
pappardelle | whole-wheat penne | spaghetti

**Sauce**
marinara | pesto | alfredo | lamb bolognese 8

**Three Toppings**
each additional topping  2

- bell peppers
- red onions
- mushrooms
- asparagus
- cherry tomatoes
- fresh mozzarella
- olives
- arugula

- chicken breast  8 | salmon  14 | grilled shrimp  14

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**Entrées**
served with charred vine ripe tomato, roasted garlic

**Filet Mignon**  35
sauce borderlaise

**Bell & Evans Farms Roasted Half Chicken**  22
classic pan jus

**Grass Fed Lamb Chops**  34
tzatziki sauce

**Pan Seared Salmon**  24
grilled lemon wedge, tomato sauce vierge

**Add Ons**
sautéd market mushroom mix  8
truffled Yukon gold mashed potato  7
pommes frites  7
old fashioned onion rings  7
artisan mixed green salad with sherry vinaigrette  7
herb-olive oil glazed seasonal vegetables  8
baked potato with bacon, cheddar cheese, sour cream  8

**Taste of Quadrant Bar & Lounge**
FROM 5:30 PM TO 10:00 PM

**Roasted Market Vegetables**  16
lavender honey, ricotta cheese

**5 oz Harris Ranch Hanger Steak**  20
caramelized market mushrooms, truffle vinaigrette

**Quadrant Special**
internationally inspired small fare

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**Beverages**

Available all day

**Freshly Brewed Coffee | Decaffeinated Coffee**

espresso 5 | cappuccino 7 | café latte 7
small pot (3 cups) 8 | large pot (5 cups) 12

**Milk 5**

whole | 2% | skim | soy milk | almond milk
chocolate milk 6 | hot chocolate 8

**Organic Tea 8**

chamomile blossoms | relax | energy | peppermint | long life green
vanilla rooibos | earl grey with lavender | English breakfast

**Fruit Juice**

orange | grapefruit | apple | cranberry | pineapple | V8 | tomato
glass 6 | pitcher 22

**Freshly Pressed Juice**

orange | grapefruit | carrot
glass 12 | pitcher 52

**Smoothies**

Mixed Berry Smoothie 7

Strawberry-banana Smoothie 7

Kale Smoothie 10
banana, apple juice, honey, walnut

**Artisan Bottled Water**

San. Pellegrino | Acqua Panna
small 6 | large 12

**Soft Drink 6**

pepsi | diet pepsi | ginger ale | tonic | soda water | coke | diet coke | sprite

**Freshly Brewed Iced Tea**

glass 5 | pitcher 18

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Breakfast 10
FROM 5:00 AM TO 11:00 AM
served with milk or juice

**Cereal and Fruit** -H- cold cereal or hot oatmeal, milk rasins, small seasonal fruit plate honey

**Oatmeal** -H- all natural steel cut oatmeal

**Housemade Granola** -O/H- non-fat vanilla yogurt seasonal fruits

**Scrambled Eggs** -O- scrambled eggs, roasted potato, seasonal fruit cup or bacon

**Waffles** berry compote

**Peanut Butter & Jelly** French fries or fresh fruit

**Silver Dollar Pancakes** choice of blueberry | chocolate chips

**French Toast** side of healthy preserves

All Day Dining 12
FROM 11:00 AM TO 11:00 PM
served with milk or juice

**Chicken Noodle Soup** -H- elbow pasta, diced chicken breast

**Grilled Chicken Breast** -H- baked potato, broccoli

**Whole Wheat Penne Pasta** -O/H- choice of sauce marinara or butter

**Mac & Cheese** cheddar and American cheese

**Grilled Cheese Sandwich** brioche toast, American cheese French fries or fresh fruit

**Hot Dog** French fries or fresh fruit

**Cheeseburger** grass fed Angus beef, American cheese French fries or fresh fruit

**Chicken Fingers** French fries or fresh fruit

Dessert 7
**Sorbet** raspberry | coconut | mango

**Chocolate Chip Cookies**

**Ice Cream** strawberry | chocolate | vanilla

*meals include choice of milk or juice
*children under the age of 2 dine complimentary
*-O- Organic, -H- Healthy

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LATE NIGHT
FROM 11:00 PM TO 5:00 AM

To Share
Chicken Wings  18  Jumbo Shrimp Cocktail  22
crudités, blue cheese dressing lemon, cocktail sauce
buffalo sauce | barbeque sauce

Oven Roasted Tomato Soup  12
flavored with basil, olive oil, balsamic vinegar, onions

Salads
Organic Mixed Greens  14
Blue Hill Farm lettuce, goat cheese, heirloom tomatoes, brioche croutons
pickled onions, sherry vinaigrette

Caesar Salad*  14
romaine lettuce, oven dried tomatoes, shaved parmesan cheese, croutons

salad served with an additional choice of
chicken breast  8 | salmon  14
grilled shrimp  14 | minute steak*  16 | crab cakes  14

Sandwiches / Pizza
sandwiches served with a choice of sides
French fries | rosemary potato chips | onion rings | mixed green salad

Grass Fed Angus Beef Cheddar Cheese Burger  21
butter lettuce, tomato, red onion, dill pickle
caramelized onions 2 | mushrooms 2 | applewood smoked bacon 2

Signature Turkey Club  20
slow roasted turkey breast, bacon, lettuce, tomato, mayonnaise, white toast

Artisan Sour Dough Grilled Cheese  19
gruyère cheese, applewood smoked bacon, vine ripe tomatoes, roasted garlic aioli

Pizza Margherita  17
each additional topping  2
red onions | bell peppers | mushrooms | bacon | sausage | pepperoni

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**DESSERT 10**
FROM 11:00 AM TO 5:00 AM

Limoncello Cheesecake
raspberry fluid gel

Classic European Dessert
featured selection from our Executive Pastry Chef

Mousse Dome Cake
duo chocolate texture

The Ritz Chocolate Cake
orange chocolate ganache, candied orange peel

Selection of Ice Cream
strawberry | chocolate | vanilla

Selection of Sorbets
raspberry | coconut | mango

Passion Fruit Panna Cotta
almond florentine crunch

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**SPARKLING WINE**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Glass</th>
<th>Bottle</th>
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<tr>
<td>Prosecco Lamberti, Extra Dry, MV</td>
<td>Veneto, Italy</td>
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<td>Taittinger, Brut, MV</td>
<td>Reims, France</td>
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<td>Veuve Clicquot, “Yellow Label”, MV</td>
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<td>Barons De Rothschild Ritz, MV</td>
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<td>Moët &amp; Chandon, Brut, “Impérial”, MV</td>
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<td>Barons De Rothschild Ritz Rosé, MV</td>
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<td>Perrier-Jouët , “Grand Brut”, MV</td>
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<td>Taittinger, “Comtes”</td>
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<td>Dom Pérignon, Brut</td>
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**WHITE WINE**

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<td>ColliOrientali del Friuli, Italy</td>
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<td>Sauvignon Blanc, Nautilus Estate</td>
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<td>Sauvignon Blanc, Cloudy Bay</td>
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<td>Sauvignon Blanc, Gerard Boulay</td>
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<td>Chardonnay, Cakebread</td>
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<td>Chardonnay, Orin Swift “Mannequin”</td>
<td>Napa Valley, CA</td>
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<td>Chardonnay, Flowers</td>
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<td>Rose, Miraval</td>
<td>Cotes de Provence, France</td>
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**RED WINE**

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<th>Wine</th>
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<td>Pinot Noir, Merry Edwards</td>
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<td>Pinot Noir, Melville Estate-Verna’s</td>
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<td>Zinfandel, Ravenswood Lodi</td>
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<td>Cabernet Sauvignon, St. Francis</td>
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<td>Cabernet Sauvignon, Justin</td>
<td>Paso Robles, CA</td>
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<td>Cabernet Sauvignon, Stag’s Leap “Artemis”</td>
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<tr>
<td>Merlot, Duckhorn</td>
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</table>

**Domestic Beer** 7

Budweiser | Bud Light | Coors Light | Blue Moon | Miller Lite | Samuel Adams  
Ballast Point IPA | Dogfish Head 60 Minute IPA

**Imported Beer** 8

Amstel Light | Corona | Corona Light | Heineken | Stella Artois | Buckler (N/A)  

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