

# GLUTEN FREE

## BREAKFAST

Served Daily 6:30am—11am

### Egg White Omelet \$9

Cooked in Extra Virgin Olive Oil with Spinach, Tomatoes, and Feta Cheese; Served with Fresh Fruit and Berries

### Build Your Own Omelet \$9

Choice of Bacon, Sausage, Corned Beef, Ham, Spinach, Mushrooms, Bell Peppers, Onions, Jalapenos, Cheddar Jack Cheese; Served with Hash Browns

### Hash Brown Skillet \$9

Hash Browns with Sautéed Ham, Sausage, Mushrooms, Onions, Jalapenos and Bell Peppers topped with Cheddar Jack Cheese; Served with Two Eggs Any Style

### Two Egg Breakfast \$9

Two Eggs Cooked Any Way You Like With Your Choice of Sausage Patties or Links, Maple Peppered Bacon, Ham Steak, or Tender House-Roasted Corned Beef; Served with Hash Browns

### Breakfast Mixed Grill \$10

Two Eggs Any Style with Maple Peppered Bacon, Sausage Links, and House-Roasted Corned Beef

### Corned Beef Hash \$7

Tender House-Roasted Corned Beef Brisket Grilled with Hash Brown Potatoes and Scrambled Eggs

### Two Eggs Any Style \$3

### Side of Breakfast Potatoes \$2

Hash Browns or Breakfast Potatoes

### Cauliflower Hash Browns \$2

Crispy Grilled Cauliflowerettes. A Perfect Substitute for Breakfast Potatoes

### Side of Breakfast Meat \$4

Maple Peppered Bacon, Sausage Links or Patties, Corned Beef, or Ham Steak

### Mixed Berry Smoothie \$5

Assorted Berries, Lite Yogurt, and Orange Juice Blended Smooth

### Side of Fresh Fruit \$4

Variety of Seasonal Fresh Fruit and Berries

Egg Beaters® and Egg Whites  
Available Upon Request

### On the Go @ 401 Featuring Starbuck's Coffee

Located on the Second Floor of the Renaissance Des Moines Savery Hotel  
6:30am - 12:00pm Weekdays

## DESSERTS

### Cheesecake Pops \$6

Decadent Cheesecake on a Stick, Dipped in Dark Chocolate and Chopped Nuts

### Mixed Berry Panna Cotta \$5

Luscious Layers of Vanilla Bean "Custard" and Berries in a Martini Glass

A service charge of 18% will be added to parties of 6 or more

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

# ALL DAY

Served Daily 11am—12am

## STARTERS

### Iowa Cheeses \$12

Chef's Selection of Artisan Cheeses with Dried Fruits and Toasted Nuts

### Chips & Dip \$5

House-Made Potato Chips with Creamy Sweet Corn and Bacon Dip

### Buffalo Chicken Wings \$9

Fresh Wings and Drums Fried, and Tossed in Wing Sauce. Served with Blue Cheese Dressing, Carrots, and Celery Sticks

## SALADS

Add Grilled or Blackened Marinated Chicken Breast, Steak Tips, or Salmon \$5

### Seasonal Fresh Fruit & Berries \$4 / 8

Add Chicken Salad \$3

### Iowa Steak Tip Salad \$13

Fresh Greens tossed with Tomatoes, Roasted Corn, Cucumbers, Cheddar-Jack Cheese, Charbroiled Sweet Onions, Crispy Corn Tortilla Strips, and Seared Beef Tenderloin Tips

### BÖS House Salad \$4 / 7

Fresh Chopped Iceberg, Romaine and Radicchio with Vine-Ripened Cherry Tomatoes, Julienne Carrots, Sliced Cucumbers and Garbanzo Beans

### Baby Greens Salad \$6 / 9

Organic Baby Greens with Maytag Blue Cheese, Candied Walnuts, Julienne Apple, Dried Cherries, and Sherry-Walnut Vinaigrette

### Caesar Salad \$5 / 8

Chopped Romaine Lettuce and Parmesan Cheese Tossed with Creamy Caesar Dressing, topped with Peppered Bacon

### Cobb Salad \$6 / 9

Fresh Greens topped with rows of Tomato, Bacon, Roasted Sweet Corn, Maytag Blue and Hard-boiled Egg

## ENTRÉES

Served Daily 5pm—12am

### Prime Rib\* Limited Availability

\$19 10oz Cut / \$22 12oz Cut

Served with Buttermilk Mashed Potatoes and Fresh Vegetables

### Salmon \$19

Grilled Atlantic Salmon Fillet over Minnesota Wild Rice Pilaf with Dijon Cream Sauce and Fresh Vegetables

### Truffled Vegetable Risotto \$16

Creamy Risotto Finished with Roasted Seasonal Vegetables, Parmesan, and White Truffle Oil

### 12 ounce Iowa Beef Strip Steak\* \$31

With Sautéed Onions, Mushrooms, Garlic Steak Butter and Steak Fries

### Pepper-Seared Iowa Beef Filet with Maytag Cream\* \$32

Au Poivre-Style with Maytag Blue Cheese Cream Sauce. Served with Buttermilk Mashed Potatoes and Fresh Vegetables

### Tournedos De Burgo\* \$30

Classic Des Moines Style, Seared with Garlic and Herbs and Finished with Iowa Cream. Served with Buttermilk Mashed Potatoes and Fresh Vegetables

### Grilled Iowa Pork Chop\* \$21

Iowa Farm Families Premium Duroc Pork Served with Maytag Polenta Cakes and Fresh Vegetables