

# IN-ROOM DINING MENU

## BREAKFAST

*Served daily from 7:00 am – 11:00 am*

### FRESH FROM THE BAKERY

Freshly Baked Selection of Small Danishes, Muffins and Croissants, Coffee Cakes

*Assortment of three \$9      Assortment of two \$7*

### EGG SPECIALTIES

Three Egg Omelet \$14

*Selection of Cheddar, American, Swiss or Provolone Cheese, Ham, Mushrooms, Onions, Tomatoes or Bell Peppers (choice of three fillings, each additional \$0.50) Served with Breakfast Potatoes, Toast and Choice of Bacon or Sausage*

Two Eggs, Prepared to Your Liking \$12

*Served with Breakfast Potatoes, Toast and Choice of Bacon or Sausage*

Egg White Frittata \$14

*Served with Asparagus and Yellow Bell Peppers*

Eggs Benedict \$12

*Two Poached Eggs served over an English Muffin with Canadian Bacon, Hollandaise Sauce, Breakfast Potatoes*

### FROM THE GRIDDLE

Belgian Waffles, Pancakes or French Toast, Served with Whipped Cream and Hot Syrup \$9

*Add Side of Berries \$3*

### COLD & HOT CEREAL

Corn Flakes, Rice Krispies, Frosted Flakes, All Bran Complete, Granola, Cheerios, Raisin Bran

*Served with your choice of Whole or Skim Milk \$5*

Irish Oatmeal Served with Brown Sugar, Raisins and your choice of Whole or Skim Milk \$5

*Add Side of Berries \$3*

### FRUIT PLATE \$12

Seasonal Fruit Plate with Choice of Flavored Yogurt, Natural Low Fat Yogurt or Cottage Cheese

### SIDES

Bagel with Cream Cheese and Smoked Salmon \$12

Bagel with Cream Cheese \$6

Toast or English Muffin \$3

Bacon or Sausage \$6

Side of Fruit \$8

Breakfast Potatoes \$3

Flavored Yogurt \$4

### JUICE \$5

Selection of Fruit Juices: Orange, Grapefruit, Apple, Cranberry or Tomato

### COFFEE

American Coffee: Small Pot \$3      Large Pot \$6

Cappuccino \$4

Latte 3.50

## LUNCH & DINNER

Served daily from 11:30 am to 10:00 pm

### APPETIZERS

New England Clam Chowder \$5

Fried Tempura Vegetables \$5  
*Broccoli, Cauliflower, Carrot, Zucchini*

Tri-Color Tortilla Chips \$5  
*Served with Zesty Tomato Salsa and Sour Cream*

Buttermilk Onion Rings \$5  
*Served with Ranch Dipping Sauce*

French Fries \$5  
*Served with Melted Cheddar Cheese*

Chicken Wings, Choose from Mild or Hot \$6  
*Served with Blue Cheese Dipping Sauce and Celery Sticks*

Spiced Corn Nugget \$7  
*Served with Kickin Bayou Sauce*

Chicken Tenders and French Fries \$10

Fried Calamari \$10  
*Served with Marinara Sauce*

Shrimp Cocktail \$12  
*Served with Cocktail Sauce*

### SALADS

*Add Chicken, Salmon or Shrimp to any Salad \$6*

Caesar Salad \$9  
*Crisp Romaine Lettuce with Croutons, Parmesan, Caesar Dressing*

Greek Salad \$10  
*Crisp Romaine Lettuce with Tomato, Kalamata Olives, Feta Cheese, Shaved Red Onions, Cucumbers, Greek Dressing*

Cobb Salad \$10  
*Iceberg Lettuce, Turkey, Bacon, Avocado, Cheddar Cheese, Hard-Boiled Egg, and Ranch Dressing.*

Tomato and Mozzarella Cheese \$11  
*Fresh Tomato and Mozzarella Salad with Basil and Extra Virgin Olive Oil*

HOMEMADE 12" Personal PIZZAS  
*(Additional Toppings \$1 each)*

Cheese Pizza \$10  
*Marinara Sauce and Mozzarella Cheese*

Pepperoni Pizza \$11

*Marinara Sauce, Mozzarella Cheese, Pepperoni and Red Pepper Flakes*

Veggie Pizza \$11

*Marinara Sauce, Mozzarella Cheese, Mushrooms and Fresh Spinach*

#### WRAPS

*Choice of Chips, French Fries, Cole Slaw, Asparagus or Onion Rings. Substitute Fresh Fruit for \$2.*

B.L.T. Wrap \$10

Turkey Wrap \$10

*Sliced Turkey Breast, Avocado, Swiss Cheese, Lettuce, Tomato, Bacon and Ranch Dressing*

Shrimp Salad Wrap \$10

Chicken Caesar Wrap \$10

#### QUESADILLA ENTREE

Chicken Quesadilla \$12

*Served with Pepper Jack Cheese, Bell Peppers, Onions and Jalapenos (Add Guacamole for \$2)*

Shrimp Quesadilla \$13

*Served with Pepper Jack Cheese, Bell Peppers, Onions and Jalapenos (Add Guacamole for \$2)*

#### LUNCH ENTREE

*Choice of Chips, French Fries, Cole Slaw, Asparagus or Onion Rings. Substitute Fresh Fruit for \$2.*

1/2 lb. Burger \$12

*On a Toasted Bun with Lettuce, Tomato, Onions*

*(add American, Swiss, Cheddar, Bacon, Mushrooms, Sautéed Onions at \$0.50 each)*

Hot Dog \$9

*Char-Grilled Hebrew National Hot Dog with Sides of Traditional Garnishes*

Fried Grouper Finger \$12

*Served with Tartar Sauce*

Combo Plate of the Sea \$12

*6 Fried Oysters and 6 Fried Shrimps served with Thai Curry Sauce and Sweet Chili Sauce*

BBQ Pulled Pork Sandwich \$11

*Served on a Hoagie Roll*

#### DESSERT

Assorted Ice Cream Bars \$5

Key Lime Pie \$9

Chocolate Ganache \$10

Seasonal Fruit Plate \$10

## OVERNIGHT

*Served from 10:00 pm to 6:00 am*

### SALADS & LIGHT FARE

*Served with a side of Dressing and a Dinner Roll*

Caesar Salad \$9

*Crisp Romaine Lettuce served with Croutons, Parmesan Cheese, Caesar Dressing*

Greek Salad \$10

*Crisp Romaine Lettuce with Tomato, Olives, Feta Cheese, Shaved Red Onion, Cucumbers, Greek Dressing*

Turkey Wrap \$10

*Turkey, Avocado, Swiss Cheese, Lettuce, Tomato, Bacon and Ranch Dressing*

B.L.T. Wrap \$10

*Dial Ext 1446 to place your order.*

*All orders are subject to an 18% gratuity, 6% sales tax and \$5 delivery fee.*

*No additional gratuity is expected.*

*Split orders are subject to a \$4 plate fee.*

## IN-ROOM DINING WINE LIST

### Half Bottle Sparkling Wines

101 Mumm's, Cordon Rouge, Brut, Reims	NV	\$50.00
102 Moet & Chandon, Brut Imperial, Epernay	NV	\$55.00

### Half Bottle White Wines

120 Pinot Grigio, Alois Lageder, Alto Adige	2007/8	\$30.00
121 Chardonnay, Saintsbury, Napa Valley	2008/9	\$30.00
123 Sauvignon Blanc, Matanzas Creek, Sonoma	2007/8	\$37.00

### Half Bottle Red Wines

140 Cabernet Sauvignon, TurnBull, Napa Valley	2007/8	\$80.00
141 Pinot Noir, Elk Cove, Mount Richmond, Willamette Valley	2006/7	\$55.00
142 Fattoria do Felsina Berardenga, Fonttaloro, Toscana	2000	\$55.00
143 Brunello di Montalcino, Valdicava, Toscana	2004	\$95.00
144 Barbera d' Asti, Bricco de Uccellone, Piemonte	2004	\$55.00
145 Amarone Della Valpolicella Classico, Brigaldara, Veneto	2005/6	\$65.00
146 Barbaresco, Bricco, Dante Rivetti, Piemonte	1998	\$68.00
147 Barolo, Oddero, Piemonte	1997	\$65.00
148 Fontodi, Chianti Classico, Tuscany	2006/7	\$40.00

### Sparkling Wines and Champagne

001 Domaine Ste. Michele, Columbia Valley	NV	\$39.00
002 Prosecco, Zardetto, Brut, Conegliano	NV	\$45.00
003 Perrier Jouët, Grand Brut, Epernay	NV	\$88.00

### Whites

010 Pinot Grigio, Swanson, Napa Valley	2008/9	\$39.00
011 Pinot Grigio, Bosco del Merlo, Lison Pramaggiore, Veneto	2008/9	\$45.00
012 Chardonnay, Chateau Montelena, Napa Valley	2007/8	\$89.00
014 Chardonnay, Willam Hill, Central Coast	2008/9	\$34.00
016 Sauvignon Blanc, Rutherford, Honig, Napa Valley	2009	\$50.00

### Red

041 Pinot Noir, Caiden's Vineyards, Block Nine, Cal.	2009	\$65.00
042 Cabernet Sauvignon, Clos LaChance, Central Coast	2007/8	\$38.00
043 Merlot, Stonestreet, Alexander Valley	2007	\$52.00
044 Cabernet Sauvignon, Franciscan, Napa Valley	2007	\$80.00
045 Villa Antinori, Antinori, Tuscany	2005/6	\$70.00
046 Chianti Classico Castello di Selvole, Tuscany	2006/7	\$65.00

Wines and Vintages are subject to change.