BREAKFAST EGGS & MORE

THE ALL AMERICAN* 💚 $21
Two Eggs Any Style with Hash Browns, Toast, Choice of Bacon, Sausage, Ham or Turkey Sausage, Coffee or Tea and Juice

TWO OF A KIND* $17
Two Eggs Any Style, Two Pancakes, Two Bacon, Two Sausage, Hash Browns

NEW YORK STRIP STEAK & EGGS* 💚 $22
Two Eggs Any Style, Hash Browns, Toast

HOUSE-MADE CORNED BEEF HASH & EGGS* 💚 $17
Two Eggs Any Style, Hash Browns, Toast

BUTTERMILK PANCAKES $14
Add Seasonal Berries, Bananas, Strawberries or Chocolate Chips $2

CONTINENTAL $18
Danish, Muffin, Croissant, Whipped Butter, Preserves, Juice, Coffee or Tea

ASSORTED CEREALS $9
Add Seasonal Berries, Banana or Strawberries $2

OMELETS 💚
Served with Hash Browns, Toast

HAM & CHEESE OMELET $16
Choice of Cheddar, American, Swiss or Provolone Cheese

WESTERN OMELET $16
Ham, Bell Pepper, Onion, Cheddar Cheese

SPINACH & MUSHROOM OMELET $16
Sautéed Spinach, Mushrooms, Swiss Cheese

CONNECTICUT FARMER’S OMELET $17
Ham, Bacon, Sausage, Bell Pepper, Onion, Cheddar Cheese

EGG WHITE OMELET $16
Artichokes, Baby Kale, Feta Cheese

💚 - Healthier Choices, Reduced Fat, Lower in Calories.
<<(GF) - Gluten conscious - notify your telephone agent.

Press the “IN-ROOM DINING” button on your hotel phone to place an order.
BREAKFAST BEVERAGES  ½ LITER  1 LITER

COFFEE  $6  $9
Regular or Decaffeinated

TEA  $6  $9
Earl Grey, Floral Jasmine Green, Mountain Berry, Peppermint Leaves, Orange Pekoe, Thunderbolt Darjeeling, English Breakfast, Chamomile, Decaffeinated

HOT CHOCOLATE  $6  $9

BOTTLED WATER
Acqua Panna  $5  $8
Pellegrino  $5  $8
Perrier  $5
Aquafina  $4

SOFT DRINKS $5
Pepsi, Diet Pepsi, Mist Twist, Ginger Ale, Seltzer, Tonic

DAIRY $4
Whole, 2%, Nonfat, Chocolate Milk

JUICE $5
Apple, Orange, Grapefruit, Tomato, Cranberry, Pineapple, Mango, V8

MORNING SPIRITS
Served daily starting at 9AM (Sundays 10AM)

BLOODY MARY $14
Vodka, Bloody Mary Mix, Fresh Lime Juice

MIMOSA $14
Champagne, Triple Sec, Orange Juice

Press the “IN-ROOM DINING” button on your hotel phone to place an order.
BREAKFAST SIDES

Short Stack Buttermilk Pancakes $11
English Muffin or Toast $6
Hash Brown Potatoes $6
Bagel $7
Breakfast Sausage, Bacon, Ham or Turkey Sausage $9
One Egg Any Style* $5

NUKEECHÁ
Be Alive, Healthy

THE SPA BREAKFAST $17
Spinach, Mushroom, Egg Substitute or Egg White Omelet, Sliced Tomato, Turkey Sausage, Bran Muffin

FRESH FRUIT & YOGURT $16
Sliced Fruit, Fresh Seasonal Berries, Low-Fat Vanilla Yogurt

- Healthier Choices, Reduced Fat, Lower in Calories.
- Gluten conscious - notify your telephone agent.

Press the “IN-ROOM DINING” button on your hotel phone to place an order.
APPETIZERS

NEW ENGLAND CLAM CHOWDER $11
Oyster Crackers

CHEF’S SOUP OF THE DAY $9
House Recipe

CHICKEN WINGS $17
Buffalo / Garlic Parmesan / Foxwoods IPA BBQ

CRISPY CHICKEN TENDERS $16
Ranch or Honey Mustard

QUESADILLA $18
Seasoned Chicken, Green Chilies, Monterey Jack Cheese, Sour Cream, Salsa, Guacamole

SALADS

CAESAR SALAD $15
Romaine, Shaved Parmesan, Herbed Croutons, Caesar Dressing
Add Grilled Chicken or Shrimp $20

STEAK SALAD* $21
Grilled Steak, Romaine, Arugula, Roasted Potatoes, Green Beans, Carrots, Raw Corn, Pickled Red Onions, Tomato, Sweet Peppers, Gorgonzola, Steakhouse Dressing

BBQ CHICKEN SALAD $20
Grilled Chicken, Iceberg, Romaine, Black Beans, Cheddar, Carrots, Raw Corn, Sweet Peppers, Scallions, Avocado, Tomato, Crispy Onions, Creamy BBQ Dressing

- Healthier Choices, Reduced Fat, Lower in Calories.
- Gluten conscious - notify your telephone agent.
PIZZA

ORIGINAL NORTH END RECIPE
10" $16 • 16" $26
Neapolitan-Style Thin Crust Pizza Made with a Special Natural Yeast Dough, Natural Sauce, Light Yet Spicy with a Hint of Pecorino Romano, Topped with Aged Whole Milk Mozzarella Cheese

ADDITIONAL TOPPINGS
10" $4 EACH • 16" $5 EACH
Pepperoni, Regina’s Ground Sausage, Grilled Chicken Breast, Salami, Fresh Mushrooms, Fresh Onions, Fresh Peppers, Sliced Black Olives, Fresh Spinach, Jalapeño Peppers

GOURMET PIES

MARGHERITA (FRESH BASIL)
10” $19 • 16” $29
Something Simple—Tomato Sauce, Fresh Chopped Basil with Mozzarella and Pecorino Romano Cheese

GIAMBOTTA
10” $20 • 16” $30
Pepperoni, Regina’s Sausage, Salami, Mushrooms, Peppers, Onions, Mozzarella Cheese

POLLO REGINA
10” $20 • 16” $30
Grilled Chicken Breast, Roasted Vegetables, Tomato Sauce, Ricotta, Parmesan, Romano and Mozzarella Cheese

Press the “IN-ROOM DINING” button on your hotel phone to place an order.
SANDWICHES
Served with Crisp French Fries, Sweet Potato Fries, Potato Salad or Coleslaw

PHILLY CHEESE STEAK $18
Grilled Beef, Sautéed Peppers, Onions, Provolone Cheese, Hoagie Roll

ULTIMATE CHICKEN SANDWICH $19
Grilled Skinless Breast, Crisp Pancetta, Provolone Cheese, Arugula

TRIPLE DECKER CLUB $18
Roasted Turkey, Bacon, Lettuce, Tomato, Mayo, Multigrain Toast

BURGERS
Served with Crisp French Fries, Sweet Potato Fries, Potato Salad or Coleslaw

ANGUS BURGER* $17
American, Cheddar, Swiss or Provolone Cheese, Lettuce, Tomato, Onion

ANGUS MUSHROOM & SWISS BURGER* $18
Lettuce, Tomato, Onions

ANGUS BBQ CHEDDAR BACON BURGER* $18
Foxwoods IPA BBQ, Crispy Fried Onions, Lettuce, Tomato, Onion

PORTOBELLO BURGER ❤️ $17
Marinated Portobello Mushroom, Grilled Zucchini, Pickled Red Onions, Provolone Cheese

- Healthier Choices, Reduced Fat, Lower in Calories.
- Gluten conscious - notify your telephone agent.

Press the “IN-ROOM DINING” button on your hotel phone to place an order.
ENTRÉES

NEW YORK STRIP STEAK* 🥩 $35
Herb Butter, Mashed Potatoes, Daily Vegetable Selection
With Sautéed Shrimp $40 / Sautéed Lobster Meat $44

FILET MIGNON* 🍃 $45
Herb Butter, Mashed Potatoes, Daily Vegetable Selection
With Sautéed Shrimp $50 / Sautéed Lobster Meat $54

BROILED SALMON* 🍃 $32
Artichokes, Tomato, Baby Kale, Capers, Parsley, Crispy Potatoes

GRILLED CHICKEN ❤️ 🍃 $23
Boneless Skinless Breast, Lemon Butter, Quinoa, Sautéed Spinach

CHICKEN & BROCCOLI ALFREDO $24
Bowtie Pasta, Garlic Bread

SIDES $8
French Fries, Sweet Potato Fries, Mashed Potatoes, Potato Salad, Daily Vegetable Selection, Coleslaw, Small House Salad

❤️ - Healthier Choices, Reduced Fat, Lower in Calories.
🌿 - Gluten conscious - notify your telephone agent.
DESSERTS

CHEESECAKE $12
Chefs Daily Selection

CHOCOLATE CAKE $12
Fresh Berries, Whipped Cream

STRAWBERRY SHORTCAKE $12
Fresh Berries, Whipped Cream

OREO S’MORES BROWNIE $12

ASSORTED MACARONS $12

Press the “IN-ROOM DINING” button on your hotel phone to place an order.
WINE • SERVED DAILY STARTING AT 9AM (SUNDAYS 10AM)

### SPARKLING WINE & CHAMPAGNE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>La Marca, Prosecco</td>
<td>$12</td>
<td>$48</td>
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<tr>
<td>Marcarini, Moscato d’Asti</td>
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<td>$55</td>
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<tr>
<td>Veuve Clicquot Brut, Champagne</td>
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<tr>
<td>Dom Pérignon Brut, Champagne</td>
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### WHITES

<table>
<thead>
<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Chateau Ste. Michelle, Riesling</td>
<td>$10</td>
<td>$40</td>
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<tr>
<td>Stellina di Notte, Pinot Grigio</td>
<td>$10</td>
<td>$40</td>
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<tr>
<td>Chateau Minuty, Rosé</td>
<td>$10</td>
<td>$40</td>
</tr>
<tr>
<td>Kim Crawford, Sauvignon Blanc</td>
<td>$12</td>
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<tr>
<td>Drumheller, Chardonnay</td>
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<tr>
<td>Cakebread Cellars, Chardonnay</td>
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<tr>
<td>Far Niente, Chardonnay</td>
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### REDS

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<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Erath, Pinot Noir</td>
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<tr>
<td>Meiomi, Pinot Noir</td>
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<tr>
<td>Ruffino, Chianti Classico</td>
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<tr>
<td>Drumheller, Merlot</td>
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<tr>
<td>Trefethen, Merlot</td>
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<tr>
<td>Folie à Deux, Ménage à Trois, Red Blend</td>
<td>$10</td>
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<tr>
<td>The Prisoner, Red Blend</td>
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<tr>
<td>Opus One, Red Blend</td>
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<tr>
<td>Drumheller, Cabernet Sauvignon</td>
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<tr>
<td>Trefethen, Cabernet Sauvignon</td>
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<tr>
<td>Caymus, Cabernet Sauvignon</td>
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<tr>
<td>Stag’s Leap Wine Cellars, “Artemis”</td>
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<tr>
<td>Cabernet Sauvignon</td>
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<td>$140</td>
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**SPIRIT • SERVED DAILY STARTING AT 9AM (SUNDAYS 10AM)**

<table>
<thead>
<tr>
<th>COGNAC</th>
<th>SINGLE POUR</th>
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<tbody>
<tr>
<td>Hennessy V.S</td>
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<td>Hennessy X.O</td>
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<tr>
<th>CORDIALS</th>
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<tbody>
<tr>
<td>Baileys Irish Cream</td>
<td>$14</td>
<td>$95</td>
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<tr>
<td>Disaronno Amaretto</td>
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<tr>
<td>Grand Marnier</td>
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<tr>
<th>GIN</th>
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<tbody>
<tr>
<td>Beefeater</td>
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<td>$75</td>
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<td>Tanqueray</td>
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<tr>
<th>RUM</th>
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<tbody>
<tr>
<td>Bacardí</td>
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<td>$60</td>
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<tr>
<td>Captain Morgan</td>
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<td>$65</td>
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<table>
<thead>
<tr>
<th>SCOTCH</th>
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<tbody>
<tr>
<td>Dewar’s White Label</td>
<td>$14</td>
<td>$85</td>
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<tr>
<td>Johnnie Walker Black Label</td>
<td>$14</td>
<td>$140</td>
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<table>
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<tr>
<th>TEQUILA</th>
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<tbody>
<tr>
<td>Sauza Gold</td>
<td>$14</td>
<td>$70</td>
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<tr>
<td>Patrón Silver</td>
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<td>$125</td>
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<table>
<thead>
<tr>
<th>VODKA</th>
<th>SINGLE POUR</th>
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<tbody>
<tr>
<td>Grey Goose</td>
<td>$14</td>
<td>$125</td>
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<tr>
<td>Ketel One</td>
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<td>$100</td>
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<tr>
<td>Absolut</td>
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<tr>
<td>Absolut Raspberri</td>
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<tr>
<td>Tito’s</td>
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<td>$100</td>
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<thead>
<tr>
<th>WHISKEY</th>
<th>SINGLE POUR</th>
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<tbody>
<tr>
<td>Crown Royal</td>
<td>$14</td>
<td>$100</td>
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<tr>
<td>Jack Daniel’s</td>
<td>$14</td>
<td>$90</td>
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<tr>
<td>Jim Beam</td>
<td>$14</td>
<td>$80</td>
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<tr>
<td>Seagram’s 7</td>
<td>$14</td>
<td>$80</td>
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</tbody>
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Press the "**IN-ROOM DINING**" button on your hotel phone to place an order.
BEERS / SOFT DRINKS / MIXERS

DOMESTIC BEER $8
Budweiser, Bud Light, Coors Light, Miller Lite

IMPORTED / MICRO BEER $9
Sam Adams, Heineken, Stella Artois, Corona, Michelob Ultra

NON-ALCOHOLIC $7
O’Doul’s

SOFT DRINKS & MIXERS $5
Pepsi, Diet Pepsi, Mist Twist, Ginger Ale, Seltzer, Tonic

ENERGY DRINKS $8
Rockstar or Sugar-Free Rockstar

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