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* ☚ $23
Two Eggs Any Style, Hash Browns, Toast

HOUSE-MADE CORNED BEEF HASH & EGGS* ☚ $18
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 $17
Choice of Cheddar, American, Swiss or Provolone Cheese

WESTERN OMELET $17
Ham, Bell Pepper, Onion, Cheddar Cheese

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

CONNECTICUT FARMER’S OMELET $18
Ham, Bacon, Sausage, Bell Pepper, Onion, Cheddar Cheese

EGG WHITE OMELET $17
Artichokes, Baby Kale, Feta Cheese

Denotes Muckleschó selections that are Healthier Choices. Reduced Fat. Lower in Calories. Muckleschó is a Pequot phrase that means, “I am healthy.”

Item can be prepared gluten conscious—notify your telephone agent. Given the possibility of cross-contamination, this item may not be suitable for those with Celiacs Disease, a heightened gluten sensitivity or a wheat allergy.

* The items marked with an asterisk can be cooked to order. Consuming raw or undercooked meat, seafood and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Allergy Notice: Please be advised that food offered at this establishment may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybeans, sesame, fish and shellfish. Allergy information for all menu items is available upon request.

A $5 in-room dining charge, sales tax and automatic 18% gratuity will be added to your check.

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

COFFEE
Regular or Decaffeinated

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

HOT CHOCOLATE

BOTTLED WATER
Acqua Panna
Pellegrino
Perrier
Aquafina

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

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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

Denotes Nukeechá selections that are Healthier Choices, Reduced Fat, Lower in Calories. Nukeechá is a Pequot phrase that means, “I am healthy.”

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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 Bacon, 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

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ENTRÉES

NEW YORK STRIP STEAK* 🍴 $35
Herb Butter, Roasted Fingerling Potato, Daily Vegetable Selection
With Sautéed Shrimp $40 / Sautéed Lobster Meat $44

FILET MIGNON* 🍴 $34
Mushroom Demi, Roasted Fingerling Potato, Daily Vegetable Selection
With Sautéed Shrimp $38 / Sautéed Lobster Meat $42

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

GRILLED CHICKEN❤️ $23
Bone-in Chicken Breast, Lemon Butter, Quinoa, Sautéed Spinach

CHICKEN & BROCCOLI ALFREDO $24
Bowtie Pasta, Garlic Bread

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

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

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>
</tr>
</thead>
<tbody>
<tr>
<td>Marcarini, Moscato d’Asti</td>
<td>$15</td>
<td>$55</td>
</tr>
<tr>
<td>Pieper Heidsieck, Champagne</td>
<td>$26</td>
<td>$96</td>
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<tr>
<td>Dom Pérignon Brut, Champagne</td>
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<td>$500</td>
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### WHITES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<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>
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<tr>
<td>Kim Crawford, Sauvignon Blanc</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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<td>$130</td>
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</tbody>
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### REDS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</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>
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<tr>
<td>The Prisoner, Red Blend</td>
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<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>Stag’s Leap Wine Cellars, “Artemis”</td>
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<tr>
<td>Cabernet Sauvignon</td>
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Press the “IN-ROOM DINING” button on your hotel phone to place an order.
SPIRIT · SERVED DAILY STARTING AT 9AM (SUNDAYS 10AM)

<table>
<thead>
<tr>
<th>SPIRIT</th>
<th>SINGLE POUR</th>
<th>BOTTLE</th>
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</thead>
<tbody>
<tr>
<td>COGNAC</td>
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<tr>
<td>Hennessy V.S</td>
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<td>Hennessy X.O</td>
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<tr>
<td>CORDIALS</td>
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<tr>
<td>Baileys Irish Cream</td>
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<tr>
<td>Disaronno Amaretto</td>
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<tr>
<td>Grand Marnier</td>
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<tr>
<td>Beefeater</td>
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<tr>
<td>Tanqueray</td>
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<tr>
<td>RUM</td>
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<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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<tr>
<td>SCOTCH</td>
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<tr>
<td>Dewar’s White Label</td>
<td>$14</td>
<td>$85</td>
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<tr>
<td>Johnnie Walker Black Label</td>
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<td>TEQUILA</td>
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<tr>
<td>Sauza Gold</td>
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<td>Patrón Silver</td>
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<tr>
<td>VODKA</td>
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<td>Grey Goose</td>
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<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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<td>$80</td>
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<tr>
<td>Tito’s</td>
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<tr>
<td>WHISKEY</td>
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<tr>
<td>Crown Royal</td>
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<td>$100</td>
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<tr>
<td>Jack Daniel’s</td>
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<td>$90</td>
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<tr>
<td>Jim Beam</td>
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<td>$80</td>
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<tr>
<td>Seagram’s 7</td>
<td>$14</td>
<td>$80</td>
</tr>
</tbody>
</table>

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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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