

## BREAKFAST

### FRUIT & YOGURT 14

Melons, Seasonal Berries, Greek Yogurt

### BREAKFAST BREADS 12

Whipped Butter, Fruit Preserves

### CEREALS 9

Daily Selection, Select Seasonal Berries or Ripe Banana

### STEEL CUT OATMEAL **GF** 11

Brown Sugar, Sweet Butter & Raisins

## OMELETS & MORE

### FARM FRESH EGGS, EGG WHITES' OR BEATERS 17

Hash Browns & Toast

#### ADD INS.

**Proteins:** Apple Bacon, Country Ham, Pork or Turkey Sausage

**Veggies:** Spinach, Mushrooms, Onion, Bell Pepper,  
Vine Ripened Tomatoes

**Cheese:** American, Swiss, Cheddar, Provolone, Feta

### EGGS YOUR WAY\* 23

Choice of Bacon, Sausage, Ham or Turkey Sausage,  
Hash Browns & Toast

### TWO OF A KIND\* 21

Two Eggs Your Way, Two Pancakes, Two Bacon, Two Sausage,  
Hash Browns

### STEAK & EGGS\* 28

Two Eggs Your Way, Hash Browns, Toast

### COUNTRY STYLE CORN BEEF HASH\* 20

Eggs Your Way, Hash Browns, Toast

### PANCAKES 18

Choice of Seasonal Berries, Bananas or Chocolate Chips

### SIDES 7

Toast, English Muffin, Bagel

One Egg Your Way

Buttermilk Pancake

Apple Bacon, Country Ham, Pork or Turkey Sausage

Skillet Hash Browns

\* - Items can be cooked to order.

**veg** - vegetarian **v** - vegan **gf** - gluten free **df** - dairy free

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

Consuming raw or undercooked meat, seafood and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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## BREAKFAST BEVERAGES

### COFFEE

13

Regular or Decaffeinated

### HOT CHOCOLATE

### TEA

Earl Grey, Floral Jasmine, Green, Orange Pekoe, English Breakfast, Chamomile, Decaffeinated

1 LITER

### WATER

Acqua Panna, Pellegrino, Perrier

8 12

### AQUAFINA

6

### SODA, JUICE'S & MORE

7

Pepsi, Diet Pepsi, Ginger Ale, Seltzer, Starry, Tonic, Apple, Cranberry, Orange, Pineapple, V8, Tomato Juice, Whole Milk, Skim Milk

## MORNING SPIRITS

*Served daily starting at 9AM (Sundays 10AM)*

### MIMOSA, BLOODY MARY, HARD ICE TEA 16

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## HOUSE MADE SOUPS 10

### CLAM CHOWDER

Applewood Bacon, Potatoes, Onion & Cream

### CHICKEN NOODLE

Pasta, Carrots, Celery, Onion & Thyme

### SOUP OF THE DAY

Ask For Today's Creation

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## STARTERS

### QUESADILLA 18

Monterey Jack Cheese, Green Chilies, Sour Cream, Salsa, Guacamole

### CHICKEN WINGS 19

Crispy Carrots & Celery

**Choice of Sauces:** Plain, Buffalo, Garlic - Parmesan, Brown Sugar Barbecue

### CRISPY CHICKEN TENDERS 18

Root Beer Barbecue & Honey Mustard Dipping Sauces

### PULLED BEEF SLIDERS GF 21

Pulled Prime Rib, Root Beer Barbecue, House Made Cole Slaw

### SHRIMP COCKTAIL GF DF 28

Citrus, Very Hot Horseradish, Cocktail Sauce

## SALADS

### HOUSE SALAD GF DF 15

Crispy Greens, Ripe Tomatoes, Cucumbers, Red Onion, Carrots

**Selection of Dressing:** Ranch, Bleu Cheese, Italian

### CAESAR 17

Romaine Hearts, Herbed Croutons, Parmesan, Garlic Caesar Dressing

### CAPRESE GF 16

Heirloom Tomatoes, Fresh Mozzarella, Basil, Olive Oil & Balsamic

## ADD-ONS

CHICKEN 10

SHRIMP 12

SALMON 18

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## SANDWICHES, WRAPS & BURGERS

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

### **CLUB DF 19**

Roasted Turkey, Apple Bacon, Crunchy Lettuce, Tomato, Mayo

### **VERY VEGGIE v 18**

Grilled Portobella, Zucchini, Roasted Peppers, Pickled Red Onions, Garlicky Hummus

### **CHEESE STEAK 21**

Pulled Prime Rib, Caramelized Onion & Mushroom, Aged Provolone

### **HONEY HOT DF 25**

Crispy Tenders, House Made Cole Slaw, Honey Hot Mayo

### **CHICKEN "BLT" DF 24**

Applewood Bacon, Vine Ripe Tomatoes, Lettuce, Garlic Aioli

### **CHARRED ANGUS BEEF OR BEYOND BURGER\* 24**

Toasted Brioche Bun, Lettuce, Tomato, Red Onion, Pickles

### **TOPPINGS**

**Cheese:** American, Swiss, Cheddar, Provolone Cheese

**Veggies:** Caramelized Onions, Roasted Mushrooms

**Proteins:** Applewood Bacon, BBQ Pulled Prime Rib

**Sauces:** BBQ, Spicy Ketchup, Sriracha Mayo, Garlic Aioli

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## ENTRÉES

### CHICKEN "ALFREDO" 28

Pasta, Garlic Cream, Parmesan Cheese, Peas & Garlic Toast

### GRILLED CHICKEN **GF** 27

Char - Grilled, Garlic Wilted Spinach, Lemon Butter Sauce

### FARMED SALMON **GF** 34

Creamed Potato, Purée, Cherry Tomatoes & Capers Salad, White Wine & Butter

### SHRIMP SCAMPI 39

Lemon, White Wine, Garlic - Herb Butter, Seasoned Crumb

### NEW YORK STRIP\* **GF** 45

12 Ounce, Garlic - Herb Butter

### FILET MIGNON\* **GF DF** 52

8 Ounce, Demi-Glace

### ADDITIONS 7

Garlic Spinach, Grilled Vegetables, Caramelized Mushrooms & Onions, Salted French Fries, Roasted Fingerling Potatoes, Potato Purée

## ENHANCEMENTS

SHRIMP 12

LOBSTER 18

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## DESSERTS 13

### CHEESECAKE

Fresh Berries, Strawberry Compote, Chantilly Whipped Cream

### CHOCOLATE CAKE **cn**

Just Like Moms – Chocolate Fudge, Fresh Strawberries, Chocolate Syrup, Chantilly Whipped Cream

### S' MORES BROWNIE

Oreo Cookie Crunch, Salted Caramel & Chocolate Sauces, Chantilly Whipped Cream

### ICE CREAM

Personal Pints – Vanilla Bean & Chocolate

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## PIZZA

### ORIGINAL NORTH END RECIPE 10IN. 24 • 16IN. 30

Neapolitan-Style Thin Crust Pizza

**Toppings:** Pepperoni, Sausage, Chicken, Salami,  
Mushrooms, Onions, Bell Peppers,  
Black Olives, Spinach, Jalapeños

### MARGHERITA 10IN. 20 • 16IN. 28

Tomato Sauce, Mozzarella & Romano, Sweet Basil

### GIAMBOTTA 10IN. 24 • 16IN. 32

Spicy Pepperoni, Fennel Sausage, Salami, Mushrooms, Peppers &  
Onions

### POLLO REGINA 10IN. 24 • 16IN. 32

Roasted Chicken, Vegetables, Garlic Ricotta

## BREAKFAST PIZZA

### BACON, EGG & CHEESE 10IN. 24 • 16IN. 32

Canadian Bacon, Scrambled Eggs, Mozzarella Cheese

### SAUSAGE, EGG & CHEESE 10IN. 24 • 16IN. 32

Tomato Sauce, Mozzarella & Romano, Sweet Basil

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## WINE

*SERVED DAILY STARTING AT 9AM (SUNDAYS 10AM)*

	GLASS	BOTTLE
<b>SPARKLING WINE &amp; CHAMPAGNE</b>		
La Marca, Prosecco	\$12	\$48
Marcarini, Moscato d'Asti	\$15	\$55
Veuve Clicquot Brut, Champagne		\$110
Dom Pérignon Brut, Champagne		\$360
<b>WHITES</b>		
Drumheller, Chardonnay	10	40
Cakebread Cellars, Chardonnay	98	
Far Niente, Chardonnay	130	
Kim Crawford, Sauvignon Blanc	12	48
Stellina di Notte, Pinot Grigio	10	40
Chateau Ste. Michelle, Riesling	10	40
Chateau Minuty, Rosé	10	40
<b>REDS</b>		
Drumheller, Cabernet Sauvignon	10	40
Trefethen, Cabernet Sauvignon		120
Caymus, Cabernet Sauvignon		150
Stag's Leap Wine Cellars, "Artemis" Cabernet Sauvignon		140
Drumheller, Merlot	10	40
Trefethen, Merlot		80
Erath, Pinot Noir	12	48
Meiomi, Pinot Noir	16	56
Ruffino, Chianti Classico	10	40
Folie à Deux, Ménage à Trois, Red Blend	10	40
The Prisoner, Red Blend		105
Opus One, Red Blend		565

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## SPIRIT

SERVED DAILY STARTING AT 9AM (SUNDAYS 10AM)

SINGLE POUR    BOTTLE

### COGNAC

Hennessy V.S		125
Hennessy X.O		450

### CORDIALS

Baileys Irish Cream	14	95
Disaronno Amaretto	14	100
Grand Marnier	14	110

### GIN

Beefeater	14	75
Tanqueray	14	90

### RUM

Bacardí	14	60
Captain Morgan	14	65

### SCOTCH

Dewar's White Label	14	85
Johnnie Walker Black Label 1		85

### TEQUILA

Sauza Gold	14	70
Patrón Silver	14	125

### VODKA

Grey Goose	14	125
Ketel One	14	100
Absolut	14	80
Absolut Raspberri	14	80
Tito's	14	100

### WHISKEY

Crown Royal	14	100
Jack Daniel's	14	90
Jim Beam	14	80
Seagram's 7	14	80

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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 7**

Pepsi, Diet Pepsi, Mist Twist, Ginger Ale, Seltzer, Tonic

### **ENERGY DRINKS 8**

Rockstar or Sugar-Free Rockstar

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