

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
SPARKLING WINE & CHAMPAGNE		
La Marca, Prosecco	\$12	\$48
Marcarini, Moscato d'Asti	\$15	\$55
Veuve Clicquot Brut, Champagne		\$110
Dom Pérignon Brut, Champagne		\$360
WHITES		
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
REDS		
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		40
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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