

**BREAKFAST**  
7:00am—10:30am

<b>BRIOCHE FRENCH TOAST</b> Cinnamon Batter, Fresh Berries, Vermont Maple Syrup	18
<b>GRANOLA BREAKFAST BOWL</b> Greek Yogurt, Granola, Strawberries, Kiwi, Blueberries, Toasted Almonds, Coconut Shavings	13
<b>FRESH FRUIT PLATE</b> Golden Pineapple, Seasonal Melon, Berries	14
<b>SMOKED SALMON</b> Toasted Bagel, Pickled Onion, Tomato, Cream Cheese	18
<b>BREAKFAST SANDWICH</b> 2 Eggs, Bacon, Canadian Bacon, Vermont Cheddar Cheese, Oversized Herbed Biscuit	15
<b>BUTTERMILK PANCAKES</b> Vermont Maple Syrup	16
<b>LOBSTER FRITTATA</b> Grilled Corn, Onion, Herbs, Parmesan Cheese, Roasted Potatoes	24

**COFFEE AND JUICE**

<b>STARBUCKS® HOUSE BLEND COFFEE</b>	9
<b>TEAVANA TEAS</b>	9
<b>FRESH ORANGE JUICE</b>	5
<b>ASSORTED FRUIT JUICES</b>	4
<b>Beverages</b>	
<b>Coca Cola Soft Drinks</b> 20oz. Bottles of Coke, Diet Coke, Sprite, Ginger Ale	5



**IN-ROOM DINING MENU**

**CANNED OFFERINGS**

Bud Light, St. Louis	7.5
Michelob Ultra, St. Louis	7.5
Handline Kolsch, Devil's Purse, South Dennis	10
White Shark Wheat, Hog Island, Orleans	10
IPA, Cloud Candy, Mighty Squirrel, Waltham, MA	10
Hard Cider, Stormalong, Connecticut	9
High Noon Hard Seltzer, Watermelon or Pineapple	10

**WINE LIST**

Brut, Ocean Edge, California	12/44
Prosecco, La Marca, Italy (187mL)	13
Champagne, Veuve Clicquot, France	100
Pinot Grigio, DiLenardo, Italy	10/40
Chardonnay, Ocean Edge, California	12/44
Chardonnay, Macon-Villages, Joseph Druin, France	13/46
Chardonnay, Far Niente, Napa Valley	110
Rose, Ocean Edge, Carneros	12/48
Sauvignon Blanc, Emmolo, Napa Valley	14/48
Sauvignon Blanc, Cloudy Bay, New Zealand	22/88
Cabernet Sauvignon, Ocean Edge, California	12/44
Cabernet Sauvignon, Rodney Strong, Knight's Valley	68
Cabernet Sauvignon, Duckhorn, Napa Valley	130
Pinot Noir, Boen Russian River	14/56
Pinot Noir, Soter Vineyards, Oregon	14/56
Red Blend, Duckhorn Decoy, Sonoma County	15/60
Merlot, Boomtown by Dusted Valley, Washington	13/50
Malbec, Terrazas Reserva, Mendoza	14/56
Zinfandel, Tera d'Oro, Sierra Foothills	13/54

**DINNER**  
5:00pm—9:00pm

<b>NEW ENGLAND CLAM CHOWDER</b> Oyster Crackers	10
<b>HUMMUS</b> Crispy Chic Peas, Kalamata Olives, Feta, Cucumber, Grilled Pita	12
<b>TOMATO BASIL BRUSCHETTA</b> Whipped Ricotta, Crostini	12
<b>SPINACH ARTICHOKE DIP</b> Blistered Cherry Tomatoes, Pesto, Horseradish Crema	14
<b>CAESAR SALAD</b> Heart of Romaine, Caesar Dressing, Asiago Cheese, Croutons	12
<b>ARTISANAL LETTUCES</b> Strawberries, Toasted Almonds, Goat Cheese, Champagne Vinaigrette	13
<b>CRANBERRY BBQ CHICKEN</b> Mac-n-Cheese, Grilled Vegetables	28
<b>LOBSTER ROLL</b> Buttered New England Style Roll, French Fries	38
<b>SIRLOIN STEAK*</b> Pub Steak Sauce, Mushroom Ragout, Mashed Potatoes, Haricot Vert	38
<b>GRILLED SWORDFISH</b> Sun-Dried Tomato Chimichurri, Golden Potato Hash, Grilled Zucchini	34
<b>PUB BURGER*</b> Cheddar Cheese, Bacon, Lettuce, Tomato, Pickle, Brioche Bun, French Fries	18

**DESSERT**

<b>CHEESECAKE</b> Seasonal Berries, Mint	10
<b>FLOURLESS CHOCOLATE CAKE</b> Raspberry Puree, Whipped Cream	12
<b>LEMON CURD TART</b> Blueberry Compote	12

*Before Placing your order, please inform your Server if you or anyone in your party has a Food Allergy.*

*20% Gratuity, \$5.00 in-room dining charge and applicable taxes will be added to your account. The in-room dining charge is not a gratuity or tip and is not the property of the employee(s) providing service to you.*

*\*Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of Food-Borne illness.*