

Breakfast

7:00am—10:30am

Brioche French Toast \$15

Cinnamon Batter, Fresh Berries, Vermont Maple Syrup

Granola Breakfast Bowl \$13

Greek Yogurt, Granola, Strawberries, Kiwi, Blueberries, Toasted Almonds, Coconut Shavings

Fresh Fruit Plate \$12

Golden Pineapple, Seasonal Melon, Berries

Smoked Salmon \$16

Toasted Bagel, Pickled Onion, Tomato, Cream Cheese

Breakfast Sandwich \$14

Fried Egg, Cheese, Bacon, Toasted Bagel, Roasted Potatoes

Buttermilk Pancakes \$15

Vermont Maple Syrup

Lobster Frittata \$19

Grilled Corn, Onion, Herbs, Parmesan Cheese, Roasted Potatoes

Coffee and Juice

Starbucks® House Blend Coffee \$9

Teavana Teas \$9

Fresh Orange Juice \$5

Assorted Fruit Juices \$4

Beverages

Coca Cola Soft Drinks \$4

20oz. Bottles of Coke, Diet Coke, Sprite, Ginger Ale

Saranac Root Beer \$4

Saratoga Water

Mineral or Sparkling, 375mL \$5

Mineral or Sparkling, 800mL \$8



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

White Claw Mango, Hard Seltzer \$9

White Claw Black Cherry, Hard Seltzer \$9

Wine List

Brut, Ocean Edge, California \$10/\$40

Prosecco, La Marca, Italy (187mL) \$13

Champagne, Veuve Clicquot, France \$95

Pinot Grigio, DiLenardo, Italy \$10/\$40

Chardonnay, Ocean Edge, California \$10/\$40

Chardonnay, Macon-Villages, Joseph Druin, France \$13/\$46

Chardonnay, Far Niente, Napa Valley \$110

Rose, Triennes, Provence, France \$12/\$48

Sauvignon Blanc, Emmolo, Napa Valley \$14/\$48

Sauvignon Blanc, Cloudy Bay, New Zealand \$21/\$82

Cabernet Sauvignon, Ocean Edge, California \$10/\$40

Cabernet Sauvignon, Rodney Strong, Knight's Valley \$68

Cabernet Sauvignon, Duckhorn, Napa Valley \$130

Pinot Noir, Elouan, Oregon \$12/\$48

Pinot Noir, Soter Vineyards, Oregon \$14/\$56

Red Blend, Duckhorn Decoy, Sonoma County \$14/\$56

Merlot, Boomtown by Dusted Valley, Washington \$13/\$50

Malbec, Terrazas Reserva, Mendoza \$12/\$48

Zinfandel, Tera d'Oro, Sierra Foothills \$13/\$54

Dinner

5:00pm—9:00pm

Shrimp Cocktail \$14

Gazpacho, Avocado, Grilled Lime

New England Clam Chowder \$9

Tomato Basil Bruschetta \$12

Whipped Ricotta, Crostini

Swordfish Skewers \$13

Blistered Cherry Tomatoes, Pesto, Horseradish Crema

Caesar Salad \$12

Heart of Romaine, Caesar Dressing, Asiago Cheese, Croutons

Spinach Salad \$12

Warm Bacon Dressing, Candied Pecans, Strawberries

Honey Lime Chicken \$29

Murray Farms Chicken Breast, Grilled Zucchini and Red Onions, Mashed Potato

Maine Lobster Roll \$29

Buttered New England Style Roll, French Fries

Grilled Sirloin Steak \$36

Sweet Onion Confit, Mashed Potato, Demi-Glace, Green Beans

Grilled Swordfish Steak \$30

Basil-Mint Chimichurri, Spring Pea Risotto, Baby Carrots

Pub Burger \$18

Cheddar Cheese, Bacon, Lettuce, Tomato, Pickle, Brioche Bun, French Fries

Dessert

Cheesecake \$9

Strawberries, Mint

Crepes \$9

Nutella filled, Powdered Sugar, Strawberries, Whipped Cream

Chocolate Cake \$9

Flourless, Grand Marnier Macerated Berries

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.*