

In-Room Dining Menu

Breakfast Sides

Served Daily from 6:30AM to 10:30AM – Sat-Sun until 11:30AM

BREAKFAST MEATS 4

Choice of Applewood Smoked Bacon, Ham, or Pork Sausage

BREAKFAST BREADS 3

English Muffin, Bagel, Sourdough, Multi Grain or White

BREAKFAST POTATOES 4

Hash Brown Potatoes or Roasted Yukon Gold Potatoes

Breakfast

AMERICAN BREAKFAST 14

Two Organic Farm-Fresh Eggs, Toast, Choice of Potatoes, Bacon, Sausage, or Ham

HEALTHY START BREAKFAST 14

Egg Whites & turkey Omelet, Multi Grain Bread Toast, Sliced Fresh Fruit

CUSTOM OMELET 15

Make it your Own!

Three Eggs Omelet with Your Choice of Three Toppings

Select from the following:

Sausage, Ham, Turkey, Bacon, Peppers, Onions, Mushrooms, Tomatoes, Swiss, Cheddar, or Jack Cheese
Extra Toppings- \$.75 each

HANDMADE BELGIUM WAFFLES 13

Fresh Berries, Whipped Cream, Maple Syrup

BLUEBERRY BUTTERMILK PANCAKES 14

Maple Syrup & Soft Butter

MCCANN'S STEEL CUT ORGANIC OATMEAL 10

Brown Sugar, Golden Raisins, Warm Cream, Choice of Toast

FRESH FRUIT PLATE 13

Sliced Fresh Seasonal Fruits & Berries

Cold cereal 6

Whole, Non Fat, 2%, Almond, or Soy Milk
Ask your Server for Today's Specials

Beverages

COFFEE BEAN & TEA LEAF

PREMIUM ROASTED COFFEE

Large Pot / Small Pot 8/6

Latte 5

Espresso 4

Cappuccino 4

TEA FORTE PREMIUM HOT TEA 4

Earl Grey Organic

English Breakfast

Chamomile Citron

White Ginger Pear

MILK 3

Whole, Non Fat, 2%, Almond, or Soy Milk

JUICE 6

Orange, Apple, Cranberry, Pineapple or Grapefruit

VOSS Sparkling or Still Water

Large 8 / Small 5

SODA 4

Coke, Diet Coke, Dr. Pepper, Lemonade, Sprite,

Root Beer

ICEA TEA 4

All Day Dining

Served from 11:00AM to 2:00PM & 4:00PM-10:00PM Daily

Soups & Salads

CHICKEN NOODLE SOUP 8

Fresh Daily. Carrots, Celery, Egg Noodles

CAESAR 9

Chopped Romaine, Homemade Caesar Dressing & Shaved Parmesan

MARKET SALAD 10

Mixed Greens, Candied Almonds, Gorgonzola, Shaved Apple, Raspberry Vinaigrette

CRAB LOUIS SALAD 17

Maryland Style Crab Cake, Avocado, Luis Dressing, Asparagus, Cooked Egg, Romaine

SALMON COBB 17

Mixed Greens, Eggs, Applewood Smoked Bacon, Asparagus Shoots, Feta, Avocado, Tomato &, Raspberry Vinaigrette

Entrees

GRASS FED BEEF BURGER 16

Bacon-Onion Jam on Brioche Bun, Special Sauce, House Made Pickle

BLACKENED SALMON BURGER 15

Cucumber Mint Yogurt & Mixed Greens on Honey Wheat Bun

TURKEY CLUB SANDWICH 14

Sliced Turkey Breast, Lettuce, Tomato, Cheddar, Bacon, Avocado on Whole Wheat Bread.

FIRE GRILLED ORGANIC CHICKEN 26

Sautéed Shrimp, Artichoke Hearts & Garlic Cream Sauce, Potatoes, Asparagus

GRILLED NEW YORK STEAK 31

Seasoned Fries, Asparagus, Baby Carrots, Herb Butter

SAUTEED KING SALMON 28

Potato and Vegetable Ragout, Warm Herb Vinaigrette

PAPPADELLE & SICILIAN MEATBALLS 21

House Made Meatballs, 3-hour Marinara, Shaved Parmesan

GLUTEN FREE PASTA 18

Extra Virgin Olive Oil, Roma Tomatoes, Basil, Garlic

Small Plates

CRISPY CALAMARI 14

Smoked Chili Aioli, Baby Arugula, Lemon

CHILI RUBBED SALMON TACOS 13

Corn Tortillas, Shredded Cabbage, Guacamole Pickled Red Onion

FRENCH FRY "NACHOS" 12

Mole, Pickled Jalapenos, Chorizo, Queso Cotija

Desserts

WHITE CHOCOLATE CROISSANT BREAD PUDDING 10

Single Malt Caramel / Whipped Cream

MEXICAN CHOCOLATE TART 10

Espresso Crème Anglaise / Graham Cracker Crust

LEMON TART 10

Shortbread Crust, Berry Coulis, Whipped Cream



Gluten Free

Additional Menu Items Can Be Made Gluten Free