

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 Sandwich, 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	12
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
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All Day Dining

Served from 11:00AM to 1:30PM & 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	

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	

HORSERADISH CRUSTED ROASTED SEABASS	28
Wild Mushroom Risotto, Roasted Beets, Four Citrus Sauce	

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	

PAPPARDELLE & 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	

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	

Additional Menu Items Can Be Made Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness

20% service charge, \$2 delivery charge and Applicable sales tax will be added

