

BREAKFAST served from 6:30 am until 11:30 am

CLASSIC CONTINENTAL \$17.00

Your choice of french baked croissants, danish, muffins, toasted bagel or toast, served with your choice of juice or fresh fruit salad and regular or decaffeinated coffee or herbal tea

THE AMERICAN \$21.00

Two eggs any style, bacon, ham or sausage, breakfast potatoes and toast or english muffin served with your choice of juice, fresh fruit salad and regular or decaffeinated coffee or herbal tea

FRESH HALF GRAPEFRUIT \$5.25

FRESH CANTALOUPE OR HONEYDEW MELON \$7.00

FRESH FRUIT SALAD \$7.00

BERRIES IN SEASON \$8.00

SLICED FRESH FRUIT PLATE \$12.00

Served with low-fat yogurt & bran muffin

ASSORTED LOW-FAT YOGURT \$5.00

Your choice of plain, blueberry, peach or strawberry

HOT CEREAL \$10.00

Your choice of oatmeal or cream of wheat served with 2% skim milk or cream, brown sugar & raisins served with bananas & berries

COLD CEREAL \$12.00

Your choice of frosted flakes, rice crispies, cheerios, shredded wheat, special k, raisin bran, or low-fat granola served with bananas & berries

HEALTHY START \$16.00

Fresh orange juice or grapefruit juice, low-fat yogurt with fresh fruit salad. Your choice of hot or cold cereals with skim milk served with whole grain toast or bran muffin with margarine, regular or decaffeinated coffee or herbal tea

TOAST \$5.00

Three slices of whole wheat rye, white, whole grain or english muffin

NEW YORK BAGELS \$6.00

Choice of plain, sesame, poppy seed with cream cheese or low-fat cream cheese

NEW YORK-STYLE DANISH \$6.00

Choice of two fruit or cheese

TWO MUFFINS \$6.00

TWO CROISSANTS \$6.00

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TOASTED NEW YORK BAGEL AND SMOKED SALMON \$16.00

Cream cheese, onions, tomato and capers

Served with breakfast potatoes, toast, or english muffin, butter & preserves

TWO EGGS ANY STYLE \$12.00

THREE-EGG OMELET \$15.00

Served plain or with your choice of ham, bacon, sausage, mushrooms, peppers, american, cheddar or swiss cheese. Tomatoes or sautéed onions

EGG BENEDICT \$17.00

Grilled canadian bacon & two poached eggs served on a toasted english muffin with hollandaise sauce served with your choice of potatoes

NEW YORKER \$17.00

Two fluffy pancakes with two eggs any style served with your choice of breakfast meat

GRILLED 6-OZ NEW YORK SIRLOIN STEAK \$21.00

With two eggs any style served with breakfast potatoes & toast

BELGIAN WAFFLE \$16.00

Warm maple syrup & butter with strawberry or bananas

BUTTERMILK, BLUEBERRY PANCAKES \$15.00

Warm maple syrup & butter and strawberry or bananas

CHALLAH FRENCH TOAST \$16.00

BREAKFAST POTATOES \$5.00

GRILLED CANADIAN BACON \$5.00

GRILLED HAM, BACON OR PORK SAUSAGE \$5.00

JUICE \$6.00

Orange juice, grapefruit, cranberry, tomato or apple

WHOLE MILK OR SKIM MILK \$5.00

HOT CHOCOLATE \$5.00

FRESHLY BREWED GOURMET STARBUCKS COFFEE

Regular or decaffeinated

- small pot - 2 cups \$7.00
- large pot - 4 cups \$9.00

ASSORTED TAZO TEAS

Regular or decaffeinated

- small pot - 2 cups \$7.00
- large pot - 4 cups \$9.00

ALL DAY DINING served from 11:30 am until 10:00 pm

HOMEMADE TOMATO SOUP WITH BASIL CHIFFONADE \$8

Served piping hot with crackers

CAESAR SALAD W/ CHICKEN \$14

Romaine lettuce chopped to order, house made caesar dressing and croutons topped with juicy grilled chicken breast

MIXED GREEN SALAD W/ SHAVED JICAMA \$12

Tossed mixed greens with your choice of house made dressing.

GREEK SALAD \$14

Dressed with taziki, tossed with kalamata olives, cucumbers, feta cheese & tomatoes

SHRIMP COCKTAIL \$14

Tender and moist jumbo tiger prawns served with a zesty horseradish cocktail sauce

NACHOS \$12

We make our own chips!! Hot nacho cheese, black olives, peppers and beans. great to share!!

ROASTED RED PEPPER HUMMUS WITH GOAT CHEESE AND PITA CHIPS \$13

Platter of marinated bell peppers, hummus and goat cheese quinelles with fresh baked pita chips

PEANUT BUTTER JELLY SUSHI \$13

With raspberry vinaigrette dipping sauce. A unique treat from our chef, a familiar flavor with an unusual delivery.

ANTIPASTO OF PROSCIUTTO DI PARMA, SOPRESSATA, CAPICOLLA \$15

Marinated mozzarella, and roasted red, platter of italian charcuterie. All sliced Thin along side fresh buffalo mozzarella and marinated peppers

PEPPERS WITH CHEESE AND CRACKERS \$12

Goes great with one of our wine selections. assorted cheeses of the day

GRILLED CHEESE WITH GRUYERE AND AMERICAN CHEESE \$14

Shaved virginia ham and roma tomatoes, oozing goodness of melted cheese & smokey virginia ham

GRILLED CHICKEN SANDWICH WITH FRENCH FRIES \$14

Tender grilled chicken breast, lettuce, tomatoes & bacon with ajioli and seasoned fries

MINI TURKEY CLUB SANDWICH \$14

With fresh turkey, bacon, and swiss cheese. the classic satisfier in a smaller package. simple yet tasty

CUBAN FINGER SANDWICH \$14

With roasted pork, shaved ham, swiss cheese, pickles & papa frita hot & flavorful. Good hearty sandwich that has to be match with a cold draft beer

THIN CRUST PERSONAL PIZZA OF THE DAY \$12

Choose your toppings or enjoy the daily special

DESSERTS served from 11:30 am until 10:00 pm

CHOCOLATE MOUSSE CAKE <small>Light & fluffy.. just the way mousse should be</small>	\$9.00
NY CHEESECAKE <small>Preserved strawberries, whipped cream</small>	\$9.00
BROWNIE ICE CREAM SUNDAE <small>Warm chocolate brownie topped with chocolate ice cream, hot fudge & whipped cream</small>	\$9.00
CARMEL APPLE TOFFEE PIE <small>Warm granny smith apples, crunchy toffee bits and whipped cream</small>	\$9.00
COOKIES & MILK <small>Homemade walnut chocolate chip cookies & tall glass of milk</small>	\$7.00
STARBUCKS COFFEE OR TAZO TEAS	\$4.00

NON-ALCOHOLIC BEVERAGES

ASSORTED JUICES	\$5.00
SODA	\$4.00
SOFT DRINKS (CLUB ORANGE, ROCK SHANDY)	\$6.00
SMALL MINERAL WATER	\$4.00
LARGE MINERAL WATER	\$7.00
ICED TEA	\$4.00
MILK	\$3.00

BEER, WINE AND SPIRITS served from 11:30 am until 10:00 pm

AMSTEL LIGHT, BASS ALE, BECK'S, HEINEKEN, CORONA, HEINEKEN LIGHT, GUINNESS	GLASS	BOTTLE \$8.00
SAMUEL ADAMS, BUDWEISER, COORS LIGHT, MILLER, MILLER LITE, MILLER CHILLER		\$7.00
PINOT GRIS, ERATH	\$9.00	\$34.00
CHARDONNAY, ESSER	\$8.00	\$30.00
CHARDONNAY, COPPOLA DIRECTORS CUT	\$13.00	\$51.00
SAUVIGNON BLANC, PARDUCCI (SUSTAINABLE FARMING)	\$9.00	\$30.00
RIESLING, LAMOREAUX LANDING (SUSTAINABLE FARMING)	\$9.00	\$30.00
VERMENTINO, VILLA SOLAIS	\$10.00	\$31.00
CABERNET SAUVIGNON, ESSER	\$9.00	\$30.00
CABERNET SAUVIGNON, DUCK POND CELLARS	\$11.00	\$36.00
MERLOT ESSER	\$9.00	\$30.00
PINOT NOIR, FIRESTEED	\$13.00	\$47.00
SHIRAZ, JACOBS CREEK RESERVE	\$13.00	\$36.00
RED ZINFANDEL, ESSER	\$9.00	\$32.00
DRY ROSE, CHATEAU STE, MICHELLE	\$12.00	\$30.00
PROSECCO, MIONETTO	\$13.00	\$35.00
SPARKLING, CHANDON	\$16.00	\$55.00
CHAMPAGNE, G.H. MUMM CORDON ROUGE	1/2 BOTTLE \$31.00	\$75.00
CHAMPAGNE, VEUVE CLIQUOT DEMI-SEC NV	\$115.00	
CHAMPAGNE, DOM PERIGNON		\$250.00
DRAMBUIE, BAILEYS, COINTREAU, CRÉME DE MENTHE, KAHLUA, BENEDICTINE, GRAND MARNIER, TIA MARIA, CHAMBORD, IRISH MIST		\$12.00/DRINK
J&B, DEWARS, JAMESON, JACK DANIELS, JIM BEAM, ABSOLUTE VODKA, SMIRNOFF VODKA, FEEFEATER GIN, CAPTAIN MORGAN RUM, MALIBU, MOUNT GAY RUM		\$16.00/DRINK
JW BLACK LABEL 12, CHIVAS REGAL 12, MACALLAN 10, GLENFIDDICH, GLENLIVET, KETTLE ONE VODKA, GREY GOOSE VODKA, BELVEDERE VODKA, BOMBAY SAPPHIRE GIN, MAYER'S DARK RUM, 10 CANE RUM		\$18.00/DRINK

An 18% Gratuity, \$3.50 delivery charge and applicable taxes will be applied to all room service orders.

IN ROOM DINING MENU

