



IN ROOM DINING

AVAILABLE | 6AM–11PM
MONDAY–SUNDAY

FOR ASSISTANCE

*please dial in-house extension 7-2284
or press the room service button
on your sleeping room's phone*



BREAKFAST MENU

6AM–11:30AM | MONDAY–SUNDAY

FRUITS/GRAINS/BAKERY

Granola & Yogurt Parfait 7

Berry compote

Seasonal Fruit Plate 12

Seasonal fruit salad

Bakery Basket 9

Butter croissant, today's muffin, seasonal scone, whipped butter, fruit preserves

Ancient Grains Oatmeal (GF) 8

A blend of organic millet, job's tears, sorghum, steel oat, and quinoa.
Blueberry compote, maple syrup, greek yogurt

Steel Cut Oats 8

Dried fruits, toasted pecans, brown sugar

Assorted Dried Cereals 8

Granola, Cheerio's, Raisin Bran, Special K, Rice Krispies, Froot Loops, or Frosted Mini Wheats. Served with banana & strawberries. Choice of milk: whole, 2%, skim, soy

Smoked Salmon Platter with New York Bagel 19

Celery root slaw, baby spinach, tomato, red onion, Philadelphia cream cheese

FARM FRESH EGGS

Eggs Your Way 24

Two farm fresh eggs, red bliss potatoes, toast, choice of apple wood smoked bacon, ham, turkey or pork sausage

***Create An Omelet 21**

Roasted peppers, asparagus, spinach, melted onions, mushrooms, oven fired tomato, gruyere, feta, sharp cheddar cheese, goat cheese, ham, bacon, sausage, red bliss potatoes, toast

***Chilaquiles 21**

Fried egg, seasoned pulled pork, queso fresco, salsa verde, corn tortillas

***Poached Eggs & Avocado Toast 23**

Toasted organic spelt bread, poached eggs, roasted tomato sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Gratuity & Service Charge: 21% of the food and beverage will be added to your account as a gratuity and fully distributed to servers. A \$3.00 in-room dining charge, plus any applicable state and local tax will also be added to your account.

FROM THE GRIDDLE

Traditional Pancake 13

Buttermilk pancakes (multigrain and gluten free available), butter, maple syrup
Add bananas, chocolate chips or blueberries **2 ea.**

Cinnamon Roll Waffle 15

Caramelized bananas, nutella mascarpone, toasted pecans

Chicken And Waffles 22

Brown sugar glazed crispy chicken strips served with whipped butter and maple syrup

Pumpkin French Toast 15

Pumpkin battered brioche, sweet cream cheese, maple syrup

Traditional Brioche French Toast 13

Golden brioche, maple syrup

BREAKFAST SIDES

Berries 9

Assorted mixed berry cup

Breakfast Meats 6

Ham, apple wood smoked bacon, turkey sausage, pork sausage, chicken-apple sausage (pork casing)

Toast 5

Country white, multigrain, whole wheat, marble rye, udi's gluten free whole grain bread

Bagel 5

Seeded or plain, whipped butter or cream cheese, fruit preserves

ALL-DAY DINING MENU

11:30AM–11PM | MONDAY–SUNDAY

APPETIZERS

Artisan Cheese Plate 15

House made fig jam, pear mostarda, cheese selection changes daily

Buffalo Chicken Wings 14

Gorgonzola dip, celery

Mediterranean Platter 17

Spicy butternut squash hummus, marinated olives, tomato-feta salad, tzatziki, warm pita

Poached Shrimp Cocktail 17

Trio of sauces-classic horseradish, spicy mango, remoulade

SOUPS & SALADS

Roasted Butternut Squash Soup 7

Crème fraiche, toasted pumpkin seeds, gingersnap crumble

Chicken Vegetable Soup With Farro 8

50/50 Caesar 13

Baby kale, romaine hearts, parmesan croutons, shaved parmesan cheese

Add chicken 6 Add shrimp 7 Add salmon 8

Organic Arugula Salad 14

Roasted beets, royal blue cheese, toasted pistachio, champagne mustard vinaigrette

Seasonal Salad 14

Baby spinach, roasted apples, grapes, candied pecans, cider vinaigrette

SANDWICHES/PIZZA/PASTA

***Steak House Burger 17**

Choice of Certified Angus Beef® butcher blend, turkey burger, or veggie burger
Fries, choice of cheese

***Pub Burger 19**

Certified Angus Beef® butcher blend, shaved wagyu brisket, cheddar, fries,
bread & butter pickles

Turkey Panini 16

Hand carved turkey breast, Applewood smoked bacon, tomato, arugula, avocado,
lemon herb aioli, pressed on focaccia

Classic Philly Cheese Steak 15

Choice of beef or chicken, fried onion, American or provolone cheese, Amoroso roll

Traditional Ruben 15

Shaved corned beef, Swiss cheese, sauerkraut, 1000 island dressing on deli rye bread

Thin Crust Pizza 12

Add pepperoni 2

South Philly Style Pizza 16

Pulled pork, broccoli rabe, sharp provolone and fontina cheeses

White Pizza 15

Roasted peppers, broccoli, mushrooms, goat, mozzarella and fontina cheeses

Mac & 5 Cheese Florentine 24

Diced chicken, buttery herb panko crust

Garganella Pomodoro 23

Tomato basil sauce, baby spinach, fresh mozzarella, parmesan cheeses

ENTREE MENU

3PM–11PM | MONDAY–SUNDAY

MAIN PLATES

***Pan Seared Salmon 27**

Fingerling potato confit, garlicky green beans, citrus-chive crème fraiche

***Grilled Rib Eye 33**

Mashed potatoes, seasonal vegetables, citrus-herb butter

Chicken Fingers 17

French fries, choice of sauce

***Chilaquiles with Fried Eggs 24**

Corn tortillas layered with pulled pork, salsa verde, pickled red onions, queso fresco

Pan Roasted Chicken Breast 26

Butternut squash caponata, broccoli rabe

SOMETHING SWEET

Caramel Apple Pie 8

Cinnamon whipped cream

Chocolate Revenge Cake (GF) 8

Crème fraiche, berries

Warm Cookies & Milk 8

Choice of whole milk, 2%, skim, soy

Pumpkin Panna Cotta 8

Caramel sauce, gingersnap crumble

Haagen Daaz Ice Cream/Sorbet (Single Pint) 8

Choice of vanilla, chocolate, mango, raspberry (variety subject to availability)

KIDS BREAKFAST MENU

(For our junior travelers under the age of 12)

6AM–11:30PM | MONDAY–SUNDAY

Dry Cereals 4

Granola, Cheerio's, Raisin Bran, Special K, Rice Krispies, Froot Loops or Frosted Mini Wheats. Choice of whole, 2%, skim or soy milk

French Toast or Pancake 8

Pure maple syrup, whipped butter

Seasonal Fruit Salad 5

Yogurt dip

One Egg Any Style 7

Bacon or sausage (one piece)

KIDS ALL DAY MENU

(For our junior travelers under the age of 12)

11:30AM–11PM | MONDAY–SUNDAY

Veggies are Fun 5

Carrots, celery, broccoli, cucumber, grape tomatoes, hummus, house made ranch

The Mouse Trap 5

Grilled cheese on whole grain bread, shoestring fries

Chick a Doodle Doo 8

Chicken Fingers (2 pieces), barbecue & honey mustard sauces, shoestring fries

BEVERAGES

Sodas	5	Cappucino/Latte	6
Coke, Diet Coke, Sprite)		Ghirardelli Hot Chocolate	4
Iced Tea	5	Evian Still Water (500 ml)	5
Assorted Juices	5	Evian Still Water (1 Liter)	8
Orange, Grapefruit, Apple, Cranberry, Pineapple		Badoit Sparkling Water (500ml)	5
Small Pot	6	Badoit Sparkling Water (1 Liter)	8
Regular/ Decaffeinated Coffee or Assorted Teas		VOSS Still Water (500 ml)	5
Large Pot	8	VOSS Still Water (1 Liter)	8
Regular/ Decaffeinated Coffee or Assorted Teas		VOSS Sparkling Water (500ml)	5
Espresso	5	VOSS Sparkling Water (1 Liter)	8
Double Espresso	7		

White Wines

glass/bottle

Prosecco, Mionetto Avantgarde Brut , Doc Treviso, Italy		45
Prosecco, La Marca , DOC Veneto, Italy		57
Sparkling, Chandon Brut Classic , Napa, CA		61
Sparkling, Etoile Rose , Napa Valley, CA		93
Champagne, Moët & Chandon Imperial , Epernay, France		115
Champagne, Veuve Clicquot Yellow Label , Reims, France		125
Chardonnay, Greystone Cellars , CA		10/42
Chardonnay, Columbia Crest "H3" , Horse Hills, WA		11/46
Chardonnay, Chateau St. Jean , North Coast, CA		46
Chardonnay, Chalk Hill , Sonoma Coast, CA		59
Chardonnay, Wente Vineyards "Morning Fog" , Livemore Valley, CA		42
Chardonnay, Mer Soliel Silver Unoaked , Santa Lucia Highlands		63
Chardonnay, Schug , Carneros, CA		48
Chardonnay, Stag's Leap Wine Cellars "Karia" , Napa Valley, CA		90
Sauvignon Blanc, Joel Gott , CA		12/48
Sauvignon Blanc, Matanzas Creek , Sonoma County, CA		62
Sauvignon Blanc, Cloudy Bay , Marlborough, New Zealand		85
Pinot Grigio, Terlato Family Vineyards , Friuli, Italy		12/48
Reisling, Wente "Riverbank" , Arroyo Seco, Monterey, CA		42
Rose, Elouan , Oregon		42
Rose, Chapoutier "Belleruche" , Cotes du Rhone, France		48

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Red Wines

glass/bottle

Cabernet Sauvignon, Greystone Cellars , CA	10/42
Cabernet Sauvignon, Columbia Crest "H3" , Horse Heaven Hills, WA	11/46
Cabernet Sauvignon, Hess' Shirtail Ranches , Lake County, CA	46
Cabernet Sauvignon, Storypoint , CA	46
Cabernet Sauvignon, Oberon , Napa County, CA	65
Cabernet Sauvignon, Conn Creek , CA	82
Merlot, Ferrari-Carano , Sonoma County, CA	75
Pinot Noir, Parker Station , Central Coast, CA	12/48
Pinot Noir, Meiomi , CA	68
Pinot Noir, The Four Graces , Willamette Valley, OR	78
Malbec, Terrazas "Altos Del Plata" , Mendoza, Argentina	12/48
Malbec, Bodega Norton Reserve , Lujan De Cayo, Mendoza, Argentina	75
Red Blend, Conundrum , CA	71
Tuscan Blend, Le Volte dell' Ornellaia , Tuscany, Italy	78
Tempranillo, Torres "Celeste Crianza" , DO Ribera del Duero, Spain	74

Bottled Beer

American	(12 oz.)	Imported	(12 oz.)
Blue Moon Belgian White	7.5	Amstel Light	7.5
Bud Light	7	Corona Extra/Light	7.5
Budweiser	7	Dos Equis Lager	8
Michelob Ultra	7.5	Guinness Draught	7.5
Miller Lite	7	Heineken Lager	7.5
Samuel Adams Boston Lager	7.5	Stella Artois	8
Yuengling Lager (local brewery)	7.5		

Bottle service is available for spirits.

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