



GHOST LIGHT

RESTAURANT & LOUNGE

-Breakfast-

THE CROWNE PLAZA BREAKFAST \$12

two eggs any style with bacon, sausage, or grilled ham, Served with breakfast potatoes, and your choice of toast

GARDEN OMELET \$12

a fluffy three egg-white omelet filled with diced tomatoes, onions, green and red peppers, mushrooms and spinach. Served with breakfast potatoes and toast

ULTIMATE OMELET \$12

a fluffy three egg omelet filled with your choice of: bacon, sausage, diced tomatoes, onions, green peppers, red peppers, mushrooms and cheddar cheese. Served with breakfast potatoes and toast

BREAKFAST BURRITO \$12

scrambled egg, sausage, bacon, cheese, salsa. Served with breakfast potatoes

BUTTERMILK PANCAKES (2) OR MALTED WAFFLES \$8

+\$2 blueberries, bananas, chocolate chips or strawberries and whipped cream

STEEL CUT OATMEAL \$7

served with brown sugar and raisins

SLICED FRUIT AND BERRIES \$7

chefs selection of seasonal fruit

FRUIT & YOGURT PARFAIT \$5

fresh blueberries and strawberries with granola

Restaurant Hours:

Monday- Friday; Room Service Only Breakfast (7 AM – 10 AM) Saturday & Sunday Closed

Sunday- Thursday; Dinner (5 PM – 9 PM) Friday & Saturday Closed



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-Salads-

SIDE SALAD \$5

mixed garden greens, baby grape tomatoes, english cucumber, crisp croutons, shaved italian parmesan cheese, served with your choice of dressing

CAESAR SALAD \$12

*fresh chopped hearts of tender romaine lettuce, crunchy croutons, shaved italian parmesan cheese, all tossed in creamy caesar dressing
(add grilled chicken breast + \$4)*

SOUTHERN FRIED SALAD \$14

mixed garden greens topped with shredded mild cheddar cheese, crumbled applewood smoked bacon, diced ripe tomatoes, sliced southern fried chicken tenders

-Appetizers-

COCONUT SHRIMP \$12

crisp coconut fried shrimp served with a side of sweet chili thai sauce

CHICKEN WINGS \$12

jumbo wings teamed up with bleu cheese dip and celery with your choice of bbq, buffalo, or teriyaki sauces

-Sandwiches-

FRENCH ONION BURGER \$14

half pound of angus beef grilled to your specifications, smothered with sautéed onions in a rich red wine au jus, topped with melted french gruyere cheese, and crisp fried onion rings

(or make it ALL- AMERICAN with cheese, lettuce, tomato, and applewood smoked bacon)

ROCK AND ROLL RUEBEN \$14

Thinly sliced, but piled high slow cooked corned beef brisket, complimented with russian dressing, sauerkraut, and savory melted swiss cheese, on grilled marble rye bread, served with french fried potatoes



-Entrees-

PRIME N.Y. STRIP STEAK \$35

succulent steakhouse favorite, USDA prime ages sirloin chargrilled to your specifications, topped with sautéed garlic butter cremini mushrooms, and served with today's fresh vegetable selection and rosemary roasted red bliss potatoes

LOBSTER RAVIOLI \$24

cold water lobster meat blended with creamy ricotta cheese in durum semolina pasta, then laced with a fire roasted tomato cream sauce, served with today's fresh vegetable selection

LEMON CHICKEN PICATTA \$21

all natural breast of chicken sautéed with fresh lemon, mushrooms, capers, and a hint of white wine served over garlic buttered linguine pasta and complimented with today's fresh vegetable

PAN SEARED ATLANTIC SALMON \$24

atlantic salmon filet drizzled with a lemon dill crème, served on a bed of sautéed baby spinach, fire roasted tomatoes, rosemary, and red bliss potatoes

ASK US ABOUT OUR VEGETARIAN OPTIONS FOR TODAY

-Dessert-

LEMON BERRY MARSCARPONE CAKE \$5.95

layered moist cream cake baked with streusel, cranberries, blueberries, and raspberries, with rich marscarpone cream

CARAMEL FUDGE BROWNE CHEESECAKE \$5.95

creamy cheesecake baked with caramel, topped with caramel and generous pieces of chocolate fudge brownie pieces

consuming raw or undercooked foods can increase the risk of foodborne illness

An 18% gratuity will be added to all room service orders