

Forrestal Grille

All selections containing eggs are prepared with cage free eggs. Egg whites are also available.

Breakfast Specialties

Sunrise Breakfast*	\$16
Two 'eggs your way', breakfast potatoes, choice of breakfast meat, choice of toast	
Avocado BLT Benedict*	\$17
Poached eggs, bacon, tomatoes, avocado, Monterey Jack, arugula, lemon vinaigrette, hollandaise, ciabatta, potato cake	
Smoked Salmon & Crispy Potato Cake*	\$19
Smoked salmon, poached egg, dill shallot yogurt, capers, potato cake	
Chicken Apple Sausage Hash*	\$16
Chicken apple sausage, red potatoes, roasted mushrooms, fried egg, garlic herb butter, choice of toast	
Savory Oatmeal Bowl* ☞	\$16
Oatmeal, poached egg, bacon, avocado, arugula, lemon vinaigrette	
Bacon Cheddar Bowl	\$16
Breakfast potatoes, scrambled eggs, bacon, onions, cheddar, multigrain toast	
Steak Bowl* ☞	\$18
Breakfast potatoes, roasted tomatoes, peppers, sirloin, one 'egg your way'	
Veggie Bowl* ☞ V	\$16
Breakfast potatoes, broccoli, mushrooms, peppers, onions, tomatoes, two 'eggs your way', cheddar	

Griddle

Buttermilk Brioche French Toast	\$14
Brioche, crème fraîche yogurt, lemon curd, berry compote	
Buttermilk Pancakes V	\$14
Tall stack, butter, warm maple syrup ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$3 each	
Classic Belgian Waffles V	\$14
Butter, warm maple syrup ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$3 each	

Beverages

Simply® Orange Juice	\$8
Coca-Cola® Assorted Chilled Juices	\$6
Coffee or Hot Teas	\$6
Coca-Cola® Fountain Beverages	\$5
Hot Chocolate	\$6
Dairy & Non-Dairy Milks	\$6
Sparkling Water	\$8
Bottled Water	\$6

Handhelds & Toasts

Grilled Steak & Egg Burrito*	\$16
Sirloin steak, scrambled eggs, chimichurri, potato cake, cheddar, tortilla, fresh fruit	
Sandwich Your Way*	\$14
One 'egg your way', choice of breakfast meat, choice of bread, sharp cheddar, breakfast potatoes	
Avocado & Fried Egg Toast* V	\$14
Avocado, tomatoes, fried egg, everything bagel seasoning, sourdough bread	
Smoked Salmon Toast*	\$16
Herbed cream cheese, cucumber, smoked salmon, red onion, capers, everything bagel seasoning, grilled multigrain bread	

Omelets & Scrambles

Build Your Own Omelet ☞	\$15
Choose 3 from: bacon, sausage, ham, tomatoes, bell peppers, onions, mushrooms, cheddar, Monterey Jack, choice of side	
Ham & Swiss Omelet ☞	\$16
Smoked ham, Swiss cheese, mushrooms, green onions, choice of side	
Vegetarian Omelet ☞ V	\$14
Broccoli, mushrooms, onions, bell peppers, tomatoes, cheddar, choice of side	

Sides

Selection of Breakfast Meats ☞	\$8
Seasonal Fresh Fruit ☞ ♥	\$8
Selection of Cold Cereals	\$6
Yogurt/Greek Yogurt V	\$8
Breakfast Potatoes V	\$6
Bagel w/Cream Cheese V	\$6
One Egg* ☞	\$5
Oatmeal ♥	\$10
ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$3 each	

Cocktails & Zero Proof

Mimosa	\$12
LaMarca Prosecco, Simply® Orange Juice	
Sangria	\$14
Red or White wine, secret recipe blend, fresh fruit, soda splash	
The Caribbean (non-alcoholic)	\$8
Secret juice blend, lemon, simple syrup, soda top	

Morning

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



For parties of 6 or more, a 20% service charge will be automatically added to the bill. Room Service Available: Press "Room Service" button on your phone to order. All room service orders have a 3 service charge + 20% gratuity automatically added.

Forrestal Grille

Small Plates

Bang Bang Cauliflower 🌱🌱	\$12
Roasted cauliflower, honey Sriracha mayo	
Crab Cake Bites with Lemon Remoulade	\$18
Bite-size crab cakes, lemon remoulade	
Tuscan Chicken Flatbread	\$14
Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan	
French Dip Sliders	\$19
Sliced sirloin, caramelized onions, horseradish aioli, bourbon demi-glace, King's Hawaiian® rolls	
Chicken Wings	\$16
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
Spinach & Roasted Artichoke Dip 🌱	\$14
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan	
White Cheddar Mac & Cheese 🌱	\$10
Aged cheddar, roasted garlic, panko	

Handhelds

Served with choice of fries or side salad

White BBQ Grilled Chicken Sandwich	\$17
Grilled chicken breast, spicy white BBQ, smoked gouda, honey crisp apple slaw, pretzel roll	
Grilled Italian Vegetable Sandwich 🌱	\$15
Grilled eggplant, portobello mushroom, Parmesan, mozzarella, marinara, fresh basil, garlic butter, toasted ciabatta; served with lemon vinaigrette baby kale & spinach salad	
Sliced Pork Arugula Sandwich	\$17
Sliced pork, caramelized onions, arugula, jalapeño cranberry chutney, garlic butter toasted ciabatta	
Cuban Sandwich	\$17
Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll	
Grilled Chicken Bruschetta	\$17
Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun	
Turkey Club	\$17
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
Grilled Caesar Steak Wrap*	\$22
Grilled sirloin, tomatoes, Caesar greens, flour tortilla	
Mushroom Swiss Burger*	\$19
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	

Soup & Salads

Soup du Jour	\$12
Ask your server for today's offering	
Grapefruit, Beet & Kale Salad 🌱	\$16
Grapefruit segments, rainbow beets, baby kale-spinach mix, crunchy quinoa, goat cheese, tahini lime dressing	
Brussels Sprout & Pear Salad 🌱	\$16
Shaved Brussels sprouts, charred onions, pear, burrata, crispy quinoa, lemon vinaigrette	
Caesar Salad	\$12
Crisp romaine, shaved Parmesan, croutons, Caesar dressing add chicken +\$8 shrimp +\$10 salmon* +\$12	
Cobb Salad	\$20
Lettuce wedges, grilled chicken, bacon, avocado, tomato, crumbled blue cheese, ranch dressing	

Mains

Sweet Soy Glazed Salmon*	\$28
Sweet soy glazed salmon, kale, quinoa, toasted sesame seeds, cucumber carrot cilantro slaw	
Wild Mushroom Cauliflower Risotto 🌱🌱	\$22
Cauliflower risotto, wild mushrooms, shallots, white wine, parsley, Parmesan	
Roasted Herb Chicken 🌱	\$28
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	
Chimichurri Filet* 🌱	\$40
Grilled 8 oz filet, chimichurri, sautéed spinach, roasted potatoes, Parmesan	
Ravioli & Meatballs	\$24
Blended pork-beef meatballs, marinara, quattro formaggi ravioli, Parmesan	

Desserts

Blueberry Buckle 🌱	\$14
House-made coffee cake, blueberries, whipped cream	
Cheesecake 🌱	\$12
Classic New York-style cheesecake	
Chocolate Cake 🌱	\$14
Chocolate cake with chocolate frosting	

Evening

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Signature Cocktails

Crowned Jewel Mule	\$14
Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
Margarita	\$15
Corazón Blanco tequila, Cointreau, fresh lime juice, house-made simple syrup	
Espresso Martini	\$15
Tito's handmade vodka, coffee liqueur, espresso, house-made simple syrup, optional creamer	
Knob Creek Rye Old Fashioned	\$15
Knob Creek Rye, house-made simple syrup, orange bitters	
Crowne Rose Manhattan	\$15
Four Roses bourbon, Martini & Rossi sweet vermouth, Angostura bitters	
Meza-politan	\$15
Dos Hombres mezcal, Cointreau, fresh lime juice, cranberry juice	
Perfect Daquiri	\$15
Bacardi Silver Rum, Goslings Black Seal Rum, Lime Juice, Simple Syrup	
Sangria (Red or White)	\$14
Red or White Wine, Secret Recipe Blend, Fresh Fruit, Soda Splash	

Beers & Beyond

DRAFT			
Stella Artois	ABV 5.2% BEL	\$9	
Blue Moon Belgian White	ABV 5.4% CO	\$8	
Maine Beer Co., Peepers, Pale Ale	ABV 5.5% ME	\$9	
New Belgium Fat Tire	ABV 5.2% CO	\$8	
Kane Brewing Head High IPA	ABV 6.6% NJ	\$9	
Guinness Stout	ABV 4.3% IE	\$9	
BOTTLED			
Michelob Ultra	ABV 4.2% MO	\$6	
Coors Light	ABV 4.2% CO	\$6	
Heineken	ABV 5.0% AMS	\$8	
Corona Extra	ABV 4.5% MEX	\$8	
Samuel Adams Boston Lager	ABV 4.9% MA	\$8	
Stella Artois	ABV 5.2% BEL	\$8	
Voodoo Ranger IPA	ABV 7.0% CO	\$8	
Yuengling	ABV 4.5% PA	\$8	
Ommegang Rare VOS BPA	ABV 6.5% NY	\$8	
Sixpoint Resin IPA	ABV 9.1% NY	\$8	
Heineken 0.0	ABV 0% AMS	\$8	
BEYOND BEER			
Angry Orchard Hard Cider	ABV 5.0% NY	\$8	
High Noon Sun Sips Hard Seltzer	ABV 4.5% CA	\$8	

Zero Proof

Garden & Ginger <i>(non-alcoholic)</i>	\$8
Seedlip Garden 108, Fever-Tree ginger ale, rosemary	
The Caribbean <i>(non-alcoholic)</i>	\$8
Secret Juice Blend, Lime, Simple Syrup, Soda Top	

Wines

WHITES	6 oz. Bottle
S.A. Prum Essence Riesling    	\$15 \$58
Mosel, Germany	
Centine Toscana Pinot Grigio 	\$12 \$45
Tuscany, Italy	
Emmolo Sauvignon Blanc  	\$19 \$74
Napa/Solano, California	
Kim Crawford Sauvignon Blanc 	\$12 \$45
Marlborough, New Zealand	
Silver Gate Chardonnay	\$12 \$45
California	
Sea Sun Chardonnay by Wagner 	\$15 \$58
California	
Santa Margherita D.O.C. Pinot Grigio 	\$21 \$82
Valdidade, Italy	
BUBBLES & ROSÉS	
LaMarca Prosecco 	\$14 \$54
Prosecco, Italy	
Piper Sonoma Brut NV 	\$18 \$70
Sonoma County, California	
Daou Rosé	\$12 \$45
Paso Robles, CA	
REDS	
Melomi Pinot Noir	\$16 \$60
California	
Banfi Centine Super Tuscan Red Blend 	\$15 \$58
Tuscany, Italy	
Decoy by Duckhorn Merlot  	\$18 \$70
California	
Silver Gate Cabernet Sauvignon	\$12 \$45
California	
Josh Cabernet Sauvignon 	\$15 \$58
California	
Bodega Renacer Milamore Malbec	\$15 \$58
Argentina	
Silver Gate Pinot Noir	\$12 \$45
California	

Cocktails & Bar