

## Small Plates

#### **Crispy Calamari** \$14 Rhode Island style, crispy fried squid rings and tentacles, sliced banana peppers, marinara, lemon Bang Bang Cauliflower 🖄 🗸 \$12 Roasted cauliflower, honey Sriracha mayo \$13 New Orleans Spicy BBQ Shrimp & Grits BBQ shrimp, tomatoes, chilies, onions, mascarpone grits, garlic butter baguette **Crispy Beef Bao Bun Tacos** \$13 Sweet & spicy beef, sweet chili sauce, bao bun, sweet ginger, cucumber carrot cilantro slaw \$14 French Dip Sliders Sliced sirloin, caramelized onions, horseradish aioli, bourbon demi-glace, King's Hawaiian® rolls Spinach & Roasted Artichoke Dip $\mathcal{V}$ \$12 Spinach, roasted artichokes, blended cheeses roasted garlic, toasted herb naan \$13 Chicken Quesadilla Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema Handhelds Served with choice of fries, chips, or fresh fruit \$15 White BBQ Grilled Chicken Sandwich Grilled chicken breast, spicy white BBQ, smoked gouda, honey crisp apple slaw, pretzel roll \$16 **Cuban Sandwich** Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll **Turkey Club \$15** Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo Grilled Caesar Steak Wrap\* \$16 Grilled sirloin, tomatoes, Caesar greens, flour tortilla \$16 **BBQ Bacon Jack Burger\*** Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun \$16 **Mushroom Swiss Burger\*** Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun \$15 **Classic Cheeseburger\*** Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun IMPOSSIBLE® Burger V? \$14 IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun

## Salads & Soup

<b>Soup du Jour</b> Ask your server for today's offering	\$6
<b>New England Clam Chowder</b> House-made, creamy favorite, with local clams and potatoes	\$7
<b>Brussels Sprout &amp; Pear Salad</b> 𝒴 Shaved Brussels sprouts, charred onions, pear, burrata, crispy quinoa, lemon vinaigrette	\$15
<b>Sesame Ginger Salad</b> Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing	\$17
<b>Caesar</b> Crisp romaine, shaved Parmesan, croutons, Caesar dressing <b>add chicken +\$7   shrimp +\$9   salmon* +\$8   steak* +\$9</b>	\$12

## Mains

<b>Lemon Thyme Swordfish</b> Marinated grilled swordfish, red pepper hummus, roasted tri colored honey carrots	\$31
<b>Sweet Soy Glazed Salmon*</b> Sweet soy glazed salmon, kale, quinoa, toasted sesame seeds, cucumber carrot cilantro slaw	\$27
<b>Slow Braised Beef Short Rib</b> Beef short rib, red wine veal jus, roasted broccolini, butter seared potato gnocchi	\$29
New York Strip, 12 oz.* Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	\$31
Wild Mushroom Cauliflower Risotto $\And \mathcal{V}$ Cauliflower risotto, wild mushrooms, shallots, white wine, parsley, Parmesan	\$25

#### Desserts

<b>Blueberry Buckle</b> $\mathscr{V}$ House-made coffee cake, blueberries, whipped cream	\$8
Chocolate Cake $\mathcal{V}$ Chocolate cake with chocolate frosting	\$8
<b>Crème Brûlée</b> ≫ 𝒴 With raspberry coulis	\$8

\*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 21% 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 \$2 delivery charge + 21% service charge automatically added.

#### NTERCONTINENTAL HOTELS GROUP World Class Beverage Program Signature Cocktails

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<b>Crowne Jewel Mule</b> Ketel One vodka, Fever-Tree ging cranberry juice, blood orange bi juice	0	\$14
<b>Margarita</b> Corazón Blanco tequila, Cointre juice, house-made simple syrup	au, fresh lime	\$12
<b>Espresso Martini</b> Tito's handmade vodka, coffee l house-made simple syrup, optic		\$14
Knob Creek Rye Old Fashior Knob Creek Rye, house-made sin orange bitters		\$15
<b>Bee's Knees</b> Hendrick's gin, honey, fresh leme	on juice	\$14
<b>Mixed Berry Mojito</b> Bacardi Superior light rum, mudu blueberries, strawberries and mi simple syrup, fresh lime juice, Fe soda	int, house-made	\$13
<b>Mai Goodness</b> Cruzan Aged Light rum, RumHav fresh squeezed lime juice, white Monin Honey Jasmine syrup		\$13
<b>Peach &amp; Orange Blossom Sp</b> Ketel One Botanical Peach & Oravodka, muddled raspberries, mir juice, Fever-Tree club soda	ange Blossom	\$11
Beers & Beyon	.d	
DRAFT Stella Artois Seasonal Selection Guinness New Belgium Fat Tire Loose Cannon IPA Newport Storm Rhode Trip IPA	ABV 5.2%   BEL ABV VAR%   LOC ABV 4.3%   IRL ABV 5.2%   CO ABV 7.2%   MD ABV 6.3%   RI	\$7 \$9 \$8 \$8 \$8 \$8 \$8
Whalers Rise APA Yuengling Lager	ABV 5.5%   RI ABV 4.5%   PA	\$8 \$7
BOTTLED & CANNED Michelob Ultra Miller Lite Heineken Light Corona Extra Samuel Adams Boston Lager Voodoo Ranger IPA Voodoo Ranger Seasonal IPA	ABV 7%   CO	\$6 \$6 \$8 \$7 \$7 \$9 \$9

Heineken Light	ABV 3.3%   AMS
Corona Extra	ABV 4.5%   MEX
Samuel Adams Boston Lager	ABV 4.9%   MA
Voodoo Ranger IPA	ABV 7%   CO
Voodoo Ranger Seasonal IPA	ABV VAR%   CO
Bud Light	ABV 4.2%   MO
Coors Light	ABV 4.2%   CO
Heineken 0.0	ABV 0%   AMS

\$9 \$6 \$6

\$8

\$8

\$8 \$8

BEYOND BEER	
DownEast Unfiltered Cider,	ABV 5.1%   MA
asst flavors	
Truly Hard Seltzer	ABV 5%   OH
High Noon Sun Sips Hard	ABV 4.5%   CA
Seltzer	

# Zero Proof

<b>Garden &amp; Ginger</b> (non-alcoholic) Seedlip Garden 108, Fever-Tree ginger ale, rosemary	\$9
<b>Light &amp; Breezy</b> (non-alcoholic) Seedlip Grove 42, Fever-Tree ginger beer, lime	\$9

### Wines

WHITES	6 oz.   Bottle
Seven Daughters Moscato Veneto, Italy	\$9 \$34
Placido Toscana Pinot Grigio 🕅 🔎 Tuscany, Italy	\$11   \$42
Trimbach Classic Riesling ☞ ઋ 朢 Alsace, France	\$13   \$50
Kim Crawford Sauvignon Blanc 颁 Marlborough, New Zealand	\$10   \$38
Gooseneck Vineyards Chardonnay Languedoc, France	\$8   \$31
Sea Sun Chardonnay by Wagner 🖗 California	\$11   \$42
<b>The Crossings Sauvignon Blanc</b> Ѩ ⓒ Marlborough	\$9 \$34
Sonoma-Cutrer Chardonnay \Re 🖳 Sonoma Coast	\$14   \$54
Gooseneck Vineyards Pinot Grigio <sup>Veneto</sup>	\$8   \$31
Gooseneck Vineyards Sauvignon Blanc Pais D'Oc, IGP	\$8   \$31
BUBBLES & ROSÉS	
LaMarca Prosecco 👳 Prosecco, Italy	\$12   \$46
Piper Sonoma Brut NV	\$13   \$50
<b>Daou Rosé</b> Paso Robles, CA	\$12   \$46
<b>Gooseneck Vineyards Rose</b> Nevarra	\$8   \$31
Gooseneck Vineyards Prosecco Veneto	\$8   \$31
REDS	
<b>Meiomi Pinot Noir</b> California	\$13   \$48
Banfi Centine Super Tuscan Red Blend 🕅 Tuscany, Italy	\$10   \$37
<b>Decoy by Duckhorn Merlot</b> 🖓 California	\$12   \$46
Josh Cabernet Sauvignon 🖗 California	\$10   \$37
Gooseneck Vineyards Rhody Red Paso Robles, California	\$8   \$31
J. Lohr Estates Seven Oaks Cabernet Sauvignon 🖗 Paso Robles	\$11   \$42
Gooseneck Vineyards Cabernet Sauvignon Columbia Valley	\$8   \$31
<b>Penfolds Koonunga Hill Shiraz</b> Southern Australia	\$11   \$42