

Small Plates

Crab Cake Bites with Lemon Remoulade	\$13
Bite-size crab cakes, lemon remoulade	
Grilled Halloumi and Seasoned Tomatoes 	\$13
Grilled halloumi, tomatoes, lemon vinaigrette, pita	
Italian Meatball	\$12
Single shareable blended pork-beef meatball, marinara, roasted garlic bread	
French Dip Sliders	\$15
Sliced sirloin, caramelized onions, horseradish aioli, bourbon demi-glace, King's Hawaiian® rolls	
Spinach & Roasted Artichoke Dip 	\$13
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan	
Chicken Quesadilla	\$13
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema	
Crispy Calamari	\$15
Rhode Island style, hand breaded squid rings and tentacles, sliced banana peppers, marinara, lemon	

Handhelds

Served with choice of fries, chips, or fresh fruit

Banh Mi Crab Cake Sandwich	\$17
Crab cake, creamy sesame sambal, baguette, sweet ginger, cucumber carrot cilantro slaw	
Black Pepper Crusted Filet Sandwich*	\$17
5 oz. black pepper filet, horseradish cream, beefsteak tomato, arugula, pretzel hoagie	
Grilled Caesar Steak Wrap*	\$16
Grilled sirloin, tomatoes, Caesar greens, flour tortilla	
BBQ Bacon Jack Burger*	\$16
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	
Mushroom Swiss Burger*	\$16
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	
Classic Cheeseburger*	\$15
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	
IMPOSSIBLE® Burger 	\$15
IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun	
Turkey Club	\$15
Roasted turkey breast, cheddar cheese, bacon, lettuce, tomato, mayo, choice of white, wheat or rye bread	

Salads & Soup

Soup du Jour	\$6
Ask your server for today's offering	
Grapefruit, Beet & Kale Salad 	\$15
Grapefruit segments, rainbow beets, baby kale-spinach mix, crunchy quinoa, goat cheese, tahini lime dressing	
Sesame Ginger Salad	\$17
Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing	
Caesar Salad	\$13
Crisp romaine, shaved Parmesan, croutons, Caesar dressing	
add chicken +\$7 shrimp +\$10 salmon* +\$9 steak* +\$10	
New England Clam Chowder	\$7
A housemade creamy favorite, with local clams and potatoes	

Mains

Sweet Soy Glazed Salmon*	\$29
Sweet soy glazed salmon, kale, quinoa, toasted sesame seeds, cucumber carrot cilantro slaw	
Roasted Herb Chicken 	\$28
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	
Pan Roasted Duck Breast* 	\$31
Pan roasted duck breast, sweet potato mash, jalapeño cranberry chutney, green beans	
New York Strip, 12 oz.* 	\$32
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	
Asparagus & Peas Orzotto	\$27
Orzo pasta, asparagus, green peas, heavy cream and Reggiano cheese round out this 'risotto' style dish	

Desserts

Brownie Sundae 	\$9
Warm chocolate brownie, chocolate sauce, vanilla ice cream	
Chocolate Cake 	\$9
Chocolate cake with chocolate frosting	
Crème Brûlée  	\$9
With raspberry coulis	

***NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY**

For parties of 6 or more, a 21% service charge will be automatically added to the bill.
Room Service Available 11:00 AM - 11:00 PM: Press "Room Service" button on your phone to order.
All orders have a \$2 delivery charge + 21% service charge automatically added.



All Day

Signature Cocktails

Margarita Don Julio Reposado, Cointreau, house-made lime sour	\$14
Espresso Martini Tito's Handmade Vodka, Borghetti Espresso Liqueur, cold brew	\$15
El Yunque Bacardi Superior, Campari, fresh lime juice, pineapple, black sugar syrup	\$14
Fig & Honeybee Hendrick's Gin, fresh lime juice, fig honey syrup	\$15
Cinnamon Crowne Remy Martin VSOP, Cointreau, fresh lemon juice, house-made demerara simple syrup	\$15
Honey Walnut Old Fashioned Traveller Whiskey, house-made honey syrup, Angostura, black walnut bitters	\$14
Hibiscus Paloma Lalo Tequila, 400 Conejos Mezcal, house-made lime sour, Monin hibiscus syrup, grapefruit	\$15
Bourbon & Bean Woodford Reserve, Borghetti Espresso Liqueur, Buffalo Trace Bourbon Cream, cream	\$15

Beers & Beyond

DRAFT		
Stella Artois	ABV 5.2% BEL	\$8
Modelo Especial	ABV 4.6% MEX	\$9
Samuel Adams Seasonal	ABV 4.9% MA	\$8
Local Rotating Draft	ABV Var% RI	\$9
Guinness	ABV 4.3% IRL	\$9
Whalers Rise APA	ABV 5.5% RI	\$8
Yuengling Lager	ABV 4.5% PA	\$8
Newport Storm Rhode Trip IPA	ABV 6.3% RI	\$9
BOTTLED		
Michelob Ultra	ABV 4.2% MO	\$7
Miller Lite	ABV 4.2% WI	\$6
Peroni	ABV 5.1% ITA	\$7
Voodoo Ranger IPA	ABV 7.0% CO	\$9
Kona Big Wave	ABV 4.4% HI	\$7
Athletic Brewing Upside Dawn Golden Ale	ABV 0.4% CT	\$8
Bud Light	ABV 4.2% MO	\$6
Coors Light	ABV 4.2% CO	\$6
Athletic Brewing Upside Dawn Golden Ale	ABV 0.4% CT	\$8
Grey Sail Captain's Daughter DIPA	ABV 8.5% RI	\$10
Grey Sail Whirligig Sour	ABV 7% RI	\$10
Grey Sail Seasonal	ABV 5-6% RI	\$8
Corona	ABV 4.5% MEX	\$8
BEYOND BEER		
Gin & Juice Passionfruit by Dre & Snoop	ABV 5.0% NY	\$9
High Noon Vodka Seltzer	ABV 4.5% CA	\$8
DownEast Unfiltered Cider/ asst flavors	ABV 5.1% MA	\$8

Zero Proof

Garden & Ginger <i>(non-alcoholic)</i> Seedlip Garden 108, Fever-Tree ginger ale, rosemary	\$10
Light & Breezy <i>(non-alcoholic)</i> Seedlip Grove 42, Fever-Tree ginger beer, lime	\$10

Wines

WHITES	6 oz. Bottle
Seven Daughters Moscato <i>Veneto, Italy</i>	\$11 \$43
J. Lohr Bay Mist Riesling <i>Monterey, California</i>	\$12 \$45
Placido Toscana Pinot Grigio <i>Tuscany, Italy</i>	\$10 \$39
Matua Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$11 \$43
Rodney Strong Charlotte's Home Sauvignon Blanc <i>Sonoma County, California</i>	\$13 \$51
Bonterra Chardonnay <i>California</i>	\$14 \$54
La Crema Chardonnay <i>Monterey, California</i>	\$14 \$55
Pine Ride White Blend <i>Napa Valley</i>	\$9 \$35
Tribute Sauvignon Blanc <i>Monterey County</i>	\$12 \$47
BUBBLES & ROSÉS	
Ruffino D.O.C Prosecco <i>Veneto, Italy</i>	\$11 \$44
Veuve du Vernay Sparkling <i>Vin de France, NV</i>	\$10 \$41
Avaline Rose <i>Vin de France, NV</i>	\$15 \$59
La Marca Prosecco <i>Veneto</i>	\$13 \$56
REDS	
Angeline Pinot Noir <i>California</i>	\$11 \$43
House of Brown Red Blend <i>Lodi, California</i>	\$12 \$49
Conundrum Red Blend <i>California</i>	\$20 \$81
Liberty School Cabernet Sauvignon <i>Pasa Robles, California</i>	\$12 \$49
Prati by Louis M. Martin Cabernet Sauvignon <i>Sonoma, California</i>	\$14 \$55
Meiomi <i>California</i>	\$11 \$43
Seghesio Red Zinfandel <i>Sonoma</i>	\$14 \$55
J Lohr Estates Los Oslos Merlot <i>Paso Robles</i>	\$13 \$51