



Holiday Inn SK Start Fresh

Breakfast Hours 6:30AM to 10:00AM MONDAY THROUGH FRIDAY
7:00AM to 10:30AM SATURDAY AND SUNDAY



Hotel Favorites

InnJoyable Breakfast / 870 CAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$11.50

Tailor Made 3 Egg Omelette / 640+ CAL

Made with your choice of 1 meat (sausage, ham or bacon), 1 cheese (Cheddar, Swiss, American, pepper jack, or provolone) and 3 vegetables (peppers, onions, tomatoes, mushrooms or spinach), served with breakfast potatoes and toast. \$13.00

Start Fresh Wrap / 820 CAL

Scrambled egg whites with mushrooms, spinach, onion and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. \$10.50

Malted Mini Waffles / 1010 CAL

Waffles served with berries, whipped cream and warm syrup. \$10.50

Build Your Perfect Breakfast / 560+ CAL

Choose your eggs, meat and a side. Perfect! \$13.00



Specialities

All-American Skillet / 1010 CAL

Two eggs, cooked any style, served over breakfast potatoes with bits of bacon, sausage, ham, mushrooms, peppers and onion. \$13.00

Add Cheese 2.00

Sunrise Sandwich / 840 CAL

One egg, cooked any style, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. \$12.00

Veggie Skillet / 850 CAL

Two eggs, cooked any style, broccoli, mushrooms, peppers, onion and tomatoes served with breakfast potatoes and topped with shredded Cheddar cheese. \$13.00

Add Extra Cheese 2.00

Pancakes / 1120 CAL

Golden griddled pancakes served with warm maple syrup. \$11.00

Add bacon or sausage 4.50

Texas French Toast / 1205 CAL

Three pieces of Texas sized French toast topped with vanilla maple cream, caramel, granola, and pure maple syrup. \$12.00

Add Bacon or Sausage 4.50

Western Skillet / 860 CAL

Two eggs, cooked any style, grilled ham, onion and peppers combined with breakfast potatoes and topped with shredded Cheddar cheese. \$13.00

Sides

Fruit \$6.50 / 100 CAL

Breakfast Potatoes \$3.50 / 290 CAL

Bacon \$4.50 / 160 CAL

Sausage \$4.50 / 360 CAL

Toast \$3.00 / 120 CAL

Cereal \$2.00 / 120 CAL

Extra Egg \$2.00 / 90 CAL

Oatmeal \$6.00 / 450 CAL

Drinks

Coffee \$3.00 / 0 CAL

Juice \$4.00 / 110-140 CAL

Tea \$3.00 / 0 CAL

Milk \$4.00 / 150 CAL

Assorted Soft Drinks \$3.00 / 0-160 CAL

Pick-up Service Dial Ext. 650

A 3.00 service charge and applicable sales tax will be added to the price of all items.

*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 18% gratuity charge will be automatically added to the bill. 2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.





Breakfast Menu

6:30AM to 10:00AM MONDAY THROUGH FRIDAY / 7:00AM to 10:30AM SATURDAY AND SUNDAY





Antipasti



Zuppa del Giorno / 12

Italian Chopped Salad, Romaine, Radicchio, Ceci's, Pepperoncini, Cerignola Olive, Provolone, Genoa Salami, Onion, Tomato, Classic Italian Vinaigrette / 16 GF

Classic Caesar Salad, Focaccia Croutons, Parmesan, White Anchovies / 14 GFO

Shaved Brussel Sprout Salad, Candied Lemon, Pecorino, Pistachio, Lemon Vinaigrette / 13 GF

Fried Point Judith Calamari, Lemon, Cherry Pepper Aioli* / 16

Eggplant Rollatini, Spinach, Ricotta, Parmesan, Sugo, Basil / 16

Clams Zuppa, White Wine, Calabrian Chile, Garlic, EVOO / 17 GFO

Meatballs, Traditional House Made In Sugo / 14

Salumi e Formaggi

Chef's Selection of Cured Salumi & Cheeses, House Marinated Olives 19 GFO

Add Mozzarella di Bufala from Campania / 6

Pasta

Pasta Fatta in Casa - Pasta Made In House

Spaghetti All'Aragosta, Lobster, Piennolo Tomatoes, Arugula, Basil-Garlic Butter / 39 GFO

Linguine Scampi, Shrimp, Lemon, Cherry Tomato, Parsley, Garlic Pangrattato* / 26 GFO

Baked Gnocchi alla Sorrentina, Pomodoro, Mozzarella di Bufala, Basil / 27 GFO

Spaghetti, Little Neck Clams, White Wine, Garlic, Calabrian Chilies, Lemon, Bottarga / 26 GFO

Ravioli Primavera, Garlic Parmesan Cream, Spring Vegetables, Basil / 25 GFO

Tagliatelle, "Del Macellaio", Butcher's Ragu of Pork, Pancetta, Tomato & Pecorino / 26 GFO

Orecchiette, Sweet Italian Sausage, Chili Flake, Broccoli Rabe & Pistachio Pesto / 26 GFO

Specialita Della Casa

Roasted Salmon, Lemon-Oregano Couscous, Gaeta Olives, Piennolo Tomatoes, Sundried Tomato & Roasted Red Pepper Puree / 30 GFO

Chicken Toscana, Farm Raised Statler Breast, Roasted Fingerling Potatoes, Garlic Spinach, Lemon-Rosemary Poultry Jus / 30 GF

***Heritage Pork Chop**, Fennel-Oregano Rub, Tuscan Yukon Potato Wedges, Papacelle Vinegar Peppers, Broccolini / 36

Veal Milanese, Arugula & Shaved Fennel Salad, Lemon, EVOO / 30

***Grilled Filet Mignon**, Grilled Asparagus, Garlic Mashed Potatoes, Rosemary-Red Wine Demi / 44 GF

Contorni

Baby Carrots, Whipped Ricotta, Local Honey, Chopped Pistachios / 9 GF

Grilled Asparagus, Cacio e Pepe / 9 GF

Sauteed Broccoli Rabe, Calabrian Chilies / 9 GF

Tuscan Fries, Herbs, Pecorino / 9 GF

Brussel Sprouts Truffle Honey Aoli / 9 GF

Charred Broccolini, Garlic, Lemon / 9 GF

Roasted Fingerling Potatoes, Parmesan, Herbs / 9 GF

GFO Gluten Free Option Available Upon Request

20% Gratuity May Be Added to Parties of 6 or more

Please inform your server of any food allergies before ordering.

*These items may be raw or under cooked or may contain raw or under cooked ingredients.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Cocktails

-All Cocktails \$14-

Casa Branca - Rye, Fernet, Cocchi Vermouth, Amarena Cherry, Black Walnut Bitters

Salerno Side Car - Amaretto, Cream Sherry, Brandy, Grand Marnier, Lemon, Sugar

Pinky Ring - Bourbon, Averna, Pear Liqueur, Cinnamon, Peach Bitters, Lemon

Mediterranean Mule - Black Fig Infused Vodka, Titos, Elder Flower, Lime, Ginger Beer, Candied Ginger

Nero Minded - Gin, Campari, Creme de Cassis, Lime, Orange Rind

Piccola Cose - Dry Gin, Sloe Gin, Aperol, Chamomile Simple, Lemon

Sparkling

Prosecco, Bollicini, Veneto 12/46

Moscato d'Asti, Saracco 12/46

Scarpetta, Sparkling Rose 12/46

Louis Roederer Brut Premier 115

Pol Roger Brut Reserve 133

Vino Bianco

Pasqua 11 Minutes, Rosé, Veneto 12/46

Scarpetta, Chardonnay, Friuli 14/54

Aragosta, Vermentino, Sardinia 11/42

Benvolio, Pinot Grigio, Friuli 11/42

Enrico Serafino, Gavi di Gavi, Piedmont 13/46

Stoneleigh, Sauvignon Blanc, Marlborough 12/46

Louis Latour, Pouilly-Fuisse, Burgundy 2021 58

Terredora di San Gregorio, Falanghina, Campania 22 38

Terredora di Paolo, Greco di Tufo, Campania 2022 42

La Crema, Chardonnay, Sonoma 2022 52

Jordan, Chardonnay, Sonoma 2021 74

Vino Rosso

Marchesi di Barolo Maraia, Barbera, Piedmont 13/48

Castello di Bossi, Chianti Classico, Tuscany 15/58

Di Majo Norante, Cabernet Sauvignon, Molise 11/42

Diora La Petite Grace, Pinot Noir, Monterey 13/48

Francis Ford Coppola, Cabernet, Alexander Valley 16/62

Cantina Zaccagnini, Montepulciano d'Abruzzo 12/46

Colosi, Nero D'Avola, Sicily 2022 34

Benanti, Etna Rosso, Sicily 2020 54

Borgogno, Barbera d'Alba, Piedmont 2021 56

Mongrana, Super Tuscan, Tuscany 2020 64

Altesino, Rosso di Montalcino, Tuscany 2021 52

Produttori del Barbaresco, Barbaresco, Piedmont 2018 95

Borgogno, No Name, Nebbiolo, Barolo 2019 99

Prunotto, Barolo, Piedmont 2018 110

Antinori Guado al Tasso, Bruciato, Super Tuscan 2021 72

Brunello di Montalcino, Il Palazzone, Tuscany 2018 145

Santi, Amarone, Veneto 2017 105

Jordan, Cabernet Sauvignon, Sonoma 2018 118

Charles Krug, Cabernet Sauvignon, Napa Valley 2019 92

The Prisoner, Cabernet Sauvignon, Napa Valley 2019 75

Mocktails

Mocktails 8

Roman Emperor

Seedlip Garden, Lemon, Black Currant,

Peychaud's Bitters

Amalfi Drive

Whiskey Alternative, Cinnamon, Maple

Syrup, Lemon, Apple Cider

Non-Alcoholic

Aqua Panna 8

Pellegrino 8

Juice 3

Soda 4

Espresso Illy 3.50

Double Espresso Illy 4

Cappuccino 4.50

Americano 4

Latte 4.50

Hot Tea 4

Birre

Bottles:

Amstel 7

Budweiser 6

Bud Light 6

Coors Light 6

Corona 7

Heineken 7

Heineken N/A 6

Michelob Ultra 6

Cans:

Guinness 7

Whaler's Rise 7

Captain's Daughter 9

Draft:

Birra Menabrea 7

Blue Moon 6

Narragansett Lager 6

Sierra Nevada,

Hazy Little Things 6