

ROOM SERVICE

Breakfast Menu Available Monday to Friday: 6:30AM to 11:00AM
Saturday & Sunday: 7:00AM to 11:30AM

Lunch Menu Available Monday to Friday: 11:30AM to 2:00PM
Saturday & Sunday: 12:00PM to 2:00PM

Dinner Menu Available: Daily: 4:00PM-11:00PM

Chef Didier's Breakfast Favorites

- Eggs Royal*** 32
Poached Cage-Free Farm Fresh Eggs, Spinach, Smoked Salmon, Freshly Made Hollandaise Sauce, English Muffin, Breakfast Potatoes
- Seasonal Fruit & Berries** 19
Pineapple, Honey Dew, Cantaloupe, Raspberry, Blackberry Blueberry & Strawberry

BREAKFAST

- ALL AMERICAN *** 36
Two Cage-Free Eggs Cooked Your Way
Served with Breakfast Potatoes, Croissant and Fruit Cup
Choice of Smoked Bacon, Maple Chicken Sausage or Country Pork Sausage
Choice of Toast: White, Wheat or Multigrain
Choice of Juice
Choice of Regular Coffee, Decaffeinated Coffee or Tea
+\$3 for Specialty Coffee

- INTERCONTINENTAL BREAKFAST*** 22
Served with Fruit Cup
Choice of Toast: White, Wheat, or Multigrain
Choice of Pastry: Croissant, Blueberry Muffin or Pain aux Raisins
Choice of Juice
Choice of Regular Coffee, Decaffeinated Coffee, or Tea
+\$3 for Specialty Coffee

- GET CRACKING**
- Two Cage-Free Eggs*** 24
Cooked Your Way
Choice of Smoked Bacon or Turkey Bacon
Choice of Country Pork Sausage or Maple Chicken Sausage
Breakfast Potatoes
Choice of Toast: White, Wheat or Multigrain

- Create Your Own Omelet*** 24
Choice of Onion, Peppers, Mushroom, Tomato, Spinach Cheddar Cheese, Bacon, Sausage, Ham, Jalapeño
Served with Breakfast Potatoes
Choice of Toast: White, Wheat or Multigrain

- Eggs Benedict*** 24
Poached Cage-Free Farm Fresh Eggs, Spinach, Canadian Bacon, Freshly Made Hollandaise Sauce, English Muffin Breakfast Potatoes

- Breakfast Sandwich*** 21
Two Fried Cage-Free Eggs, Cheddar Cheese
Choice of Maple Chicken Sausage, Pork Sausage or Smoked Bacon, Brioche Bun
Breakfast Potatoes

BREAKFAST SPECIALITIES HEALTHY STARTERS

- Vanilla Brioche French Toast** 22
Mixed Berries

- New England Buttermilk Pancakes** 21
Choice of: Plain, Blueberry or Chocolate Chips

- Smoked Salmon & Bagel*** 21
Cream Cheese, Red Onion, Cucumber, Tomatoes, Capers
Choice of Plain or Everything Bagel

- Bakery Basket** 18
3 Assorted Pastries and a Choice of Toast

HEALTHY STARTERS

- Greek Yogurt Parfait** 15
Fat-Free Greek Yogurt, Seasonal Berries
Honey Crunch Granola

- Steel-Cut Oatmeal** 15
Almonds, Craisins, Cinnamon
Add Banana +\$3
Add Mixed-Berries +\$7

- Assorted Cereals** 8
Choice of: Corn Flakes, Raisin Bran, Rice Krispies
Mini Wheats, Cheerios or Frosted Flakes

SIDES

- Smoked Bacon** 8
Country Pork Sausage 8
Maple Chicken Sausage 8
Seasoned Breakfast Potatoes 8
Toasted Bread 8
Plain or Everything Bagel 6

FLEXIBLE DINING

Introducing versatile and nutritionally balanced dishes, available at any time.

- Avocado Toast** 20
Multigrain Toast, Smashed Avocado, Blistered Heirloom Cherry Tomatoes, Baby Arugula, Red Onions, Feta, EVOO
Add Smoked Salmon +\$8
Add 2 Free-Range Eggs your Style +\$7

- Nourish Bowl** 24
A harmonious blend of red quinoa, barley, baby spinach, arugula salad, ripe avocado, roasted cashews, cooked red beets, Peruvian peppers, and dried cranberries. The dressing is made with Greek yogurt, olive oil, feta cheese, white pepper, and cilantro. This fresh, vibrant, and delicious bowl is perfect for any time of day.



BEVERAGES

- Regular or Decaf Coffee**
- Small Pot (2 Cups) 9
Large Pot (4 Cups) 15
- Specialty Coffee**
- Cappuccino, Latte, Double Espresso 9
- Teas**
- English Breakfast, Earl Grey, Mint, Chamomile, Green 9
- Juice**
- Orange, Cranberry, Apple, Grapefruit Tomato, Pineapple 9
- Soft Drinks**
- Sparkling Water 9
Still Mineral Water 9
Traditional Iced Tea 6
Coke, Diet Coke, Sprite, Ginger Ale 6

ALCOHOLIC BEVERAGES

- Sparkling Wine**
- Valdo "Cuvée 1926" Prosecco, Italy 16/64
- Champagne**
- Piper Heidsieck Cuvée Brut, France 26/140
Veuve Clicquot NV, Cuvée Brut, France 140
Veuve Clicquot Rosé NV, Rosé Brut, France 162
- White Wine**
- Santa Margherita Alto Adige, Pinot Grigio, Italy 17/68
Barone Fini Valdadige, Pinot Grigio, Italy 13/52
Emmolo, Sauvignon Blanc, Napa Valley, CA 17/68
Starmont, Chardonnay, North Coast, CA 14/56
Sonoma Curtrer Russian River Valley, Chardonnay, CA 16/60
- Rosé**
- Côtes des Roses, Provence, France 16/64
- Red**
- Belle Glos "Ballade", Pinot Noir, Russian River Valley, CA 20/80
Decoy Limited, Merlot, Alexander Valley, CA 20/80
Terrezas Reserva, Malbec, Mendoza, Argentina 14/56
Austin Hope Paso Robles, Cabernet Sauvignon, CA 18
Starmont, Cabernet Sauvignon, North Coast, CA 16/64
Seghesio, Zinfandel, Sonoma, CA 17/68
Legende, Medoc, Bordeaux, France 18/66

- Beer**
- Domestic* 10
Sam Adams Lager, Harpoon IPA, Cisco Whales Tale Pale Ale, Bud Light, Coors Light
- International* 10
Amstel Light, Corona, Heineken
- Non-Alcoholic Beer* 10
Athletic Brewing Run Wild
Athletic Brewing Upside Dawn IPA
Athletic Brewing Free Wave IPA

LUNCH AND DINNER

SOUP & STARTERS

- Jumbo Shrimp Cocktail** 22
Horseradish, Cocktail Sauce, Lemon, Tabasco
- Caesar Salad Half/Full** 13/17
Romaine Hearts, Herb Croutons, White Anchovies
Parmesan Cheese, Caesar Dressing
- Add Grilled Chicken Breast 9
Add Grilled Atlantic Salmon* 13
Add Grilled Shrimp* 15

- New England Clam Chowder** 14
Fresh Clams, Gold Marble Potatoes, Bacon, Oyster Crackers

BAR BITES

- Margherita Flatbread** 19
Tomato, Mozzarella, Basil
- Chips & Guacamole** 18
Smashed Avocado, Micro Cilantro, Tortilla Chips
- Honey Sriracha Chicken Wings** 19

SANDWICHES

- Served with your Choice of Green Salad, Thyme Truffle Fries or French Fries
- Black Angus Burger** 26
10oz Black Angus, Applewood Smoked Bacon
Vermont Cheddar Cheese, Barbeque Aioli, Brioche Bun
- Chicken Club Sandwich*** 22
Organic Chicken, Lettuce, Tomato, Onion, Fried Egg
Garlic Aioli, Multigrain Bread

FROM THE GRILL

- Each dish is prepared to your liking with Choice of One Side Dish
Choice of Sauce: Peppercorn Demi, Lemon Caper, Red Wine Jus
- 12oz USDA Prime NY Strip Steak*** 63
Grilled Atlantic Salmon* 36
Grilled Chicken 34

PASTA

- Spaghetti Bolognese** 26
San Marzano Tomato, Grass-Fed Beef, Parmesan
- Macaroni & Cheese** 19
Bechamel, Parmesan & Cheddar Cheese, Panko

SIDE DISHES

- Grilled Asparagus** 9
Sautéed Mushrooms 9
Charred Broccolini 9
Thyme Truffle Fries 11
French Fries 11

DESSERTS

- Orange Chocolate Mousse Cake** 12
Chocolate Dome Cake 12
Häagen-Dazs (3 Scoops, ask for flavors) 12

CHILDREN'S BREAKFAST MENU

- One Egg & Potatoes*** 12
Cage-Free Egg Cooked your Way
- Two Pancakes** 12
Plain, Blueberry, or Chocolate Chip
- French Toast** 12
Mixed Berries

CHILDREN'S LUNCH AND DINNER MENU

- Two Mini Cheeseburger Sliders** 15
Angus Beef, Toasted Bun, Cheddar Cheese
Served with French Fries or Side Salad
- Kids Mac & Cheese** 13
- Pasta with Butter** 15
- Chicken Fingers** 15
Served with French Fries or Side Salad

18% service charge & \$6.50 delivery fee and applicable sales tax will be added to your bill.
*Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.