

KIDS BREAKFAST

A – Z Breakfast – one scrambled egg with crisp hash browns, fresh fruit, bacon or sausage 6.00

Pancakes fresh fruit, bacon or sausage 6.00

Cold Cereal or Hot Oatmeal low-fat or skim milk; fresh seasonal berries 6.00

KIDS DINNER

Macaroni and Cheese 7.00

Hot Dog French fries 7.00

Grilled Cheese French fries 7.00

Cheeseburger French fries 7.00

KIDS DESSERTS

Ice Cream Sundae, Yogurt or Apples and Caramel 3.00

Warning: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illness.

Please inform your server of dietary restrictions or food allergies before ordering.

A 20% gratuity, a \$3.00 in-room dining charge, and any applicable taxes will be added to your account. The in-room dining charge is retained by the Hotel and is not a tip, gratuity, or service charge for any employee and is not the property of the employee(s) providing service to you.

A 6.25% Massachusetts tax and .75% local tax will be charged on food and beverage, and room service delivery fee. The gratuity is not subject to meals tax.

PRESS AT YOUR SERVICE BUTTON ON PHONE TO ORDER



KID'S MENU

BREW

Domestic 7.00 Imported 8.00 Craft 8.00-10.00

BOTTLES

HERE

BLUE MOON BELGIAN WHITE

BUD LIGHT

BUDWEISER

COORS LIGHT

GREEN FLASH IPA

KENTUCKY BOURBON BARREL ALE

LAGUNITAS "SUMPIN' SUMPIN'" ALE

MICHELOB ULTRA

NARRAGANSETT LAGER

OMMEGANG HENNEPIN FARMHOUSE ALE

OTTER CREEK COPPER ALE

SAM ADAMS SEASONAL

SIERRA NEVADA PALE ALE

THERE

AMSTEL LIGHT

BODDINGTON'S PUB ALE

CORONA EXTRA & LIGHT

DUVEL

GUINNESS

HEINEKEN

NEWCASTLE BROWN ALE

STELLA ARTOIS

WINES

Bubbles

	Stem	Bottle
Mumm Napa, Brut, "Prestige Chefs de Caves" Napa Valley, California	18	65

White

Beringer, White Zinfandel, California	7	28
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington	8	30
Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy	10	38
Brancott, Sauvignon Blanc, Marlborough, New Zealand	9	32
Joel Gott, Chardonnay, Monterey County, California	11	44
Chateau St. Jean, Chardonnay Sonoma County, California	9	34
Ferrari-Carano, Chardonnay, "Tré Terre" Russian River Valley, California	14	55

Red

La Crema, Pinot Noir, Sonoma Coast, California	16	60
Kim Crawford, Pinot Noir, Marlborough, New Zealand	16	60
Rosemount Estate, Shiraz, "Diamond Label", South Eastern Australia	9	36
Clos du Bois, Merlot, North Coast, California	12	50
St. Francis Vineyards, Merlot, Sonoma County, California	13	52
Aquinas, Cabernet Sauvignon, Napa Valley, California	15	55
Franciscan, Cabernet Sauvignon, "Estate" Napa Valley, California	15	55
Wente Vineyards, Cabernet Sauvignon, "Charles Wetmore Reserve", San Francisco Bay, California	18	70

BEVERAGES



ROOM SERVICE

BREAKFAST CLASSICS

Traditional Eggs Benedict

soft poached eggs, thinly sliced Canadian bacon, toasted English muffin, classic hollandaise 15.50

All American

two farm-fresh eggs your way, crisp hash browns, choice of bacon, ham steak, sausage or Canadian bacon and toast, bagel or muffin 14.50

Good Start Breakfast

choice of oatmeal, cold cereal or house-made granola with fresh berries or banana, skim milk and toast, bagel or muffin 13.50

Build Your Own Omelet

three egg omelet with crisp hash browns.
Fillings: diced cured ham, smoked bacon, Vermont cheddar, vine ripe tomatoes, wild mushrooms, onions, green peppers, toast, bagel or muffin 14.50

Egg White Frittata

turkey sausage, avocado 14.95

GRIDDLE

Buttermilk Pancakes

blueberry, chocolate chip, or plain with maple syrup 12.50

Broken Yolk Fried Egg Sandwich

sourdough, cheddar, bacon, grilled tomato and crisp hash browns 13.00

Crunchy Grilled French Toast

corn flake crusted whole-wheat bread with fresh berries, sliced banana, and margarine [low cholesterol] 12.50

SIDES AND SUCH

Hot Oatmeal

banana, raisins, brown sugar 7.50

Cereal

selection of cold cereals; seasonal berries or banana 7.50

Bagel, English Muffin or Toast 6.00

Yogurt and Granola Parfait 8.00

Bacon, Ham or Sausage 8.00

Side of Fruit 7.00

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APPETIZERS AND SALADS

Guacamame

sweet & spicy taco chips 9.00

Chilled Jumbo Shrimp

spicy cocktail sauce 16.00

Boston Clam Chowder 7.00

Chop Salad

chickpeas, olives, cucumber, tomato, dried sweet corn, cider dressing 9.50
with chicken 16.00 with shrimp 20.00

Wedge Salad

iceberg, bacon, blue cheese, pickled onion, buttermilk ranch 8.50

Caesar Salad

toasted jumbo brioche, croutons, Parmigiano-Reggiano 10.00
with chicken 16.00 with shrimp 20.00

Pork Shu Mai

steamed, sweet teriyaki 9.50

Fritto Misto

corn flour fried scallops, shrimp & calamari; lime tartar sauce 14.50

HAND-CRAFTED SANDWICHES AND BURGERS

Served with French fries and house-made pickles

Maine Lobster Roll

grilled roll, mayonnaise, cole slaw 21.00

George's Bank Fish Sandwich

tartar, slaw, lemon 16.00

Bacon Cheddar Burger 13.00

Turkey Club Sandwich

bacon, lettuce, tomato 14.00

Asian Chicken Wrap

shredded cabbage, carrots, scallions, rice miso dressing 12.00

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ENTRÉES

Maine Lobster Gratin

Vermont cheddar, rotini 22.00

N.Y. Strip Steak

French fries & asparagus; 12 ounces 40.00

Filet Mignon

mashed & spinach; 8 ounces 40.00

Grilled Chicken Breast

French fries & asparagus 25.00

Diver Scallops

garlic sautéed spinach, lime essence, jasmine rice 29.00

Grilled Salmon

jasmine rice & asparagus 26.00

PIZZAS

Margherita Pizza

roma tomato, basil, mozzarella, Pecorino-Romano 12.00

Meat Lover's Pizza

ground sirloin, pepperoni, bacon, sausage, mozzarella 15.00

DESSERTS

Local Gelati & Ice Creams 9.00

Flourless Dark Chocolate Cake 10.00

Housemade Cheesecake 10.00

BEVERAGES

Orange or Grapefruit Juice 4.50

Apple, Cranberry or Tomato Juice 4.25

Pot of Coffee 6.50

Regular or Decaffeinated

Selection of Teas 6.50

Soft Drink or Milk 4.00

Bottled Water (half liter) 6.00

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BREAKFAST MENU 6 AM-11 AM

DINNER 5 PM-11 PM

DINNER • DESSERTS 5 PM-11 PM