

BEER MENU

Please dial 54 to place your order.

Domestic	\$7.00
Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite or Becks (non alcoholic)	
Imported and Craft	\$8.00
Amstel Light, Blue Moon, Corona, Dos Equis Lager, Guinness, Heineken, Sam Adams, Stella Artois or Heavy Seas Powder Monkey & Loose Cannon	

WINE MENU

Please dial 54 to place your order.

CHAMPAGNE & SPARKLING

Domaine Chandon Brut, California	\$68.00
Etoile Rose, California	\$95.00
Moet & Chandon Imperial Brut, France	\$120.00
Veuve Clicquot Yellow Label Brut, California	\$150.00

WHITE WINE

GLASS BOTTLE

Chardonnay, Chateau St. Jean, North Coast, California	\$11.00	\$44.00
Chardonnay, Chalk Hill, Sonoma Coast, California	\$14.00	\$56.00
Chardonnay, Wente Morning Fog, Livermore Valley, California		\$50.00
Chardonnay, Sonoma-Cutrer Russian River Valley, California		\$60.00
Sauvignon Blanc, Joel Gott, California	\$13.00	\$48.00
Sauvignon Blanc, Matanzas Creek, Sonoma, California		\$55.00
Sauvignon Blanc, Cloudy Bay, Marlborough Valley, California		\$80.00
Pinot Grigio, Alta Luna, Veneto, Italy	\$11.00	\$44.00
Pinot Grigio, Terlato, Italy		\$75.00
Riesling, Wente Riverbank, Monterey, California	\$10.00	\$40.00
Rose, Chapoutier Belleruche, France	\$11.00	\$44.00
Rose, Elouan, Oregon		\$53.00

RED WINE

GLASS BOTTLE

Cabernet, Storypoint, California	\$12.00	\$45.00
Cabernet, Hess Shirttail Ranches, California	\$16.00	\$60.00
Cabernet, Oberon, California		\$66.00
Cabernet, Conn Creek, California		\$68.00
Merlot, Seven Falls Cellars, Washington	\$12.00	\$45.00
Merlot, Ferrari-Carano, California		\$75.00
Pinot Noir, Paker Station, California	\$12.00	\$45.00
Pinot Noir, Meiomi, California	\$17.00	\$64.00
Pinot Noir, The Four Graces, Oregon		\$68.00
Malbec, Terrazas Alto, Mendoza, Argentina	\$11.00	\$40.00
Malbec, Bodega Norton Reserve, Argentina		\$48.00
Red Blend, Zaca Mesa Z Cuvee, Santa Ynez, California	\$14.00	\$50.00
Red Blend, Conundrum, California		\$62.00
Tempranillo, Torres Celeste Crianza, Spain		\$62.00
Tuscan Blend, Le Volte Dell Ornellaia, Italy		\$75.00

IN-ROOM DINING MENU



* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All orders are subject to a 22% service charge, 6% state sales tax and a \$5 delivery charge that is kept by the hotel to cover administrative and discretionary costs and is not a gratuity.

BREAKFAST MENU

Served 6:00am until 11:00am. Please dial 54 to place your order.

Seasonal Fresh Fruits	\$12.00
Ancient Grains Oatmeal Brulée Caramelized brown sugar and mint-orange macerated berries	\$11.00
Granola Yogurt Parfait Fresh mint and berry compote	\$10.00
High Protein Breakfast Egg white omelet, spinach, feta, mushrooms, peppers, grilled tomatoes, turkey sausage patties and gluten free bread	\$18.00
Vegetable Frittata Egg white or free range eggs, grilled onions, peppers, asparagus, oven-dried tomatoes, fine herbs, goat cheese, tomatillo salsa, Red Bliss potatoes and toast	\$17.00
Create An Omelet Roasted peppers, spinach, asparagus, mushrooms, melted onions, oven-fired tomato, sharp cheddar, feta, gruyere, goat cheese, ham or sausage, red bliss potatoes and toast	\$17.00
Eggs Benedict* Two poached eggs, shaved ham, toasted English muffin and hollandaise sauce	\$18.00
Chesapeake Benedict* Two crab cakes, poached eggs, potato rosti, spinach and Old Bay hollandaise	\$21.00
Steak and Eggs* Bistro steak, two eggs any style and Red Bliss potatoes	\$24.00
Pineapple Upside Down Pancakes Malibu rum maple syrup	\$16.00
Nutella Stuffed French Toast Grilled brioche and candied bacon	\$16.00
Belgian Waffle Seasonal berries and warm syrup	\$15.00

KID'S MENU

Scrambled Egg One egg, bacon and toast	\$7.00
Pancakes Bacon and warm syrup	\$10.25
Cereal Frosted Flakes, Froot Loops, Cheerios or Raisin Bran	\$5.00

BEVERAGES

Freshly Squeezed Orange or Grapefruit Juice	\$5.00
Freshly Brewed Regular or Decaffeinated Coffee	Small \$9.00 Large \$12.00
Hot Chocolate, Assorted Hot Teas	\$6.00
Whole, 2%, Skim, Soy or Chocolate Milk	\$5.00

ALL DAY MENU

Served 11:00am until 11:00pm. Please dial 54 to place your order.

SOUPS, SALADS & STARTERS

Cream of Crab Soup Lump crab, cream, sherry	\$11.00
Seasonal Soup du Jour	\$9.00
Caesar Salad Romaine hearts, torn croutons, parmesan	\$13.00
Tavern Salad Mesclun greens, Glen Farms goat cheese, pine nuts, tomatoes, sun-dried cranberries, dates, roasted corn and plum vinaigrette	\$14.00
Salad Add Ons: Grilled chicken* Bistro steak* Shrimp* Salmon* Crab Cake*	\$7.00 \$11.00 \$9.00 \$11.00 \$13.00
Buffalo Chicken Wings Pete's Buffalo, Old Bay, Thai chili or garlic butter	\$13.00
Chicken Quesadilla Grilled onions and peppers, cheddar and Monterey jack	\$15.00
Thin Crust Pizza Plum tomato sauce, fresh mozzarella and basil	\$15.00
Additional Toppings: Pepperoni, ham, bacon, wild mushrooms, olives and goat cheese	\$1.50
Seasonal Flatbread Fresh seasonal ingredients	\$14.00

SANDWICHES

Served with a choice of chips, fries, side garden salad or mixed fruit

Steakhouse Burger Choice of cheese, bacon or sautéed mushrooms, lettuce and tomato	\$16.00
Crab Cake Sandwich Spicy volcano sauce and cole slaw	\$22.00
Chicken Sandwich Seasonal preparation	\$16.00
Seasonal Vegetarian Sandwich	\$15.00
Hand Carved Turkey Club Bacon, avocado, cranberry mayonnaise	\$15.00

MAIN PLATES

Oven Baked Crab Cakes* Seasonal preparation	\$35.00
Seared Salmon* Seasonal preparation	\$25.00
Baked Chicken Seasonal preparation	\$22.00
Grilled Rib Eye* Asparagus, smashed potatoes and bistro garlic butter	\$37.00
Seasonal Pasta Add chicken* Add Steak* Add shrimp* Add salmon* Add crab cake*	\$17.00 \$7.00 \$11.00 \$9.00 \$11.00 \$13.00

SWEETS

Molten Fudge Cake Berries and ice cream	\$10.00
Bread Pudding Seasonal preparation	\$10.00
Ice Cream & Sorbets Assorted seasonal flavors	\$8.00

KID'S MENU

Crispy Chicken Tenders & French Fries	\$9.00
Mac & Cheese	\$9.00
Pasta Choice of marinara or butter	\$8.00

BEVERAGES

Natural Spring Water	\$4.00
San Pellegrino Sparkling or Aqua Panna Still	500 ml \$6.00 1L \$10.00
Coke, Diet Coke, Sprite, Ginger Ale	\$4.00
Assorted Hot Tea, Iced Tea	\$4.00
Root Beer or Diet Root Beer	\$4.50

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All orders are subject to a 22% service charge, 6% state sales tax and a \$5 delivery charge that is kept by the hotel to cover administrative and discretionary costs and is not a gratuity.