

## DRINK MENU

Served 11:00am until 12:00am  
Please press room service on your telephone

### WINE

#### CHAMPAGNE / SPARKLING

	BOTTLE
Dom Pérignon, Brut, Champagne, France	\$275.00
Veuve Clicquot, Champagne, France, NV	\$145.00
Moët & Chandon, Champagne, France, NV	\$150.00
Segura Viudas, Brut, Spain	\$45.00
Zonin, Prosecco Split, Italy	\$12.00
Zonin, Rosé Prosecco Split, Italy	\$13.00

#### WHITE

	GLASS	BOTTLE
Beringer, White Zinfandel, California	\$9.00	\$39.00
The Seeker, Riesling, Germany		\$45.00
Wente, Riesling, California	\$11.00	\$44.00
Canyon Road, Sauvignon Blanc, California	\$10.00	\$40.00
Kim Crawford, Sauvignon Blanc, NZ		\$55.00
Canyon Road, Pinot Grigio, California	\$9.00	\$39.00
Fratelli Pighin, Pinot Grigio, Italy		\$60.00
Santa Margherita, Pinot Grigio, Italy		\$68.00
MacMurray Ranch, Pinot Gris, California	\$11.00	\$45.00
Canyon Road, Chardonnay, California	\$9.00	\$39.00
Sonoma-Cutrer, Chardonnay, California		\$68.00
Robert Mondavi, Chardonnay, California	\$11.00	\$46.00

#### ROSÉ

	GLASS	BOTTLE
M. Chapoutier, Rosé, France		\$49.00

#### RED WINE

	GLASS	BOTTLE
Piattelli, Malbec, Lujan de Cuyo, Argentina		\$45.00
Pascual Toso, Malbec, Mendoza Argentina	\$11.00	\$43.00
Canyon Road, Pinot Noir, Modesto, California	\$9.00	\$39.00
Elouan, Pinot Noir, Coastal, Oregon	\$12.00	\$45.00
Lyric by Etude, Pinot Noir, Santa Barbara, California		\$46.00
Canyon Road, Merlot, Modesto, California	\$9.00	\$39.00
J. Lohr Estate Los Osos, Merlot, Paso Robles, California	\$11.00	\$45.00
Canyon Road, Cabernet, Modesto, California	\$9.00	\$39.00
Mezzacorona, Cabernet, Trentino-Alto Adige, Italy	\$13.00	\$48.00
Rodney Strong, Cabernet, Sonoma County, California		\$62.00
Mulderbosch, Cabernet, Stellenbosch, South Africa		\$81.00
Francis Coppola, Cabernet, California		\$46.00
Ruffino Riserva Ducale, Chianti, Classico DOCG, Tuscany, Italy		\$55.00
Smoking Loon Old Vine, Zinfandel, Sonoma County, California		\$45.00
Orwin Swift Cellar's "The Prisoner," Zinfandel Blend, Napa Valley, California		\$120.00
Intrinsic, Red Blend, Washington		\$81.00

### BEER

<b>Domestic Bottle</b> Landshark, Coors Light, Miller Lite, Bud Light, O'Doul's	\$6.00
<b>Craft Bottle</b> Samuel Adams Boston Lager, Angry Orchard	\$6.75
<b>Local Bottle</b> Yard's IPA, Dogfish Head 60 Minute IPA, Victory Golden Monkey	\$6.75
<b>Import Bottle</b> Heineken, Corona, Corona Light, Labatt Blue	\$6.75

### SPECIALTY DRINKS

<b>Peppered Bacon Bloody Mary</b> Absolut Peppar, tomato juice, hot sauce, lemon, lime, salt, pepper, Worcestershire sauce, horseradish, applewood-smoked bacon	\$10.00
<b>Jupiter Germain Mimosa</b> St. Germain Elderflower liqueur, champagne, orange juice	\$11.00

## BEVERAGE MENU

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<b>Freshly-Brewed Starbucks Coffee</b>	
Small pot	\$10.00
Large pot	\$12.00
<b>Cappuccino or Latte</b>	\$5.00
<b>Milk</b> Regular or chocolate	\$4.00
<b>Selection of Juices</b> Orange, cranberry, apple, tomato, pineapple and grapefruit	\$4.50
<b>Selection of Sodas</b> Pepsi, Diet Pepsi, Mist TWST and Diet Mist TWST	\$4.75
<b>Still Bottled Water</b>	
Small	\$4.00
Large	\$7.00
<b>Large Sparkling Water</b>	\$7.00

## IN-ROOM DINING MENU



A 15% service charge, a 4% administrative fee and a \$3 in-room dining charge and any applicable taxes will be added to your account. The service charge will be provided to in-room service employees. The administrative fee and the in-room dining charges are retained by the hotel and are not tips, gratuity or service charges for any employee and are not the property of the employee(s) providing service to you.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

When ordering alcoholic beverages, proof of age will be required upon delivery.

## BREAKFAST MENU

Served 6:00am until 11:00am  
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<b>The Benedict</b> Traditional Canadian bacon, toasted muffin and hollandaise	\$15.00
<b>Three-Egg Omelet</b> Your choice of ingredients: ham, onions, peppers, mushrooms, spinach, bacon, tomatoes, American, Swiss, cheddar or mozzarella cheese	\$14.00
<b>Multi-Grain Belgian Waffle</b> Local berries, butter and warm maple syrup	\$12.00
<b>Classic Brioche French Toast</b> Served with maple syrup, fruit compote	\$13.00
<b>Market Breakfast Sandwich</b> Trenton pork roll, cage-free eggs, American cheese, caramelized Vidalia onions and torpedo roll	\$14.00
<b>Coastal Harbor Smoked Salmon</b> Sliced tomatoes, red onions and capers on a toasted bagel	\$14.00
<b>Raspberry Swirl Pancakes</b> Orange zest and white chocolate chips	\$13.00
<b>Steel-Cut Oatmeal</b> Brown sugar, milk, raisins and roasted fruits	\$9.00
<b>Kennett Square Mushrooms and Tofu</b> 🌱 Jersey tomatoes, onions, peppers, cardamom seeds and aged balsamic	\$13.00
<b>Two Cage-Free Eggs Any Style</b> Breakfast potatoes and choice of meat: applewood-smoked bacon, country-style sausage, ham steak or turkey bacon	\$13.00



🌱 Gluten Free

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## ALL DAY MENU

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### APPETIZERS

<b>Harborside Buffalo Wings</b> House-crafted hot sauce and creamy blue cheese	\$13.00
<b>Avocado Bruschetta</b> Hass avocado, lemon zest, feta cheese, toy box tomato and sourdough baguette	\$10.00
<b>Cheesesteak Landing Egg Rolls</b> Shaved steak, caramelized onion, provolone and Yard's Ale cheddar	\$13.00
<b>Old Bay Crab Cake</b> Maryland crab cake, Old Bay seasoning, Dijon mustard aioli, lemon and watercress leaf	\$15.00

### SOUP AND SALADS

<b>Old Fashioned Chicken Noodle</b> Egg noodle, pulled chicken and mirepoix	\$8.00
<b>Fisherman's Clam Chowder</b> Smoked pancetta, Idaho potato, leeks, black peppercorn and Old Bay seasoning	\$8.00
<b>Caesar Salad</b> Romaine, heirloom tomato, parmesan cheese, anchovy, garlic and crostini	\$12.00
<b>Sarah's Salad</b> 🌱 Red quinoa, mixed greens, tomato, avocado, cucumber and cumin balsamic	\$14.00
<b>Heirloom Tomato and Burrata</b> Micro-green leaves, chicory radicchio, basil pesto fusion, charred crostini	\$14.00

### SANDWICHES

Served with Hand-Cut French Fries or Vegetables	
<b>Classic Cheeseburger</b> Served with lettuce, tomato, sliced red onion and choice of cheese: American, cheddar, Swiss, provolone or jack	\$15.00
<b>Philadelphia Cheesesteak</b> Shaved steak, caramelized onion and Yard's Ale cheddar	\$15.00
<b>Chicken Sandwich</b> Baby greens, heirloom tomato, applewood-smoked bacon, smoked mozzarella cheese and Dijon mustard	\$15.00
<b>Grilled Salmon BLT</b> Marinated heirloom tomatoes, applewood-smoked bacon, bibb lettuce, herb mayo and rustic roll	\$16.00
<b>Ultimate Grilled Cheese</b> Applewood-smoked bacon, heirloom tomato, smoked mozzarella, Gruyère and brioche bun	\$12.00

### ENTREES

<b>Lancaster Crusted Chicken Breast</b> Pan-seared, seasonal vegetable nest, wild rice and roasted garlic-herb jus	\$22.00
<b>Oak Plank Salmon</b> 🌱 Smoked Verlasso fillet, stone-ground mustard, wild rice, balsamic glaze, broccoli	\$29.00
<b>Hand-Battered Fish and Chips</b> Artisan-crafted beer batter, Atlantic cod, skin-on potatoes, malt vinegar and lemon tartar	\$23.00
<b>New York Strip</b> 🌱 Grilled strip steak, shishito pepper, hericots vert and truffle French fries	\$35.00
<b>Boursin Filet</b> Grilled filet mignon, black pepper boursin, asparagus, roasted garlic mashed potato	\$35.00
<b>Old Bay Crab Cakes</b> Two Maryland crab cakes, Old Bay seasoning, mustard aioli, lemon, watercress, vegetable spaghetti	\$34.00
<b>Sea Scallops and Shrimp</b> Seared Atlantic spiced scallops, jumbo shrimp and roasted corn risotto	\$33.00

## SEASONAL DESSERT MENU

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<b>Triple Chocolate Cake</b> Moist chocolate cake, special dark ganache, caramel and whipped cream	\$8.00
<b>Lemon-White Chocolate Mousse Cake</b> Lemon zest and caramel sauce	\$9.00
<b>Philadelphia Cheesecake</b> Cream cheese filling, whipped cream and strawberry	\$8.00
<b>Seasonal Berries</b> Vanilla pound cake and fresh Chantilly	\$8.00

## KIDS' MENU

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### JUMP STARTERS

Served 6:00am to 11:00am	
<b>Cereal</b> Froot Loops, Cheerios, Raisin Bran, Mini Wheats	\$4.95
<b>Scrambled Eggs</b> 🌱 Wheat toast and fruit bowl	\$6.95
<b>Cinnamon French Toast</b> Maple syrup and fruit compote	\$6.95
<b>Pancakes</b> Whole wheat or plain, granola, maple syrup and fruit sauces	\$5.95

### FUN FUEL

Served 11:00am to 12:00am	
<b>Grilled Hot Dog</b> Served with French fries	\$7.00
<b>Children's Cheeseburger</b> American cheese and French fries	\$7.00
<b>Cheese Ravioli</b> Traditional marinara sauce	\$7.00
<b>Chicken Fingers</b> Served with French fries	\$7.00
<b>Grilled Chicken</b> 🌱 Served with broccoli	\$7.00