

Room Service Menu

Dial 7124

BREAKFAST

7:00am-10:00am

Saturday & Sunday 8:00am – 11am

Continental Breakfast \$18.00

Freshly Baked Breakfast Pastries with Butter and Preserves, Fresh Orange Juice and Coffee Included

Full Breakfast \$20.00

Eggs Any Style, Breakfast Potatoes, Apple Wood Smoked Bacon or Sausage, Toast With Butter and Preserves, Fresh Orange Juice and Coffee Included

Steak and Eggs \$22.00

Classic Steak And Eggs Served Any Style With Breakfast Potatoes And Toast. Fresh Orange Juice and Coffee Included

French Toast \$19.00

Stuffed Croissant with Mascarpone and Assorted Mixed Berries, Maple Syrup and Butter, Fresh Orange Juice and Coffee Included

ALL DAY MENU

11:00am - 10:00pm

Soup of the Day \$8.00

Caesar Salad \$16.00

Salad Romaine with Caesar Dressing, Asiago Croutons with Grilled Chicken

Shrimp or Salmon \$18.00

Grilled Blackened Salmon \$27.00

Saffron Risotto & Cucumber Relish

Steak and Fries \$24.00

Grilled Ribeye, Grilled Veggies, French Fries topped with Red Wine Demi Glaze

SANDWICHES

Maryland Crab Cake Sandwich \$19.00

Brioche Roll with French Fries

Classic Club Sandwich \$16.00

Grilled Chicken, Crispy Bacon, Tomatoes, Red Leaf Lettuce & Dijon Mayo on Sourdough and French Fries

M Street Grilled Burger \$14.00

Choose: **Beef, Falafel, Grilled Chicken Breast Burger** with Traditional Toppings and French Fries

APPETIZERS

Chicken or Steak Quesadilla \$14.00

Cheddar Cheese, Ancho Chili Spread, Guacamole, Sour Cream, Salsa

Hummus \$10.00

Cucumber Salad, Cured Olives and Pita

Skewer Scallops \$14.00

Mint- Rice and drizzled with lemon oil and Honey Balsamic

DINNER

5:00pm – 10:00pm

NY Strip \$29.00

12oz, Grilled Vegetables, Herb Roasted Garlic Mash Potato & Red Wine Demi-Glaze

Grilled Pork Chop \$27.00

Grilled Pineapple-Caramelized Onion chutney New Potato and Broccolini

Crab Cakes \$28.00

Fresh Corn Ratatouille with Red Pepper Dijonaise & Jalapeno Aioli

DESSERTS

\$2.80 Delivery charge, 10% tax and 19% gratuity will be added to your bill

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\$7.00

Vermont Apple Pie

Bourbon Vanilla Ice Cream & Caramel

Kahlua Flan

Mexican Custard & Caramel Coulis

Warmed Funnel Cake

Served with Vanilla Ice Cream & Caramel Coulis

Mango Cheesecake

Mango Coulis & Whipped Cream

BEERS

Miller Lite, Coor's Light, Yuengling \$8.00

Heineken, Amstel Light, Corona, Sam Adams,
Guinness, Newcastle or Blue Moon \$9.00

WINE MENU

Champagne

Domaine St.Michele Brut \$48.00

Zardetto Brut Italy \$50.00

Piper Hiedsieck Brut France \$110.00

Whites

Veramonte Chardonnay, Chile \$39.00

Massi Masianco Pinot Grigio, Italy \$52.00

Neil Ellis Sauvignon Blanc, South Africa \$39.00

Clean Slate Riesling, Germany \$39.00

Gruner Veltliner, Austria \$42.00

Domaines Pinot Blanc, France \$50.00*

Santa Isabel Chardonnay/Viognier, Argentina
\$38.00

Kenwood Yulupa White Zinfandel, Sonoma
\$35.00

Red Wines

Aquinas Cabernet Sauvignon, Napa Valley
\$42.00

Flying Fish Merlot, Washington State \$44.00

Cono Sur Vision Pinot Noir, Chile \$46.00

Shoo Fly Shiraz, Australia \$39.00

Santa Julia, Malbec Argentina \$40.00*

San Quirico Chianti, Italy \$52.00*

Lot 205 Zinfandel, California \$40.00

Yalumba "Y" series Shiraz/Viognier \$46.00

Montesierra Tempranillo/Merlot, Spain \$46.00*

*Organic Wines

Wine by the Glass \$12

Pinot Grigio, Chardonnay, Sauvignon Blanc,
Riesling White Zinfandel, Merlot, Cabernet
Sauvignon, Pinot Noir or Zinfandel

SPECIALITY COCKTAILS

Mojito, Margarita or Sangria

Pitcher \$ 35.00

Executive Chef: Edgar Melendez

Please Allow 30 Minutes for Delivery

All of Our Meals Are Prepared Trans Fat Free

*Consuming Raw or Undercooked Meats, Poultry,
and Seafood, Borne Shellfish or Eggs May
Increase Your Risk of Food Illness*

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