



ROOM SERVICE, Extension 3030

BREAKFAST ENTREES

7:00 – 10:30am

All Entrees are served with a glass of Juice and Coffee or Tea

- The Bayside* \$18**
Two fresh eggs, cooked any style with your choice of Smoked Bacon or Sausage. Served with Breakfast Potatoes and choice of Toast
- Seasonal Fruit \$15**
Sliced Seasonal Melon with Fresh Berries. Served with Dannon Yogurt
- 3-Egg Omelet \$16.50**
Choose up to three of the following: Ham, Tomato, Mushrooms, Peppers, Bacon, Spinach, Sausage, Onions, and Cheese. Served with Breakfast Potatoes and choice of Toast.
- Eggs Benedict* \$16.50**
Two Poached Eggs, Grilled Canadian Bacon, and a Toasted English Muffin topped with Hollandaise Sauce. Served with Breakfast Potatoes.
- French Toast \$12**
Thick sliced, Cinnamon Battered, and served with Vermont Maple Syrup.
- Buttermilk Pancakes \$10**
3 Fluffy Griddle Cakes served with Vermont Maple Syrup
- Blueberry Pancakes \$13**
3 Fluffy Griddle Cakes loaded with fresh Blueberries. Served with Vermont Maple Syrup
- Belgian Waffle \$13**
Topped with Fresh Strawberries, Whipped Cream. Served with Vermont Maple Syrup

BREAKFAST SIDES

- Kellogg's Cereal \$8**
Served with Fresh Strawberries or Bananas with Chilled Whole or Skim Milk.
- Toasted Bagel \$6**
Your Choice of Plain, Cinnamon Raisin, Everything, or Whole Wheat. Served with Cream Cheese.
- Oatmeal \$5**
Served with Toasted Almonds, Raisins, and Brown Sugar.

COFFEE AND JUICE

- Starbucks® House Blend Coffee**
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|-----------|------|
| Small Pot | \$8 |
| Large Pot | \$10 |
- Tazo Teas**
Awake, Earl Grey, Refresh, Calm, Organic Chai, Wild Orange
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|-----------|------|
| Small Pot | \$8 |
| Large Pot | \$10 |

- Fresh Orange Juice \$4**
Assorted Fruit Juices \$3.50

BEVERAGES

- Pepsi Soft Drinks \$3.50**
20oz. Bottles of Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale
- Saranac Root Beer \$3.50**
Saranac Orange Soda \$3.50
- Voss Water**
- | | |
|-------------------------|-----|
| <i>Sparkling, 375mL</i> | \$4 |
| <i>Sparkling, 800mL</i> | \$8 |
| <i>Mineral, 375mL</i> | \$4 |
| <i>Mineral, 800mL</i> | \$8 |

A 15% Gratuity, \$2.50 in-room dining charge and applicable taxes will be added to your account.

The in-room dining charge is not a gratuity or tip and is 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 food borne illness.



ROOM SERVICE, Extension 3030

ALL DAY STARTERS

11:00am – 9:00pm

New England Clam Chowder

Cup \$6 Bowl \$7.50

Today's Soup

Cup \$4.50 Bowl \$6

Onion Soup au Gratin \$7.50

Port Infused Beef Broth, Gruyere

Crab Cakes \$13

Jumbo Lump Meat Cake served with Lemon Basil Pesto and Roasted Red Pepper Ketchup

Shrimp Cocktail \$12

U-12 Shrimp, Red Ale Poached with Traditional Cocktail Sauce

Buffalo Wings \$11

Spiced just right and served with Blue Cheese Dressing, Celery and Carrot Sticks

Quesadilla \$9

Layers of soft shell Flour Tortillas with melted Cheddar and Monterey Jack Cheese, Served with Guacamole, Salsa and Sour Cream

With Grilled Chicken \$11

With Grilled Shrimp \$14

SALADS

Garden Salad \$7.75

Mixed Greens tossed with Maple Balsamic Vinaigrette, Cucumber, Tomato, and Sun-Dried Cranberries

Cape Cod Chef's Salad \$16

Baby Spinach, Cranberry Vinaigrette, Candied Pecans, Egg, Avocado, Tomato, Apple, Cheddar Cheese, Smoked Bacon, and Smoked Turkey

"Big Bowl" Caesar \$13

Fresh Romaine Hearts, Crispy Croutons, and Parmesan tossed in our Caesar Dressing

With Grilled Chicken \$16

With Crispy Shrimp \$17

SANDWICHES

Each Sandwich served with French Fries, Cape Cod Potato Chips, or Garden Salad

Hamburger* \$12

Certified Angus Beef® brand Prime Lettuce, Tomato, Pickle, with Choice of American, Swiss, Cheddar, or Gorgonzola and Sautéed Mushroom, Caramelized Onion, or Smoked Bacon.

Grilled Chicken \$10

Lemon Pesto Mayonnaise, Swiss Cheese, Lettuce, Tomato, and Avocado

Native Lobster Roll \$22

With a touch of Celery and Mayonnaise on an Herb Buttered New England Roll

Italian Panini \$13

Ham, Salami, and Provolone on Italian Bread with Pesto and Vine Ripe Tomato

Turkey Panini \$12

Cranberry Mayo, Vermont Cheddar Cheese, Vine Ripe Tomato and Smoked Bacon on Brioche

PIZZA

12" Pizza with Fresh Tomato Sauce and Shredded Mozzarella Cheese

Cheese and Tomato \$12

A blend of Mozzarella and Parmesan topped with Fresh Tomatoes

Buffalo Chicken Pizza \$14

Tender strips of chicken tossed with Buffalo Sauce, topped with Crumbled Gorgonzola, Sliced Banana Peppers and Blue Cheese Dressing

Pepperoni Pizza \$13

Our Traditional Pizza loaded with Pepperoni

Rustic Vegetarian \$12

Caramelized Onions, Sautéed Mushrooms, Red Peppers, Black Olives

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ENTREES

Available after 5:00pm

Baby Back Ribs \$20
A full rack basted in our house BBQ Sauce, served with Coleslaw and French Fries

NY Sirloin* \$23
Sautéed Mushrooms, Fried Onion Strings, Gorgonzola Demi Glace, Mashed Potatoes, Seasonal Vegetable

Seared Salmon* \$19
Creamy Sun-Dried Cranberry Sauce, Wild Rice Pilaf, Seasonal Vegetable

Lobster Fettuccini \$24
Fresh Pasta tossed with Goat Cheese and Herb Cream Sauce, Porcini Mushrooms, topped with Fresh Lobster Meat

Lemon BBQ Chicken \$18
Herb and Citrus Basted Chicken Breast, Mashed Potatoes, Seasonal Vegetable

Broiled Schrod \$19
Classic New England Cracker Topping, Wild Rice Pilaf, Seasonal Vegetable

Grilled Swordfish \$22
Horseradish, Basil, and Orange Glaze, Mashed Potatoes, Seasonal Vegetable

DESSERT

Chocolate Cake \$9
Fudge Cake layered with Chocolate Mousse, Ganache, Five Nut Caramel Clusters, Amaretto Cookies and finished with Chocolate Butter Cream.

Blueberry Crumb Tart \$8
Served with Fresh Whipped Cream

Boston Cream Torte \$8

NY Style Cheesecake \$8
Served with Fresh Whipped Cream

BOTTLED BEER

Budweiser \$6.50
Bud Light \$6.50
Sam Adams Lager \$6.50
Heineken \$7
Amstel Light \$7
Corona \$7
O'Doul's \$6.50
Non-Alcoholic

WINES BY THE GLASS

SPARKLING WINE

Veuve Clicquot Brut or Rosé, Reims \$15

WHITE

Riff Pinot Grigio, \$9
Neil Ellis Sincerely Sauvignon Blanc \$9
Trimbach Riesling \$10

Dynamite Chardonnay \$9
Joseph Carr Chardonnay \$11
Sokol Blosser Evolution Lucky #9 \$10

BLUSH

Beringer White Zinfandel \$8

RED

Cloudline Pinot Noir \$15
St. Hallet Faith Shiraz \$9
Folie A' Deux Merlot \$12
Rutherford Ranch Cabernet Sauvignon \$10
Cain Cuvee \$15

For a more extensive wine list, please ask your server.

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