

ROOM SERVICE MENU

Press the button on your in room phone to place an order.

MONDAY - THURSDAY
7AM-1PM & 5PM-11PM

FRIDAY & SATURDAY | 7AM - 2AM

SUNDAY | 7AM - 11PM

BREAKFAST Until 12 Noon

FRESH START

HOT OATMEAL \$6.75
Served with brown sugar and raisins

SEASONAL FRUIT PLATE \$15.75
Served with banana bread

EGG SPECIALTIES

Served with breakfast potatoes and toast when appropriate

THE JACKPOT \$16.75
Two eggs any style and buttermilk pancakes, served with bacon and pork or turkey sausage

TWO FARM FRESH EGGS ANY STYLE \$13.00
Served with choice of bacon, pork or turkey sausage, smoked ham, pork roll, scrapple corned beef hash or Canadian bacon

THE L.E.O \$14.50
Soft scrambled eggs with salmon lox and sautéed onion

THE TRENTON \$12.00
Pork roll, egg any style and Cooper Sharp cheese on a toasted kaiser roll

THREE EGG OMELETS

Farm-fresh eggs, served with breakfast potatoes and toast
Substitute Egg Beaters or egg whites for \$1.25

SPANISH OMELET \$14.00
Black olives, onions, peppers and Spanish red sauce

WESTERN \$14.00
Ham, peppers and onions

FARMER'S \$14.50
Sausage, bacon, potatoes, peppers, and onions

B.Y.O. \$14.00
Choice of three: hickory-smoked bacon, smoked ham, sausage, tomatoes, onions, peppers, mushrooms, spinach, feta cheese, Swiss cheese, Cheddar cheese or American cheese
Additional Items \$1.25 each

GRIDDLE

BUTTERMILK PANCAKES \$11.25
Three fluffy pancakes served with warm butter and syrup
Add blueberries, bananas or chocolate chips \$2.25

CINNAMON SWIRL FRENCH TOAST \$12.50
with warm Maple Syrup

Seasonal berries and whipped cream **\$13.50**

PATISSERIE

Buttered croissants, jumbo muffins, assorted danish or banana bread **\$6.00 EACH**

SIDE ORDERS

Bacon, pork or turkey sausage, pork roll, smoked ham or corned beef hash **\$6.00**
Breakfast potatoes or choice of toast **\$5.00**

ASIAN CUISINE

FRIDAY & SATURDAY 2PM - 2AM • SUNDAY 2PM - 11PM

SMALL PLATES

COLD JELLYFISH \$20

EDAMAME \$9

KANI SALAD \$10

POT STICKERS \$16
Soy Vinegar Sauce

SHRIMP TEMPURA \$18
Mirin Sauce

CRISPY DYNAMITE SHRIMP \$19
Spicy Mayonnaise

CHICKEN WINGS \$20

Tempura Battered in Garlic Seasoning and Deep Fried

VEGETABLE SPRING ROLLS \$15
Sweet & Sour Duck Sauce

RICE & VEGETABLES

HOUSE FRIED RICE \$16
Beef, Pork, Chicken, Vegetables & Kimchii
\$3 upcharge for shrimp or beef option

CRAB FRIED RICE \$34
Crabmeat & Scallions

KIMCHI FRIED RICE \$14

VEGETABLE OF THE DAY \$18

KIMCHI \$11

SUSHI ROLLS

CALIFORNIA \$15

SPICY TUNA \$16

PHILLY \$14

SHRIMP TEMPURA \$18

EEL & CUCUMBER \$18

VEGETABLE \$12

SPECIALTY ROLLS

LILLIE'S ROLL \$19
Spicy Tuna, Avocado & Eel Sauce

YUM YUM BABE \$22
Shrimp Tempura, Crab Mix, Cucumber, Spicy Salmon, Avocado & Spicy Ponzu Sauce

DRAGON \$20
Kani Kama, Cream Cheese, Cucumber, Masago, Tuna & Avocado

SEX ON THE BEACH \$21
California Roll, Spicy Tuna, Jalapeños, & Spicy Yummy Sauce

STOP, DROP & ROLL \$22
Tempura Shrimp, Avocado, Spicy Mayo, Topped with Kani & Eel Sauce

KAMIKAZE \$20
Shrimp Tempura, Cream Cheese, Jalapeno, Kani Kama, Wasabi Tobiko, Sriracha & Dried Shallots

BEVERAGES, BEER & WINE LIST

DOMESTIC BEER

\$6.50 Bottle Bucket of 5 \$27
Miller lite, Coors light, Budweiser, Bud light

IMPORTED BEER

\$8.50 Bottle Bucket of 5 \$35
Corona Extra, Heineken

WINES BY THE GLASS

\$7.50 Glass Bottle \$22
Cooper Ridge, Merlot
Copper Ridge, Cabernet Sauvignon
Copper Ridge, Chardonnay
Jacob's Creek, Moscato

ON THE ROCKS \$24 premium cocktails (200 ml)
Old Fashioned Margarita Mai Tai
Cosmopolitan Aviation

SOUPS

SEAFOOD SOUP \$22
Shrimp, Scallop, White Egg, Tofu

SUNDUBU \$22
Korean Chili Paste Base with Calamari, Scallops, Shrimp, Kimchi, & Tofu

WONTON EGG NOODLE \$13
Shrimp & Pork Stuffed Wonton, Egg noodles, & Seasonal Vegetable

WOK ENTREÈS

GENERAL TSO'S CHICKEN \$26
Crispy Fried Chicken, Spicy Garlic Sauce & Broccoli

SWEET & SOUR CHICKEN \$26
Traditionally Prepared, Bell Peppers & Pineapple

BEEF & BROCCOLI \$28
Stir Fried with Garlic & Ginger in an Oyster Sauce

PEPPER STEAK \$26
Stir Fried with Bell Peppers and Onions in a Light Oyster Sauce

HAPPY FAMILY \$30
Stir Fried with Bell Peppers and Onions in a Light Oyster Sauce

STIR FRIED LO MEIN \$22
Beef, Chicken, or Shrimp
\$3 upcharge for shrimp or beef option

STIR FRIED PAD THAI \$22
Chicken, Pork or Vegetables with a Peanut Topping
\$3 upcharge for shrimp or beef option

STIR FRIED BEEF CHOW FUN \$26
Bean Sprouts & Scallions

HONG KONG CRISPY NOODLES \$30
Shrimp, Scallops & Squid with Chinese Mixed Vegetables

CHEF'S SPECIALTY

STEW CURRY BEEF BRISKET \$28
With Potato, White Rice, or Noodles

CHILEAN SEA BASS \$54
Steamed or Pan Fried

KALBI KOREAN SHORT RIB \$36

BEVERAGES

RED BULL ENERGY DRINK \$6
Original, Sugarfree, Editions

SOFT DRINKS
(12 oz. Bottles) \$5
Coke®, Diet Coke®, Sprite®, Ginger Ale
(16 oz. Bottles) \$7
Snapple® Lemon Tea, Snapple® Lemon Diet Tea

CHILLED JUICES \$5.25
Orange, grapefruit, apple, cranberry, pineapple, tomato or V8

HOT BEVERAGES \$5
Coffee, or hot tea

MILK \$5
Skim, 2% or whole

LUNCH & DINNER

STARTERS

JUMBO SHRIMP COCKTAIL (5) Ice cold with zesty cocktail sauce	\$18.50
MARYLAND CRAB CAKES Roasted red pepper purée and chipotle remoulade	\$20.00
BUFFALO CHICKEN TENDERS Crispy, fried boneless tenders tossed in garlic hot sauce and finished with blue cheese crumbles	\$12.00
FRIED MOZZARELLA STICKS Served with marinara sauce	\$10.00
CHICKEN OR BEEF NACHOS Tortilla chips, tomato, green onion, black beans, jalapeños, Jack and Cheddar cheeses, served with salsa, guacamole and sour cream	\$13.50

SOUPS

SOUP DU JOUR Chef's daily feature with seasonal ingredients	\$7.00
FRENCH ONION Seasoned crouton and glazed with Swiss cheese	\$9.00

BISTRO SALADS

CHOPPED HOUSE Crisp lettuce, tomato, cucumber, red onion and balsamic vinaigrette	\$12.00
GRILLED CHICKEN OR SHRIMP CAESAR Crisp romaine lettuce, traditional Caesar dressing, with a Parmesan garlic crisp	\$16.75
MANDARIN CHICKEN Grilled chicken breast, Mandarin oranges, almonds, fried noodles, cucumber, tomato and sesame dressing	\$17.00
THE COBB Grilled chicken, avocado, hard boiled egg, bacon, tomato, blue cheese crumbles and buttermilk ranch dressing	\$17.00

SIGNATURE SANDWICHES

Served with potato chips or fries

PHILLY CHEESESTEAK Peppers, onions and cheese, served on a crusty roll	\$15.00
CLUB SANDWICH Turkey, bacon, lettuce, tomato and mayonnaise, served on choice of toasted bread	\$14.50
GRILLED CHICKEN BREAST SANDWICH Swiss cheese, grilled onion, smoked bacon, lettuce and tomato	\$14.00
ITALIAN SUB Sub roll, sliced catechino, Genoa salami, capicola, provolone cheese, sliced tomato, shredded lettuce, white onion, oregano	\$14.50

PIZZA

	<u>10"</u>	<u>14"</u>
CHEESE Tomato, mozzarella and parmesan cheese	\$9.50	\$14.50
PEPPERONI Tomato and mozzarella	\$11.50	\$16.50
MARGHERITA Tomato, mozzarella, garlic and basil	\$12.50	\$17.50

GOURMET BURGERS

Chargrilled 8 oz. burger served with potato chips or fries

MICHAEL PATRICK'S BURGER Served on a brioche bun with lettuce, tomato and onion	\$14.75
CHEESEBURGER Choice of Cheddar, American, Swiss, Pepper Jack or Provolone cheese	\$15.75
THE DOUBLE DOWN BURGER Stacked with grilled pork roll and a fried egg, glazed with Cooper Sharp cheese	\$17.00
Add Bacon	\$3.50

SPECIALTIES

FILET MIGNON 8 oz. choice beef tenderloin served with seasonal vegetables and your choice of a baked potato, mashed potatoes or fries	\$42.00
OPEN-FACED HOT TURKEY PLATTER Slow-roasted and served with homemade turkey gravy over your choice of bread, complemented with mashed potatoes, seasonal vegetables and cranberry sauce	\$17.50
PAN SEARED ATLANTIC SALMON Dijon crusted and served with lemon butter sauce, seasonal vegetables and pesto jasmine rice	\$30.00
GRILLED CHICKEN Served with lemon-caper butter, tomato, lemon-thyme relish and pesto jasmine rice	\$21.00
CHEESE RAVIOLI Served with homemade marinara sauce and garlic bread	\$18.25
SHRIMP SCAMPI Lemon garlic-basil butter sauce over angel hair pasta	\$27.00
SPAGHETTI AND MEATBALLS Imported pasta served with homemade meatballs and marinara sauce	\$22.00
CHICKEN PARMIGIANA Pan-fried chicken topped with house made marinara and mozzarella served with spaghetti	\$23.00
CHICKEN MILANESE Pan seared chicken cutlet topped with arugula tossed in lemon vinaigrette and shaved parmesan	\$22.00

SIDE ORDERS

FRENCH FRIES, MASHED POTATOES OR BAKED POTATO OR SEASONAL VEGETABLES	\$6.00
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DESSERTS

NEW YORK CHEESECAKE Light and creamy with a graham cracker crust	\$9.75
TRIPLE CHOCOLATE CAKE	\$9.75
CARROT CAKE Cream cheese icing	\$9.75
ICE CREAM Vanilla, chocolate or strawberry	\$8.75