

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 \$16.00
Served with banana bread

EGG SPECIALTIES

Served with breakfast potatoes and toast when appropriate

THE JACKPOT \$17.25
Two eggs any style and buttermilk pancakes,
served with bacon and pork or turkey sausage

TWO FARM FRESH EGGS ANY STYLE \$13.50
Served with choice of bacon, pork or turkey sausage,
smoked ham, pork roll, scrapple corned beef hash
or Canadian bacon

THE L.E.O \$15.00
Soft scrambled eggs with salmon lox and sautéed onion

THE TRENTON \$13.00
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 \$1.75

SPANISH OMELET \$14.75
Black olives, onions, peppers and Spanish red sauce

WESTERN \$14.75
Ham, peppers and onions

FARMER'S \$15.25
Sausage, bacon, potatoes, peppers, and onions

B.Y.O. \$14.75
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 \$2.00 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 \$13.00
with warm Maple Syrup

Seasonal berries and whipped cream **\$15.00**

PATISSERIE

Buttered croissants, jumbo muffins, assorted danish
or banana bread **\$6.50 EACH**

SIDE ORDERS

Bacon, pork or turkey sausage, pork roll,
smoked ham or corned beef hash **\$8.00**
Breakfast potatoes or choice of toast **\$6.00**

ASIAN CUISINE

THURSDAY 2PM - 10PM, FRIDAY 2PM - 2AM, SATURDAY 2PM - 2AM, SUNDAY 12PM - 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 \$19
Beef, Pork, Chicken, Vegetables & Kimchii
\$3 upcharge for shrimp or beef option

CRAB FRIED RICE \$38
Crabmeat & Scallions

KIMCHI FRIED RICE \$14
VEGETABLE OF THE DAY \$18
KIMCHI \$12

SUSHI ROLLS

CALIFORNIA \$15
SPICY TUNA \$16

PHILLY \$14
SHRIMP TEMPURA \$18
EEL & CUCUMBER \$18
VEGETABLE \$12

SPECIALTY ROLLS

LILLIE'S ROLL \$20
Spicy Tuna, Avocado & Eel Sauce

YUM YUM BABE \$23
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 \$22
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

\$7.50 Bottle Bucket of 5 \$31
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

WONTON EGG NOODLE \$14
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 \$30
Stir Fried with Garlic & Ginger
in an Oyster Sauce

PEPPER STEAK \$30
Stir Fried with Bell Peppers and
Onions in a Light Oyster Sauce

HAPPY FAMILY \$32
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 \$32
With Potato, White Rice, or Noodles

CHILEAN SEA BASS \$62
Steamed or Pan Fried

KALBI KOREAN SHORT RIB \$38

BEVERAGES

RED BULL ENERGY DRINK \$7
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	\$18.75
MARYLAND CRAB CAKES Roasted red pepper purée and chipotle remoulade	\$24.00
BUFFALO CHICKEN TENDERS Crispy, fried boneless tenders tossed in garlic hot sauce and finished with blue cheese crumbles	\$12.50
FRIED MOZZARELLA STICKS Served with marinara sauce	\$11.00
CHICKEN OR BEEF NACHOS Tortilla chips, tomato, green onion, black beans, jalapeños, Jack and Cheddar cheeses, served with salsa, guacamole and sour cream	\$14.25

SOUPS

SOUP DU JOUR Chef's daily feature with seasonal ingredients	\$7.50
FRENCH ONION Seasoned crouton and glazed with Swiss cheese	\$9.50

BISTRO SALADS

CHOPPED HOUSE Crisp lettuce, tomato, cucumber, red onion and balsamic vinaigrette	\$13.00
GRILLED CHICKEN OR SHRIMP CAESAR Crisp romaine lettuce, traditional Caesar dressing, with a Parmesan garlic crisp	\$17.75
MANDARIN CHICKEN Grilled chicken breast, Mandarin oranges, almonds, fried noodles, cucumber, tomato and sesame dressing	\$17.50
THE COBB Grilled chicken, avocado, hard boiled egg, bacon, tomato, blue cheese crumbles and buttermilk ranch dressing	\$18.00

SIGNATURE SANDWICHES

Served with potato chips or fries

PHILLY CHEESESTEAK Peppers, onions and cheese, served on a crusty roll	\$15.50
CLUB SANDWICH Turkey, bacon, lettuce, tomato and mayonnaise, served on choice of toasted bread	\$15.00
GRILLED CHICKEN BREAST SANDWICH Swiss cheese, grilled onion, smoked bacon, lettuce and tomato	\$14.25
ITALIAN SUB Sub roll, sliced catechino, Genoa salami, capicola, provolone cheese, sliced tomato, shredded lettuce, white onion, oregano	\$14.75

PIZZA

	10"	14"
CHEESE Tomato, mozzarella and parmesan cheese	\$11.00	\$16.00
PEPPERONI Tomato and mozzarella	\$12.50	\$17.50
MARGHERITA Tomato, mozzarella, garlic and basil	\$13.00	\$18.00

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. Choice of Cheddar, American, Swiss, Pepper Jack or Provolone cheese	\$16.00
THE DOUBLE DOWN BURGER Stacked with grilled pork roll and a fried egg, glazed with Cooper Sharp cheese	\$18.00
Add Bacon	\$4.00

SPECIALTIES

FILET MIGNON 8 oz. choice beef tenderloin served with seasonal vegetables and your choice of a baked potato, mashed potatoes or fries	\$44.00
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	\$18.00
PAN SEARED ATLANTIC SALMON Dijon crusted and served with lemon butter sauce, seasonal vegetables and pesto jasmine rice	\$31.00
GRILLED CHICKEN Served with lemon-caper butter, tomato, lemon-thyme relish and pesto jasmine rice	\$22.00
CHEESE RAVIOLI Served with homemade marinara sauce and garlic bread	\$19.00
SHRIMP SCAMPI Lemon garlic-basil butter sauce over angel hair pasta	\$28.00
SPAGHETTI AND MEATBALLS Imported pasta served with homemade meatballs and marinara sauce	\$23.00
CHICKEN PARMIGIANA Pan-fried chicken cutlet topped with house made marinara and mozzarella served with spaghetti	\$24.00
CHICKEN MILANESE Pan seared chicken cutlet topped with arugula tossed in lemon vinaigrette and shaved parmesan	\$23.00

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	\$10.00
TRIPLE CHOCOLATE CAKE	\$10.00
CARROT CAKE Cream cheese icing	\$10.00
ICE CREAM Vanilla, chocolate or strawberry	\$7.50