

# ROOM SERVICE MENU

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

MONDAY 7AM - 1PM  
FRIDAY & SATURDAY 7AM - 2AM  
SUNDAY 7AM - 11PM

\$5 SERVICE FEE & 15% GRATUITY INCLUDED

## BREAKFAST Until 12 Noon

### FRESH START

**HOT OATMEAL \$6.75**

Served with brown sugar and raisins

**SEASONAL FRUIT PLATE \$16.50**

Served with banana bread

### EGG SPECIALTIES

Served with breakfast potatoes and toast when appropriate

**THE JACKPOT \$17.50**

Two eggs any style and buttermilk pancakes, served with bacon and pork or turkey sausage

**TWO FARM FRESH EGGS ANY STYLE \$13.75**

Served with choice of bacon, pork or turkey sausage, smoked ham, pork roll, scrapple corned beef hash or Canadian bacon

**THE L.E.O \$16.00**

Soft scrambled eggs with salmon lox and sautéed onion

**THE TRENTON \$13.50**

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 \$15.00**

Black olives, onions, peppers and Spanish red sauce

**WESTERN \$15.00**

Ham, peppers and onions

**FARMER'S \$15.50**

Sausage, bacon, potatoes, peppers, and onions

**B.Y.O. \$15.25**

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 \$11.75**

Three fluffy pancakes served with warm butter and syrup  
Add blueberries, bananas or chocolate chips \$2.00

**CINNAMON SWIRL FRENCH TOAST \$13.50**

with warm Maple Syrup

**Seasonal berries and whipped cream \$15.50**

### PATISSERIE

Buttered croissants, jumbo muffins, assorted danish or banana bread

**\$6.75 EACH**

### SIDE ORDERS

Bacon, pork or turkey sausage, pork roll, smoked ham or corned beef hash **\$8.25**

Breakfast potatoes or choice of toast **\$6.00**

## ASIAN CUISINE

FRIDAY 2PM - 12AM, SATURDAY 2PM - 2AM, SUNDAY 12PM - 11PM.

### SMALL PLATES

**COLD JELLYFISH \$22**

**EDAMAME \$11**

**KANI SALAD \$12**

**POT STICKERS \$18**

Soy Vinegar Sauce

**SHRIMP TEMPURA \$20**

Mirin Sauce

**CRISPY DYNAMITE SHRIMP \$21**

Spicy Mayonnaise

**CHICKEN WINGS \$22**

Tempura Battered in Garlic Seasoning

and Deep Fried

**VEGETABLE SPRING ROLLS \$17**

Sweet & Sour Duck Sauce

### RICE & VEGETABLES

**HOUSE FRIED RICE \$21**

Beef, Pork, Chicken, Vegetables & Kimchi

*\$3 upcharge for shrimp or beef option*

**CRAB FRIED RICE \$40**

Crabmeat & Scallions

**KIMCHI FRIED RICE \$16**

**VEGETABLE OF THE DAY \$20**

**KIMCHI \$14**

### SUSHI ROLLS

**CALIFORNIA \$17**

**SPICY TUNA \$18**

**PHILLY \$16**

**SHRIMP TEMPURA \$20**

**EEL & CUCUMBER \$20**

**VEGETABLE \$14**

### SPECIALTY ROLLS

**LILLIE'S ROLL \$22**

Spicy Tuna, Avocado & Eel Sauce

**YUM YUM BABE \$25**

Shrimp Tempura, Crab Mix, Cucumber,

Spicy Salmon, Avocado & Spicy Ponzu Sauce

**DRAGON \$22**

Kani Kama, Cream Cheese,

Cucumber, Masago, Tuna & Avocado

**SEX ON THE BEACH \$23**

California Roll, Spicy Tuna,

Jalapeños, & Spicy Yummy Sauce

**STOP, DROP & ROLL \$24**

Tempura Shrimp, Avocado, Spicy Mayo,

Topped with Kani & Eel Sauce

**KAMIKAZE \$24**

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 \$24**

Shrimp, Scallop, White Egg, Tofu

**WONTON EGG NOODLE \$16**

Shrimp & Pork Stuffed Wonton,

Egg noodles, & Seasonal Vegetable

### WOK ENTREES

**GENERAL TSO'S CHICKEN \$28**

Crispy Fried Chicken, Spicy Garlic Sauce & Broccoli

**SWEET & SOUR CHICKEN \$28**

Traditionally Prepared, Bell Peppers & Pineapple

**BEEF & BROCCOLI \$32**

Stir Fried with Garlic & Ginger in an Oyster Sauce

**PEPPER STEAK \$32**

Stir Fried with Bell Peppers and

Onions in a Light Oyster Sauce

**HAPPY FAMILY \$34**

Stir Fried with Bell Peppers and

Onions in a Light Oyster Sauce

**STIR FRIED LO MEIN \$24**

Beef, Chicken, or Shrimp

*\$3 upcharge for shrimp or beef option*

**STIR FRIED PAD THAI \$24**

Chicken, Pork or Vegetables with

a Peanut Topping

*\$3 upcharge for shrimp or beef option*

**STIR FRIED BEEF CHOW FUN \$28**

Bean Sprouts & Scallions

**HONG KONG CRISPY NOODLES \$32**

Shrimp, Scallops & Squid

with Chinese Mixed Vegetables

### CHEF'S SPECIALTY

**STEW CURRY BEEF BRISKET \$34**

With Potato, White Rice, or Noodles

**CHILEAN SEA BASS \$64**

Steamed or Pan Fried

**KALBI KOREAN SHORT RIB \$40**

### BEVERAGES

**RED BULL ENERGY DRINK \$7**

Original, Sugar free, 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

<b>JUMBO SHRIMP COCKTAIL (5)</b>	<b>\$19.50</b>
Ice cold with zesty cocktail sauce	
<b>MARYLAND CRAB CAKES</b>	<b>\$26.00</b>
Roasted red pepper purée and chipotle remoulade	
<b>BUFFALO CHICKEN TENDERS</b>	<b>\$12.75</b>
Crispy, fried boneless tenders tossed in garlic hot sauce and finished with blue cheese crumbles	
<b>FRIED MOZZARELLA STICKS</b>	<b>\$11.00</b>
Served with marinara sauce	
<b>CHICKEN OR BEEF NACHOS</b>	<b>\$14.50</b>
Tortilla chips, tomato, green onion, black beans, jalapeños, Jack and Cheddar cheeses, served with salsa, guacamole and sour cream	

## SOUPS

<b>SOUP DU JOUR</b>	<b>\$8.00</b>
Chef's daily feature with seasonal ingredients	
<b>FRENCH ONION</b>	<b>\$9.75</b>
Seasoned crouton and glazed with Swiss cheese	

## BISTRO SALADS

<b>CHOPPED HOUSE</b>	<b>\$13.50</b>
Crisp lettuce, tomato, cucumber, red onion and balsamic vinaigrette	
<b>GRILLED CHICKEN OR SHRIMP CAESAR</b>	<b>\$18.25</b>
Crisp romaine lettuce, traditional Caesar dressing, with a Parmesan garlic crisp	
<b>MANDARIN CHICKEN</b>	<b>\$18.00</b>
Grilled chicken breast, Mandarin oranges, almonds, fried noodles, cucumber, tomato and sesame dressing	
<b>THE COBB</b>	<b>\$19.00</b>
Grilled chicken, avocado, hard boiled egg, bacon, tomato, blue cheese crumbles and buttermilk ranch dressing	

## SIGNATURE SANDWICHES

Served with potato chips or fries

<b>PHILLY CHEESESTEAK</b>	<b>\$15.75</b>
Peppers, onions and cheese, served on a crusty roll	
<b>CLUB SANDWICH</b>	<b>\$15.25</b>
Turkey, bacon, lettuce, tomato and mayonnaise, served on choice of toasted bread	
<b>GRILLED CHICKEN BREAST SANDWICH</b>	<b>\$14.50</b>
Swiss cheese, grilled onion, smoked bacon, lettuce and tomato	
<b>ITALIAN SUB</b>	<b>\$15.00</b>
Sub roll, sliced catechino, Genoa salami, capicola, provolone cheese, sliced tomato, shredded lettuce, white onion, oregano	

## PIZZA

	<u>10"</u>	<u>14"</u>
<b>CHEESE</b>	<b>\$11.50</b>	<b>\$17.00</b>
Tomato, mozzarella and parmesan cheese		
<b>PEPPERONI</b>	<b>\$13.50</b>	<b>\$18.50</b>
Tomato and mozzarella		

## GOURMET BURGERS

Chargrilled 8 oz. burger served with potato chips or fries  
Substitute French Fries \$1.00

<b>MICHAEL PATRICK'S BURGER</b>	<b>\$16.50</b>
Served on a brioche bun with lettuce, tomato and onion. Choice of Cheddar, American, Swiss, Pepper Jack or Provolone cheese	
<b>THE DOUBLE DOWN BURGER</b>	<b>\$18.50</b>
Stacked with grilled pork roll and a fried egg, glazed with Cooper Sharp cheese	
Add Bacon	<b>\$4.00</b>

## SPECIALTIES

<b>FILET MIGNON</b>	<b>\$44.50</b>
8 oz. choice beef tenderloin served with seasonal vegetables and your choice of a baked potato, mashed potatoes or fries	
<b>OPEN-FACED HOT TURKEY PLATTER</b>	<b>\$18.50</b>
Slow-roasted and served with homemade turkey gravy over your choice of bread, complemented with mashed potatoes, seasonal vegetables and cranberry sauce	
<b>PAN SEARED ATLANTIC SALMON</b>	<b>\$32.00</b>
Dijon crusted and served with lemon butter sauce, seasonal vegetables and pesto jasmine rice	
<b>GRILLED CHICKEN</b>	<b>\$22.50</b>
Served with lemon-caper butter, tomato, lemon-thyme relish and pesto jasmine rice	
<b>CHEESE RAVIOLI</b>	<b>\$20.00</b>
Served with homemade marinara sauce and garlic bread	
<b>SHRIMP SCAMPI</b>	<b>\$30.00</b>
Lemon garlic-basil butter sauce over angel hair pasta	
<b>SPAGHETTI AND MEATBALLS</b>	<b>\$24.00</b>
Imported pasta served with homemade meatballs and marinara sauce	
<b>CHICKEN PARMIGIANA</b>	<b>\$26.00</b>
Pan-fried chicken cutlet topped with house made marinara and mozzarella served with spaghetti	
<b>CHICKEN MILANESE</b>	<b>\$24.00</b>
Pan seared chicken cutlet topped with arugula tossed in lemon vinaigrette and shaved parmesan	

## SIDE ORDERS

<b>FRENCH FRIES, MASHED POTATOES OR BAKED POTATO OR SEASONAL VEGETABLES</b>	<b>\$6.50</b>
---	---------------

## DESSERTS

<b>NEW YORK CHEESECAKE</b>	<b>\$10.00</b>
Light and creamy with a graham cracker crust	
<b>TRIPLE CHOCOLATE CAKE</b>	<b>\$10.00</b>
<b>CARROT CAKE</b>	<b>\$10.00</b>
Cream cheese icing	
<b>ICE CREAM</b>	<b>\$8.00</b>
Vanilla, chocolate or strawberry	