

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 \$8.00

Served with brown sugar and raisins

SEASONAL FRUIT PLATE \$18.00

Served with banana bread

EGG SPECIALTIES

Served with breakfast potatoes and toast when appropriate

THE JACKPOT \$22.00

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

TWO FARM FRESH EGGS ANY STYLE \$17.00

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

THE L.E.O \$20.00

Soft scrambled eggs with salmon lox and sautéed onion

THE TRENTON \$16.00

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 **\$3.00**

SPANISH OMELET \$18.00

Black olives, onions, peppers and Spanish red sauce

WESTERN \$19.00

Ham, peppers and onions

FARMER'S \$19.00

Sausage, bacon, potatoes, peppers, and onions

B.Y.O. \$19.00

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 \$2.00 each

GRIDDLE

BUTTERMILK PANCAKES \$15.00

Three fluffy pancakes served with warm butter and syrup
Add blueberries, bananas or chocolate chips **\$3.00**

CINNAMON SWIRL FRENCH TOAST \$16.00

with warm Maple Syrup

Seasonal berries and whipped cream **\$18.00**

PATISSERIE

Buttered croissants, jumbo muffins, assorted danish or banana bread **\$8.00 EACH**

SIDE ORDERS

Bacon, pork or turkey sausage, pork roll, smoked ham or corned beef hash **\$9.00**

Breakfast potatoes or choice of toast **\$7.00**

ASIAN CUISINE

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

SMALL PLATES

COLD JELLYFISH \$24

EDAMAME \$13

KANI SALAD \$14

POT STICKERS \$20

Soy Vinegar Sauce

SHRIMP TEMPURA \$22

Mirin Sauce

CRISPY DYNAMITE SHRIMP \$23

Spicy Mayonnaise

CHICKEN WINGS \$23

Tempura Battered in Garlic Seasoning

and Deep Fried

VEGETABLE SPRING ROLLS \$19

Sweet & Sour Duck Sauce

RICE & VEGETABLES

HOUSE FRIED RICE \$23

Beef, Pork, Chicken, Vegetables & Kimchi

\$3 upcharge for shrimp or beef option

CRAB FRIED RICE \$42

Crabmeat & Scallions

KIMCHI FRIED RICE \$17

VEGETABLE OF THE DAY \$22

KIMCHI \$14

SUSHI ROLLS

CALIFORNIA \$17

SPICY TUNA \$18

PHILLY \$16

SHRIMP TEMPURA \$20

EEL & CUCUMBER \$20

VEGETABLE \$14

SPECIALTY ROLLS

LILLIE'S ROLL \$24

Spicy Tuna, Avocado & Eel Sauce

YUM YUM BABE \$27

Shrimp Tempura, Crab Mix, Cucumber,

Spicy Salmon, Avocado & Spicy Ponzu Sauce

DRAGON \$24

Kani Kama, Cream Cheese,

Cucumber, Masago, Tuna & Avocado

SEX ON THE BEACH \$25

California Roll, Spicy Tuna,

Jalapeños, & Spicy Yummy Sauce

STOP, DROP & ROLL \$26

Tempura Shrimp, Avocado, Spicy Mayo,

Topped with Kani & Eel Sauce

KAMIKAZE \$26

Shrimp Tempura, Cream Cheese, Jalapeno,

Kani Kama, Wasabi Tobiko, Sriracha & Dried Shallots

BEVERAGES, BEER & WINE LIST

DOMESTIC BEER

\$7.50 Bottle Bucket of 5 \$32

Miller lite, Coors light, Budweiser, Bud light

IMPORTED BEER

\$8.50 Bottle Bucket of 5 \$34

Corona Extra, Heineken

WINES BY THE GLASS

\$9.00 Glass Bottle \$25

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 \$27

Shrimp, Scallop, White Egg, Tofu

WONTON EGG NOODLE \$16

Shrimp & Pork Stuffed Wonton,

Egg noodles, & Seasonal Vegetable

WOK ENTREÈS

GENERAL TSO'S CHICKEN \$30

Crispy Fried Chicken, Spicy Garlic Sauce & Broccoli

SWEET & SOUR CHICKEN \$30

Traditionally Prepared, Bell Peppers & Pineapple

BEEF & BROCCOLI \$35

Stir Fried with Garlic & Ginger in an Oyster Sauce

PEPPER STEAK \$35

Stir Fried with Bell Peppers and Onions in a Light Oyster Sauce

HAPPY FAMILY \$37

Stir Fried with Bell Peppers and Onions in a Light Oyster Sauce

STIR FRIED LO MEIN \$26

Beef, Chicken, or Shrimp

\$3 upcharge for shrimp or beef option

STIR FRIED PAD THAI \$26

Chicken, Pork or Vegetables with a Peanut Topping

\$3 upcharge for shrimp or beef option

STIR FRIED BEEF CHOW FUN \$30

Bean Sprouts & Scallions

HONG KONG CRISPY NOODLES \$37

Shrimp, Scallops & Squid

with Chinese Mixed Vegetables

CHEF'S SPECIALTY

STEW CURRY BEEF BRISKET \$37

With Potato, White Rice, or Noodles

CHILEAN SEA BASS \$68

Steamed or Pan Fried

KALBI KOREAN SHORT RIB \$46

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 **MILK \$5**

Coffee, or hot tea

Skim, 2% or whole

LUNCH & DINNER

STARTERS

JUMBO SHRIMP COCKTAIL (5)	\$23.00
Ice cold with zesty cocktail sauce	
MARYLAND CRAB CAKES	\$30.00
Roasted red pepper purée and chipotle remoulade	
BUFFALO CHICKEN TENDERS	\$17.00
Crispy, fried boneless tenders tossed in garlic hot sauce and finished with blue cheese crumbles	
FRIED MOZZARELLA STICKS	\$14.00
Served with marinara sauce	
CHICKEN OR BEEF NACHOS	\$18.00
Tortilla chips, tomato, green onion, black beans, jalapeños, Jack and Cheddar cheeses, served with salsa, guacamole and sour cream	

SOUPS

SOUP DU JOUR	\$10.00
Chef's daily feature with seasonal ingredients	
FRENCH ONION	\$13.00
Seasoned crouton and glazed with Swiss cheese	

BISTRO SALADS

CHOPPED HOUSE	\$17.00
Crisp lettuce, tomato, cucumber, red onion and balsamic vinaigrette	
GRILLED CHICKEN OR SHRIMP CAESAR	\$21.00
Crisp romaine lettuce, traditional Caesar dressing, with a Parmesan garlic crisp	
MANDARIN CHICKEN	\$21.00
Grilled chicken breast, Mandarin oranges, almonds, fried noodles, cucumber, tomato and sesame dressing	
THE COBB	\$22.00
Grilled chicken, avocado, hard boiled egg, bacon, tomato, blue cheese crumbles and buttermilk ranch dressing	

SIGNATURE SANDWICHES

Served with potato chips \$2 to add fries

PHILLY CHEESESTEAK	\$19.00
Peppers, onions and cheese, served on a crusty roll	
CLUB SANDWICH	\$18.00
Turkey, bacon, lettuce, tomato and mayonnaise, served on choice of toasted bread	
GRILLED CHICKEN BREAST SANDWICH	\$18.00
Swiss cheese, grilled onion, smoked bacon, lettuce and tomato	
ITALIAN SUB	\$19.00
Sub roll, sliced catechino, Genoa salami, capicola, provolone cheese, sliced tomato, shredded lettuce, white onion, oregano	

PIZZA

	<u>10"</u>	<u>14"</u>
CHEESE	\$15.00	\$20.00
Tomato, mozzarella and parmesan cheese		
PEPPERONI	\$17.00	\$22.00
Tomato and mozzarella		

GOURMET BURGERS

Chargrilled 8 oz. burger served with potato chips or fries
Substitute French Fries \$2.00

MICHAEL PATRICK'S BURGER	\$20.00
Served on a brioche bun with lettuce, tomato and onion. Choice of Cheddar, American, Swiss, Pepper Jack or Provolone cheese	
THE DOUBLE DOWN BURGER	\$23.00
Stacked with grilled pork roll and a fried egg, glazed with Cooper Sharp cheese	
Add Bacon	\$4.00

SPECIALTIES

FILET MIGNON	\$50.00
8 oz. choice beef tenderloin served with seasonal vegetables and your choice of a baked potato, mashed potatoes or fries	
OPEN-FACED HOT TURKEY PLATTER	\$21.00
Slow-roasted and served with homemade turkey gravy over your choice of bread, complemented with mashed potatoes, seasonal vegetables and cranberry sauce	
PAN SEARED ATLANTIC SALMON	\$38.00
Dijon crusted and served with lemon butter sauce, seasonal vegetables and pesto jasmine rice	
GRILLED CHICKEN	\$26.00
Served with lemon-caper butter, tomato, lemon-thyme relish and pesto jasmine rice	
CHEESE RAVIOLI	\$24.00
Served with homemade marinara sauce and garlic bread	
SHRIMP SCAMPI	\$36.00
Lemon garlic-basil butter sauce over angel hair pasta	
SPAGHETTI AND MEATBALLS	\$27.00
Imported pasta served with homemade meatballs and marinara sauce	
CHICKEN PARMIGIANA	\$29.00
Pan-fried chicken cutlet topped with house made marinara and mozzarella served with spaghetti	
CHICKEN MILANESE	\$27.00
Pan seared chicken cutlet topped with arugula tossed in lemon vinaigrette and shaved parmesan	

SIDE ORDERS

FRENCH FRIES, MASHED POTATOES OR BAKED POTATO OR SEASONAL VEGETABLES	\$7.00
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DESSERTS

NEW YORK CHEESECAKE	\$12.00
Light and creamy with a graham cracker crust	
TRIPLE CHOCOLATE CAKE	\$12.00
CARROT CAKE	\$12.00
Cream cheese icing	
ICE CREAM	\$9.00
Vanilla, chocolate or strawberry	