

ROOM SERVICE MENU

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

FRIDAY | 12PM - 2AM
SATURDAY | 7AM - 2AM
SUNDAY | 7AM - 11PM
MONDAY | 7AM - 12PM

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 **\$12.99**
Served with choice of bacon, pork or turkey sausage, smoked ham, pork roll, scrapple corned beef hash or Canadian bacon

THE L.E.O **\$13.75**
Soft scrambled eggs with salmon lox and sautéed onion

THE TRENTON **\$11.99**
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 **\$13.99**
Black olives, onions, peppers and Spanish red sauce

WESTERN **\$13.99**
Ham, peppers and onions

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

B.Y.O. **\$13.99**
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 **\$10.99**
Three fluffy pancakes served with warm butter and syrup
Add blueberries, bananas or chocolate chips \$1.25

CINNAMON SWIRL FRENCH TOAST **\$11.50**
with warm Maple Syrup

Seasonal berries and whipped cream **\$12.50**

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 **\$5.75**
Breakfast potatoes or choice of toast **\$4.75**

ASIAN CUISINE

FRIDAY & SATURDAY 2PM - 2AM • SUNDAY 12PM -12AM

SMALL PLATES

COLD JELLYFISH **\$18**

EDAMAME **\$7**

KANI SALAD **\$9**

POT STICKERS **\$14**

Soy Vinegar Sauce

SHRIMP TEMPURA **\$14**

Mirin Sauce

CRISPY DYNAMITE SHRIMP **\$16**

Spicy Mayonnaise

CHICKEN WINGS **\$19**

Tempura Battered in Garlic Seasoning and Deep Fried

VEGETABLE SPRING ROLLS **\$12**

Sweet & Sour Duck Sauce

RICE & VEGETABLES

HOUSE FRIED RICE **\$14**

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

CRAB FRIED RICE **\$28**

Crabmeat & Scallions

KIM CHEE FRIED RICE **\$12**

VEGETABLE OF THE DAY **\$18**

KIMCHI **\$9**

SUSHI ROLLS

CALIFORNIA **\$11**

SPICY TUNA **\$13**

PHILLY **\$11**

SHRIMP TEMPURA **\$14**

EEL & CUCUMBER **\$14**

VEGETABLE **\$10**

SPECIALTY ROLLS

LILLIE'S ROLL **\$16**

Spicy Tuna, Avocado & Eel Sauce

YUM YUM BABE **\$19**

Shrimp Tempura, Crab Mix, Cucumber, Spicy Salmon, Avocado & Spicy Ponzu Sauce

DRAGON **\$18**

Kani Kama, Cream Cheese, Cucumber, Masago, Tuna & Avocado

SEX ON THE BEACH **\$17**

California Roll, Spicy Tuna, Jalapeños, & Spicy Yummy Sauce

STOP, DROP & ROLL **\$18**

Tempura Shrimp, Avocado, Spicy Mayo, Topped with Kani & Eel Sauce

KAMIKAZE **\$18**

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 **\$15**

Shrimp, Scallop, White Egg, Tofu

SUNDBUBU **\$22**

Korean Chili Paste Base with Calamari, Scallops, Shrimp, Kimchi, & Tofu

WONTON EGG NOODLE **\$15**

Shrimp & Pork Stuffed Wonton, Egg noodles, & Seasonal Vegetable

WOK ENTREÈS

GENERAL TSO'S CHICKEN **\$23**

Crispy Fried Chicken, Spicy Garlic Sauce & Broccoli

SWEET & SOUR CHICKEN **\$23**

Traditionally Prepared, Bell Peppers & Pineapple

BEEF & BROCCOLI **\$24**

Stir Fried with Garlic & Ginger in an Oyster Sauce

PEPPER STEAK **\$24**

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

HAPPY FAMILY **\$26**

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

STIR FRIED LO MEIN **\$18**

Beef, Chicken, or Shrimp

\$3 upcharge for shrimp or beef option

STIR FRIED PAD THAI **\$18**

Chicken, Pork or Vegetables with a Peanut Topping

\$3 upcharge for shrimp or beef option

STIR FRIED BEEF CHOW FUN **\$23**

Bean Sprouts & Scallions

HONG KONG CRISPY NOODLES **\$25**

Shrimp, Scallops & Squid with Chinese Mixed Vegetables

CHEF'S SPECIALTY

STEW CURRY BEEF BRISKET **\$24**

With Potato, White Rice, or Noodles

CHILEAN SEA BASS **\$48**

Steamed or Pan Fried

KALBI KOREAN SHORT RIB **\$30**

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

Skin, 2% or whole

LUNCH & DINNER

STARTERS

JUMBO SHRIMP COCKTAIL (5)	\$18.00
Ice cold with zesty cocktail sauce	
MARYLAND CRAB CAKES	\$17.50
Roasted red pepper purée and chipotle remoulade	
BUFFALO CHICKEN TENDERS	\$11.95
Crispy, fried boneless tenders tossed in garlic hot sauce and finished with blue cheese crumbles	
FRIED MOZZARELLA STICKS	\$9.99
Served with marinara sauce	
CHICKEN OR BEEF NACHOS	\$13.50
Tortilla chips, tomato, green onion, black beans, jalapeños, Jack and Cheddar cheeses, served with salsa, guacamole and sour cream	

SOUPS

SOUP DU JOUR	\$6.75
Chef's daily feature with seasonal ingredients	
FRENCH ONION	\$8.50
Seasoned crouton and glazed with Swiss cheese	

BISTRO SALADS

CHOPPED HOUSE	\$11.50
Crisp lettuce, tomato, cucumber, red onion and balsamic vinaigrette	
GRILLED CHICKEN OR SHRIMP CAESAR	\$16.75
Crisp romaine lettuce, traditional Caesar dressing, with a Parmesan garlic crisp	
MANDARIN CHICKEN	\$15.99
Grilled chicken breast, Mandarin oranges, almonds, fried noodles, cucumber, tomato and sesame dressing	
THE COBB	\$16.50
Grilled chicken, avocado, hard boiled egg, bacon, tomato, blue cheese crumbles and buttermilk ranch dressing	

SIGNATURE SANDWICHES

Served with potato chips or fries

PHILLY CHEESESTEAK	\$14.25
Peppers, onions and cheese, served on a crusty roll	
CLUB SANDWICH	\$14.00
Turkey, bacon, lettuce, tomato and mayonnaise, served on choice of toasted bread	
GRILLED CHICKEN BREAST SANDWICH	\$13.75
Swiss cheese, grilled onion, smoked bacon, lettuce and tomato	
ITALIAN SUB	\$14.00
Sub roll, sliced catechino, Genoa salami, capicola, provolone cheese, sliced tomato, shredded lettuce, white onion, oregano	

PIZZA	10"	14"
CHEESE	\$9.50	\$13.50
Tomato, mozzarella and parmesan cheese		
PEPPERONI	\$11.50	\$15.50
Tomato and mozzarella		
MARGHERITA	\$12.50	\$16.50
Tomato, mozzarella, garlic and basil		

GOURMET BURGERS

Chargrilled 8 oz. burger served with potato chips or fries

MICHAEL PATRICK'S BURGER	\$14.00
Served on a brioche bun with lettuce, tomato and onion	
CHEESEBURGER	\$15.00
Choice of Cheddar, American, Swiss, Pepper Jack or Provolone cheese	
THE DOUBLE DOWN BURGER	\$16.50
Stacked with grilled pork roll and a fried egg, glazed with Cooper Sharp cheese	

SPECIALTIES

FILET MIGNON	\$40.99
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	\$17.50
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	\$29.50
Dijon crusted and served with lemon butter sauce, seasonal vegetables and pesto jasmine rice	
GRILLED CHICKEN	\$19.99
Served with lemon-caper butter, tomato, lemon-thyme relish and pesto jasmine rice	
CHEESE RAVIOLI	\$18.25
Served with homemade marinara sauce and garlic bread	
SHRIMP SCAMPI	\$26.99
Lemon garlic-basil butter sauce over angel hair pasta	
SPAGHETTI AND MEATBALLS	\$19.00
Imported pasta served with homemade meatballs and marinara sauce	
CHICKEN PARMIGIANA	\$20.25
Pan-fried chicken topped with house made marinara and mozzarella served with spaghetti	
CHICKEN MILANESE	\$20.50
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	\$5.50
---	---------------

DESSERTS

NEW YORK CHEESECAKE	\$9.25
Light and creamy with a graham cracker crust	
TRIPLE CHOCOLATE CAKE	\$9.25
CARROT CAKE	\$9.25
Cream cheese icing	
ICE CREAM	\$7.50
Vanilla, chocolate or strawberry	