ROOM SERVICE MENU
Dial 64706
EXPRESS MENU

COFFEE EXPRESS
Available 6am – 11am Daily

COFFEE DELIVERED in 20 minutes or less or it’s free!

Coffee Express.......................................................................................................................... $12
Pot of French roast coffee (1 liter)

Continental Express...................................................................................................................... $18
Pot of French roast coffee (1 liter) with choice of two freshly baked croissants or muffins

A service charge of $5.00 per delivery, up to 4 guests, will be included.
An additional $2.00 service charge will be added for each additional guest over 4, up to 10 guests. Dial 64706 on your phone.
*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies.
BREAKFAST
Served 24 hours

SPECIALTY SELECTIONS
*French Connection................................................................. $21
Two eggs any style with hash browns, choice of smokehouse bacon, grilled ham, sausage patties or links, choice of two buttermilk pancakes or one slice of French toast and choice of toast with butter and assorted jams

Continental Breakfast.......................................................... $18
A pot of freshly brewed coffee or tea, choice of juice and assorted miniature Danish pastries and muffins with butter and assorted jams

*The Manhattan ................................................................. $20
Smoked salmon, capers, tomatoes, red onions, cucumbers, hard-boiled eggs, cream cheese and bagel

Healthy Start................................................................. $18
Fresh-sliced melon, pineapple and seasonal berries served with low-fat strawberry yogurt, granola and banana nut bread and choice of juice

*European Breakfast.......................................................... $18
Selection of imported cheeses and cured meats, freshly baked assorted French breads, basket of Danish pastries and muffins, fresh-sliced fruits and berries, butter and assorted jams

*Classic-Style Eggs Benedict..................................................... $20
Grilled Canadian bacon atop English muffin halves, topped with poached eggs and drizzled with a classic Hollandaise sauce

CLASSIC BREAKFAST SELECTIONS
Served with hash browns and your choice of toast, English muffin or buttermilk biscuit
*Egg whites or egg substitute can be substituted for any egg choice for $1

*Build-Your-Own Omelet........................................................ $20
Includes first two toppings
Additional toppings $1 each
Vegetables: bell peppers, tomatoes, mushrooms, onions, avocado, jalapeños, spinach, olives, pico de gallo, asparagus
Cheeses: American, Cheddar, pepper jack, Swiss, mozzarella, bleu cheese, provolone, Parmesan
Meats & Seafood: diced ham, minced bacon, sliced sausage, grilled chicken, diced turkey, Italian sausage, smoked salmon, shrimp

*Steak & Eggs ................................................................. $25
Grilled 10 oz. New York steak served with two eggs any style

*Paris Classic Breakfast ......................................................... $18
Two eggs any style, served with choice of smokehouse bacon, grilled ham, corned beef hash, sausage patties or links
BREAKFAST
Served 24 hours

GRIDDLE SPECIALTIES
Served with warm syrup and whipped butter
Add a side of fresh vanilla whipped cream for $1

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fluffy Buttermilk Pancakes</td>
<td>$14</td>
</tr>
<tr>
<td>Stack of four</td>
<td></td>
</tr>
<tr>
<td>Blueberry Buttermilk Pancakes</td>
<td>$16</td>
</tr>
<tr>
<td>Stack of four loaded with blueberries</td>
<td></td>
</tr>
<tr>
<td>Plain Belgium Waffle</td>
<td>$14</td>
</tr>
<tr>
<td>Vanilla Bean French Toast</td>
<td>$14</td>
</tr>
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</table>

FRENCH CRÊPES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>St. Louis Crêpe</td>
<td>$16</td>
</tr>
<tr>
<td>Imported ham, Gruyère cheese, béchamel</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>Nutella Crêpe</td>
<td>$16</td>
</tr>
<tr>
<td>Fresh bananas and nutella with Chantilly</td>
<td></td>
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<td></td>
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</tbody>
</table>

TRADITIONAL BREAKFAST ITEMS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bowl of Strawberries</td>
<td>$8</td>
</tr>
<tr>
<td>Bowl of Mixed Berries</td>
<td>$8</td>
</tr>
<tr>
<td>Cereal</td>
<td>$6</td>
</tr>
</tbody>
</table>

Add a side of berries or bananas for $4
Cold – Corn Flakes®, Cheerios®, Frosted Flakes®, Total®, Raisin Bran®, granola
Hot – oatmeal, cream of wheat, grits, southern-style grits

A service charge of $5.00 per delivery, up to 4 guests, will be included.
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SIDES
Breakfast Meats ................................................................. $6
Bacon, Sausage Links, Sausage Patties, Sliced Canadian Bacon, Grilled Ham,
Turkey Bacon
Hash Browns ........................................................................... $6
Biscuits & Gravy ........................................................................ $8
Fresh Fruit Yogurt Parfait ................................................... $10
Diced Fruit Cup ........................................................................ $8
Strawberry Yogurt ................................................................. $7
Vanilla Yogurt .......................................................................... $7
Cottage Cheese ........................................................................ $5
Bagel & Cream Cheese .......................................................... $6
Fresh Danish or Muffin ......................................................... $6
Side of Toast ............................................................................. $5

BEVERAGES
Mimosa ................................................................................... $6
Bloody Mary (Absolut® Vodka) .............................................. $6
Milk (Whole or Skim) ............................................................. $5
20 oz. Aquafina® ..................................................................... $5
Large Aquafina® ................................................................. $7
330 mL Evian® / Badoit ......................................................... $6
750 mL Evian® / Badoit ........................................................ $10
Red Bull® Energy Drink, Red Bull® Sugarfree or Rockstar® ... $7
Assorted Juices ................................................................. $6
Orange, grapefruit, apple, cranberry, tomato, V8®, pineapple, prune or grape
Assorted Soda ........................................................................ $5
Pepsi®, Diet Pepsi®, Sierra Mist®
Coffee, Decaffeinated Coffee, Herbal Teas or Hot Chocolate
One-Liter Pot ......................................................................... $14
Fresh-Fruit Smoothies ........................................................ $9
Strawberry, strawberry-banana, mango or mixed berry
Fresh-Pressed Fruit & Vegetable Juice .................................. $8
Watermelon, honeydew, cantaloupe, mixed berry or carrot

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ALL-DAY FAVORITES

**Shrimp Cocktail** .......................................................... $20
Five chilled jumbo shrimp with zesty cocktail sauce

**Potato Skins** .......................................................... $13
Five skins loaded with cheese, bacon and green onions, served with sour cream

**Buffalo Wings** .......................................................... Small – $14 / Large – $22
Breaded chicken wings served with Buffalo (mild, medium or hot) or BBQ sauce, garnished with celery and carrots, with a side of ranch or blue cheese dressing

**Chicken Tenders** .......................................................... $14
Four breaded chicken tenders served with Buffalo sauce (mild, medium or hot) or BBQ sauce, garnished with celery and carrots, with side of ranch or blue cheese dressing

**Cheese Quesadilla** .......................................................... $13
Filled with seasoned cheese, tomatoes, jalapeños and green onions, served with pico de gallo, guacamole and sour cream

**Chicken Quesadilla** .......................................................... $15

**Combo Platter** .......................................................... $20
Chicken tenders, chicken wings, cheese quesadilla and a beef slider

**SOUPS**

**Rotisserie Chicken Soup** .................................................. $8
Pulled chicken, garden fresh vegetables and pasta

**French Onion Gratin** .................................................. $9
Savory-sweet broth loaded with onions and topped with a blend of cheeses

**New England-Style Clam Chowder** .................................. $9
Creamy and loaded with potatoes, vegetables and minced clams

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SALADS
Cobb Salad.................................................................................................................. $19
Turkey, ham, bacon bits, hard-boiled egg, avocado, Swiss cheese, bleu cheese crumbles, tomatoes and red onion rings with iceberg and romaine lettuce, served with your choice of dressing

Spinach Salad........................................................................................................... $16
Fresh baby spinach, hard-boiled egg, sliced mushrooms, candied walnuts and shaved red onions with warm bacon dressing

Classic Caesar Salad.......................................................................................... $14
Crisp romaine lettuce tossed with tangy Caesar dressing, Parmesan cheese and croutons, garnished with anchovies

Chicken Caesar Salad......................................................................................... $18

House Salad ............................................................................................................. $12
Crisp mixed greens, tomatoes, cucumbers, carrots and croutons, served with your choice of dressing

BURGER
Served with choice of fries, potato salad or coleslaw
*Substitute onion rings for an additional $2

*Build-Your-Own Burger.................................................................................. $16
One-half pound of ground beef served on a Kaiser roll with lettuce, tomato, onion and a pickle spear
Includes first topping
Additional toppings $1 each
Vegetables: sautéed bell peppers, sautéed mushrooms, grilled onions, fresh avocado, jalapeños, pico de gallo
Cheeses: American, Cheddar, Swiss, Muenster, mozzarella, bleu cheese, provolone, pepper jack
Meats: Canadian bacon, smoked bacon, shaved ham

DOMESTICS & IMPORTED BEERS
Domestic.................................................................................................................... $6
MGD® 64, MGD®, Miller Chill®, Miller Lite®, Coors®, Coors Light®

Premium.................................................................................................................. $7
Foster’s®, Heineken®, Heineken® Light, Corona® Extra, Corona® Light, Blue Moon®, Newcastle®, Samuel Adams®, Guinness®
ALL-DAY FAVORITES

COLD SANDWICHES
Choice of white, wheat, sourdough, French baguette or rye bread with lettuce, sliced tomato and a pickle spear
Served with choice of fries, coleslaw or potato salad
*Substitute onion rings for an additional $2

Turkey Wrap ................................................................. $16
Flour tortilla, smoked turkey, bacon, shredded lettuce, tomato, onions, bean sprouts and avocado with ranch dressing

7-Stars® Club ........................................................................ $17
Roasted turkey, honey ham, Swiss and American cheeses and crisp bacon

The California Club .......................................................... $15
Roasted turkey, fresh avocado, Muenster cheese and crisp bacon

HOT SANDWICHES
Served with choice of fries, coleslaw or potato salad
*Substitute onion rings for an additional $2

Grilled Chicken Sandwich ................................................ $15
Grilled marinated chicken breast on a toasted sun-dried tomato roll with basil aioli, lettuce, tomato, onion and a pickle spear

Turkey or Tuna Melt ........................................................... $15
Roasted turkey breast or tuna salad, Muenster cheese, crisp bacon and tomato on grilled sourdough

*Prime Rib Dip ..................................................................... $16
Sliced prime rib on a freshly baked baguette with a side of au jus and creamy horseradish sauce

Traditional-Style Rueben ................................................... $15
Corned beef, deli-style sauerkraut, Thousand Island dressing and Swiss cheese on grilled rye

*Philly Cheesesteak ............................................................ $16
Thinly sliced steak with grilled peppers, onions and mushrooms topped with melted provolone cheese

SIDES
French Fries........................................................................... $5
Coleslaw ................................................................................. $5
Potato Salad ............................................................................ $5
Onion Rings ............................................................................. $6

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**ENTRÉES**
Served with choice of mashed potatoes or baked potato and vegetable du jour
Add a house salad or small Caesar salad or cup of clam chowder or rotisserie chicken soup for an additional $4

*New York Steak ................................................................. $27
12 oz. charbroiled New York steak topped with maître d’ butter

*Filet Mignon ........................................................................ $35
8 oz. center-cut filet, charbroiled with mushroom demi-glace

Herb-Roasted Half Chicken....................................................... $21
Slow-roasted marinated chicken

*Pan-Seared Salmon Fillet....................................................... $25
8 oz. salmon fillet served with orange beurre blanc

**PASTA**
All pasta dishes include garlic bread. Add a house salad, small Caesar salad or cup of soup for an additional $4

Fettuccine Alfredo ..................................................................... $21
Fettuccine in Alfredo sauce with sun-dried tomatoes

Grilled Chicken Fettuccine Alfredo........................................... $24

Bucatini Bolognese ................................................................ $24
Bucatini with Italian sausage and meat sauce, covered with fresh-shredded Parmesan cheese

**BRICK-OVEN PIZZAS**
Four-Cheese Pizza.................................................................. $19
Includes 1 topping
Additional toppings $1 each
Meats: pepperoni, diced bacon, ham, Canadian bacon, Italian sausage, grilled chicken
Vegetables: pineapple, tomatoes, mushrooms, bell peppers, onions, jalapeños
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**DESSERT**

New York-Style Cheesecake .......................................................... $9
Traditional cheesecake on a graham cracker crust, served with a side of fresh berries

Vanilla Crème Brûlée .......................................................... $9
Creamy vanilla custard with a caramelized sugar crust

Warm Apple Cobbler À La Mode ........................................... $9
Fresh caramelized apple and rum raisins topped with almond streusel and vanilla ice cream

Old-Fashioned Chocolate Cake ............................................... $9
Two-layer chocolate sponge cake, iced with a chocolate ganache and served with raspberry sauce and fresh berries

Banana Split ........................................................................ $9
Scoop of chocolate, vanilla and strawberry ice cream, topped with chocolate sauce, sliced bananas and whipped cream

Ice Cream or Sorbet .......................................................... $7

**BEVERAGES**

Mimosa ................................................................................. $6

Bloody Mary (Absolut® Vodka) ............................................. $6

Milk (Whole or Skim) .......................................................... $5

20 oz. Aquafina® .......................................................... $5

Large Aquafina® ........................................................... $7

330 mL Evian® / Badoit .............................................................. $6

500 mL Evian® / Badoit .............................................................. $10

Red Bull® Energy Drink, Red Bull® Sugarfree or Rockstar® ........................................................................... $7

Assorted Juices ........................................................................ $6
Orange, grapefruit, apple, cranberry, tomato, V8®, pineapple, prune or grape

Assorted Soda ........................................................................ $5
Pepsi®, Diet Pepsi®, Sierra Mist®

Coffee, Decaffeinated Coffee, Herbal Teas or Hot Chocolate
One-Liter Pot ........................................................................ $14

Fresh-Fruit Smoothies ........................................................................ $9
Strawberry, strawberry-banana, mango or mixed berry

Fresh-Pressed Fruit & Vegetable Juice ........................................ $8
Watermelon, honeydew, cantaloupe, mixed berry or carrot
THE PERFECT COCKTAIL
BEGINS WITH ABSOLUT®

ABSOLUT® VODKA
Country of Sweden

Vodka

This super vodka was distilled from grain grown in the rich fields of southern Sweden. It has been produced at the famous old distilleries near farm, in accordance with more than 100 years of Swedish tradition. It has been sold under the name Absolut since 1879.

ABSOLUT® VODKA
Cocktails Perfected

EXPERIENCE COCKTAILS PERFECTED AT FACEBOOK.COM/ABSOLUT

ENJOY WITH ABSOLUT RESPONSIBILITY® ABSOLUT® VODKA, PRODUCT OF SWEDEN. 40% ALC./VOL. DISTILLED FROM GRAIN. ©2011 IMPORTED BY ABSOLUT SPIRITS CO., NEW YORK, NY. WWW.ABSOLUT.COM
# WINE LIST

## SPARKLING WINE
- Domaine Ste. Michelle, Washington .......................................................... $29
- Piper Sonoma Brut, Sonoma, NV ................................................................. $49
- Domaine Carneros Brut, Napa ................................................................. $59
- Taittinger “la Française” Brut, Reims ....................................................... $95
- Moët & Chandon, Impérial, France ......................................................... $98
- Veuve Clicquot, Brut, France ................................................................. $98
- Perrier-Jouët “Grand Brut,” Epernay, France ....................................... $110
- Moët & Chandon, Impérial Rosé, France ........................................... $125
- Dom Pérignon, France ........................................................................... $325

## WHITE WINE
- Chardonnay, Mer Soleil, Central Coast .................................................. $46
- Chardonnay, Frei Brothers Reserve, Sonoma ......................................... $41
- Chardonnay, St. Francis, Sonoma .......................................................... $60
- Chardonnay, Cakebread Cellars, Napa Valley ....................................... $90
- Chardonnay, Far Niente, Napa Valley ................................................. $134
- Pinot Grigio, Maso Canali, Trentino ................................................... $40
- Pinot Grigio, Santa Margherita, Valdadige ......................................... $56
- Riesling, Chateau Ste. Michelle, Washington ....................................... $25
- Sauvignon Blanc, Kim Crawford, Marlborough ................................... $58
- Sauvignon Blanc, Duckhorn, Napa Valley ......................................... $55
- White Zinfandel, Sutter Home, California ......................................... $29
RED WINE
Cabernet Sauvignon, Casa Lapostolle, Chile.................................................................$40
Cabernet Sauvignon, Chateau Ste. Michelle “Indian Wells,” Washington..............$46
Cabernet Sauvignon, Louis M. Martini, Alexander Valley ......................................$74
Cabernet Sauvignon, Joseph Phelps, Napa Valley ....................................................$105
Cabernet Sauvignon Blend, Opus One, Napa Valley................................................$325
Cabernet Sauvignon, Stag’s Leap Wine Cellars “Artemis,” Napa Valley ...............$105
Merlot, Frei Brothers Reserve, Sonoma..................................................................$53
Merlot, Ferrari-Carano, Sonoma...........................................................................$58
Merlot, Joseph Phelps, Napa Valley......................................................................$99
Pinot Noir, MacMurray Ranch, Sonoma.................................................................$35
Pinot Noir, Whitehaven, Marlborough, New Zealand..............................................$46
Pinot Noir, Chalone, Monterey.............................................................................$48
Pinot Noir, Foley, Santa Rita Hills........................................................................$79
Zinfandel, Rancho Zabaco Heritage Vines, Sonoma...............................................$48

BY THE GLASS
White Zinfandel, Copper Ridge, California...............................................................$7
Chardonnay, Copper Ridge, California......................................................................$7
Cabernet Sauvignon, Copper Ridge, California ......................................................$7

For additional wine recommendations, please contact Room Service.

DOMESTICS & IMPORTED BEERS
Domestic.....................................................................................................................$5
MGD® 64, MGD®, Miller Chill®, Miller Lite®, Coors®, Coors Light®,

Premium...................................................................................................................$6
Foster’s®, Heineken®, Heineken® Light, Corona® Extra, Corona® Light, Blue Moon®,
Newcastle®, Samuel Adams®, Guinness®
# SPIRITS

## SCOTCH
- Dewar’s® White Label ................................................................. $70
- Chivas Regal ............................................................................. $90
- Glenfiddich® ............................................................................. $90
- The Glenlivet® ........................................................................... $90
- Glenmorangie® ........................................................................... $100
- Johnnie Walker® Black ............................................................. $100
- The Macallan® 12-Year ............................................................. $110

## BLENDS & CANADIANS
- Seagram’s 7 Crown ...................................................................... $45
- Crown Royal® .............................................................................. $75

## BOURBON/WHISKEY
- Jim Beam® ................................................................................ $50
- Jack Daniel’s® ............................................................................ $65
- Jameson® .................................................................................... $65
- Southern Comfort® ..................................................................... $65
- Wild Turkey® .............................................................................. $65
- Maker’s Mark® ............................................................................ $75
- Woodford Reserve® ..................................................................... $99
### GIN
- Beefeater®: $60
- Bombay®: $60
- Tanqueray®: $65
- Bombay® Sapphire: $75

### VODKA
- Skyy®: $65
- Absolut®: $75
- Ketel One: $75
- Stolichnaya®: $75
- Belvedere: $90
- Grey Goose®: $110

### RUM
- Captain Morgan®: $55
- Cruzan®: $55
- Malibu®: $55
- Mount Gay®: $60
- Bacardi® Superior: $65
- 10 Cane®: $85
# SPIRITS

## TEQUILA
- Jose Cuervo® Gold .......................................................... $65
- Sauza® Gold ................................................................... $65
- Cazadores® ...................................................................... $90
- Herradura ....................................................................... $90
- Patrón® Silver ................................................................. $120
- Jose Cuervo® Platino ..................................................... $160
- Patrón® Platinum ............................................................ $180

## BRANDY, COGNAC & CORDIALS
- Baileys® ......................................................................... $60
- Christian Brothers® .......................................................... $60
- Kahlúa® ........................................................................... $60
- Grand Marnier® ............................................................. $80
- Jägermeister® ................................................................. $85
- Hennessy V.S ................................................................... $90
- Rémy Martin VSOP® ....................................................... $120
- Hennessy V.S.O.P ............................................................ $160
- Rémy XO® ....................................................................... $275
- Hennessy X.O .................................................................. $400

## MIXERS
- Pepsi®, Diet Pepsi®, Sierra Mist®, Diet Sierra Mist® (10 oz.) .......................................................... $4
- Soda Water, Ginger Ale, Tonic Water .......................................................... $4
- Red Bull® Energy Drink, Red Bull® Sugarfree or Rockstar® .......................................................... $6
- Aquafina® Water (liter) .................................................................. $8
- Pepsi® (liter) ....................................................................... $8
- Bloody Mary (quart) .................................................................. $9
- Fruit Juices (quart) .................................................................. $9