



12.21

AT MFP

BRUNCH MENU

SAVORY

EGGS BENEDICT \$14

2 Eggs Poached on a Toasted English Muffin with Ham & Hollandaise Sauce

STEAK & EGGS \$18

Sunny Side Up Eggs, Home Fries & Toast

THREE EGGS OMELET \$12

3 Eggs + 3 Choices of Fillings: Bacon, Sausage, Ham, Mushrooms, American Cheese, White Cheddar, Feta, Gruyere, Tomato, Baby Spinach, Bell Peppers, Onions, Broccolini. Served with Breakfast Potatoes & Toast

FULL ENGLISH BREAKFAST \$16

Bacon, Poached or Fried Eggs, Grilled Tomato Slices, Toasted Bread & Butter, Sausages

SWEET

FRESH FRUIT SALAD \$7

Freshly Cut Seasonal Fruits

BELGIAN WAFFLES \$12

Served with Vermont Maple Butter & Warm Syrup

ORGANIC GRANOLA PARFAIT \$9

Yogurt, Organic Granola, Fresh Berries & Honey

BREAKFAST PASTRIES \$7

Croissant & Cinnamon Sticky Bun

BUTTERMILK PANCAKES \$12

Served with Fresh Berries & Warm Syrup

ACCOMPANIMENTS \$7

FRESH FRUITS

APPLEWOOD BACON

BREAKFAST POTATOES

POMMES FRITES

BREAKFAST SAUSAGE



12.21

AT MFP

SALADS, SANDWICHES & FORKS

MIXED GREEN SALAD \$12

Toasted Pumpkin Seeds, Radish & Fennel Pollen Vinaigrette

CAESAR SALAD \$13

Anchovy, Focaccia Croutons & Shaved Parmesan Cheese

ORGANIC SALMON \$26

Mustard Verjus Sauce Served with Pommes Puree

CHICKEN MILANESE \$23

Heirloom Tomato & Baby Arugula

GRILLED CHICKEN CLUB \$20

Caramelized Onions, Baby Arugula & Cheese Served with Pommes Frites

CLASSIC SMASH BURGER \$19

Cheddar, Caramelized Onions & Secret Sauce Served with Pommes Frites

BEVERAGES

UNLIMITED COFFEE DRIP \$4

ESPRESSO \$5

LATTE \$6

CAPPUCCINO \$6

TEA \$4

Inquire with Server for Tea Assortment

ORANGE JUICE GLASS \$4

ORANGE JUICE PITCHER \$10

Inquire with Server for Juice Assortment

1L ACQUA PANNA WATER \$7

1L PELLEGRINO SPARKLING
WATER \$7

1L STAR KEY (SINGLE SOURCE)
SPRING WATER \$8

COKE/DIET COKE \$3

Sprite/GINGER ALE \$3

VIRGIN MARY \$7

BLOODY MARY \$10

MIMOSA \$10

OPEN FOR ROOM SERVICE & PATIO DINING ONLY

Dining Hours: Tues – Sat, 7 AM – 1 PM (Closed Sun & Mon)



12.21

AT MFP

DINNER MENU

SNACKS

HOUSE PICKLED VEGETABLES \$5

Sparkling Sonoma Cider Vinegar

MARINATED OLIVES \$5

Citrus & Pepperoncini

ALMONDS \$5

Brown Sugar & Cayenne

CEVICHE \$15

Seafood Mix, Red Onions, Tomato & Lime Juice

HUMMUS & PITA \$9

Hummus Spread Served with Paprika Seasoned Pita Bread

SHRIMP COCKTAIL \$19

Fresh Horseradish, Lemon & Cocktail Sauce

EGGPLANT PARMIGIANA \$12

Baked Eggplant Topped with Marinara Sauce & Parmesan Cheese

CLASSIC DEVILED EGGS \$6

Hard-boiled Eggs Stuffed with Creamy Yolk & Mustard Filling, Smoked Paprika & Chives

APPETIZERS & SALADS

SOUP DU JOUR \$9

Chef's Daily Choice

ROSLYN WINGS \$13

Black Peppercorn Dip

CAESAR SALAD \$13

*Anchovy, Focaccia Croutons & Shaved
Parmesan Cheese*

THE HAMPTON TOMATO \$17

Stuffed with Lobster Salad

MIXED GREEN SALAD \$12

*Toasted Pumpkin Seeds, Radish & Fennel
Pollen Vinaigrette*

CALAMARI \$16

*Diavolo Sauce, Spicy Rooster Mayo
& Salsa Verde*



12.21

AT MFP

ENTREES

ORGANIC SALMON \$26

Mustard Verjus Sauce Served with Pommes Puree

PAN SEARED BRANZINO \$29

Green Pea Risotto Cake, Artichokes, Sun-Dried Tomatoes, Capers & Herb Garlic Butter Sauce

CHICKEN MILANESE \$23

Heirloom Tomato & Baby Arugula

JAMAICAN CHICKEN \$26

Juicy Grilled Jerk Chicken Served with Caribbean Rice & Sweet Mango Salsa

BRAISED BEEF SHORT RIB \$25

Lemon Grass Beef Short Ribs Slowly Cooked in Red Wine Sauce Served with Pommes Puree & Glazed Carrots

MARINATED SKIRT STEAK \$39

Marinated Skirt Steak Served with Chimichurri Sauce & Grilled Asparagus

CLASSIC SMASH BURGER \$19

Cheddar, Caramelized Onions & Secret Sauce Served with Pommes Frites

LOBSTER ROLL \$28

Toasted New England Roll Served with Pommes Frites

BLACK BEAN CHIPOTLE BURGER \$20

Cashew, Avocado & Salsa Verde Served with Pommes Frites

ACCOMPANIMENTS \$11

POMMES PUREE

Creamy Yukon Potatoes with Roasted Garlic & Scallion

VEGGIE TRIO

Chef's Choice of 3 Vegetables, Roasted with Rosemary & Garlic

POMMES FRITES

Naked or Truffle (+\$3) French Fries

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12.21

AT MFP

DESSERT \$8

TRES LECHES

Topped with Strawberries

CHOCOLATE MOLTEN LAVA

*Served Warm with Ice Cream
& Salted Pretzels*

BREAD PUDDING

*Served Warm with Ice Cream & Salted
Caramel Whiskey Sauce*

PAUL'S RICOTTA CHEESE

Strawberry Vanilla Coulis

GOURMET ICE CREAM

Inquire with Server for Flavor Assortment

WINE

SPARKLING

*Pommery Champagne, NV, France \$18
Chandon Rose, NV, California \$10*

WHITE

*Donini, Pinot Grigio, Italy, 2018 \$10
Les Grande Vignes, Sauvignon Blanc, France, 2016 \$14
13 Celsius, Sauvignon Blanc, 2018 \$14
Benziger, Chardonnay, Washington State, 2017 \$15
Milbrandt, Chardonnay, Washington State, 2018 \$12*

RED

*Les Grande Vignes, Pinot Noir, France, 2016 \$14
Imagery, Pinot Noir, California 2018 \$15
Envy Fol, Merlot, France, 2015 \$14
Clos Pons Jan Petit, Syrah, Spain, 2016 \$12
Joel Gott, Cabernet Sauvignon, California, 2017 \$16*

COCKTAILS \$13

HOLLY GO LIGHTLY

Vodka, Aperol, Citrus Triple Sec

BLOOD ORANGE MARGARITA

Tequila, Citrus, Blood Orange

BOULEVARDIER

Rye, Campari, Red Vermouth

THE SALTY ROAD

Dark Rum, Grey Fruit, Elderflower

**EAST INDIA TRADING
COMPANY**

Gin, Cucumber Ginger Syrup, Citrus

BEER

DOMESTIC \$6

*Blue Moon Wheat
Heineken
Budweiser
Bud Light*

DRAFT GLASS \$6

1L DRAFT PITCHER \$12

*Delirium Tremens
Firestone Coconut Merlin Stout
Garvies Point Motueka IPA
Garvies Point Battalion 5 Pilsner
Dogfish Head Pale Ale*

IMPORTED \$8

*Narragansett Lager
Dogfish Head Namaste White*