



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



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)



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 DEVEILED 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*



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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DESSERT \$8

TRES LECHES

Topped with Strawberries

BREAD PUDDING

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

CHOCOLATE MOLTEN LAVA

*Served Warm with Ice Cream
& Salted Pretzels*

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*