

ROOM SERVICE MENU - TOUCH 2305

BREAKFAST

Served Daily Mon—Fri 6am to 10:30am
Sat & Sun 6am to 11am

CONTINENTAL BREAKFAST

Enjoy our selections that include:
Choice of one: Pastry, Muffin, Bagel or Toast
Choice of one: Pastrami Style Salmon, Yogurt, Cold Cereal, or Fresh Fruit
Coffee, Tea, or Juice
\$8.95

BOWL OF FRESH SEASONAL FRUIT	\$5.95
HOT OATMEAL served with raisins and brown sugar	\$5.95
BELGIAN WAFFLE served with warm maple syrup	\$6.75
FRENCH TOAST dusted with powdered sugar and served with warm maple syrup	\$5.75
PANCAKES served with warm maple syrup	SHORT STACK \$5.75
	TALL STACK \$6.25
	CLASSIC BLUEBERRY \$7.25
PASTRAMI STYLE SALMON served with bagel and cream cheese	\$7.95

EGG CETERA

SERVED WITH HOME FRIES AND TOAST
Substitute egg beaters for an additional fifty cents
ONE EGG \$3.95
TWO EGGS \$5.50
THREE EGGS \$6.00

BREAKFAST SANDWICH choice of English muffin or bagel with Canadian bacon, scrambled eggs and American cheese	\$8.95
OMELETS choose three: ham, onions, peppers, salsa, sun dried tomatoes, mushrooms, Swiss or cheddar cheese	\$9.95
EGGS BENEDICT two poached eggs on an English muffin with Canadian bacon topped with hollandaise sauce	\$9.95
BREAKFAST SKILLET home fries with sautéed peppers and garlic topped with turkey sausage and two eggs cooked any style	\$10.95
STEAK & EGGS 6oz NY strip with two eggs cooked any style	\$11.95

BREAKFAST BREADS & PASTRIES

MUFFINS	\$3.50	
DANISH	\$1.50	
BAGEL	\$2.75	
ENGLISH MUFFIN	\$1.75	
TOAST	\$1.50	
BACON	\$2.95	
		COFFEE OR TEA Sml. Pot \$3.00 Lrg. Pot \$5.00

BEVERAGES

ORANGE JUICE	\$2.25
CRANBERRY JUICE	\$2.25
APPLE JUICE	\$2.25
TOMATO JUICE	\$2.25
MILK	\$1.95

LUNCH

Mon - Fri 11:30am to 2pm Sat & Sun Noon to 2pm

SOUP DU JOUR	Cup \$3.25	Bowl \$4.75
CAESAR SALAD or WRAP	\$7.95	W/Chicken \$9.95
LOW CARB BISTRO STEAK SALAD		\$13.95

GRILLED PANINI'S

Panini 's, Wraps, and Sandwiches served with Kettle Chips or Soup du Jour

TURKEY & BRIE Sliced Turkey with Brie cheese, shredded lettuce and cranberry aioli	\$9.95
CALIFORNIA CHICKEN Sweet and Smokey Rubbed Chicken Breast, Apple wood Bacon, Cheddar Cheese, Guacamole, Romaine, and Ranch Dressing	\$9.95
TUNA Tuna Salad, sliced tomatoes, and Cheddar	\$8.95
CUBAN SANDWICH Slow roasted pork loin, ham, Swiss cheese and mustard	\$9.95
CORNED BEEF REUBEN Sliced Corned Beef, Coleslaw, Swiss and 1000 Island Dressing	\$8.95

TRADITIONALLY GRILLED SANDWICHES

GRILLED CHICKEN SANDWICH Served with provolone cheese on a toasted Kaiser roll	\$9.95
BLACK ANGUS BURGER Half pound burger with lettuce, tomato and your choice of cheese	\$9.95
ADD BACON	\$10.95

DINNER

Dinner served 4:00-10:00 Appetizers and Sandwiches available until 11:00PM

SOUPS - APPETIZERS - SALADS

SOUP DU JOUR Chef's fresh creation daily	Cup \$3.25	Crock \$5.25
FRENCH ONION SOUP Topped with croutons and gruyere cheese		\$5.25
AHI TUNA Sesame Seared Ahi Tuna with Wakame Salad, Grilled Pineapple Mignonette, sweet and spicy vinaigrette		\$9.95
N.E. CRAB CAKE Two lump crab cakes with spicy remoulade and fresh corn salsa		\$9.95
QUESADILLA Cheddar cheese, onions, peppers and your choice of grilled chicken or flank steak		\$8.95
CHICKEN WINGS Hot or mild, served with bleu cheese and celery sticks		\$8.95
HOUSE DINNER SALAD	\$2.95	HOUSE CAESAR SALAD \$3.95
BISTRO SALMON SALAD Honey almond crusted salmon over fresh greens and a whole grain mustard vinaigrette		\$13.95
LOW CARB STEAK SALAD Grilled flank steak over romaine lettuce, grilled Portobello mushrooms, plum tomatoes, roasted red peppers and four cheese dressing		\$14.95
SPINACH SALAD Fresh baby spinach with red onion, egg, tomato, asiago cheese and hot bacon dressing		\$9.95
CAESAR SALAD Romaine lettuce, asiago cheese and Caesar dressing		\$9.95
ADD CHICKEN	\$11.95	ADD SALMON \$13.95

ENTREES Served 4pm—10pm

All entrees served with appropriate accompaniments

POTATO ENCRUSTED SALMON Atlantic salmon with a potato crust and champagne lobster butter sauce	\$19.95
AHI TUNA Grilled Ahi Tuna with Red Pepper infused Rice and served with a Mandarin Orange & Chipotle BBQ Sauce	\$19.95
SHRIMP SCAMPI Jumbo shrimp in a white wine garlic butter sauce served over a bed of linguine.	CHICKEN SCAMPI \$16.95
STATE STREET RIB EYE 14oz certified angus rib eye steak, seasoned	\$28.95
TORTELLINI PRIMAVERA Tri color cheese tortellini, with zucchini, squash, and red peppers tossed in a roasted garlic cream sauce	\$15.95
CAJUN STYLE STRIP STEAK 12oz. Strip steak, Cajun rubbed and cast iron served	\$27.95

(ALSO AVAILABLE PLAIN; GRILLED TO PERFECTION!)

SANDWICHES

SWEET & SMOKEY CHICKEN SANDWICH	\$9.95
Served with provolone cheese on a toasted Kaiser roll	
BLACK ANGUS BURGER	\$9.95
Half pound burger with lettuce, tomato and your choice of cheese	\$9.95 Add Bacon \$10.95
CUBAN SANDWICH	
Slow roasted pork loin, ham, sliced pickle, Swiss cheese and mustard served in a grilled Panini	\$9.95
CHICKEN CAESAR WRAP	\$9.95
Romaine, grilled chicken, asiago and Caesar dressing in a sundried tomato wrap	

ALL SANDWICHES SERVED WITH REGULAR OR SWEET POTATO FRIES

Beverages

COFFEE	Large Pot \$5.00	Small Pot \$3.00
MILK, ICED TEA AND SODA		\$2.75
BEER	Domestic \$3.75	Import \$4.75
WINE by the glass		\$5.00

— WINE BY THE BOTTLE —

House Wines by the Bottle: **\$19.00**

Featuring Copper Ridge, California - Cabernet Sauvignon - Merlot - Chardonnay	
Featuring Crane Lake, California - Shiraz - Pinot Grigio - Riesling	
Estancia Pinot Noir, California	\$24.00
Little Black Dress Merlot, California	\$24.00
Louis Martini Cabernet Sauvignon, California	\$28.00
Penfolds Koonunga Shiraz, Australia	\$24.00
Ecco Domani Pinot Grigio, Italy	\$24.00
Kendall-Jackson Chardonnay, California	\$29.00
Herman J. Wiemer Dry Riesling, Finger Lakes, NY	\$29.00
Monkey Bay Sauvignon Blanc, New Zealand	\$24.00

ASK ABOUT OUR SPECIALTY DESSERTS