



**IN ROOM DINING MENUS**

# IN ROOM DINING

Breakfast Served From 6:30 AM until 11:00 AM

## DAYBREAK BEVERAGES

### HOT

Fresh Brewed Coffee  
Fresh Brewed Decaffeinated Coffee  
Tea (Regular or Herbal)  
(A Pot- Serves 2 to 3 cups)  
Hot Chocolate

### CHILLED

Pink Grapefruit Juice  
Cranberry Juice  
Orange Juice  
Apple Juice  
Soft Drinks  
*Pepsi, Diet Pepsi, Ginger Ale  
Sierra Mist or Club Soda*

## FRUIT & YOGURT

### RUBY RED ½ GRAPEFRUIT

### RIPE CANTALOUPE

Sectioned

### ASSORTED YOGURTS

Plain, Vanilla, Blueberry, Peach or Strawberry

### YOGURT AND FRUIT

Seasonal Fruit

## THE EGG

### SLEEPY HOLLOW BREAKFAST

Two Eggs Any Style Served with Home Fried Potatoes,  
Bacon and Your Choice of White, Wheat, Rye or Raisin Toast

### COUNTRY SAUSAGE BREAKFAST

Two Eggs Any Style Served with Home Fried Potatoes,  
Country Sausage and Your Choice of White, Wheat, Rye or  
Raisin Toast

In Room Dining orders are subject to a 21% Gratuity and \$2 delivery charge.  
Eating raw or partially cooked foods can increase your risk of food-borne illness.  
Those who are vulnerable to food-borne illness should only eat thoroughly cooked protein.

### **VIRGINIA HAM BREAKFAST**

Two Eggs Any Style Served with Home Fried Potatoes,  
Virginia Ham and Your Choice of White, Wheat, Rye or  
Raisin Toast

### **STEAK AND EGGS**

Two Eggs Any Style Served with Home Fried Potatoes,  
Steak and Your Choice of White, Wheat,  
Rye or Raisin Toast

### **MADE TO ORDER EUROPEAN STYLE 3 EGG OMELETS**

Egg Whites and Egg Beaters Available  
American, Swiss, Pepper Jack, Cheddar, Mozzarella, Cream  
Cheese, Spinach, Mushrooms, Roma Tomatoes,  
Sweet Peppers, Onions, Virginia Ham, Bacon, Country Sausage  
Served with Home Fried Potatoes and Your Choice of White,  
Wheat, Rye or Raisin Toast

### **CROWNE OMELETS**

#### **CAPRESE**

Roma Tomatoes, Fresh Mozzarella Cheese, Basil

#### **AEGEAN**

Spinach, Kalamata Olives, Feta Cheese, Pepperoncini,  
and Roma Tomatoes

#### **WESTERN OMELET**

Peppers, Onions, Diced Ham and Cheddar Cheese

# **“BATTER” UP**

**VANILLA BELGIAN WAFFLE**

**BUTTERMILK PANCAKES**

**SWEET BRIOCHE VANILLA FRENCH TOAST**

**RICE KRISPIE CRUSTED SWEET BRIOCHE FRENCH TOAST**

All of the above served with Maple Syrup and Butter

**ADD BANANAS, STRAWBERRIES OR CHOCOLATE CHIPS**

## **CROWNE CORNER**

**OATMEAL**

Served with Maple Syrup and Strawberries

**BREAKFAST EGG SANDWICH**

Your choice of English Muffin, Croissant, Bagel or Wrap  
American, Swiss, Pepper Jack, Cheddar, Mozzarella or Cream Cheese  
Virginia Ham, Bacon or Country Sausage

**EGGS BENEDICT**

Poached Eggs, Toasted English Muffin, Virginia Ham and  
Hollandaise Sauce Served with Home Fried Potatoes

## **SIDES**

Assorted Cereal

Breakfast Pastry

English Muffin

Bagel and Cream Cheese

White, Wheat, Rye or Raisin Toast

Home Fried Potatoes

Seasonal Fruit

Bacon

Virginia Ham

Country Sausage

In Room Dining orders are subject to a 21% Gratuity and \$2 delivery charge.  
Eating raw or partially cooked foods can increase your risk of food-borne illness.  
Those who are vulnerable to food-borne illness should only eat thoroughly cooked protein.

# IN ROOM DINING

All Day Dining Served From 11:00 AM until 1:00 AM

## APPETIZERS

### NEW ENGLAND CLAM CHOWDER

Traditional Oyster Crackers

### HOMEMADE MARKET SOUP

### CHICKEN WINGS

Your choice of Bone in Wings or Boneless  
Chicken Tenders, Spicy Buffalo, Barbecue  
Or Honey Mustard Sauces  
Ranch or Bleu Cheese Dressings

### CALAMARI

Lightly Fried Calamari Rings Tossed with  
Lemon Garlic Butter and served with Marinara Sauce

### SHRIMP COCKTAIL

Six Jumbo Shrimp, House Cocktail Sauce and Tabasco

### MOZZARELLA STICKS

Hand Breaded and served with House Marinara

### CRAB CAKES

Two House Recipe Cakes served with Radicchio Coleslaw  
and Creole Dipping Sauce

In Room Dining orders are subject to a 21% Gratuity and \$2 delivery charge.  
Eating raw or partially cooked foods can increase your risk of food-borne illness.  
Those who are vulnerable to food-borne illness should only eat thoroughly cooked protein.

# **SALADS AND PASTA**

## **CAPRESE SALAD**

Vine Ripened Tomato, Fresh Mozzarella, Balsamic-Shallot  
Chiffonade of Romaine Lettuce, Aged Balsamic Vinegar,  
Fresh Basil and Extra Virgin Olive Oil

## **CAESAR SALAD**

Meyer Lemon Dressing, Sweetbread Croutons  
and Shaved Reggiano Parmesan

## **CAPE COD SALAD**

Baby Greens with Sundried Cranberries, Candied Walnuts and  
Gorgonzola Cheese with Balsamic Vinaigrette

## **GARDEN SALAD**

Romaine Lettuce, Grape Tomatoes, Shaved Red Onion,  
Black Olives, Cucumbers, Croutons and Choice of Dressing

## **PENNE ALA BOLOGNESE**

Old Family Style Recipe with Veal, Beef, Pork, San Marzano  
Tomatoes, Vegetable and Reggiano Parmesan Tossed with  
Imported Penne

## **LINGUINE AND SHRIMP SCAMPI**

Six Large Shrimp Sautéed with Roasted Garlic, Baby Roma  
Tomatoes, White Wine, Finished with Extra Virgin Olive Oil  
and Fresh Basil Tossed with Linguine

## **SPAGHETTI AND MEATBALLS**

Three of our Giant Homemade Meatballs and Tomato Sauce  
Served over Spaghetti

### **COMPLEMENT YOUR SALAD OR PASTA WITH ANY OF THE FOLLOWING:**

6oz. Chicken Breast  
5oz. Salmon Filet  
4 Jumbo Gulf Shrimp  
Sirloin Steak

# SANDWICHES AND PIZZA

## **8OZ. SIRLOIN BURGER**

Served on a Kaiser Roll with Lettuce, Tomato and Pickle  
Choice of American, Swiss, Bleu or Cheddar  
Add Sautéed Onion, Mushroom, Bacon, Avocado or Sauerkraut  
for additional .50 each.

## **REUBEN**

Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island  
Dressing on Grilled Rye Bread

## **CLUB SANDWICH**

Classic Club with Bacon, Lettuce, Tomato and Mayonnaise  
Your choice of Smoked Turkey, Country Ham or Roast Beef on  
White, Whole Wheat, Marble Rye or Wrap

## **CHICKEN QUESADILLA SANDWICH**

Filled with Grilled Chicken, Avocado, Tomato Pepper Jack  
and Cheddar Cheese

## **CHICKEN CAESAR WRAP**

Marinated Grilled Chicken and Romaine Lettuce Tossed with  
Classic Caesar Dressing Served with Shaved Parmigiano-Reggiano

## **All Sandwiches Include Your Choice of Any Two:**

French Fries, Sweet Potato Fries, Baby Greens, Coleslaw and Chips

## **SAUSAGE & PEPPERS PIZZA**

Tomato Sauce, Sautéed Onions, Red, Yellow and  
Green Peppers, Italian Sausage and Shaved Reggiano  
Parmesan Cheese

## **MARGHERITA PIZZA**

Roma Tomatoes, Fresh Mozzarella, Reggiano Parmesan  
and Fresh Basil

# ENTREES

## LEMON THYME CHICKEN

Marinated in Olive Oil, Fresh Lemon, Garlic & Thyme

## STUFFED ITALIAN MEATLOAF

All Beef Meatloaf Stuffed with Mozzarella & Roasted Red Peppers, Served with a Tomato Basil Sauce. Choice of Baked, Mashed Potatoes or Pasta

## BROILED SCROD

Crusted in Panko Bread Crumbs and Olive Oil then Broiled with White Wine, served with Choice of Rice or Potato and Sautéed Vegetables

## PAN SEARED SALMON

Topped with Fresh Arugula, Grape Tomatoes Caper & Lemon  
Served with Sautéed Vegetables & Mashed Potatoes

## NEW YORK SIRLOIN

With Cajun Shrimp Scampi, Sautéed Vegetables  
and Mashed Potatoes

## PAN SEARED CERTIFIED BLACK ANGUS FILET MIGNON

Mashed Potatoes, Boursin Cheese and Cabernet Wine Sauce



# IN ROOM DINING

Alcoholic Beverages Served From 11:00 AM until 12:30 AM

## WINE & BEER

### CHAMPAGNE & SPARKLING WINES

Mumm Brut Rose, Napa  
Ruffino Prosecco, Italy  
Domaine Ste Michelle  
Veuve Cliquot N/V Yellow Label, France

### AMERICAN WHITE WINES

Kendall Jackson VR Sauvignon Blanc, California  
Sebastiani Chardonnay, Sonoma  
Franciscan Chardonnay, Sonoma  
Hedges "White Meritage", Oregon  
Chateau Ste Michelle Riesling, Oregon  
Beringer White Zinfandel, California

### IMPORTED WHITE WINES

Montecillo Vina Cumbre Blanco, Spain  
Banfi San Angelo Pinot Grigio, Tuscany  
Joseph Drouhin Mersault, Burgundy

### AMERICAN RED WINES

Estancia Cabernet Sauvignon, Monterey  
Bogle Petite Sirah, California  
Bear Boat Pinot Noir, Russian River  
Rosenblum Zinfandel, Paso Robles

### IMPORTED RED WINES

Jacob's Creek Cabernet  
Castello di Monastero Chianti Superiore, Italy  
Monte Antico Rosso, Tuscany  
Ruta 22 Malbec, Argentina

### BEERS

Corona  
Samuel Adams  
Heineken  
Budweiser  
Miller Lite

# IN ROOM DINING

Night Cap Menu Served From 1:00 AM to 6:30 AM

## SANDWICHES & SALAD

### TUNA SALAD SANDWICH

Served with Potato Chips

### HAM & CHEESE SANDWICH

Served with Potato Chips

### GARDEN SALAD

Romaine Lettuce, Grape Tomatoes  
Shaved Red Onions, Black Olives, Cucumbers  
Served with Oil & Vinegar

## DESSERT

### CHOCOLATE CAKE

## BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Bottled Water

In Room Dining orders are subject to a 21% Gratuity and \$2 delivery charge.  
Eating raw or partially cooked foods can increase your risk of food-borne illness.  
Those who are vulnerable to food-borne illness should only eat thoroughly cooked protein.