

# ROOM SERVICE MENU

Press the button on your in room phone to place an order.

FRIDAY 4PM - 1AM SATURDAY 8AM - 1AM  
SUNDAY 8AM - 9PM

\$5 SERVICE FEE & 18% GRATUITY INCLUDED

## BREAKFAST

### FRESH START

**HOT OATMEAL \$9.00**  
Served with brown sugar and raisins

**SEASONAL FRUIT PLATE \$18.50**  
Served with banana bread

### EGG SPECIALTIES

Served with breakfast potatoes and toast when appropriate

**THE JACKPOT \$23.00**  
Two eggs any style and buttermilk pancakes, served with bacon and pork or turkey sausage

**TWO FARM FRESH EGGS ANY STYLE \$18.00**  
Served with choice of bacon, pork or turkey sausage, smoked ham, pork roll, scrapple corned beef hash or Canadian bacon  
Add third egg \$3.00

**THE L.E.O \$22.00**  
Soft scrambled eggs with salmon lox and sautéed onion

**THE TRENTON \$18.00**  
Pork roll, egg any style and Cooper Sharp cheese on a toasted kaiser roll

### THREE EGG OMELETS

Farm-fresh eggs, served with breakfast potatoes and toast  
Substitute Egg Beaters or egg whites for \$3.00

**SPANISH OMELET \$20.00**  
Black olives, onions, peppers and Spanish red sauce

**WESTERN \$20.00**  
Ham, peppers and onions

**FARMER'S \$20.00**  
Sausage, bacon, potatoes, peppers, and onions

**B.Y.O. \$20.00**  
Choice of three: hickory-smoked bacon, smoked ham, sausage, tomatoes, onions, peppers, mushrooms, spinach, feta cheese, Swiss cheese, Cheddar cheese or American cheese  
Additional Items \$2.00 each

### GRIDDLE

**BUTTERMILK PANCAKES \$16.00**  
Three fluffy pancakes served with warm butter and syrup  
Add blueberries, bananas or chocolate chips \$3.00

**CINNAMON SWIRL FRENCH TOAST \$18.00**  
with warm Maple Syrup  
**\$21.00**  
Seasonal berries and whipped cream

### PATISSERIE

Buttered croissants, jumbo muffins, assorted danish or banana bread **\$8.00 EACH**

### SIDE ORDERS

Bacon, pork or turkey sausage, pork roll, smoked ham or corned beef hash **\$11.00**  
Breakfast potatoes or choice of toast **\$9.00**

## ASIAN CUISINE

FRIDAY & SATURDAY 2PM - 2AM AND SUNDAY 2PM - 10PM

### SMALL PLATES

**COLD JELLYFISH \$24**

**EDAMAME \$13**

**KANI SALAD \$14**

**POT STICKERS \$20**  
Soy Vinegar Sauce

**SHRIMP TEMPURA \$22**  
Mirin Sauce

**CRISPY DYNAMITE SHRIMP \$23**  
Spicy Mayonnaise

**CHICKEN WINGS \$23**  
Tempura Battered in Garlic Seasoning and Deep Fried

**VEGETABLE SPRING ROLLS \$19**  
Sweet & Sour Duck Sauce

### RICE & VEGETABLES

**HOUSE FRIED RICE \$23**  
Beef, Pork, Chicken, Vegetables & Kimchi  
\$3 upcharge for shrimp or beef option

**CRAB FRIED RICE \$42**  
Crabmeat & Scallions

**KIMCHI FRIED RICE \$17**

**VEGETABLE OF THE DAY \$22**

**KIMCHI \$14**

### SUSHI ROLLS

**CALIFORNIA \$17**

**SPICY TUNA \$18**

**PHILLY \$16**

**SHRIMP TEMPURA \$20**

**EEL & CUCUMBER \$20**

**VEGETABLE \$14**

### SPECIALTY ROLLS

**LILLIE'S ROLL \$24**  
Spicy Tuna, Avocado & Eel Sauce

**YUM YUM BABE \$27**  
Shrimp Tempura, Crab Mix, Cucumber, Spicy Salmon, Avocado & Spicy Ponzu Sauce

**DRAGON \$24**  
Kani Kama, Cream Cheese, Cucumber, Masago, Tuna & Avocado

**SEX ON THE BEACH \$25**  
California Roll, Spicy Tuna, Jalapeños, & Spicy Yummy Sauce

**STOP, DROP & ROLL \$26**  
Tempura Shrimp, Avocado, Spicy Mayo, Topped with Kani & Eel Sauce

**KAMIKAZE \$26**  
Shrimp Tempura, Cream Cheese, Jalapeno, Kani Kama, Wasabi Tobiko, Sriracha & Dried Shallots

## BEVERAGES, BEER & WINE LIST

### DOMESTIC BEER

**\$7.50 Bottle Bucket of 5 \$32**  
Miller lite, Coors light, Budweiser, Bud light

### IMPORTED BEER

**\$8.50 Bottle Bucket of 5 \$34**  
Corona Extra, Heineken

### WINES BY THE GLASS

**\$10.00 Glass Bottle \$25**  
Cooper Ridge, Merlot  
Copper Ridge, Cabernet Sauvignon  
Copper Ridge, Chardonnay  
Jacob's Creek, Moscato

### ON THE ROCKS \$24 premium cocktails (200 ml)

Old Fashioned Margarita Mai Tai  
Cosmopolitan Aviation

### SOUPS

**SEAFOOD SOUP \$27**

Shrimp, Scallop, White Egg, Tofu

**WONTON EGG NOODLE \$16**

Shrimp & Pork Stuffed Wonton, Egg noodles, & Seasonal Vegetable

### WOK ENTREES

**GENERAL TSO'S CHICKEN \$30**

Crispy Fried Chicken, Spicy Garlic Sauce & Broccoli

**SWEET & SOUR CHICKEN \$30**

Traditionally Prepared, Bell Peppers & Pineapple

**BEEF & BROCCOLI \$35**

Stir Fried with Garlic & Ginger in an Oyster Sauce

**PEPPER STEAK \$34**

Stir Fried with Bell Peppers and Onions in a Light Oyster Sauce

**HAPPY FAMILY \$37**

Stir Fried with Bell Peppers and Onions in a Light Oyster Sauce

**STIR FRIED LO MEIN \$26**

Beef, Chicken, or Shrimp  
\$3 upcharge for shrimp or beef option

**STIR FRIED PAD THAI \$26**

Chicken, Pork or Vegetables with a Peanut Topping

\$3 upcharge for shrimp or beef option

**STIR FRIED BEEF CHOW FUN \$30**

Bean Sprouts & Scallions

**HONG KONG CRISPY NOODLES \$37**

Shrimp, Scallops & Squid with Chinese Mixed Vegetables

### CHEF'S SPECIALTY

**STEW CURRY BEEF BRISKET \$37**

With Potato, White Rice, or Noodles

**CHILEAN SEA BASS \$68**

Steamed or Pan Fried

**KALBI KOREAN SHORT RIB \$46**

### BEVERAGES

**RED BULL ENERGY DRINK \$8**

Original, Sugar free, Editions

### SOFT DRINKS

(12 oz. Bottles) **\$6**

Coke®, Diet Coke®, Sprite®, Ginger Ale

(16 oz. Bottles) **\$8**

Snapple® Lemon Tea, Snapple® Lemon Diet Tea

### CHILLED JUICES \$7

Orange, grapefruit, apple, cranberry, pineapple, tomato or V8

### HOT BEVERAGES \$5

Coffee, or hot tea

### MILK \$5

Skim, 2% or whole

**POT OF COFFEE** small large  
**\$6 \$10**

## LUNCH & DINNER

### STARTERS

<b>JUMBO SHRIMP COCKTAIL (5)</b>	<b>\$25.00</b>
Ice cold with zesty cocktail sauce	
<b>CRISPY CHICKEN TENDERS</b>	<b>\$17.00</b>
Buffalo, barbecue or honey mustard	
<b>FRIED MOZZARELLA STICKS</b>	<b>\$15.00</b>
Served with marinara sauce	
<b>CHICKEN OR BEEF NACHOS</b>	<b>\$19.00</b>
Tortilla chips, tomato, green onion, black beans, jalapeños, Jack and Cheddar cheeses, served with salsa, guacamole and sour cream	

### SOUPS

<b>MATZO BALL</b>	<b>\$12.00</b>
Chef's daily feature with seasonal ingredients	
<b>FRENCH ONION</b>	<b>\$14.00</b>
Seasoned crouton and glazed with Swiss cheese	
<b>SOUP DU JOUR</b>	<b>\$12.00</b>
Chef's daily feature with seasonal ingredients	

### BISTRO SALADS

<b>GRILLED CHICKEN OR SHRIMP CAESAR</b>	<b>\$23.00</b>
Crisp romaine lettuce, traditional Caesar dressing, with a Parmesan garlic crisp	
<b>MANDARIN CHICKEN</b>	<b>\$23.00</b>
Grilled chicken breast, Mandarin oranges, almonds, fried noodles, cucumber, tomato and sesame dressing	
<b>THE COBB</b>	<b>\$23.00</b>
Grilled chicken, avocado, hard boiled egg, bacon, tomato, blue cheese crumbles and buttermilk ranch dressing	

### SIGNATURE SANDWICHES

Served with potato chips \$3 to add fries

<b>PHILLY CHEESESTEAK</b>	<b>\$22.00</b>
Peppers, onions and cheese, served on a crusty roll	
<b>CLUB SANDWICH</b>	<b>\$20.00</b>
Turkey, bacon, lettuce, tomato and mayonnaise, served on choice of toasted bread	
<b>GRILLED CHICKEN BREAST SANDWICH</b>	<b>\$19.00</b>
Swiss cheese, grilled onion, smoked bacon, lettuce and tomato	
<b>ITALIAN SUB</b>	<b>\$21.00</b>
Sub roll, sliced catechino, Genoa salami, capicola, provolone cheese, sliced tomato, shredded lettuce, white onion, oregano	
<b>BLT</b>	<b>\$18.00</b>
Applewood smoked bacon, lettuce, sliced tomato on choice of toast	

## GOURMET BURGERS

Chargrilled 8 oz. burger served with potato chips or fries  
Substitute French Fries \$3.00 Add Bacon \$4.00

<b>MICHAEL PATRICK'S BURGER</b>	<b>\$22.00</b>
Served on a brioche bun with lettuce, tomato and onion. Choice of Cheddar, American, Swiss, Pepper Jack or Provolone cheese	
<b>THE DOUBLE DOWN BURGER</b>	<b>\$26.00</b>
Stacked with grilled pork roll and a fried egg, glazed with Cooper Sharp cheese	

### PIZZA

	<u>10"</u>	<u>14"</u>
<b>CHEESE</b>	<b>\$16.00</b>	<b>\$22.00</b>
Tomato, mozzarella and parmesan cheese		
<b>PEPPERONI</b>	<b>\$18.00</b>	<b>\$24.00</b>
Tomato and mozzarella		

### SPECIALTIES

<b>OPEN-FACED HOT TURKEY PLATTER</b>	<b>\$23.00</b>
Slow-roasted and served with homemade turkey gravy over your choice of bread, complemented with mashed potatoes, seasonal vegetables and cranberry sauce	
<b>PAN SEARED ATLANTIC SALMON</b>	<b>\$40.00</b>
Dijon crusted and served with lemon butter sauce, seasonal vegetables and pesto jasmine rice	
<b>GRILLED CHICKEN</b>	<b>\$28.00</b>
Served with lemon-caper butter, tomato, lemon-thyme relish and pesto jasmine rice	
<b>SHRIMP SCAMPI</b>	<b>\$38.00</b>
Lemon garlic-basil butter sauce over angel hair pasta	
<b>SPAGHETTI AND MEATBALLS</b>	<b>\$29.00</b>
Imported pasta served with homemade meatballs and marinara sauce	
<b>CHICKEN PARMIGIANA</b>	<b>\$30.00</b>
Pan-fried chicken cutlet topped with house made marinara and mozzarella served with spaghetti	
<b>CHICKEN MILANESE</b>	<b>\$29.00</b>
Pan seared chicken cutlet topped with arugula tossed in lemon vinaigrette and shaved parmesan	
<b>MEATLOAF PLATTER</b>	<b>\$24.00</b>
Served with mushroom gravy, mashed potatoes, and seasonal vegetables.	

### SIDE ORDERS

<b>FRENCH FRIES, MASHED POTATOES OR BAKED POTATO OR SEASONAL VEGETABLES</b>	<b>\$8.00</b>
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### DESSERTS

<b>NEW YORK CHEESECAKE</b>	<b>\$13.00</b>
Light and creamy with a graham cracker crust	
<b>TRIPLE CHOCOLATE CAKE</b>	<b>\$13.00</b>
<b>CARROT CAKE</b>	<b>\$13.00</b>
Cream cheese icing	
<b>ICE CREAM</b>	<b>\$10.00</b>
Vanilla, chocolate or strawberry	