



Breakfast Buffet

Daily from 7a.m. – 10:30 a.m.

Fresh Cut Fruit
Yogurts
House Made Granola
Cottage Cheese
Hard Cooked Eggs

In-House Bakery Prepared Doughnuts & Danish

Assorted Cereals
Oatmeal & Grits
Milk & Juice

Breads & Bagels
Cream Cheese, Butter, Jellies

Scrambled Eggs
Applewood Smoked Bacon
Turkey Sausage Patties
Pork Sausage Links
Oven Roasted Potatoes
Au Gratin Potatoes
Sugar Crystal Waffles
Syrup
Sausage Gravy
Buttermilk Biscuits
Quiche - Chefs Choice

Made to order omelets at the omelet station
Personalize your omelet by choosing from the Chefs ingredients

Adults: \$25 | Children ages 5-12: \$13



Ala Carte

French Onion \$10

Slow Cooked Onion Broth with Sliced Onions Topped with a Parisian Crostini and Melted Provolone Cheese

GF Ahi Tuna \$17

Seared Ahi Tuna Served with Wasabi, a Teriyaki Glaze, and Wakame

✓ Heirloom Tomato & Burrata Cheese Bruschetta \$15

Marinated Heirloom Tomatoes, Pesto Balsamic, Roasted Garlic w/Burrata Cheese and Toasted French Baguette

Caesar Salad \$14

Chopped Romaine with Shaved Parmesan Cheese, Croutons, and Caesar Dressing

*Add Chicken for \$7.00

Butternut Ravioli \$16

Pasta Pillows Filled with Butternut Squash Puree in a Pesto Cream Sauce, with Sun-dried Tomatoes

Steak Skewers \$19

Grilled Sirloin on a Bed of Caramelized Mushrooms and Onions Topped with Smoked Bleu Cheese

Family Style Menu

Available Sunday - Thursday

Our Family Style Menu features offerings for every palate. Included with the entree, you will receive a family style house salad, loaf of bread, family style sides, and a sharable dessert. In addition to these items- ala carte offerings are also available for purchase.

Salad

Family Style House Salad

Mixed Greens, Onion, Cherry Tomato, Pepperoncini, Black Olives, Croutons, Parmesan Cheese
White Balsamic Vinaigrette

Entrees

Traditional Stuffed Chicken Breast \$28

8 oz Chicken breast Stuffed with Savory Sage Stuffing Topped with Gravy

N.Y. Strip Steak Sizzler \$44

12 oz Steak Grilled to order with Sautéed Peppers, Onions, Mushrooms and Hotel Maître d Butter

Shrimp Saganaki \$24

A Greek Specialty of Shallots, Garlic and Tomato Sautéed with Shrimp, Cumin, Crushed Red Pepper Topped with Feta Cheese, Fresh Mint, Oregano and a Drizzle of Honey

Chicken Parmesan \$31

Hand Breaded Chicken Breast with Marinara and 4 Blend Cheese of Parmesan, Gouda, Fontina, Mozzarella

✓ Cabbage Schnitzel \$21

Hand Breaded Cabbage Cutlet Pan Fried with Wild Mushroom Gravy

Seafood Boil \$38

Shrimp, Mussels, Clams, Smoked Sausage, Red Potato, Onion and Corn Cooked in Old Bay Broth

Family Style Sides

Fettuccini Alfredo

Roasted Garlic Mashed Potatoes

Green Beans with Red Onion

Sharable Dessert

Bakery Fresh Doughnut Holes with Dipping Sauces

WE ARE CASHLESS- WE ACCEPT ALL MAJOR CREDIT CARDS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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V Heirloom Tomato & Burrata Cheese Bruschetta \$15

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Caesar Salad \$14

Chopped Romaine with Shaved Parmesan Cheese, Croutons, and Caesar Dressing

*Add Chicken for \$7.00

Butternut Ravioli \$16

Pasta Pillows Filled with Butternut Squash Puree in a Pesto Cream Sauce, with Sun-dried Tomatoes

Steak Skewers \$19

Grilled Sirloin on a Bed of Caramelized Mushrooms and Onions Topped with Smoked Bleu Cheese

Homestyle Menu

Available Friday & Saturday

Our Homestyle Menu features offerings for every palate. Included with the entree, you will receive a family style house salad & loaf of bread. In addition to these items- ala carte offerings are also available for purchase.

Salad

Family Style House Salad

Mixed Greens, Onion, Cherry Tomato, Pepperoncini, Black Olives, Croutons, Parmesan Cheese White Balsamic Vinaigrette

Entrees

Traditional Stuffed Chicken Breast \$28

8 oz Chicken Breast Stuffed with Savory Sage Stuffing, Mashed Potatoes, Green Beans Chicken Gravy

N.Y. Strip Steak Sizzler \$44

12 oz Steak Grilled to Order with Sautéed Peppers, Onions, Mushrooms and Hotel Maître d Butter Mashed Potatoes, Green Beans

Shrimp Saganaki \$24

A Greek Specialty of Shallots, Garlic and Tomato Sautéed with Shrimp, Cumin, Crushed Red Pepper Topped with Feta Cheese, Fresh Mint, Oregano and a Drizzle of Honey, Fettuccini Alfredo, Green Beans

Chicken Parmesan \$31

Hand Breaded Chicken Breast with Marinara and 4 Blend Cheese of Parmesan, Gouda, Fontina, Mozzarella Fettuccini Alfredo, Green Beans

V Cabbage Schnitzel \$21

Hand Breaded Cabbage Cutlet Pan Fried with Wild Mushroom Gravy Fettuccini Alfredo, Green Beans

Seafood Boil \$38

Shrimp, Mussels, Clams, Smoked Sausage, Red Potato, Onion and Corn Cooked in Old Bay Broth Fettuccini Alfredo, Green Beans

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