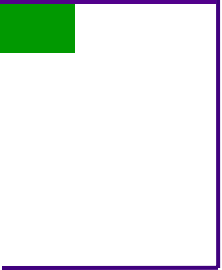


**Hotel Information and  
Room Service Menu**



## Fitness Center

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The Fitness Center is located in Room 3704 and features weight training and cardiovascular equipment. Your guestroom key will allow you access to this area, 24 hours a day. Should you require more extensive facilities, please contact the Concierge at extension 655.

## Business Center

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Located on the sixth floor, this center includes Computer workstations with high-speed Internet access and printing capabilities. For business guests, the center serves as an ultimate office-for-a-day. The business center is open 24 hours a day, seven days a week. Should you need additional assistance, please contact the Concierge at extension 655.

## Ice

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Ice machines are located on the thirty-eighth floor and the twelfth floor for your convenience. Alternatively our room service staff would be happy to deliver it to you between the hours of 6:30 am and 11:00 pm. Please dial extension 638.

## Beverages

### Soda \$2

*Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic*

### Goose Island Sodas \$4

*Grape, Orange or Root Beer*

### Bottled Water \$3

*Sparkling San Pellegrino or Natural Spring*

### Juice \$3

*Apple, Orange, Grapefruit, Pineapple or Tomato*

## Wine

### Beer

#### Imported \$6

*Heineken  
Amstel Light  
Corona*

#### Domestic \$5

*Goose Island  
Bud Light  
Budweiser  
Miller Lite*

#### Woodbridge California Cabernet

*\$8 glass \$25 bottle*

#### Woodbridge California Chardonnay

*\$8 glass \$25 bottle*

#### Red Rock California Merlot

*\$9 glass \$35 bottle*

#### Ecco Domani Italian Pinot Grigio

*\$9 glass \$35 bottle*

#### DaVinci Italian Chianti

*\$40 bottle*

#### Whitehaven New Zealand Sauvignon Blanc

*\$45 bottle*

## Bubbles

#### Domaine Ste Michelle, Brut, Columbia Valley

*\$45 bottle*

#### Veuve Clicquot Ponsardin, Brut, Reims-France

*\$110 bottle*

### Cocktail Mini's \$8

*Choose from one of our House Liquors and a mixer of your choice.*

*Vodka, Gin, Scotch, Rum, Tequila*

■ Appetizers ■

**Mozzarella Sticks**

*With marinara sauce*

**\$6**

**Spinach Dip**

*With Corn tortilla chips and pita bread*

**\$8**

**Buffalo Wings**

*With Blue Cheese Dressing*

**\$10**

**Chips and Salsa**

*Corn tortilla chips with fresh salsa*

**\$5**

**Cheese Quesadillas**

*With sour cream and fresh salsa*

**\$8**

*Add chicken \$2*

*Add steak \$3*

■ Kids Menu ■

**Mini Cheese Burgers**

**\$8**

**Chicken tenders**

**\$8**

**Mac and Cheese**

**\$5**

**Grilled Cheese**

**\$6**

■ Desserts ■

**Cheesecake**

*With wild berry sauce.*

**\$6**

**Warm Chocolate Cake**

*With vanilla ice cream.*

**\$8**

**Bread Pudding with Rum Sauce**

**\$5**

**Build Your Own Sundae**

*Choose from vanilla, chocolate or strawberry ice cream cherries, whip cream, nuts, chocolate or caramel sauce*

**\$6**

**Fresh Berries and Granola**

**\$5**

*Add yogurt \$2*

**Breakfast Pastry**

*Your choice of Assorted Danish, muffins, toast, English muffin, croissant or bagel*

**\$3**

**Traditional Oatmeal**

*Hot oatmeal served with brown sugar, raisins, and your choice of milk.*

**\$5**

**Seasonal Fruit Salad**

*Beautifully arranged with orange blossom honey, and your choice of cottage cheese or yogurt*

**\$7**

■ Breakfast Specialties ■

**French Toast**

*Thick cut brioche bread with powdered sugar*

**\$9**

**Buttermilk Pancakes or Belgium Waffles**

*Choose from plain, strawberry, blueberry, or banana*

**\$10**

**Full American Breakfast**

*Two eggs, choice of applewood smoked bacon or sausage, breakfast potatoes, roasted tomato and toast.*

**\$12**

**Custom Omelet**

*Choose from: Red onion, tomato, bell pepper, spinach, mushrooms, ham, boursin cheese, cheddar cheese or swiss cheese.*

**\$13**

**Eggs Benedict**

*Two eggs poached with toasted English muffin, Canadian bacon and Hollandaise Sauce.*

**\$14**

**Continental Breakfast**

*Choice of juice or coffee, fresh fruit salad, breakfast pastry or choice of cereal.*

**\$10**

**Beverages**

**Coffee**

**Small Pot \$8**

**Large Pot \$12**

**Hot Chocolate**

**\$3**

**Tea \$3**

**Milk \$2**

**Juice \$3**

**Juice \$3**

**Juice \$3**

**Juice \$3**

**Juice \$3**

**Sides**

**Bacon \$4**

**Sausage \$4**

**Sausage \$4**

**Cereal \$3**

**Cereal \$3**

**Cereal \$3**

**Breakfast Potatoes \$4**

**Roasted Tomato \$2**

**Roasted Tomato \$2**

**Roasted Tomato \$2**

■ **Soups** ■

**French Onion Soup**

*Traditional French onion soup with baguette and Gruyere cheese.*

**\$7**

**Tomato Bisque Soup**

*Creamy tomato bisque soup*

**\$7**

■ **Salads** ■

**Mixed Green Salad**

*Organic field greens with cherry tomatoes, Cucumber ribbons, toasted almonds with choice of dressing*

**\$8**

**Spinach Salad**

*Baby spinach, crispy onions, tomatoes, and goat cheese with an aged balsamic dressing.*

**\$9**

**Caesar Salad**

*Romaine hearts, parmesan cheese, and foccacia croutons. add \$2 for chicken and \$3 for shrimp.*

**\$8**

**Grilled Salmon Salad**

*Soy glazed grilled salmon with Napa cabbage, baby spinach, Asian slaw, crispy wonton, and sesame ginger vinaigrette.*

**\$10**

**Cobb Salad**

*Baby Lettuce tossed with maytag blue cheese, applewood smoked bacon, grilled chicken, tomato, hard boiled egg, and avocado with blue cheese dressing.*

**\$10**

■ **Entrée's** ■

**Grilled Chicken Sandwich**

*Grilled chicken breast with pesto, smoked gouda, roasted red peppers, tomatoes on ciabatta bread, served with French fries*

**\$10**

**Turkey Club**

*Boars Head oven roasted turkey breast , applewood smoked bacon, cheddar cheese, lettuce, and tomato, Served with French fries.*

**\$10**

**8oz Burger**

*Eight ounces of certified Angus beef with onions lettuce, tomato, and your choice of cheese, Served with French fries. Add bacon or avocado for \$2*

**\$11**

**Steak Sandwich**

*New York steak, caramelized onions and bell peppers, provolone cheese and spicy mayo, Served with French fries.*

**\$13**

**Fettuccini**

*Pesto, sun dried tomatoes and shaved parmesan, with garlic butter baguette add \$2 for chicken and \$3 for shrimp.*

**\$15**

**Grilled Atlantic Salmon**

*With saffron rice, green beans, lemon and capers.*

**\$21**

**Shrimp Scampi**

*Sautéed tiger shrimp with garlic, lemon, fresh parsley on linguine pasta with garlic butter baguette*

**\$17**

**Seared Chicken Breast**

*Roasted fingerling potatoes, baby zucchini and chasseur sauce*

**\$21**

**Grilled NY Strip**

*Potato gratin, grilled asparagus, and a green peppercorn sauce*

**\$28**