



*Room Service Menu*



# Fountain Grille Breakfast Menu

## WAKE- UP CALL

Starbucks Blend Coffee.....	\$4
Tazo Tea.....	\$4
Espresso.....	\$3
Cappuccino/ Latte.....	\$4
Tropicana Orange Juice.....	\$4
Grapefruit, Cranberry, V-8.....	\$3
Skim, Chocolate, Whole Milk.....	\$3

## CONTINENTAL BREAKFAST

(delivered in 20 minutes or less)

Chef's Morning Bakery Basket	
Assorted muffins, danish and bagels, butter, cream cheese and jams with a choice of: juice, coffee or tea.....	
	\$9

## EGGS AND OMELETS \*\*

Cage Free Eggs Available Upon Request.....	\$3
Two Eggs Any Style with	
Homestyle potatoes and toast.....	\$8
Add Applewood smoked bacon, turkey bacon or Jumbo sausage links.....	
	\$12

Three Egg Omelet - Choice of two fillings Tomatoes, peppers, onions, mushrooms, spinach, ham, bacon, sausage, American, cheddar, Swiss, mozzarella, feta Served with homestyle potatoes and toast.....	
	\$12
Additional toppings.....	
	\$2/ea.

## SIDES \*\*

One Egg - any style.....	\$3
Homestyle Potatoes.....	\$4
Toast - Whole wheat, white, rye.....	\$2
Breakfast Meats - Applewood smoked bacon, turkey bacon or jumbo sausage links.....	
	\$4
Single Pancake.....	\$4

## STARTERS

Assorted Muffins, Croissants.....	\$3
Fresh Bagel - with cream cheese or butter.....	\$3
Individual Chobani Greek Yogurt.....	\$4
Morning Cereal - with milk.....	\$3
Home-made Oatmeal - with choice of 2 toppings: raisins, dried cranberries, brown sugar, walnuts, strawberries, blueberries, bananas, cinnamon.....	
	\$6
Seasonal Fresh Fruit Plate.....	\$9
Add Plain or Vanilla Yogurt.....	\$12

## FROM THE GRIDDLE

Apple Stuffed Pancake	
Fluffy pancake with sautéed apples, cinnamon and brown sugar, served with Maple syrup.....	
	\$12
Buttermilk Pancakes	
Three fluffy golden pancakes with maple syrup and butter.....	
	\$11
Texas toast French Toast	
Thick cut French toast with maple syrup and butter.....	
	\$11
Belgium Waffles	
Malted waffles with maple syrup and butter.....	
	\$11
Add toppings	
Bananas, strawberries, blueberries, chocolate chips, whipped cream.....	
	\$2/ea.

## ENJOY OUR BOUNTIFUL BREAKFAST BUFFET \*

.....	\$16
Eggs, omelets and waffles made to order, breakfast meats, homestyle potatoes, French toast, fresh fruit, assorted baked goods, yogurt, coffee, tea and decaf, assorted juices	

\*(Available on weekends)

\*\*Consuming raw or undercooked meats, poultry, fish,  
shellfish or fresh shelled eggs, may increase your risk of  
food-borne illness. Especially if you have certain medical  
conditions.

All in room dining orders include a \$2.50 Delivery charge, Tax and 18% Service charge.

# Fountain Grille Lunch Menu

## APPETIZERS AND SOUPS

### FRIED CALAMARI \*\*

Crispy Calamari with  
marinara dipping sauce  
\$12

### KUNG POW SHRIMP \*\*

Crispy Jumbo Shrimp with peanuts,  
black and white sesame seeds,  
sweet chili sauce and lime juice  
\$12

### HERBED GOAT CHEESE STUFFED MUSHROOMS \*

with a garlic cream sauce  
\$10

### FRESH FRIED MOZZARELLA \*

Fresh Mozzarella, Lightly breaded,  
Pan fried with Mesclun greens and  
Tomato bruschetta  
\$12

### MEDITERRANEAN PLATE \*

Hummus, roasted red peppers, olives,  
piquillo peppers, marinated artichokes,  
feta cheese, drizzled with olive oil and  
served with toasted pita  
\$13

### PLUM SAUCE CHICKEN GYOZA \*\*

Asian style Dumplings, Your choice:  
steamed or fried with plum sauce  
\$10

### LOBSTER MAC AND CHEESE \*\*

Creamy cheese sauce, chunks of lobster  
and topped with buttery baked bread  
crumbs  
\$16

### JUMBO CHICKEN WINGS \*\*

Deep fried, served with Frank's  
Red Hot, chunky bleu cheese,  
carrot and celery sticks  
\$13

### WARM, SOFT PRETZEL TWISTS with Honey Mustard and

Stout Beer Cheese Dipping Sauces  
\$10

### NEW ENGLAND CLAM CHOWDER \$8

### HOMESTYLE CHICKEN NOODLE SOUP \$8

### ONION SOUP GRATINEE

Traditional onion soup, croutons and  
gruyere cheese  
\$8

## SALADS

### CHOPPED SALAD \*

Artisanal greens, tomato, confetti radish,  
carrots, scallions, cucumber, red onion,  
hearts of palm with our house dressing  
\$12

### RADISSON BLEU CHEESE WEDGE

Iceberg lettuce, tomato, chunky bleu  
cheese dressing, crispy onions and bacon  
\$12

### CAESAR SALAD \*

Traditional Caesar salad with shaved  
parmesan cheese and croutons  
\$10

### FRUIT AND NUT ROMAINE SALAD \*

Apples, dried cranberries, candied  
walnuts, celery, red onion and crumbled  
gorgonzola with your choice of dressing  
\$12

### ROASTED BEETS WITH CANDIED PECANS AND HONEY GOAT CHEESE \*

on a bed of mixed greens with your  
choice of dressing\*  
\$12

### QUINOA SALAD \*

Freshly made Quinoa tossed with sliced  
almonds, zucchini, squash, celery,  
carrots and cucumber on a  
bed of mixed greens  
with your choice of dressing  
\$12

### SIDE SALAD \*

Mixed greens with tomato, onion and  
cucumber with your choice of dressing  
\$6

### DRESSINGS:

#### House

a light blend of herbs, vegetables and  
garlic with olive oil and red wine vinegar

#### Red Wine Vinaigrette

#### Balsamic Vinaigrette

#### Low Fat Raspberry Vinaigrette

#### Creamy Italian

#### Chunky Bleu Cheese

#### Caesar

#### Add to any Salad:

Avocado \$3.00

Grilled Chicken \$5.00 \*\*

Grilled Spicy Shrimp \$10.00 \*\*

Sliced Steak \$12.00 \*\*

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Gluten Free, Low Fat,  
Low Salt Items are Available

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# Fountain Grille Lunch Menu

## SANDWICHES AND OTHERS

### 1/2 SANDWICH AND SOUP

Your choice!!  
\$13

### TURKEY CLUB ON SOUR DOUGH BREAD

Thin sliced Turkey with bacon, lettuce and tomato, mayo  
between two pieces of toasted sour dough bread  
\$12

### ROAST BEEF FRENCH DIP \*\*

Tender roast beef on a toasted Brioche roll with Au jus  
\$12

### PESTO GRILLED CHICKEN BREAST \*\*

Roasted Red Peppers, mozzarella cheese and mesclun greens  
on a toasted ciabatta roll and pesto mayo  
\$14

### LOADED GRILLED CHEESE

Monterey Jack, Smoked Gouda, Mozzarella, Provolone and  
Boursin cheeses with Caramelized onions, Applewood Bacon,  
Tomato, Spring Mix, Guacamole and Balsamic Glaze on  
Toasted Sour Dough bread\*  
\$14

### HEIRLOOM TOMATO AND ARUGULA \*

on grilled Sour dough bread  
and pesto mayo  
\$14

### TRADITIONAL CUBAN \*\*

Roasted pork, shaved ham,  
swiss cheese, pickles and mustard  
on a grilled club roll  
\$14

### FRESH SEAFOOD TACOS OF THE DAY \*\*

Fresh Seafood, shredded Napa cabbage, carrots and  
pickled onions on soft flour Tortilla's with Salsa,  
Guacamole and sour cream\*\*  
\$16

### VEGETABLE BURGER \*

A blend of garden vegetables and oat bran with  
lettuce and tomato on a toasted Brioche roll  
\$15

### SIGNATURE

#### HOUSE BLEND BURGER \*\*

Lettuce and tomato on a toasted Brioche roll with choice of  
2 toppings: Swiss, American, Cheddar, bacon, grilled  
Portobello, crispy onions, red onion, guacamole, jalapeno's  
\$16

Additional toppings \$2.00 each

### RISOTTO OF THE DAY

Slow cooked Arborio rice with Chef's selection of topping  
\$15

(ALL SANDWICHES SERVED WITH FRENCH FRIES, OUR HOMEMADE COLE SLAW AND PICKLE)

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# Fountain Grille Dinner Menu

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# Fountain Grille Dinner Menu

## ENTREES

### BRAISED BEEF SHORT RIBS \*\*

Slow Braised, Boneless short ribs tossed in a Plum BBQ sauce, with smashed potatoes and Haricot Verte  
\$26

### OVEN ROASTED, HERBED 1/2 CHICKEN \*\*

Corn Bread stuffing, seasonal vegetables, pan juices  
\$24

### 14 OZ. NY STRIP STEAK \*\*

Herbed butter, smashed potatoes and seasonal vegetables  
\$34

### PETIT FILET MIGNON \*\*

Two 4oz. Filets with Potato Hash and Haricot Verte  
\$31

### CAJUN JUMBALAYA \*\*

Spanish style rice, chorizo sausage, shrimp, chicken and vegetables  
\$23

### KUNG POW SHRIMP \*\*

Crispy jumbo shrimp, peanuts, black and white sesame seeds, sweet chili sauce, lime juice.  
Served with Jasmin rice and broccoli  
\$26

### MEDITERRANEAN SALMON \*\*

Pan roasted salmon with cherry tomatoes, Kalamata olives, fresh basil and a touch of sherry.  
Served with Jasmin rice and seasonal vegetables  
\$26

### FRESH RIGATONI \*

Tossed with Roasted Shallots, cherry tomatoes, spinach and fresh mozzarella cheese, finished with a touch of Sherry.  
\$20  
Add:  
Chicken \$5.00 \*\*  
Grilled Spicy Shrimp \$10.00 \*\*  
Sliced Steak \$12.00 \*\*

### PAN ROASTED PORK MEDALLIONS \*\*

Sauteed Apple's and brandy, roasted sweet potatoes and seasonal vegetables  
\$24

### RISOTTO OF THE DAY

Slow cooked Arborio rice with Chef's selection of topping  
\$24

## SIDES

SMASHED POTATOES

POTATO HASH

ROASTED SWEET POTATOES

JASMIN RICE

HARICOT VERTE

(THIN STRING BEANS)

BROCCOLI OR SEASONAL VEGETABLES

FRENCH FRIES

\$6

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# *Dessert Menu*

## **BLACK AND WHITE PARFAIT**

Warm Chocolate and Blondie brownies with vanilla ice cream,  
drizzled with chocolate and sea salt caramel sauces

\$6

## **CHOCOLATE “SKYHIGH” CAKE**

Chocolate cake, layered high with chocolate mousse,  
covered with chocolate ganache

\$8

## **NY STYLE CRÈME BRULEE CHEESE CAKE**

Smooth and satisfying cheesecake, brulee'd  
with seasonal berries and whipped cream

\$7

## **KENTUCKY DERBY PIE**

Pecan pie meets chocolate chip cookie dough,  
served warm and topped with whipped cream

\$8

## **FRESH STRAWBERRIES SABAYON**

\$7

## **CHEF'S SELECTION OF FINE ICE CREAM**

\$5

## **ANY DESSERT À LA MODE**

\$3

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