



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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Low Salt Items are Available

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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

APPETIZERS AND SOUPS

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KUNG POW SHRIMP **

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HERBED GOAT CHEESE STUFFED MUSHROOMS *

with a garlic cream sauce
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FRESH FRIED MOZZARELLA *

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MEDITERRANEAN PLATE *

Hummus, roasted red peppers, olives, piquillo peppers, marinated artichokes, feta cheese, drizzled with olive oil and served with toasted pita
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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
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WARM, SOFT PRETZEL TWISTS with Honey Mustard and Stout Beer Cheese Dipping Sauces

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NEW ENGLAND CLAM CHOWDER

\$8

HOMESTYLE CHICKEN NOODLE SOUP

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ONION SOUP GRATINEE

Traditional onion soup, croutons and gruyere cheese
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SALADS

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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

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Caesar

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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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