

## ROOM SERVICE



To place your order, please call extension 4260

Please allow 45 minutes
for your meal to be delivered.
All menu items available
6:30 am to 6:30 pm.

Guests are encouraged to order a meal as well.
Room Service guest trays include an entrée, side, dessert and beverage for just \$5. Cash, credit and checks are accepted upon meal delivery.


Hot Cereal
Irish Steel Cut Oats, Cream of
Wheat, Cream of Rice
or Baked Oatmeal
With organic brown sugar, raisins, walnuts

## Cold Cereals

Cheerios, Corn Flakes, Kashi, Raisin
Bran, Rice Krispies or Harvest Granola
Egós
For all egg selections, choose from the following: regular I egg whites
Egós Made to Order
over easy | boiled | fried | poached I scrambled
Ham and Spinach Scramble
Egoss "Benedict"
Two poached eggs with chicken sausage,
English muffin and lemon parsnip sauce

## Omelets

Steamed Mushroom, Spinach and Goat Cheese

Grilled Chicken and Roasted Red Pepper
With provolone
Ham and Cheddar

## Griddle

Your choice of orange raspberry compote, Dickinson Jams, fruit and Wisconsin 100\% maple syrup
Whole Grain Belgian Waffle

## Harvest Pancakes

## French Toast

Brioche in maple pecan batter

## Morning Sides

Sugar River Dairy Yogurt
raspberry | peach I strawberry | blueberry | vanilla Greek-style | plain

## Toast

multigrain I rye I honey wheat | white | sourdough
Cherrywood Bacon
House-made Chicken Sausage Patties
Red Angus Sirloin Steak
With roasted pearl onions
Yukon Potato \& Kale Hash Browns

## Bakery

Carrot Ginger Scone
Cranberry Spice Tea Cookie
English Muffin
Pistachio Pound Cake
Low-Fat Cinnamon Roll
Whole Grain Banana Bread
Whole Wheat Cherry Almond Muffin

## Salad

Tenderloin Steak
With bleu cheese, walnuts, cherries and balsamic

## Portabello Mushroom

With warm fig, asparagus and olives
Grilled Chicken Ceasar
With croutons and parmesan
Grilled Pear and Roquefort
With endive and toasted walnuts

## Greens

spinach | red leaf lettuce | romaine I iceburg

## Dressings

balsamic vinaigrette | peanut ginger | lemon basil mustard shallot vinaigrette I garlic scallion crème horseradish crème I eggless ceasar I parmesan peppercorn

## Soups

Heirloom Tomato Bisque
Roasted Chicken Noodle and Sage
Soup de Jour
Broth
vegetable I chicken I beef

## Starters

## Crab Cakes

With remoulade and mache salad with citrus vinaigrette
Steamed Llttleneck Clams and Mussels
With roasted fennel and tomato broth

## Avocado-Corn Chowder

With grilled chicken

## Specialty Sandwiches <br> Pulled Chicken Baguette <br> With tomato and arugula salad <br> Shredded Chicken Pita <br> With cucumber slaw, feta, tomatoes and yogurt sauce <br> Roast BeefBaguette <br> With horseradish creme, arugula and candied shallots <br> Portabello Wrap <br> With pesto, goat cheese, roasted red pepper and spinach

## Build Your Own Sandwich

## Bread

multigrain I rye I honey wheat I sourdough white I baguette

## Meats

turky I ham I roast beef I free range organic chicken pulled chicken salad with yogurt, peas, pecans and cherries lapple, celery and tuna salad

## Add

low sodium provolone I low sodium swiss I havarti aged cheddar I avocado | bacon | tomato I greens | peppers I pickle I onion

## Cold Sides

Zucchini and Almond Orzo Salad Cottage Cheese and Peaches
Roasted Cauliflower and Endive Salad
With red beans
Harvest Potato Salad
Fresh Vegetables with Ranch
String Cheese
Mango Slaw with Cashews and Mint

## Build an Entree

## Protein

Zesty Mediterranean Salmon
Baked Cod
With white wine mustard sauce
Portabello Mushroom Oven Roasted Chicken
Pork Tenderloin
With julienne vegetables
4 oz. Sirloin
With stone ground mustard bordelaise
Side
Barley Lentil Pilaf
Vegetarian Risotto
Roasted Potato Trio
Garlic Basil Spaghetti
Rice Pilaf
Whipped Potatoes
Vegetable
Grilled Asparagus
Oven Roasted Cauliflower
Wild Mushrooms and Thyme Glazed Carrots Sautéed Green Beans Roasted Beets

Just like Home
Homemade Vegetable Pizza
Hunter's BeefStew
Over egg noodles
Meatball Marinara and Spaghetti
Stuffed Baked Potato
With sour cream, chives, cheddar, and bacon
Desserts
Apricot Anise Tart
Citron (Lemon) Tart
Grapefruit Sabayon and Berries
Crème Brule
Homemade Butterscotch Pudding
Lemon Angel Food Cake
Fresh Fruit Popsicles
La Coppa Gelato and Sorbet
pistachio | grapefruit | raspberry | chocolate
Jello, Pudding, Tapioca
Beverages
Milk
skim | 2\% | chocolate (1\%) | Lactaid | soy | almond
Juice
orange I apple I cranberry I grape I prune
Flavored Iced Tea (unsweetened)
cherry berry black I green tea with lemon
mango peach rooibos
Vitality Infused Water
House Made Yogurt Smoothies
raspberry orange I peach mango banana
spa cucumber I watermelon
Boom Brothers Coffee regular I decaf
Four Elements Healing Tea (hot)
Hot Chocolate

