



## IN-ROOM DINING MENU

from 11am to 9pm

### APPETIZERS

CLAM CHOWDER | oyster crackers, chives 15

BUFFALO CHICKEN WINGS | frank's red hot, house ranch sauce, crudité 18

BABY GEM CAESAR | honey garlic croutons, house made caesar, parmesan 19

WINTER GREEN SALAD | maple balsamic, pumpkin seeds, grains, goats cheese, tomatoes 17

### SALAD & VITALITY ADDITIONS

avocado +5 | chicken +9 | salmon +9

### ENTRÉES

LOBSTER ROLL | pommery mustard remoulade served with old bay fries 33

BURGER\* | bibb salad, onion jam, sharp vermont cheddar, aioli, bacon served with fries 27

CHICKEN CLUB | grilled chicken thighs, pickled peppers, bacon, lettuce, tomato, ciabatta roll served with fries 23

STEAK FRITES\* | 14oz ribeye, roasted garlic, sauce madeira 51

SEARED ATLANTIC SALMON | dijon mustard smashed potatoes, asparagus, beurre blanc 33

PAN FRIED GNOCCHI | maitake mushrooms, tarragon, pecorino 27

SOPPRESSATA PIZZA | smoked san marzano sauce, soppressata, mozzarella, basil 24

### SUPPLEMENTS

TRUFFLE FRIES | confit garlic aioli 12

MAC & CHEESE 12

### DESSERT

CHOCOLATE CHIP SKILLET COOKIE | vanilla bean gelato 15

BOSTON CREAM PIE 13

\$8.00 delivery charge, 18% gratuity, and state sales tax will be added to all menu prices.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if anyone in your party has a food allergy.

# SIP

## -COLD BEVERAGE-

**JUICE** | orange, cranberry, apple, pineapple, lemonade 8

**MILK** | whole, skim, cream, almond, soy 5

**STILL WATER** | small 6 or large 10

**SPARKLING WATER** | small 6 or large 10

**SOFT DRINKS** | coke, diet coke, sprite, ginger ale 6

**FEVER-TREE** | tonic, soda, grapefruit 6

## -HOT BEVERAGE-

**CARAFE OF COFFEE** | h.c. valentine 13

**ESPRESSO** | cappuccino, latte, espresso 7

**LOT 35 TEA** | imperial breakfast, jasmine gold dragon, oregon mint, egyptian chamomile, flora's berry garden, creamy early grey, 1907 orange pekoe, decaf english breakfast 7

**HOT CHOCOLATE** 6

## -CRAFT BEER-

**LORD HOBO BOOMSAUCE** 7.8% abv  
double style ipa, woburn, ma - 10 (16oz)

**NIGHT SHIFT SANTILLI** 6% abv  
american ipa, everett, ma - 9 (16oz)

**NIGHT SHIFT WHIRLPOOL** 4.5% abv  
american pale ale, everett, ma - 9 (16oz)

**PEAK ORGANIC AUTUMN** 4.8% abv  
new england ipa, portland, me - 7 (12oz)

**EXHIBIT 'A' BRIEFCASE PORTER** 5.4% abv  
american porter, framingham, ma - 9 (16oz)

## -MACRO BEER-

**NARRAGANSETT** 5.0% abv  
lager, pawtucket, ri - 8 (16oz)

**BUD LIGHT** 4.2% abv  
light lager, saint louis, mo - 5 (12oz)

**HEINEKEN** 5% abv  
lager, netherlands - 8 (11.2oz)

**O'DOUL'S** non-alcoholic  
light, saint louis, mo - 5 (12oz)

## -BOTTLED COCKTAIL-

**ESPRESSO MARTINI**  
vanilla vodka, cold brew espresso - 18

**LA ROSITA**  
tequila, campari, sweet & dry vermouth - 18

**OLD FASHIONED**  
bourbon, demerara, angostura bitters - 18

**VODKA MARTINI**  
vodka, dry vermouth - 18

## -HALF BOTTLE WINE-

**DOMAINE CHANDON** | brut  
napa valley, california - 30

**MOËT & CHANDON** | brut  
épernay, france - 70

**DUCKHORN** | sauvignon blanc  
napa valley, california - 40

**PASCAL JOLIVET "SANCERRE"** |  
sauvignon blanc  
burgundy, france - 40

**ALEXANDER VALLEY** | chardonnay  
sonoma valley, california - 30

**DOMAINE CHRISTIAN MOREAU  
"CHABLIS 1er cru vaillon"** | chardonnay  
burgundy, france - 60

**PATZ & HALL** | pinot noir  
sonoma coast, california - 50

**DANIEL RION "NUITS-ST-GEORGES  
les lavières"** | pinot noir  
burgundy, france - 75

**ALEXANDER VALLEY** |  
cabernet sauvignon  
sonoma valley, california - 30

**FAUST** | cabernet sauvignon  
napa valley, california - 60

**MOUNT VEEDER** |  
cabernet sauvignon  
napa valley, california - 60

**RUBICON "CASK CABERNET"** |  
cabernet sauvignon  
napa valley, california - 95

**MINER "THE ORACLE"** | red blend  
napa valley, california - 85

## -CHAMPAGNE & SPARKLING-

**VILLA SANDI** | prosecco  
veneto, italy - 55

**DOMAINE CHANDON** | brut rosé  
napa valley, california - 65

**MOËT & CHANDON CUVÉE  
DOM PÉRIGNON** |  
épernay, france - 450

**TAITTINGER** | cuvée prestige  
reims, france - 115

**VEUVE CLICQUOT** | brut rosé  
reims, france - 135

## -WHITE-

**ALOIS LAGEDER "TERRA ALPINA"**  
| pinot grigio  
trentino-alto adige, italy - 60

**GRGICH HILLS** | chardonnay  
russian river, california - 80

**GROTH** | sauvignon blanc  
napa valley, california - 75

**CHATEAU STE. MICHELLE "EROICA"**  
| riesling  
columbia valley, washington - 60

**ETUDE** | pinot gris  
paso robles, california - 80

## -ROSÉ-

**FLOWERS** | rosé of pinot noir  
sonoma coast, california - 65

## -RED-

**NIETO BARREL SELECT** | malbec  
mendoza, argentina - 70

**SWANSON VINEYARDS** | merlot  
napa valley, ca - 65

**THE FOUR GRACES** | pinot noir  
willamette valley, oregon - 75

**IRON + SAND** | cabernet sauvignon  
paso robles, california - 70

**SECRET INDULGENCE  
"CHRONOLOGY"** | red blend  
sonoma valley, california - 65

**LUCENTE** | sangiovese  
tuscan, italy - 70

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