To minimize handling menu cards, we have created a QR code to access our menu selection for In-Room Dining and Refreshment Center offerings.

To place an order, kindly press the In-Room Dining button on your room phone.

Following the CDC recommendations, your order will be presented in disposable food service containers, and will be delivered to your room by a server wearing Personal Protective Equipment and respecting Social Distancing etiquettes.

To maintain a safe distancing, please retrieve your tray from the In-Room Dining cart. Once your order is delivered, the server will be retrieving the In-Room Dining cart to be disinfected between each service.

When finished with your meal, please place your tray outside your room and call Royal Service; the server will pick up the tray as soon as possible.
IN ROOM DINING

BREAKFAST

Available daily from 7:00 a.m.–11:00 a.m.

COMPLETE BREAKFAST

COMPLETE BREAKFAST are served with:
Choice of: Orange, Apple, Cranberry or Pineapple
Choice of: Freshly Brewed HC Valentine Coffee or a Selection of Lot 35 Tea
Choice of: Sourdough, Whole Wheat or Rye Toast; Plain or Sesame Bagel; or English Muffin

Energizer | 25
Organic Egg White Omelet, Spinach, Peppers, Goat Cheese
Berries and Almond Milk Smoothie

Three Egg Omelet | 28
Served with Herb Roasted Potatoes, Roma Tomato
Choice of: Whole Eggs or Egg Whites
Choice of up to Five Toppings: Spinach, Peppers, Tomato, Asparagus, Mushrooms, Green Onion, Cheddar, American or Goat Cheese
Choice of Meat: Virginia Ham, Applewood Smoked Bacon, Chicken Apple Sausage or Country Style Pork Sausage

The Capital | 28
Two Maryland Farm-Fresh Organic Eggs Any Style
Herb Roasted Potatoes, Tomato, Sliced Fruit
Choice of Meat; Virginia Ham, Applewood Smoked Bacon, Chicken Apple Sausage or Country Style Pork Sausage

BREAKFAST SPECIALTIES

Buttermilk Pancakes | 18
Plain or Blueberries, Vermont Maple Syrup

Breakfast Pastries | 8
Choice of Two: Apricot Croissant, Chocolate Twist Torsade, Decadent Cinnamon Bun

Eggs Benedict | 21
Organic Poached Eggs, Virginia Ham, English Muffins, Herb Roasted Potatoes, Roma Tomato, and Hollandaise Sauce

Assorted Whole Grain and Rice Cereals | 7
Choice of: Corn Flakes, Special K, Wheaties, Raisin Bran, Cheerios, All Bran, Frosted Flakes
Add berries | 8

Fresh Fruit and Berries | 15
Honey Yogurt and Banana Bread

Atlantic Smoked Salmon | 19
Toasted Plain or Sesame Bagel, Low Fat Cream Cheese, Tomato, Capers and Red Onion

BEVERAGES

Pot of Freshly Brew Coffee | 9
Choice of: Regular or Decaffeinated

Selection of Lot 35 Tea | 7
Choice of: Imperial Breakfast, Creamy Earl Gray, Oregon Mint, Jasmine Green, Chamomile

Juices | 8
Choice of: Orange, Apple, Cranberry or Pineapple

Assorted Soft Drinks | 6
Choice of: Coke, Diet Coke, Ginger Ale, Club Soda, Tonic or Ice Tea

Evian | 9
Perrier | 9
S. Pellegrino | 9

Please touch the “Room Service” button on your telephone for service.
A delivery charge of $5 per order, 10% tax and a 20% gratuity will be added to all checks.
LUNCH
Available daily from 11:00 a.m. – 3 p.m.

STARTERS

Chef’s Soup of the Day | 11
Inspired by the Seasons and Local Produce

Chicken Wings | 16
Choice of Dressing: BBQ or Ranch

Artisan Cheese Platter | 16
Local Cheese, Crackers, Fruit Preserves

Hummus | 10
Lemon Oil, Artisan Crackers, Sea Salt Lavosh

Baby Greens | 14
Cucumber, Cherry, Tomatoes, Lemon Poppy Seed Dressing

Romaine Salad | 17
Caesar Dressing, Croutons, Parmesan Cheese

Add Grilled Chicken Breast | 9
Add Grilled Shrimp | 10

SANDWICHES AND OTHERS

Turkey Sandwich | 19
Smoked Turkey Breast, Cheddar Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Toasted Sourdough with Fries or Side Salad

Beef Burger | 22
Steak Sauce, Applewood Smoked Bacon, Cheddar Cheese, Tomato, Lettuce, Pickle, Brioche Bun with Fries or Side Salad

House-made Quinoa & Black Bean Veggie Burger | 18
Tomato, Lettuce, Brioche Bun with Fries or Side Salad

The Flatbread | 23
Mushrooms, Roasted Tomato, Olives, Goat Cheese

ENTRÉES

Steak Frites | 34
Beef Steak, French Fries, Bordelaise Sauce

Salmon | 32
Grilled Broccolini, Baby Carrots, Quinoa Pilaf, Citrus Dressing

Creamy Spring Pasta of the Day | 25
Sautéed Mushrooms, Asparagus, Parmesan Cream

Airline Chicken Breast | 30
Warm Potato Salad, Broccolini, Roma Tomato, Chimichurri Sauce

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**REFRESHMENT CENTER**  
*Available daily 24 hours*

**SNACKS**  
7
Salted Petite Pretzels,  
Chocolate Chip Shortbread Cookies,  
Pringles, Snickers Miniatures,  
Caramel Popcorn, Peanut M&M’s

<table>
<thead>
<tr>
<th>WINES - 375 ml</th>
<th>WINES - 750 ml</th>
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<tbody>
<tr>
<td>26</td>
<td>48</td>
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| Steeple Cuvée Chardonnay, California Steele  
Pinot Noir, Carneros, California |

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<tr>
<th>NON-ALCOHOLIC BEVERAGES</th>
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| 5  
Choice of:  
Coke, Diet Coke, Sprite,  
Ginger Ale, Tonic, Soda,  
Orange Juice, Cranberry Juice |

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<th>BEER &amp; CIDER</th>
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| 8  
Dogfish Head 60 Minute IPA  
Amstel Light  
Heineken  
Corona  
Angry Orchard Cider |

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<th>SPIRITS - 50 ml</th>
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| 14  
Grey Goose Vodka  
Tanqueray Gin  
Bacardi Rum  
Jack Daniel’s Whiskey  
Chivas Regal Scotch  
Remy Martin VSOP |

**SPARKLING - 750 ml**

| Thiénot, Brut Rosé, Reims, NV - 78  
Moët & Chandon, Impérial, Reims, NV - 92  
Veuve Clicquot, Brut, Reims, NV - 130 |

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