

BREAKFAST

Served daily 6:30am-11:00am

PLEASE PRESS EXTENTION 7048 FOR ROOM SERVICE

21% gratuity, \$3.00 delivery fee and applicable sales taxes will be added to your bill.

HEALTHY STARTERS

FRESH SQUEEZED ORANGE JUICE \$4

DRY CEREALS & MILK \$7

Option to top with banana or mixed berries.

OATMEAL WITH RAISINS & BROWN SUGAR \$7.5

MANGO TANGO SHAKE \$7.5

A smooth blend of fresh pineapple, orange, mango, low fat yogurt.

ASSORTMENT OF SEASONAL BERRIES \$10

MARKET FRUIT SALAD BOWL \$8

Market fresh fruit salad, honey ginger dressing.

FRESH FRUIT YOGURT CRUNCH \$9.5

Seasonal fresh fruit and berries, low fat yogurt, crunchy granola.

FROM THE GRIDDLE

BELGIAN WAFFLE \$10

Fresh seasonal berries, fresh whipped cream.

SHORT STACK OF BUTTERMILK PANCAKES \$10

Buttermilk, blueberry, banana, or chocolate chip.

BRIOCHE FRENCH TOAST \$11

Corn flake crusted, banana frita.

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SIDE ORDERS

TWO EGGS* \$4.5

LYONNAISE POTATOES \$4

VIRGINIA HAM \$5

APPLEWOOD BACON \$5

CHEDDAR GRITS \$4

FRUIT YOGURT \$4

ENGLISH MUFFIN/TOAST \$4

BAGEL & CREAM CHEESE \$4

BAKER'S BASKET \$7

CHICKEN SAUSAGE \$5

BEVERAGES

SODA \$3

FRUIT JUICE \$3

COFFEE - REGULAR / DECAFFEINATED

SMALL \$5 / LARGE \$7

MILK \$3

MINERAL WATER \$3

TEA - REGULAR / DECAFFEINATED

SMALL \$5 / LARGE \$7

BREAKFAST SPECIALTIES

BREAKFAST MIXED VEGETABLE FRITTATA \$11

Traditional frittata, red onions, mushrooms, dill, asparagus, spinach, roma tomatoes, low fat egg substitute.

CLASSIC EGGS BENEDICT* \$12.5

Poached farm fresh eggs, canadian bacon, hollandaise sauce, asparagus tips, toasted english muffin, lyonnaise potatoes.

SEAGAR'S CORN BEEF HASH* \$13

Yukon gold potatoes, green onions, two eggs any style, choice of toast.

FLAT IRON STEAK & EGGS* \$13

Grilled steak, two eggs, lyonnaise potatoes, choice of toast.

CHESAPEAKE OMELET \$12.5

Stuffed with lump crabmeat, baby spinach, cream cheese, & sweet onions, lyonnaise potatoes, choice of toast.

SMOKED SALMON & EGG BURRITO* \$12.5

Spinach tortilla, smoked salmon, scrambled eggs, roasted red pepper, dill, avocado, fresh tomato salsa.

OMELET YOUR WAY \$11.5

Lyonnaise potatoes, choice of toast, choice of any three items: cheddar, swiss, or american cheese, ham, bacon, or sausage mushrooms, peppers, red onions, tomato, or spinach.

OLD TOWN EXPRESS

THE AMERICAN* \$15

Two eggs your style, smoked bacon, pork sausage links, or grilled ham, lyonnaise potatoes, choice of toast, juice and coffee or tea.

THE CONTINENTAL \$13

Served with a fruit cup and choice of two: toast, danish pastry, muffins and croissant; choice of juice and coffee, or tea.

BREAKFAST / BEVERAGES

LUNCH

11:00am-2:00pm

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STARTERS

SOUP OF THE DAY \$7

Chef's creative selection.

CLASSIC FRENCH ONION SOUP \$7

Gruyere cheese, brioche wheel, green onions.

NEW ENGLAND CLAM CHOWDER \$7.5

*Celery, onions, yucon gold potatoes, roasted corn,
chipotle pepper, oyster cracker.*

ORGANIC SPINACH SALAD \$7.5

*Red & yellow pear tomatoes, curly red beet & carrots,
feta cheese, pomegranate vinaigrette.*

BABY GREEN, WALNUT & GORGONZOLA SALAD \$8

*Mesclun greens, candied walnuts, gorgonzola cheese,
balsamic vinaigrette.*

TOMATO MOZZARELLA SALAD \$9

*Baby mozzarella, red & yellow pear tomatoes, micro basil,
scallions, parsley, white balsamic, extra virgin olive oil.*

CLASSIC WALDORF SALAD TOWER \$9

*Grilled organic chicken, celery, red & green grapes,
diced fuji apple, belgium endives.*

CHICKEN QUESADILLA \$9.5

*Diced chicken, chipotle tortilla, shredded mozzarella & cheddar
cheese, sour cream, guacamole, fresh chunky salsa.*

CAJUN JUMBO SCALLOPS \$10.5

*Pan seared, cajun rubbed, jumbo sea scallops with applewood smoked
bacon, fried plantain, plum sauce.*

MARYLAND CRAB & ARTICHOKE DIP \$11

*Maryland jumbo lump, roasted jerusalem artichokes,
asiago cheese & smoked cheddar, pita chips.*

FROM THE GRILLE

Choice of french fries, homemade truffle potato chips, or coleslaw

MINI ITALIAN MELTS \$12.50

Mortadela, capicola, smoked provolone cheese, tomato, red onion, mini ciabatta, oregano and olive tapenade.

CARIBBEAN CHICKEN WRAP \$11.5

Jerk-spiced chicken breast, smoked gouda cheese, tomato, micro greens, mango pepper aioli, spinach tortilla.

PASTRAMI MELT \$12

Honey dijon mustard, caramelized onions, sour kraut, stirato roll, swiss cheese, dill pickle.

CHESAPEAKE CRAB CAKE \$13

Chesapeake lump crab, lettuce, tomato, old bay tartar sauce.

CHEF'S SIGNATURE TURKEY BLT \$11.50

California avocado, smoked turkey, applewood smoked bacon, bibb lettuce, vine ripe tomatoes, wheat bread, jalapeno jack cheese.

GYRO SANDWICH \$11.50

Sliced lamb, tomatoes, parsley, onions, tzatziki sauce, wrapped in lightly grilled pita bread.

ANGUS BURGER* \$12

Half pound, kaiser roll, lettuce, tomato, choice of cheese, applewood bacon.

ENTREE SALADS

ASIAN CHICKEN SALAD \$13.5

Grilled, spiced marinated chicken, mizuna lettuce, mandarin oranges marinated cucumbers, red peppers, spicy cashews, sesame vinaigrette.

AVOCADO COBB SALAD \$13.5

Mesclun mixed green, grilled chicken, hard boiled eggs, tomato & avocado wedges, bacon bits, blue cheese crumbles, light blue cheese dressing.

TUNA NICOISE* \$14.5

Romaine lettuce, egg, nicoise olives, roma tomatoes, french green beans, capers, fingerling potatoes, lemon oregano vinaigrette.

BEEF TENDERLOIN SALAD* \$14.5

Fresh baby greens, tomatoes, cucumbers, bleu cheese, grilled lean beef tenderloin, caramelized onions.

CLASSICAL CAESAR SALAD

Crispy chopped romaine heart, parmesan disc, herb toast points, caesar dressing.

GRILLED CHICKEN \$13 SEARED SHRIMP \$14.5

BEEF TENDERLOIN* \$14.5

LUNCH

ALL DAY MENU

Served daily 2:00pm-12:00 midnight

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STARTERS

SOUP OF THE DAY \$7

Chef's creative selection.

CLASSIC FRENCH ONION SOUP \$7

Gruyere cheese, brioche wheel, green onions.

NEW ENGLAND CLAM CHOWDER \$7.5

Celery, onions, yucon gold potatoes, roasted corn, chipotle pepper, oyster cracker.

ORGANIC SPINACH SALAD \$7.5

Red & yellow pear tomatoes, curly red beet & carrots, feta cheese, pomegranate vinaigrette.

BABY GREEN, WALNUT & GORGONZOLA SALAD \$8

Mesclun greens, candied walnuts, gorgonzola cheese, balsamic vinaigrette.

CHICKEN QUESADILLA \$9.5

Diced chicken, chipotle tortilla, shredded mozzarella & cheddar cheese, sour cream, guacamole, fresh chunky salsa.

MARYLAND CRAB & ARTICHOKE DIP \$11

Maryland jumbo lump, roasted jerusalem artichokes, asiago cheese & smoked cheddar, pita chips.

FROM THE GRILL

Choice of french fries, homemade truffle potato chips, or coleslaw

MINI ITALIAN MELTS \$12.50

Mortadela, capicola, smoked provolone cheese, tomato, red onion, mini ciabatta, oregano and olive tapenade.

CARIBBEAN CHICKEN WRAP \$11.5

Jerk-spiced chicken breast, smoked gouda cheese, tomato, micro greens, mango pepper aioli, spinach tortilla.

CHESAPEAKE CRAB CAKE \$13

Chesapeake lump crab, lettuce, tomato, old bay tartar sauce.

GYRO SANDWICH \$11.50

Sliced lamb, tomatoes, parsley, onions, tzatziki sauce wrapped in lightly grilled pita bread.

CHEF'S SIGNATURE TURKEY BLT \$11.50

California avocado, smoked turkey, applewood smoked bacon, bibb lettuce, vine ripe tomatoes, wheat bread, jalapeno jack cheese.

ANGUS BURGER* \$12

Half pound, kaiser roll, lettuce, tomato, choice of cheese, applewood bacon.

ENTRÉE SALADS & PASTAS

AVOCADO COBB SALAD \$18.5

Mesclun mixed green, grilled chicken, hard boiled eggs, tomato & avocado wedges, bacon bits, blue cheese crumbles, light blue cheese dressing.

TUNA NICOISE* \$19

Romaine lettuce, egg, nicoise olives, roma tomatoes, french green beans, capers, fingerling potatoes, lemon oregano vinaigrette.

BEEF TENDERLOIN SALAD* \$20

Fresh baby greens, tomatoes, cucumbers, blue cheese, grilled lean beef tenderloin, caramelized onions.

ITALIAN CANNELLONI CHICKEN \$23

Grilled chicken, ricotta cheese, sautéed spinach, topped with hearty creamy mushroom ragout.

SEAFOOD PASTA \$25

Cheese ravioli, baby shrimp and bay scallops, parmesan cheese, pesto cream sauce.

FRESH BAKED GOURMET PIZZAS

CREATE YOUR OWN

DELUXE CHEESE \$10.5

12" medium cheese pizza, mozzarella

MIX & MATCH:

\$.99 per topping or extra cheese

TOPPINGS:

Peperoni, italian sausage, beef, ham, onions, green peppers, mushrooms, black olives, tomatoes, pineapple, diced chicken, jalapenos, anchovies

SPECIALITY PIZZAS

SUPREME \$12.5

A delicious combination of 6 zesty toppings: pepperoni, beef topping, pork topping, mushrooms, onions, green peppers.

HAWAIIAN BBQ \$12

Diced chicken, sliced ham, bacon, pineapple green peppers, onions

MEAT EXTREME \$12.5

A hearty combination of 6 delicious meat topping: pepperoni, beef topping, pork topping, italian sausage, ham, bacon.

VEGETARIAN \$12

Five scrumptious veggies: onions, green peppers, mushrooms, tomatoes, black olives, cheese.

DINNER

Served from 5:30pm-10:00pm

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SOUPS & SALADS

SOUP OF THE DAY \$7

Chef's creative selection.

CLASSIC FRENCH ONION SOUP \$7

Gruyere cheese, brioche wheel, green onions.

NEW ENGLAND CLAM CHOWDER \$7.5

Celery, onions, yucon gold potatoes, roasted corn, chipotle pepper, oyster cracker.

ORGANIC SPINACH SALAD \$7.5

Red & yellow pear tomatoes, curly red beet & carrots, feta cheese, pomegranate vinaigrette.

BABY GREEN, WALNUT & GORGONZOLA SALAD \$8

Mesclun greens, candied walnuts, gorgonzola cheese, balsamic vinaigrette.

WEDGE SALAD \$8

Iceberg wedge, minced tomato, green onion, crumbled bacon, blue cheese crumbles, blue cheese dressing

APPETIZERS

TOMATO MOZZARELLA SALAD \$9

Baby mozzarella, red & yellow pear tomatoes, micro basil, scallions, parsley, white balsamic, extra virgin olive oil.

CLASSIC WALDORF SALAD TOWER \$9

Grilled organic chicken, celery, red & green Grapes, diced fuji apple, belgium endives.

CHICKEN QUESADILLA \$9.5

Diced chicken, chipotle tortilla, shredded mozzarella & cheddar cheese, sour cream, guacamole, fresh chunky salsa.

SEARED AHI TUNA CARPACCIO* \$10

Pepper crusted, rare ahi tuna, watercress, pickled ginger, sesame crackers, rouille.

CAJUN JUMBO SCALLOPS \$10.5

Pan seared, cajun rubbed, jumbo sea scallops with apple wood smoked bacon, fried plantain, plum sauce.

MARYLAND CRAB & ARTICHOKE DIP \$11

Maryland jumbo lump, roasted jerusalem artichokes, asiago cheese & smoked cheddar, pita chips.

MAIN ENTRÉES

We have selected the finest products and ingredients from the local and area market to give you the best quality food. We change our menu seasonally to offer you the fresh and variety of products, our menu is designed to accommodate your diet and pallet by using a variety of sauces, vegetables, and starches. Enjoy!

Executive Chef Jaime Barahona

BEEF, CHICKEN, FISH & MORE

Please select your choice of main dish, vegetable and starch. Main dishes are cooked as mentioned and vegetable and starch are included in the price.

GRILLED ORGANIC CHICKEN BREAST,
TARRAGON DEMI GLACE \$25

PAN SEARED RED SNAPPER WITH TROPICAL SALSA \$26

BAKED CHILEAN SEA BASS, PAN SEARED,
RASPBERRY BEURRE BLANC \$31

PAN SEARED MARYLAND JUMBO LUMP CRAB CAKE, GRAIN
MUSTARD SAUCE \$30

OVEN ROASTED PORK TENDERLOIN,
WILD MUSHROOM RAGOUT \$27.5

OSSO BUCO MILANESE, VEGETABLE BRUNOISE \$28.5

GRILLED LAMB LOIN, PECAN CRUST, DIJON MUSTARD \$30

ROASTED RIB EYE*, WILD MUSHROOM MARSALA \$29.5

BLACKENED NEW YORK STEAK*, PORT DEMI GLAZE,
CAMELIZED ONIONS \$31

GRILLED FILET MIGNON*, CLASSIC BÉARNAISE SAUCE \$32

VEGETABLES \$5

GRILLED ASPARAGUS
GREEN BEANS ALMONDINE
VEGETABLE BRUNOISE
SAUTÉED BABY ZUCCHINI
POACHED BROCCOLI
GLAZED BABY CARROTS

STARCHES \$6

POTATO AU GRATIN
POTATO & ONION ROSTI
STEAMED JASMINE RICE
CHEESE RAVIOLI & PESTO CREAM
SAFFRON RISOTTO
BASMATI RICE PILAF

DINNER

KID'S EATS!

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Kids 10 years of age and younger only, please

TO START YOUR MORNING

(6:30 a.m. - 11:00 a.m.)

SCRAMBLED EGG 6

Crisply Bacon, Toast, Fresh Fruit Wedge.

BIG WAFFLE WEDGE 6

Lots of Syrup, Butter.

FRENCH TOAST TRIANGLES 6

Lots of Syrup, Butter.

YOUR FAVORITE CEREAL 5

Cheerios, Fruit Loops, Rice Krispies, Frosted Flakes.

YOUR OWN EGG SANDWICH 6

On a Toasted English Muffin with Melted American Cheese.

HOT OATMEAL OR MINI PANCAKES 5.95

Lots of Syrup, Butter, Crispy Bacon.

ALL DAY TREATS

(11:00 a.m. - 10:00 p.m.)

P.B. & J. 5

Look . . . no Crusts! Served with Chips and Fresh Fruit.

CRUNCHY CHICKEN TENDERS 7

Served with French Fries, Ranch Dip.

CORN DOGGIE 6

Served with French Fries, Ketchup.

CHEESY GRILLED CHEESE 6

Cut into Triangles with French Fries.

MAC & CHEESE 7

Or is it Cheese and Macaroni? Just Like Home!

ALL-AMERICAN BURGER 7

Served with American Cheese, Crispy Fries.

Served with your choice of soda or glass of milk.

Don't Forget to Save Room for Ice Cream!