

# room service



## JD's Burgers

Add caramelized onions, mushrooms, bacon, Swiss, cheddar or American cheese .75 each. Served on a brioche roll.

Classic Burger 11.95  
Lettuce, tomato, pickles

Veggie Burger 10.95  
House-made sun-dried tomato pesto spread

Jalapeno Burger 12.95  
Pepper jack cheese, sliced jalapenos, jalapeno bacon jam

One Eyed Jack Burger 13.95  
Swiss and American cheese, Canadian bacon and a fried egg

BBQ Burger 12.95  
With fried onion strings, BBQ sauce and aged Vermont cheddar

## Sandwiches

All sandwiches served with your choice of house-made potato chips, fries or coleslaw

Turkey BLT Panini 11.95  
Roasted turkey, avocado mayo, applewood smoked bacon, baby cress and tomato on a rustic roll

Parmesan Crusted Chicken 10.95  
Finished with a house-made pomodoro sauce and melted provolone cheese on a rustic roll

Steak and Cheese 12.95  
Caramelized onions, sautéed bell peppers, mushrooms and American cheese on a toasted sub roll

Chicken Caesar Wrap 10.95  
Caesar salad with marinated grilled chicken wrapped in an herb flour tortilla

Cranberry Chicken Salad Croissant 11.95  
Dried cranberries and local apples, served on a large croissant with lettuce and tomato

Pulled Pork 11.95  
Slow braised and finished with JD's signature BBQ sauce on a rustic roll, topped with house-made coleslaw

Reuben 11.95  
House-brined, honey mustard basted corned beef, sauerkraut, Swiss cheese, Thousand Island dressing on grilled marble rye bread

## Entrees

Available after 5:00 PM

Grilled New York Sirloin 22.95  
Grilled to temperature and served with chipotle aioli, green onion risotto and chef's select fresh vegetables

Portobello Napoleon 16.95  
Marinated grilled portobello mushroom and seasonal vegetables layered and finished with a classic pomodoro sauce (vegan)

Penne Pasta Alfredo 13.95  
Penne tossed with traditional Alfredo sauce  
Add Chicken \$3.00  
Add grilled shrimp, salmon or steak tips \$8.00

Thyme Crusted Fried Haddock 19.95  
Long line haddock, roasted sweet potatoes, lemon beurre blanc and chef's select fresh vegetables

Catch of the Day  
Ask your server for the Chef's fresh catch of the day

Boursin Stuffed Chicken Breast 19.95  
Served with smoked tomato fondue, roasted sweet potatoes and chef's select fresh vegetables

## Bottled Beer

Corona	New Castle
Sam Adams Boston Lager Bud	Sam Seasonal
Coors Light	Bud Light
Amstel Light	Miller Light
Heineken	Mich Ultra
Omission "Gluten Free"	Stella
Twisted Tea	Mikes Hard Lemonade
Brooklyn Lager	Angry Orchard
Woodstock, NH	Pigs Ear Brown Ale
	Beck's NA

## Desserts

Chocolate Lava Cafe 6.95  
House-made dark chocolate cake flowing with chocolate ganache

Seasonal Cheese Cake 6.95  
House-made crustless cheesecake served in a ramekin

Sorbet Trio 6.95  
Lemon, strawberry and mango sorbet served with fresh strawberries

Warm Apple Blossom 6.95  
Served à la mode

Please alert your server if you or anyone in your party has any allergies. Be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

An 18% service charge, a \$2.50 in-room dining charge and a 9% state tax will be added to your account. The service charge will be provided to the in-room dining service employee. The in-room dining charge is retained by the hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

# room service



Breakfast, Lunch & Dinner Menu  
Breakfast - Sunday through Saturday 6:30am To 11:00am  
All Day Dining 11:00am To 10:00pm  
Dinner (Entrees) 5:00pm To 10:00pm

## Breakfast

- Freshly Sliced Fruit Plate 8.95  
Served with organic honey and cottage cheese
- Healthy Start 9.95  
Choice of bread or pastry, cereal, yogurt, fresh strawberries and coffee or tea
- Continental Breakfast 9.95  
Choice of bread or pastry with fresh fruit, juice and coffee or tea
- Oatmeal 6.95  
Topped with candied fruits and nuts
- Eggs Your Way 9.95  
Two eggs with your choice of bacon or sausage links, breakfast potatoes or hash browns, and choice of toast
- Three Egg Omelet 11.95  
Farm fresh eggs with choice of fillings: cheese, bell peppers, tomatoes, onions, ham, mushrooms, bacon or sausage with choice of breakfast potatoes or hash browns and choice of toast
- Classic Benedict 11.95  
Two poached eggs on a toasted English muffin with Canadian bacon and a classic hollandaise sauce served with breakfast potatoes
- Buttermilk Pancakes 10.95  
Dusted with powdered sugar
- Belgian Waffle 10.95  
Dusted with powdered sugar
- Cinnamon French Toast 10.95  
Dusted with powdered sugar

## Beverages

- Whole, Skim, or Chocolate Milk 3.50
- Orange, Apple or Cranberry Juice 3.50
- Soda 2.50
- Bottled Water 2.00
- Coffee, Decaf or Tea Large Pot 9.95
- Coffee, Decaf or Tea Small Pot 6.95

## On the Side

- Bacon or Sausage Links 4.50
- Breakfast Potatoes 2.50
- Toast or English muffin 3.50
- Bagel & Cream Cheese 3.95

## Starters

- Cheese Board 12.95  
Regional cheeses, cured meats, local chutney, grain mustard, pickles, olives, infused olive oil and grilled bread
- Calamari 11.75  
Breaded & fried topped with a Meyer lemon aioli and served with a spicy angry sauce
- Lump Crab Cake 9.95  
Served with a lemon aioli and dressed baby greens
- House Recipe Drumettes 11.75  
Large drumettes prepared buffalo style, BBQ, honey, Caribbean or plain, served with blue cheese or ranch dressing
- House-Made Chili 5.95  
Featuring locally-brewed IPA topped with melted cheddar

## Grilled Pizzas

- Add .75 for additional toppings: mushrooms, peppers, onions, sausage or pepperoni
- Margarita 11.95  
House-made sauce, fresh mozzarella, infused olive oil and topped with micro basil
- Grilled Vegetable 11.95  
Seasonal vegetables and local farmer's cheese
- BBQ Chicken 11.95  
Caramelized onions, grilled chicken, house-made balsamic BBQ sauce, cheddar cheese and scallions

## Soups & Salads

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|-----------------|----------|-----------|
| Soup of the Day | Cup 3.75 | Bowl 4.50 |
| Clam Chowder    | Cup 4.25 | Bowl 5.25 |
- Ranch Chicken 10.95  
Romaine tossed with ranch dressing, topped with fried chicken, tomatoes, cucumbers and crispy carrots  
For Any Salads Below Add Grilled Chicken 3.00, or Shrimp, Salmon, Steak Tips 8.00
  - Caesar 8.95  
Romaine tossed with our Caesar dressing, topped with croutons and parmesan tuile
  - House 7.95  
Mixed greens, tomatoes, cucumbers and carrots with choice of dressing: balsamic, blue cheese, honey mustard, ranch or thousand island
  - Harvest 8.95  
Mixed greens topped with warm citrus vinaigrette, grilled seasonal vegetables, toasted pine nuts, croutons and candied pumpkin seeds

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