

BREAKFAST

EXPRESS BREAKFAST

FRUIT AND YOGURT

HOT AND COLD CEREALS

BREAKFAST ENTREES

SIDE ORDERS

BAKERY SELECTION

STARTS AND SOUPS

LUNCH

FAVORITES

ENTREE SALADS

SPECIALTIES

SIDES

DINNER

SIGNITURE WINES

SMALL BITES

SOUPS AND SALADS

MEATLESS

SIGNATURE TASTE

FROM THE SEA

FROM THE LAND

SIDES

DESSERTS

EXPRESS BREAKFAST

SCRAMBLED EGGS, BACON, GRILLED TOMATO AND HASH BROWNS*

White or Whole-Wheat Toast, Coffee, Tea, Orange Juice

FRUIT AND YOGURT

FRUIT SALAD

STEWED PRUNES

HALF GRAPEFRUIT AND ORANGE SEGMENTS

SLICED BANANA

YOGURT PARFAIT

Honey Granola,
Strawberries,
Plain Yogurt

YOGURT

Selection of Plain
and Fruit Yogurts

HOT AND COLD CEREALS

All-Bran, Cheerios, Corn Flakes, Froot Loops,
Frosted Flakes, Low-Fat Granola, Raisin Bran,
Rice Krispies, Cinnamon Toast Crunch, Special K

BIRCHER MUESLI

Oats, Raisins, Yogurt, Green Apple, Anjou Pear, Walnuts

CREAM OF WHEAT, OATMEAL OR GRITS

Hot Milk, Cinnamon Brown Sugar, Raisins

BREAKFAST ENTREES

cholesterol-free egg substitute or egg whites available on request

EGGS TO ORDER*

Choice of: Scrambled, Poached, Sunny Side Up, Over Easy,
Hard-Boiled, Served with Country Potatoes

STEAK AND EGGS*

6 oz Sirloin with **Choice of:** Scrambled,
Poached, Sunny Side Up, Over Easy, Hard-Boiled,
Served with Country Potatoes

CREATE YOUR OWN OMELET*

Select up to 3 ingredients:

Ham, Mushroom, Cheddar, Bell Peppers, Spinach,
Tomato, Served with Hash Brown Potatoes

EGGS BENEDICT*

Poached Eggs, Canadian Bacon, Hollandaise on a Toasted
English Muffin, Served with Country Potatoes

SMOKED SALMON BAGEL*

Plain Bagel, Cream Cheese, Capers, Tomato, Red Onion

TRADITIONAL BUTTERMILK PANCAKES

Choice of: Plain, Blueberry or Banana, Served with Maple Syrup, Whipped Cream

BELGIAN WAFFLE

Caramel Sauce, Whipped Cream

CINNAMON RAISIN BRIOCHE FRENCH TOAST

Maple Syrup

SIDE ORDERS

Applewood Bacon, Pork or Turkey Sausage Links, Grilled Ham, Corned Beef Hash, Skillet or Hash Brown Potatoes, Roasted Tomato, Baked Beans

BAKERY SELECTIONS

Assorted Muffins and Danishes, Cinnamon Roll, Sweet Bun, Butter Croissant, White, Rye or Whole-Wheat Toast, English Muffin, Plain Bagel

LUNCH

STARTERS AND SOUPS

SPINACH AND ARTICHOKE DIP

Crispy Tortilla Chips

CRISPY CRAB AND CREAM CHEESE WONTONS

Sweet Chili Dip

ASIAN SPARE RIBS

Maple Syrup

MUSHROOM FLATBREAD

Béchamel Sauce, Fontina, Basil

CHICKEN NOODLE SOUP

Chicken Broth, Carrots, Corn, Peas

ROASTED TOMATO SOUP

Crème Fraiche

 *Vegetarian* |  *Gluten Free* |  *Spicy*

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LUNCH FAVORITES

all sandwiches served with choice of french fries or side salad

CHEESEBURGER*

8 oz. Beef Burger, Lettuce, Tomato, Pickle, Brioche Bun
Choice of: American, Cheddar, Swiss

HUDSON'S SMASHBURGER*

Sirloin and Brisket Smashburger, Cheddar, Caramelized Onions, Remoulade Sauce, Brioche Bun

FRENCH DIP*

Thinly Sliced Roast Beef, Au Jus, Mayonnaise, French Roll

VEGGIE BURGER

Sweet Soy Glaze, Monterey Jack, Brioche Bun

CRISPY CHICKEN SANDWICH

Tomato Sauce, Mozzarella, Fresh Basil

TACOS

Flour Tortilla, Shredded Lettuce and Cabbage, Pico de Gallo
Choice of: Grilled Fish, Pork Carnitas, Ground Beef

FISH AND CHIPS

Alaskan Cod, French Fries, Coleslaw, Tartar Sauce, Malt Vinegar

ENTRÉE SALADS

CAESAR

Crisp Romaine, Aged Parmesan Cheese, Caesar Dressing
Add Upon Request: Grilled Shrimp, Chicken, Salmon*

THAI STEAK AND NOODLE*

Skirt Steak, Mango, Chopped Cashews, Basil, Mint, Honey-Lime Dressing

EMERALD KALE AND ROTISSERIE CHICKEN

Fresh Herbs, Yogurt Dressing, Aged Parmesan

PAN-SEARED AHI TUNA*

Mixed Greens, Napa Cabbage, Avocado, Cilantro-Ginger Vinaigrette

SPECIALTIES

CHURRASCO STEAK*

Market Salad, French Fries, Chimichurri Sauce

PORK MILANESE*

Mixed Greens, Warm Potato Salad

HERB-ROASTED ROTISSERIE CHICKEN

Mashed Potatoes, Broccoli Florets, Pan Gravy

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GRILLED MAHI-MAHI*

Lemon Potatoes, Grilled Zucchini, Virgin Sauce

SPICY POMODORO PENNE PASTA

Tomato Sauce, Spinach, Basil, Pecorino

Choice of: Beef Meatballs or Italian Sausage

BUTTERNUT SQUASH RISOTTO

Roasted Butternut Squash, Sage, Aged Parmesan

SIDES

SWEET POTATO FRIES

MAC 'N CHEESE

FRENCH FRIES

**STEAMED
VEGETABLE MEDLEY**

JASMINE RICE

DINNER

SUGGESTED WINES

Ask your server about our cellar master's picks of the day

SMALL BITES

CALIFORNIA ROLL

Nori Wrap, Sushi Rice, Crab, Avocado, Cucumber

COBIA CRUDO

English Cucumber, Scallion, Yuzu Marinade

SPINACH AND ARTICHOKE DIP

Crispy Tortilla Chips

CHICKEN QUESADILLA

Cheddar and Monterey Jack, Flour Tortilla,
Pico de Gallo, Sour Cream

ASIAN SPARE RIBS

Ginger Spiced Barbecue Sauce, Chili-Asian Slaw

MINI CRAB CAKES

Remoulade Sauce

COCONUT SHRIMP

Golden Fried Shrimp served with Orange Marmalade

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SOUPS AND SALADS

CHICKEN NOODLE SOUP

Chicken Broth, Carrots, Corn, Peas

CREAM OF MUSHROOM SOUP

Button, Porcini, Morels

NEW ENGLAND CLAM CHOWDER

Creamy Chowder with Crispy Bacon, Clams, Potato, Celery, Onion

CHILI CON CARNE

Spicy Stew of Chili Peppers, Ground Beef, Tomatoes, Kidney Beans, Garlic, Onions, Cumin

MIXED GARDEN SALAD

Mesclun Greens, Seasonal Vegetables, Herbs, Balsamic Dressing

CAESAR SALAD

Crisp Romaine, Aged Parmesan, Caesar Dressing

Add Upon Request: Grilled Shrimp, Chicken, Salmon*

WARM SPINACH SALAD

Bacon, Sliced Mushrooms, Hard-Boiled Egg, Red Wine and Warm Dijon Mustard Dressing

RED BEET AND WATERMELON SALAD

Arugula, Cashews, Feta Cheese, Truffle Vinaigrette

CREATE YOUR OWN ITALIAN CLASSIC

CHOOSE A PASTA

Fettuccine, Spaghetti, Rigatoni, Penne

CHOOSE A SAUCE

Bolognese, Alfredo, Pesto, Marinara

ADD YOUR TOPPING

Shrimp, Chicken, Meatballs, Mushrooms

MEATLESS

CAULIFLOWER PICCATA

Lemon-Caper Butter Sauce, Baby Spinach Salad, Roasted Bell Peppers

BUDDHA BOWL

Fluffy Quinoa, Roasted Sweet Potato, Tofu, Sprouts, Bok Choy, Avocado, Sunflower Seeds, Peanut Dressing

RISOTTO AI FUNGHI

Arborio Rice, Wild Mushrooms, Mascarpone Cheese

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SIGNATURE TASTE

Ask you server for more information

FROM THE SEA

GRILLED MAHI-MAHI* 🌿

Lemon Potatoes, Grilled Zucchini, Virgin Sauce

GRILLED ATLANTIC SALMON* 🌿

Quinoa, Arugula Salad, Lemon Olive Oil Dressing

FISHERMAN'S PLATTER*

Broiled Mahi-Mahi, Clams, Scallops and Shrimp,
Served with French Fries, and Remoulade

SHRIMP CREOLE 🌶️

Rich Stewed Tomatoes, Onions, Celery and Green Peppers,
Served over White Rice

SEAFOOD PAELLA*

Bomba Rice, Shrimp, Sea Bass, Mussels, Clams, Sofrito

FROM THE LAND

GRILLED NEW YORK STRIP STEAK 8 OZ* 🌿

French Fries, Peppercorn Sauce

BEEF WELLINGTON

Beef, Mushroom Duxelles, Wrapped in Flaky Pastry,
Baby Carrots

"KNIFE AND FORK" SHORT RIB

Slow Braised Beef, Guinness™ Dark Beer Sauce,
Grilled Asparagus

VEAL OSCAR*

Sauteed Veal Scallopini topped with Crab,
Asparagus, Bearnaise Sauce

HONEY-GLAZED PORK CHOPS* 🌿

Parmesan Crusted, Served with Red Bliss Potato Wedges

HERB-ROASTED ROTISSERIE CHICKEN

Mashed Potatoes, Broccoli Florets, Pan Gravy

🌿 *Vegetarian* | 🌿 *Gluten Free* | 🌶️ *Spicy*

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SIDES

SWEET POTATO FRIES ✓ 🌾

GRILLED ASPARAGUS ✓ 🌾

JASMINE RICE ✓ 🌾

MAC 'N CHEESE ✓

FRENCH FRIES ✓ 🌾

CREAMED SPINACH ✓

**LOADED BAKED
POTATO** ✓ 🌾

**STEAMED VEGETABLE
MEDLEY** ✓ 🌾

SAUTÉED MUSHROOMS ✓ 🌾

**ROASTED GARLIC
MASHED POTATOES** ✓ 🌾

DESSERTS

HONEY CRÈME BRULEE 🍪

Crispy Almond Wafer

APPLE PIE

Cardamom Butterscotch Sauce, Vanilla Ice Cream

WARM CHOCOLATE LAVA CAKE

Strawberry Compote, Stracciatella Gelato

CARROT CAKE 🍪

Cream Cheese Frosting, Walnuts

WARM BREAD PUDDING 🍷

Caramel Whiskey Sauce, Apple Chip

NEW YORK STYLE CHEESECAKE

Strawberry Compote, Whipped Cream

SEASONAL FRUIT PLATE 🌾

DAILY SELECTION OF ICE CREAM AND SHERBET 🌾

 *Gluten Free* |  *Vegetarian* |  *Contains Alcohol* |  *Contains Nuts*

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