

BREAKFAST MENU
6:00AM—11:00AM

<p>Continental Breakfast 20 <i>Fresh Baked Pastries</i> <i>Choice of: Cereal or Granola</i> <i>Choice of: Juice, Coffee or Tea</i></p>	<p>Warm Irish Oatmeal 8 <i>Raisins, brown sugar, berries</i></p>
<p>Millennium Breakfast 24 <i>Three Eggs Any Style,</i> <i>Choice of: Bacon, Ham or Sausage</i> <i>Served with Breakfast Potatoes & Toast</i> <i>Coffee or Tea and Juice</i></p>	<p>Seasonal Fruit Plate 12 <i>Citrus yogurt</i></p>
<p>Three Egg Omelet 25 <i>Egg whites and EGG BEATERS™ available</i> <i>Spinach, Peppers, Onions, Mushrooms,</i> <i>Tomatoes, Broccoli, Bacon, Ham,</i> <i>Swiss, Cheddar, Feta Cheese</i> <i>Served with Breakfast Potatoes & Toast</i> <i>Coffee or Tea and Juice</i></p>	<p>Cold Cereal 6 <i>Raisin Bran, Frosted Flakes, Special K,</i> <i>Rice Krispies, or Granola</i> <i>milk, mixed berries and bananas</i></p>
<p>Broken Egg Yolk Sandwich 16 <i>Two Fried Eggs, Cheddar Cheese,</i> <i>Maple-pepper Bacon, Tomato, Sour Dough</i></p>	<p>Smoked Salmon 17 <i>Bagel, cream cheese, capers, red onion</i></p>
<p>Corned Beef Hash 17 <i>With Two Eggs Cooked to Order</i> <i>Breakfast Potatoes & Toast</i></p>	<p>Parfait 10 <i>Citrus yogurt, strawberry, blueberry</i> <i>& granola</i></p>
<p>Eggs Benedict 19 <i>Poached Eggs, Canadian Bacon,</i> <i>Toasted English muffin, Hollandaise</i></p>	<p>Half Ruby Red Grapefruit 6</p>
<p>One Egg Breakfast 10 Two Eggs Breakfast 12 <i>Served with Breakfast Potatoes & Toast</i></p>	<p>Cottage Cheese 5</p>
<p>Buttermilk Pancakes 17 <i>Four pancakes, maple syrup</i> Banana/Chocolate Chip/Blueberry 19</p>	<p>Bagel 5 <i>Whole Wheat, Sesame, Plain</i> <i>Cream Cheese/Butter</i></p>
<p>Brioche French Toast 17 <i>Mixed berries, maple syrup</i></p>	<p>Bakery Selections 3 <i>Choice of:</i> <i>English muffin, Danish pastry, Croissants, Muffins</i> <i>Selection of Toast</i></p>
<p>Crunchy French Toast 17 <i>Multigrain Whole Wheat, corn flakes,</i> <i>EGG BEATERS™ & mixed berries</i></p>	<p>Side Enhancements 7 <i>Bacon, Cured Ham, Country</i> <i>Sausage, Canadian Bacon</i></p>
<p>Belgian Waffle 17 <i>Maple syrup and fresh berries</i></p>	<p>Beverages</p>
	<p>Teas 7 <i>Peppermint, Earl Grey Supreme,</i> <i>Darjeeling, Decaf Lemon, Decaf Ceylon,</i> <i>Chamomile, Green Tea, Orange Pekoe,</i> <i>English breakfast</i></p>
	<p>Gourmet Coffee (4 cups) 8 Espresso 6 Hot Cocoa (4 cups) 7 Cappuccino, Latte 7</p>
	<p>JUICES 6 <i>Orange, Grapefruit, Apple, Tomato,</i> <i>V-8, Cranberry, Strawberry-Banana</i></p>

Arlin Foster
CHEF DE CUISINE

Dial 418 to place your order
A Gratuity of 18% and a \$3 service fee
Will be included on each order

EVENING MENU

5:00PM – 11:00PM

STARTERS

- Spicy Chicken Wings 15
Celery & carrot sticks, bleu cheese
- Lump Crab Cakes 20
Fennel & arugula salad with Citrus aioli
- Quesadilla 16
Chicken or beef with salsa & cumin sour cream
- Shrimp Cocktail 20
Six Jumbo Prawns with zesty cocktail sauce
- Market Cheese Plate 14
Old Chatham Artisanal selections

SOUPS & SALADS

- Soup/Sandwich/Salad 17
Seasonal soup, half sandwich, & small Caesar salad
- Seasonal Soup 9
Chef created with seasonal ingredients
- Chicken Noodle Soup 9
Egg noodles
- Caesar Salad 14
Garlic croutons & shaved parmesan
- Grilled Chicken Caesar Salad 16
- Shrimp Caesar Salad 20
- Tossed Cobb Steak Salad 23
Skirt steak, tomatoes, avocado, chopped egg,
Bleu cheese or ranch dressing
- The Green Salad 10
Crisp iceberg, field greens, blistered tomatoes,
Shredded carrots & diced cucumbers
- Wedge Salad 15
Crisp iceberg, blistered tomatoes, green & red onions
Crumbled Bleu cheese & buttermilk dressing
- Three Egg Omelet 25
Egg whites and EGG BEATERS™ available
Spinach, Peppers, Onions, Mushrooms,
Tomatoes, Broccoli, Bacon, Ham,
Swiss, Cheddar, Feta Cheese
Served with Breakfast Potatoes & Toast

SANDWICHES

All sandwiches with Root Vegetable Chips

- Chicken Pesto 18
Pesto marinated Grilled Chicken, arugula, roasted red
peppers, and Fontina cheese on an herbed bun
- Reuben 18
Shaved Corned Beef, sauerkraut, Russian dressing on grilled
Marble Rye
- Roasted Turkey Club 16
Lettuce, Tomato, Mayo, Bacon on Brioche toast
- Big Apple Burger 20
Grilled 10oz Sirloin Burger, Brioche Roll,
Root Vegetable Chips, New York style Pickle
Choice of American, Cheddar,
Swiss cheese
- Millennium Burger Melt 22
Sautéed onions, Swiss cheese on grilled brioche

ENTRÉES

- Seared Salmon 24
Served With Asparagus and Citrus Butter
- Broadway Rib-Eye 35
14oz Bone-In, Choice of
Pepper Bacon Macaroni and Cheese,
Grilled Asparagus,
- Green Vegetable of the Day, 14
- Roasted Fingerlings Potatoes, 16
- Loaded Baked Potato 20
- Ashley Farms Roasted Chicken 25
With Herb Au Jus and Sweet Potato au Gratin
- Penne Pasta 21
Roasted garden vegetables in a Basil Broth
Add Seared Chicken Breast \$4
- Accompaniments 7
Pepper Bacon Macaroni and Cheese
Grilled Asparagus
- Green Vegetable of the Day 15
- Roasted Fingerlings Potatoes
- Loaded Baked Potato
- Whipped Potatoes

DESSERTS

- New York Cheesecake 12
With Strawberry Compote
- Caramelized Apple Charlotte 12
Cinnamon Ice Cream
- Warm Chocolate Lava Cake 12
Chocolate Ice Cream
- Millennium Chocolate Strawberries 18
With Almond & Pistachio

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BEVERAGES

WHITE WINES

SAUVIGNON BLANC,	BTL	GLS
Francis Coppola'Diamond'2005	48	
Trinity Oaks 2008	42	9
SeaGlass 2009	39	10
Kim Crawford 2009	55	13

CHARDONNAY

Chateau Ste.Michelle 2003	36	
Simi 2005	36	
Trinity Oaks 2007	40	10
MainSt Winery 2008	44	11
Folie a Deux 2008	56	13

PINOT GRIGIO

Trinity Oaks 2008	35	9
Ruffino 2009	47	11
Ecco Domani 2008	38	

RIESLING

Indian Wells 2005	32	
Jekel 2008	42	

RED WINES

CABERNET SAUVIGNON

Trinity Oaks 2008	38	9
Main St. Winery 2007	45	10
Joel Gott 2008 2008	52	12
William Hill 2008	48	

MERLOT

Colimbia Crest		
Grand Estate 2003	36	
Estancia 2003	49	
Trinity Oaks 2007	38	9
Main St. Winery 2008	42	10

PINOT NOIR

Jargon 2009	39	9
Kim Crawford 2008	54	13
Bearboat 2007	57	

ZINFANDEL

Ravenswood 2007	40	10
Bonterra 2007	36	

CHIANTI

Ruffino 2008	44	10
Castello 2007	38	

SHIRAZ

Barossa Valley Estate 2008	44	10
Penfolds 2008	40	

HALF BOTTLES

WHITE WINES

CHARDONNAY

Clos Du Bois 2002	22
Francis Coppola 2005	25

CABERNET SAUVIGNON

Ravenswood	26
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MERLOT

Forest Glenn	22
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CHAMPAGNE AND SPARKLING WINES

Domaine Ste.Michelle	
Blanc de Blanc	36
Perrier Jouet Brut NV 375ml	43
Tattinger Brut	55
Domaine Carneros	45
Poema Cava	38

COGNACS & SCOTCH

Courvoisier VSOP	15
Hennessy VS	15
Hennessy XO	18
Remy Martin VSOP	18

PORT WINES

Cockburn Fine Rudy Port	9
Taylor Fladgate Tawny 20YO	15
Taylor Fladgate Tawny 40YO	25

BEERS

DOMESTIC BOTTLES	8
Budweiser/Bud Light/Miller Lite/Coors Light	
IMPORT BOTTLES	9
Corona/Heineken/Amstel Light/Guinness Cans	
CRAFT BOTTLES	9
Samuel Adams Boston Lager/Brooklyn Lager	

BEVERAGES

Coca Cola/Diet Coke/Sprite/Ginger Ale

WATERS

Evian, Pellegrino, Perrier Small 4 Large 8