

ROOM SERVICE MENU

Press the button on your in room phone to place an order.

BREAKFAST Until 12 Noon

FRESH START

HOT OATMEAL \$7.00

Served with brown sugar and raisins

SEASONAL FRUIT PLATE \$17.00

Served with banana bread

EGG SPECIALTIES

Served with breakfast potatoes and toast when appropriate

THE JACKPOT \$19.00

Two eggs any style and buttermilk pancakes, served with bacon and pork or turkey sausage

TWO FARM FRESH EGGS ANY STYLE \$15.00

Served with choice of bacon, pork or turkey sausage, smoked ham, pork roll, scrapple corned beef hash or Canadian bacon

THE L.E.O. \$17.00

Soft scrambled eggs with salmon lox and sautéed onion

THE TRENTON \$14.00

Pork roll, egg any style and Cooper Sharp cheese on a toasted kaiser roll

THREE EGG OMELETS

Farm-fresh eggs, served with breakfast potatoes and toast
Substitute Egg Beaters or egg whites for \$1.75

SPANISH OMELET \$16.00

Black olives, onions, peppers and Spanish red sauce

WESTERN \$16.00

Ham, peppers and onions

FARMER'S \$16.50

Sausage, bacon, potatoes, peppers, and onions

B.Y.O. \$17.00

Choice of three: hickory-smoked bacon, smoked ham, sausage, tomatoes, onions, peppers, mushrooms, spinach, feta cheese, Swiss cheese, Cheddar cheese or American cheese

Additional Items \$2.00 each

GRIDDLE

BUTTERMILK PANCAKES \$12.50

Three fluffy pancakes served with warm butter and syrup
Add blueberries, bananas or chocolate chips \$3.00

CINNAMON SWIRL FRENCH TOAST \$13.50

with warm Maple Syrup

Seasonal berries and whipped cream \$16.50

PATISSERIE

Buttered croissants, jumbo muffins, assorted danish or banana bread

\$7.00 EACH

SIDE ORDERS

Bacon, pork or turkey sausage, pork roll, smoked ham or corned beef hash **\$9.00**

Breakfast potatoes or choice of toast **\$6.50**

ASIAN CUISINE

FRIDAY 2PM - 12AM, SATURDAY 2PM - 2AM, SUNDAY 12PM - 11PM.

SMALL PLATES

COLD JELLYFISH \$22

EDAMAME \$11

KANI SALAD \$12

POT STICKERS \$18

Soy Vinegar Sauce

SHRIMP TEMPURA \$20

Mirin Sauce

CRISPY DYNAMITE SHRIMP \$21

Spicy Mayonnaise

CHICKEN WINGS \$22

Tempura Battered in Garlic Seasoning

and Deep Fried

VEGETABLE SPRING ROLLS \$17

Sweet & Sour Duck Sauce

RICE & VEGETABLES

HOUSE FRIED RICE \$21

Beef, Pork, Chicken, Vegetables & Kimchi

\$3 upcharge for shrimp or beef option

CRAB FRIED RICE \$40

Crabmeat & Scallions

KIMCHI FRIED RICE \$16

VEGETABLE OF THE DAY \$20

KIMCHI \$14

SUSHI ROLLS

CALIFORNIA \$17

SPICY TUNA \$18

PHILLY \$16

SHRIMP TEMPURA \$20

EEL & CUCUMBER \$20

VEGETABLE \$14

SPECIALTY ROLLS

LILLIE'S ROLL \$22

Spicy Tuna, Avocado & Eel Sauce

YUM YUM BABE \$25

Shrimp Tempura, Crab Mix, Cucumber,

Spicy Salmon, Avocado & Spicy Ponzu Sauce

DRAGON \$22

Kani Kama, Cream Cheese,

Cucumber, Masago, Tuna & Avocado

SEX ON THE BEACH \$23

California Roll, Spicy Tuna,

Jalapeños, & Spicy Yummy Sauce

STOP, DROP & ROLL \$24

Tempura Shrimp, Avocado, Spicy Mayo,

Topped with Kani & Eel Sauce

KAMIKAZE \$24

Shrimp Tempura, Cream Cheese, Jalapeno,

Kani Kama, Wasabi Tobiko, Sriracha & Dried Shallots

BEVERAGES, BEER & WINE LIST

DOMESTIC BEER

\$6.50 Bottle Bucket of 5 \$27

Miller lite, Coors light, Budweiser, Bud light

IMPORTED BEER

\$7.50 Bottle Bucket of 5 \$31

Corona Extra, Heineken

WINES BY THE GLASS

\$7.50 Glass Bottle \$22

Cooper Ridge, Merlot

Copper Ridge, Cabernet Sauvignon

Copper Ridge, Chardonnay

Jacob's Creek, Moscato

ON THE ROCKS \$24 premium cocktails (200 ml)

Old Fashioned Margarita Mai Tai

Cosmopolitan Aviation

MONDAY 8AM - 1PM

FRIDAY 9AM - 2AM

SATURDAY 8AM - 2AM

SUNDAY 8AM - 11PM

\$5 SERVICE FEE & 18% GRATUITY INCLUDED

SOUPS

SEAFOOD SOUP \$24

Shrimp, Scallop, White Egg, Tofu

WONTON EGG NOODLE \$16

Shrimp & Pork Stuffed Wonton,

Egg noodles, & Seasonal Vegetable

WOK ENTREES

GENERAL TSO'S CHICKEN \$28

Crispy Fried Chicken, Spicy Garlic

Sauce & Broccoli

SWEET & SOUR CHICKEN \$28

Traditionally Prepared,

Bell Peppers & Pineapple

BEEF & BROCCOLI \$32

Stir Fried with Garlic & Ginger

in an Oyster Sauce

PEPPER STEAK \$32

Stir Fried with Bell Peppers and

Onions in a Light Oyster Sauce

HAPPY FAMILY \$34

Stir Fried with Bell Peppers and

Onions in a Light Oyster Sauce

STIR FRIED LO MEIN \$24

Beef, Chicken, or Shrimp

\$3 upcharge for shrimp or beef option

STIR FRIED PAD THAI \$24

Chicken, Pork or Vegetables with

a Peanut Topping

\$3 upcharge for shrimp or beef option

STIR FRIED BEEF CHOW FUN \$28

Bean Sprouts & Scallions

HONG KONG CRISPY NOODLES \$32

Shrimp, Scallops & Squid

with Chinese Mixed Vegetables

CHEF'S SPECIALTY

STEW CURRY BEEF BRISKET \$34

With Potato, White Rice, or Noodles

CHILEAN SEA BASS \$64

Steamed or Pan Fried

KALBI KOREAN SHORT RIB \$40

BEVERAGES

RED BULL ENERGY DRINK \$7

Original, Sugar free, Editions

SOFT DRINKS

(12 oz. Bottles) **\$5**

Coke®, Diet Coke®, Sprite®, Ginger Ale

(16 oz. Bottles) **\$7**

Snapple® Lemon Tea, Snapple® Lemon Diet Tea

CHILLED JUICES \$5.25

Orange, grapefruit, apple, cranberry,

pineapple, tomato or V8

HOT BEVERAGES \$5 MILK \$5

Coffee, or hot tea

Skim, 2% or whole

LUNCH & DINNER

STARTERS

JUMBO SHRIMP COCKTAIL (5) Ice cold with zesty cocktail sauce	\$21.00
MARYLAND CRAB CAKES Roasted red pepper purée and chipotle remoulade	\$27.00
BUFFALO CHICKEN TENDERS Crispy, fried boneless tenders tossed in garlic hot sauce and finished with blue cheese crumbles	\$14.50
FRIED MOZZARELLA STICKS Served with marinara sauce	\$11.50
CHICKEN OR BEEF NACHOS Tortilla chips, tomato, green onion, black beans, jalapeños, Jack and Cheddar cheeses, served with salsa, guacamole and sour cream	\$15.50

SOUPS

SOUP DU JOUR Chef's daily feature with seasonal ingredients	\$9.00
FRENCH ONION Seasoned crouton and glazed with Swiss cheese	\$11.00

BISTRO SALADS

CHOPPED HOUSE Crisp lettuce, tomato, cucumber, red onion and balsamic vinaigrette	\$14.50
GRILLED CHICKEN OR SHRIMP CAESAR Crisp romaine lettuce, traditional Caesar dressing, with a Parmesan garlic crisp	\$19.00
MANDARIN CHICKEN Grilled chicken breast, Mandarin oranges, almonds, fried noodles, cucumber, tomato and sesame dressing	\$19.00
THE COBB Grilled chicken, avocado, hard boiled egg, bacon, tomato, blue cheese crumbles and buttermilk ranch dressing	\$20.00

SIGNATURE SANDWICHES

Served with potato chips or fries

PHILLY CHEESESTEAK Peppers, onions and cheese, served on a crusty roll	\$16.50
CLUB SANDWICH Turkey, bacon, lettuce, tomato and mayonnaise, served on choice of toasted bread	\$16.00
GRILLED CHICKEN BREAST SANDWICH Swiss cheese, grilled onion, smoked bacon, lettuce and tomato	\$16.00
ITALIAN SUB Sub roll, sliced catechino, Genoa salami, capicola, provolone cheese, sliced tomato, shredded lettuce, white onion, oregano	\$16.00

PIZZA

	<u>10"</u>	<u>14"</u>
CHEESE Tomato, mozzarella and parmesan cheese	\$13.00	\$18.50
PEPPERONI Tomato and mozzarella	\$15.00	\$20.00

GOURMET BURGERS

Chargrilled 8 oz. burger served with potato chips or fries
Substitute French Fries \$1.00

MICHAEL PATRICK'S BURGER Served on a brioche bun with lettuce, tomato and onion. Choice of Cheddar, American, Swiss, Pepper Jack or Provolone cheese	\$18.00
THE DOUBLE DOWN BURGER Stacked with grilled pork roll and a fried egg, glazed with Cooper Sharp cheese	\$20.00
Add Bacon	\$4.00

SPECIALTIES

FILET MIGNON 8 oz. choice beef tenderloin served with seasonal vegetables and your choice of a baked potato, mashed potatoes or fries	\$46.00
OPEN-FACED HOT TURKEY PLATTER Slow-roasted and served with homemade turkey gravy over your choice of bread, complemented with mashed potatoes, seasonal vegetables and cranberry sauce	\$19.00
PAN SEARED ATLANTIC SALMON Dijon crusted and served with lemon butter sauce, seasonal vegetables and pesto jasmine rice	\$34.00
GRILLED CHICKEN Served with lemon-caper butter, tomato, lemon-thyme relish and pesto jasmine rice	\$24.00
CHEESE RAVIOLI Served with homemade marinara sauce and garlic bread	\$22.00
SHRIMP SCAMPI Lemon garlic-basil butter sauce over angel hair pasta	\$32.00
SPAGHETTI AND MEATBALLS Imported pasta served with homemade meatballs and marinara sauce	\$25.00
CHICKEN PARMIGIANA Pan-fried chicken cutlet topped with house made marinara and mozzarella served with spaghetti	\$27.00
CHICKEN MILANESE Pan seared chicken cutlet topped with arugula tossed in lemon vinaigrette and shaved parmesan	\$25.00

SIDE ORDERS

FRENCH FRIES, MASHED POTATOES OR BAKED POTATO OR SEASONAL VEGETABLES	\$7.00
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DESSERTS

NEW YORK CHEESECAKE Light and creamy with a graham cracker crust	\$11.00
TRIPLE CHOCOLATE CAKE	\$11.00
CARROT CAKE Cream cheese icing	\$11.00
ICE CREAM Vanilla, chocolate or strawberry	\$9.00