

**IN ROOM DINING
CHILDREN'S MENU**

BREAKFAST

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|---|-----|
| JR. PANCAKES WITH VERMONT MAPLE SYRUP | \$8 |
| JR. FRENCH TOAST WITH VERMONT MAPLE SYRUP | \$8 |
| TWO FARM EGGS WITH HASH BROWNED POTATOES | \$8 |
| HOT OR COLD CEREAL | \$4 |

LUNCH

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|------------------------------------|------------------|
| SMALL CEASAR SALAD | \$6 |
| WITH CHICKEN | \$8 |
| WITH SHRIMP | \$10 |
| SOUP DU JOUR | CUP \$4 BOWL \$6 |
| FRENCH ONION AU GRATIN | CUP \$4 BOWL \$6 |
| JR. CHEESEBURGER ON A CHALLAH ROLL | \$9 |
| TURKEY SANDWICH ON WHITE BREAD | \$9 |
| PEANUT BUTTER AND JELLY | \$7 |
| GRILLED CHEESE SANDWICH | \$7 |

DINNER

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| PENNE PASTA SERVED WITH MARINARA SAUCE | \$9 |
| CHICKEN TENDERS AND FRENCH FRIES | \$9 |
| PETITE FILET SERVED WITH BAKED POTATO AND VEGETABLES | \$19 |

*Please ask your server about items that may contain raw or undercooked ingredients. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of food borne illness.

A \$4.00 delivery charge, 18% service charge and state sales tax will be added to each order. Dial 25 for room service.

**IN ROOM DINING
BREAKFAST**

6:00AM-11:00AM

FROM THE ORCHARD

| | |
|---|------|
| SLICED SEASONAL FRUIT PLATE | \$12 |
| SEASONAL MIXED BERRIES | \$13 |
| LAVENDAR HONEY GLAZED GRAPEFRUIT SEGMENTS WITH SUN-DRIED MICHIGAN CHERRIES | \$9 |

FROM THE FARM

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|---|------|
| BUTTERMILK GRIDDLE PANCAKES WITH BANANA'S FOSTER, PECANS, AND CINNAMON SWEET BUTTER | \$14 |
| TWO FARM EGGS ANY STYLE, HASH BROWNED POTATOES AND CHOICE OF GRILLED HAM, APPLEWOOD SMOKED BACON, PORK SAUSAGE OR CHICKEN APPLE SAUSAGE | \$17 |
| THREE EGG OMELETTE WITH CHOICE OF INGREDIENTS AND HASH BROWNED POTATOES | \$15 |
| EGGS "BENEDICT" SERVED ON A TOASTED ENGLISH MUFFIN WITH HASH BROWNED POTATOES | \$18 |
| BELGIAN WAFFLE WITH FRESH STRAWBERRIES, VERMONT MAPLE SYRUP AND CINNAMON SWEET BUTTER | \$14 |
| PRIME NEW YORK STRIP STEAK AND TWO EGGS ANY STYLE WITH HASH BROWN POTATOES | \$40 |
| VIENNA CORNED BEEF HASH GRIDDLED WITH VIDALIA ONIONS, BELL PEPPERS AND POTATOES WITH TWO POACHED EGGS | \$17 |
| CINNAMON RAISIN FRENCH TOAST WITH BANANA'S | |

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|--|------|
| FOSTER, PECANS, AND CINNAMON SWEET BUTTER | \$14 |
| NOVA LOX OR SCOTTISH SMOKED SALMON ON A TOASTED NEW YORK STYLE BAGEL AND CREAM CHEESE | \$18 |

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**IN ROOM DINING
BREAKFAST**

6:00AM-11:00AM

FROM THE PLAINS

| | |
|--|--------|
| SELECTION OF COLD CEREALS | \$5 |
| HOT IRISH OATMEAL WITH STEAMED MILK | \$8 |
| MUESLI WITH YOGURT AND FRESH SEASONAL BERRIES | \$9.50 |

CONTINENTAL BREAKFAST

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|---|------|
| CHOICE OF FRESHLY SQUEEZED JUICE | |
| TOWNSEND BAKERY BASKET AND FRESH SEASONAL FRUIT PLATE | |
| TOWNSEND BLEND COFFEE OR HERBAL TEA | \$17 |

TOWNSEND BREAKFAST

| | |
|---|------|
| CHOICE OF FRESHLY SQUEEZED JUICE | |
| MUESLI WITH YOGURT AND FRESH SEASONAL BERRIES | |
| TWO FARM EGGS ANY STYLE, HASH BROWNED POTATOES, APPLEWOOD SMOKED BACON AND CHICKEN APPLE SAUSAGE | |
| TOWNSEND BAKERY BASKET | |
| TOWNSEND BLEND COFFEE OR HERBAL TEA | \$27 |

BIRMINGHAM SPA BREAKFAST

CHOICE OF FRESHLY SQUEEZED JUICE

FRESH SEASONAL FRUITS AND LOW FAT YOGURT

EGG WHITE FRITTATA WITH LEEKS, SHITTAKE MUSHROOMS,

SPINACH AND FETA CHEESE WITH TOMATOES AND ARUGULA

CHOICE OF LOW-FAT MUFFIN OR MULTI-GRAIN TOAST

HERBAL TEA

\$24

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AFTERNOON MENU**11:00AM - MIDNIGHT (1:00AM FRIDAYS AND SATURDAYS)**

SOUP

SOUP DU JOUR

CUP \$4 BOWL \$7

FRENCH ONION AU GRATIN

CUP \$4 BOWL \$7

SANDWICHES

CALIFORNIA WRAP

RAW MARINATED VEGETABLES, BEAN SPROUTS,

AVOCADO AND BASIL VINAIGRETTE

\$12

GRILLED CERTIFIED ANGUS CHOPPED SIRLOIN WITH

CHOICE OF CHEESE SERVED ON A TOASTED ROLL

\$15

ROASTED EYE OF ROUND SANDWICH

THINLY SHAVED PRIME BEEF, TOMATO CONFIT,

HORSERADISH AIOLI, EMMENTHAL CHEESE

\$16

SOUTHWESTERN CHICKEN BREAST WITH GRILLED ONIONS,

PEPPERS, AVOCADO, PEPPER JACK CHEESE AND

TOMATILLO SALSA ON A TOASTED CIABATTA ROLL

\$14

OVEN ROATED TURKEY CLUB WITH SMOKED APPLEWOOD

BACON ON TOASTED WHOLE WHEAT BREAD

\$15

CRISPY CHICKEN TENDERS AND FRIES

\$15

SALADS

| | |
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| TOWNSEND ORGANIC FIELD GREENS WITH OUR SIGNATURE VINAIGRETTE | SIDE \$8 |
| | ENTRÉE PORTION \$18 |
| CLASSIC CEASAR SALAD | SIDE \$8 |
| | ENTRÉE PORTION \$18 |
| ADD CHICKEN | \$24 |
| ADD SHRIMP | \$26 |
| HYDRO-BIBB SALAD WITH DRIED CHERRIES, BERRIES, TOASTED PINENUTS, BLACK DIAMOND CHEDDAR CHEESE AND PEACH BERRY VINAIGRETTE | SIDE \$12 |
| | ENTRÉE PORTION \$18 |
| AHI TUNA NICOISE SEARED RARE WITH HARICOTS VERTS, SOFT BOILED EGGS, TOMATOES, OLIVES, RED POTATOES AND ROASTED SHALLOT VINAIGRETTE | \$21 |

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DINNER SELECTIONS

5:00PM – MIDNIGHT (1:00AM FIRDAYS AND SATURDAYS)

APPETIZERS

| | |
|---|-------|
| LOBSTER & MAINE JUMBO LUMP CRAB CAKES WITH CLASSIC REMOULADE | \$14 |
| ANTIPASTO – ASSORTED IMPORTED SAUSAGES AND PROSCUITTO, CHEESES, OLIVES, ROASTED PEPPERS AND BAGUETTE | \$18 |
| OYSTERS IN THE HALF SHELL (HALF DOZEN) | \$18 |
| THE TOWNSEND CHEESE BOARD | \$18 |
| CHILLED JUMBO SHRIMP COCKTAIL | \$19 |
| TOWNSEND CAVIAR SERVICE 1 OZ. “OOO” MALOSSOL | \$100 |

ENTREES

| | |
|--|------|
| PAN ROASTED AMISH CHICKEN WITH NATURAL JUS LIE AND POTATOE AND VEGETABLE | \$34 |
| FILET MIGNON WITH POTATOE AND VEGETABLE | \$48 |
| PRIME NEW YORK STRIP WITH POTATOE AND VEGETABLE | \$45 |
| PRIME DOUBLE CUT LAMB CHOP WITH POTATOE AND VEGETABLE | \$42 |
| GRIILED NORWEGIAN SALMON WITH ASPARAGUS, POTATOE PUREE AND BERNAISE SAUCE | \$36 |
| SAUTEED DOVER SOLE “A LA MEUNIERE” WITH | |

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|---------------------------|------|
| POTATOE AND VEGETABLE | \$44 |
| PASTA MARINARA OR ALFREDO | \$20 |
| WITH CHICKEN | \$25 |
| WITH SHRIMP | \$30 |

DESSERTS

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|--|-----|
| CLASSIC FRENCH CRÈME BRULEE | \$8 |
| WARM CHOCOLATE AND WHITE TRUFFLE CAKE | \$8 |
| TURTLE ICE CREAM SUNDAE | \$8 |
| SELECTION OF RAY'S HOME MADE ICE CREAM | \$6 |

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WINES BY THE GLASS

SPARKLING

| | | |
|-----|---|-----------|
| 903 | N.V. L. MAWBY BLANC DE BLANC BRUT, LEELANAU, MI | \$10/\$40 |
| 902 | N.V. MUMM NAPA PRESTIGE BRUT, NAPA VALLEY | \$12/\$48 |
| 946 | N.V. PIERRE SPARR BRUT ROSE, FRANCE | \$12/\$48 |

WHITE WINES

| | | |
|-----|---|-----------|
| 910 | PIGHIN PINOT GRIGIO, FRIULI, ITALY | \$10/\$40 |
| 949 | SELBACH KABINETT RIESLING, GERMANY | \$9/\$36 |
| 918 | HONIG SAUVIGNON BLANC, NAPA VALLEY | \$12/\$48 |
| 928 | CATENA CHARDONNAY, MENDOZA, ARGENTINA | \$12/\$48 |
| 948 | MORGAN "METALLICO" CHARDONNAY, MONTEREY | \$16/\$64 |

RED WINES

| | | |
|-----|---|-----------|
| 932 | ELK COVE PINOT NOIR, WILLAMETTE VALLEY, OR | \$14/\$56 |
| 942 | FLORA SPRINGS MERLOT, NAPA VALLEY | \$13/\$52 |
| 944 | PETER LEHMANN SHIRAZ, BAROSSA, AUSTRALIA | \$12/\$48 |
| 935 | BRAMOSIA CHIANTI CLASSICO, SIENA, ITALY | \$10/\$40 |
| 947 | CONCHA CABERNET SAUVIGNON, PUENTE ALTO, CHILE | \$12/\$48 |
| 972 | MERRYVALE CABERNET SAUVIGNON, NAPA VALLEY | \$16/\$64 |

WINES BY THE HALF BOTTLE (375 ML)

WHITES

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| 800 | TAITTINGER "LA FRANCAISE" BRUT, CHAMPANGE, FR N.V. | \$45 |
| 802 | VEUVE CLICQUOT, YELLOW LABEL, BRUT, REIMS, FR N.V. | \$45 |
| 832 | CONUNDRUM (BY CAYMUS), CA | \$24 |
| 826 | DOMAINE MOREY CHASSAGNE MONTRACHET, FR | \$55 |
| 812 | GRICH HILLS FUME BLANC, NAPA VALLEY | \$30 |
| 808 | CAKEBREAD CHARDONNAY, NAPA VALLEY | \$50 |

A \$4.00 delivery charge, 18% service charge and state sales tax will be added to each order. A more comprehensive wine list is available through the Rugby Grille.

Dial 25 for Room Service.

REDS

| | | |
|-----|--|-------|
| 838 | KOSTA BROWN PINOT NOIR, RUSSIAN RIVER VALLEY | \$85 |
| 827 | DOMAINE des LAMBRAYS CLOS de LAMBRAY-GRAND CRU, BURGUNDY | \$110 |
| 826 | RUFFINO DUCALE GOLD CHIANTI RISERVA, TUSCANY, IT | \$35 |
| 818 | DUCKHORN MERLOT, NAPA VALLEY | \$60 |
| 842 | PARADUXX CABERNET SAUVIGNON, NAPA VALLEY | \$55 |
| 824 | TURNBULL CABERNET SAUVIGNON, NAPA VALLEY | \$60 |

WINES BY THE BOTTLE (750 ML)

CHAMPAGNE/SPARKLING WINES

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|-------|--|-------|
| 120 | SCHRAMSBERG BLANC DE BLANCS BRUT, CA | \$75 |
| 106 | TAITTINGER "LA FRANCAISE" BRUT, CHAMPANGE, FR N.V. | \$90 |
| 104 | VEUVE CLICQUOT, YELLOW LABEL, BRUT, REIMS, FR N.V. | \$95 |
| 114 | VEUVE CLIQUOT BRUT ROSE, REIMS, FR N.V. | \$125 |
| 122 | MOET & CHANDON DOM PERIGNON, EPERNAY , FR | |
| \$305 | | |
| 126 | LOUIS ROEDERER "CRISTAL" BRUT, REIMS, FR | \$450 |
| 130 | KRUG, BRUT, CHAMPAGNE, FR | \$400 |

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Dial 25 for Room Service.

WHITE WINES

| | | |
|-----|---|-------|
| 340 | DONHOFF ESTATE RIESLING, NAHE, GER | \$55 |
| 260 | ETUDE PINOT GRIS, CARNEROS | \$55 |
| 330 | HUIA SAUVIGNON BLANC, MARLBOROUGH, N.Z. | \$60 |
| 228 | NEYERS CHARDONNAY, CARNEROS | \$60 |
| 214 | CUVAISON CHARDONNAY, CARNEROS | \$70 |
| 339 | JORDAN CHARDONNAY, RUSSIAN RIVER VALLEY | \$95 |
| 312 | VINCENT GIRARDIN PULIGNY-MONTRACHET, FR | \$120 |

228 FAR NIENTE CHARDONAY, NAPA VALLEY \$125

RED WINES

| | | |
|-----|--|-------|
| 520 | DOMAINE des LAMBRAYS <i>CLOS de LAMBRAYS-GRAND CRU</i> | \$220 |
| 530 | ETUDE PINOT NOIR, CARNEROS | \$85 |
| 412 | ADELSHEIM PINOT NOIR, OR | \$65 |
| 525 | PATRICIA GREEN PINOT NOIR, WILLAMETTE VALLEY | \$95 |
| 774 | MARQUES DE RISCAL RESERVA, RIOJA, SP | \$50 |
| 748 | RUFFINO DUCALE GOLD CHIANTI, TUSCANY, IT | \$85 |
| 736 | IL POGIONE BRUNELLO di MONTALCINO, TUSCANY, IT | \$150 |
| 508 | KEENAN MERLOT, NAPA VALLEY | \$75 |
| 506 | STAG'S LEAP WINE CELLARS MERLOT, NAPA VALLEY | \$90 |
| 968 | ALTOS MALBEC, MENDOZA ARGENTINA | \$50 |
| 540 | ALDO CONTERNO BAROLO, PIEDMONT, IT | \$250 |
| 419 | AMIZETTA ESTATE CABERNET SAUVIGNON, NAPA | \$100 |
| 400 | STAG'S LEAP "FAY" CABERNET SAUVIGNON, NAPA | \$120 |
| 414 | REVERIE CABERNET SAUVIGNON, NAPA | \$135 |
| 556 | QUINTESSA, RUTHERFORD | \$220 |
| 570 | OPUS ONE, NAPA VALLEY | \$275 |
| 570 | STAG'S LEAP WINERY PETITE SYRAH, NAPA VALLEY | \$70 |
| 970 | LUCA SYRAH, MENDOZA, ARGENTINA | \$65 |

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