



**IN ROOM DINING  
CHILDREN'S MENU**

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**BREAKFAST**

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

**LUNCH**

SMALL CAESAR 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 HOUSE MADE ROLL	\$9
TURKEY SANDWICH ON WHITE BREAD	\$9
PEANUT BUTTER AND JELLY	\$7
GRILLED CHEESE SANDWICH	\$7

**DINNER**

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 In-room Dining.



**IN ROOM DINING  
BREAKFAST**

**6:00 AM-11:00 AM**

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**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**

BUTTERMILK GRIDDLE PANCAKES WITH BANANAS 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 BROWNED POTATOES	\$40
VIENNA CORNED BEEF HASH GRIDDLED WITH VIDALIA ONIONS, BELL PEPPERS AND POTATOES WITH TWO POACHED EGGS	\$17
NOVA LOX OR SCOTTISH SMOKED SALMON ON A TOASTED NEW YORK STYLE BAGEL AND CREAM CHEESE	\$18

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BREAKFAST**

**6:00 AM-11:00 AM**

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**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**

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 BROWNE 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, SHIITAKE MUSHROOMS, SPINACH AND FETA CHEESE WITH TOMATOES AND ARUGULA	
CHOICE OF LOW-FAT MUFFIN OR MULTI-GRAIN TOAST	
TOWNSEND BLEND COFFEE OR HERBAL TEA	\$24

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**IN ROOM DINING**

**BREAKFAST**

**6:00 AM-11:00 AM**

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**SIDES**

FRESHLY SQUEEZED JUICE	\$6
TOWNSEND BLEND COFFEE OR HERBAL TEA	\$6
BAKERY BASKET SERVED WITH PRESERVES	\$11
SMOKED APPLEWOOD BACON, GRILLED HAM, PORK SAUSAGE OR CHICKEN APPLE SAUSAGE	\$5
HASH BROWNED POTATOES	\$4
TOASTED BAGEL WITH CREAM CHEESE	\$5
FRUIT OR PLAIN YOGURT	\$5

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

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**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 NEW YORK STRIP STEAK SANDWICH	
THINLY SHAVED PRIME NEW YORK STRIP, TOMATO CONFIT, HORSERADISH AIOLI, EMMENTAL CHEESE	\$16
BLACKENED CHICKEN BREAST WITH GRILLED ONIONS, PEPPERS, AVOCADO SALAD, SWISS CHEESE AND SPICY AIOLI ON GRILLED CIABATTA	\$14
OVEN ROASTED TURKEY CLUB WITH APPLEWOOD SMOKED BACON ON TOASTED WHOLE WHEAT BREAD	\$15
CRISPY CHICKEN TENDERS AND FRIES	\$15

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

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**SALADS**

TOWNSEND ORGANIC FIELD GREENS WITH  
OUR SIGNATURE VINAIGRETTE

SIDE \$8  
ENTRÉE PORTION \$18

CLASSIC CAESAR SALAD

SIDE \$8  
ENTRÉE PORTION \$18

ADD CHICKEN \$24  
ADD SHRIMP \$26

HYDRO-BIBB SALAD WITH DRIED CHERRIES, BERRIES,  
TOASTED PINE NUTS, 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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**IN ROOM DINING**  
**DINNER SELECTIONS**  
**5:00 PM – MIDNIGHT (1:00 AM FRIDAYS AND SATURDAYS)**

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\*Special dining selections from our award winning restaurant the Rugby Grille, along with a more comprehensive selection of wines, are readily available to the more adventurous. Menus will be provided upon request from your room service attendant.

**APPETIZERS**

LOBSTER & MAINE JUMBO LUMP CRAB CAKES WITH CLASSIC REMOULADE	\$14
ANTIPASTO – ASSORTED IMPORTED MEATS, CHEESES, OLIVES, ROASTED PEPPERS AND BAGUETTE	\$18
OYSTERS ON THE HALF SHELL (HALF DOZEN)	\$18
THE TOWNSEND CHEESE BOARD	\$18
CHILLED JUMBO SHRIMP COCKTAIL	\$19

**ENTREES**

(Served with Potato and Seasonal Vegetables)

PAN ROASTED AMISH CHICKEN WITH NATURAL JUS LIE	\$34
FILET MIGNON WITH WILD MUSHROOM DEMI GLACE	\$48
PRIME NEW YORK STRIP WITH RED WINE DEMI GLACE	\$45
PRIME DOUBLE CUT LAMB CHOP WITH RED WINE DEMI GLACE	\$42
GRILLED NORWEGIAN SALMON WITH SAUCE BEURRE BLANC	\$36
SAUTEED DOVER SOLE “A LA MEUNIERE”	\$44
PASTA MARINARA OR ALFREDO WITH CHICKEN	\$25
WITH SHRIMP	\$30

**DESSERTS**

CLASSIC FRENCH CRÈME BRULEE	\$8
WARM CHOCOLATE AND WHITE TRUFFLE CAKE	\$8
TURTLE ICE CREAM SUNDAE	\$8
SELECTION OF RAY’S HOMEMADE ICE CREAM	\$6

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**IN ROOM DINING  
WINE SELECTIONS**

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**WINES BY THE GLASS**

**SPARKLING**

N.V. PIPER SONOMA BRUT, SONOMA COUNTY	\$10/\$40
DOMAINE CARNEROS BY TAITTINGER, NAPA VALLEY	\$12/\$48
N.V. PIERRE SPARR BRUT ROSE, FRANCE	\$12/\$48

**WHITE WINES**

PIGHIN PINOT GRIGIO, FRIULI, ITALY	\$10/\$40
NOBLE HOUSE RIESLING, GERMANY	\$9/\$36
HONIG SAUVIGNON BLANC, NAPA VALLEY	\$12/\$48
CATENA CHARDONNAY, MENDOZA, ARGENTINA	\$12/\$48
MORGAN "METALLICO" CHARDONNAY, MONTEREY	\$16/\$64

**RED WINES**

ELK COVE PINOT NOIR, WILLAMETTE VALLEY, OR	\$14/\$56
OBERON MERLOT, NAPA VALLEY	\$12/\$48
PETER LEHMANN SHIRAZ, BAROSSA, AUSTRALIA	\$12/\$48
BRAMOSIA CHIANTI CLASSICO, SIENA, ITALY	\$10/\$40
DOMAINE SAINTE-ANNE COTES-DU-RHONE, FRANCE	\$12/\$48
MERRYVALE CABERNET SAUVIGNON, NAPA VALLEY	\$16/\$64

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**IN ROOM DINING  
WINE SELECTIONS**

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**WINES BY THE HALF BOTTLE (375 ML)**

**WHITES**

TAITTINGER "LA FRANCAISE" BRUT, CHAMPAGNE, FR N.V.	\$45
VEUVE CLICQUOT, YELLOW LABEL, BRUT, REIMS, FR N.V.	\$45
CONUNDRUM (BY CAYMUS), CA	\$25
DUCKHORN SAUVIGNON BLANC, NAPA VALLEY	\$35
SANTA MARGHERITA PINOT GRIGIO, ITALY	\$35
CAKEBREAD CHARDONNAY, NAPA VALLEY	\$50

**REDS**

ADELSHEIM PINOT NOIR, WILLAMETTE VALLEY	\$35
OPUS ONE, NAPA VALLEY	\$150
RUFFINO DUCALE GOLD CHIANTI RISERVA, TUSCANY, IT	\$35
DUCKHORN MERLOT, NAPA VALLEY	\$60
PARADUXX MERITAGE, NAPA VALLEY	\$55
FAUST CABERNET SAUVIGNON, NAPA VALLEY	\$60

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**IN ROOM DINING  
WINE SELECTIONS**

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**WINES BY THE BOTTLE (750 ML)**

**CHAMPAGNE/SPARKLING WINES**

SCHRAMSBERG BLANC DE BLANCS BRUT, CA	\$75
TAITTINGER "LA FRANCAISE" BRUT, CHAMPAGNE, FR N.V.	\$90
VEUVE CLICQUOT, YELLOW LABEL, BRUT, REIMS, FR N.V.	\$95
VEUVE CLICQUOT BRUT ROSE, REIMS, FR N.V.	\$125
MOET & CHANDON DOM PERIGNON, EPERNAY, FR	\$305
LOUIS ROEDERER "CRISTAL" BRUT, REIMS, FR	\$450

**WHITE WINES**

DONHOFF ESTATE RIESLING, NAHE, GER	\$55
ETUDE PINOT GRIS, CARNEROS	\$55
CLIFF LEDE SAUVIGNON BLANC, NAPA VALLEY	\$60
CAKEBREAD CHARDONNAY, NAPA VALLEY	\$90
MER SOLEIL CHARDONNAY, SANTA LUCIA HIGHLANDS	\$60
FLOWERS CHARDONNAY, SONOMA COAST	\$85
JOSEPH DROUIN PULIGNY-MONTRACHET, FR	\$110
NEWTON UNFILTERED CHARDONNAY, NAPA VALLEY	\$110

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**IN ROOM DINING  
WINE SELECTIONS**

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**WINES BY THE BOTTLE (750 ML)**

**RED WINES**

DOMAINE des LAMBRAYS <i>CLOS de LAMBRAYS-GRAND CRU</i>	\$220
ETUDE PINOT NOIR, CARNEROS	\$85
ADELSHEIM PINOT NOIR, OR	\$65
BONACCORSI PINOT NOIR, SANTA RITA HILLS	\$95
VINA ALBERDI RESERVA, RIOJA, SP	\$55
SAN LORENZO MONTEPULCIANO D'ABRUZZO, ITALY	\$35
NARDI BRUNELLO di MONTALCINO, TUSCANY, IT	\$135
VENGE FAMILY RESERVE MERLOT, OAKVILLE	\$130
STAG'S LEAP WINERY MERLOT, NAPA VALLEY	\$90
ALAMOS MALBEC, MENDOZA ARGENTINA	\$45
SPERI AMARONE, PIEDMONT, IT	\$140
AMIZETTA ESTATE CABERNET SAUVIGNON, NAPA	\$100
STAG'S LEAP "FAY" CABERNET SAUVIGNON, NAPA	\$175
FAUST CABERNET SAUVIGNON, NAPA	\$90
QUINTESSA, RUTHERFORD	\$275
OPUS ONE, NAPA VALLEY	\$275
DARIOUSH SHIRAZ, NAPA VALLEY	\$160
MOLLY DOOKER SHIRAZ, AUSTRALIA	\$65

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