

# Nassau Inn Room Service

Please dial Extension 583 to place an order for in-room dining.

## BREAKFAST

Serving Daily 6 a.m. – 12 noon

### STARTERS

Bowl of Fresh Assorted Berries. \$6.50.

Fresh Fruit and Berry Plate with Yogurt. \$11.50.

Freshly Fried Beignets. \$6.00.

### CEREAL

Oatmeal, Brown Sugar and Cranberries. \$6.25.

Muesli or Granola with Fresh Berries. \$7.50.

### SIDE ORDERS

Plump Sausage, Turkey Sausage or Crisp Bacon. \$4.50.

Bagel. \$4. Toast. \$3. English Muffin. \$3.25.

Served with Cream Cheese, Butter and Fruit Preserves.

### BEVERAGES

Bottled Spring Water. \$4. Perrier. \$4.

Freshly Ground Coffee or Black or Herbal Tea with Lemon or Cream. \$3.25.

Chilled Orange, Cranberry, Apple, Grapefruit, Prune, V-8 or Tomato Juice. \$4.

A Room Service charge of \$3.00 and Gratuity of 18% will be added to each check.

# ENTRÉES

*Egg Whites or Egg Beaters May be Substituted for Whole Eggs.*

## EGGS MADE-TO-ORDER

Two Eggs Made-to-Order, Served with O'Brien Potatoes and Bacon or Sausage. \$11.

## BENEDICTINE EGGS

Two Poached Eggs, Canadian Bacon, English Muffin and Hollandaise Sauce. \$13.

## CREATE YOUR OWN OMELET

*Three Egg Omelet Made-to-Order with Selection of Three Fillings:*

Onions, Mushrooms, Peppers, Tomatoes, Bacon, Ham, Sausage  
and American, Provolone, Swiss or Cheddar Cheese. \$11.

## WHOLE WHEAT FRENCH TOAST

Whole Wheat French Toast with Caramelized Apples,  
Served with Whipped Butter and Maple Syrup. \$13.

## BREAKFAST WRAP

Egg Whites, Feta Cheese, Spinach and Tomato Wrapped in a Flour Tortilla  
Served with O'Brien Potatoes. \$12.50.

## BELGIAN WAFFLES

With Butter and Maple Syrup. \$10. With Assorted Toppings. \$1 Each.

## BUTTERMILK PANCAKES

With Butter and Maple Syrup. \$10. With Assorted Toppings. \$1 Each.

A Room Service charge of \$3.00 and Gratuity of 18% will be added to each check.

# Nassau Inn Room Service

Please dial Extension 583 to place an order for in-room dining, drink and wine specials, or any other special requests.

## ALL DAY DINING

Serving Daily 12 NOON – 10 p.m.

### APPETIZERS

#### SOUP DU JOUR

Cup. \$4. Bowl. \$5.75.

#### FRENCH ONION SOUP

Bagel Chips, Melted Swiss and Provolone. \$7.

#### NASSAU INN WINGS

Buffalo, Honey Garlic or Barbecue. \$12.

#### DUET OF HUMMUS

Tahini and Roasted Red Pepper Hummus with Assorted Flatbreads and Marinated Caper Berries. \$12.

### SALADS

#### CAESAR SALAD

Romaine, Radicchio, Croutons, and Locatelli Cheese. \$10. With Chicken \$12. With Shrimp \$14.

#### HOUSE SALAD

Mixed Greens with Tomatoes, Cucumbers, Carrots and Red Onions. Served with a Side of House Dressing. \$8.25.

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# SANDWICHES & ENTRÉES

*Served with Cole Slaw, Beer Battered French Fries and Dill Pickle Spear.*

## ANGUS BURGER

8 oz. Burger with Lettuce, Tomato & Onion on a Brioche Roll. \$12.50. With Cheese. \$13.

## MUSTARD CAPON SANDWICH

Dijon Marinated Chicken Breast with Provolone Cheese & Canadian Bacon on a Brioche Roll. \$14.

## MARYLAND CRAB SANDWICH

Deep Fried and Drizzled with a Tarragon Aioli, Served with Lettuce, Tomato and Onion. \$15.50.

## TARRAGON SHRIMP SALAD SANDWICH

Served on a Croissant with Lettuce and Tomato. \$14.75.

## RUSTIC PANINI

Rustic Turkey Topped with Brie Cheese and Sliced Green Apples on Sourdough Bread. \$13.

## VEGETARIAN PANINI

Asparagus, and Sun Dried Tomatoes, Topped with Goat Cheese on a Sourdough Baguette. \$13.

## CHICKEN PENNE

Grilled Chicken Breast, Plum Tomatoes, Arugula, Capers and Basil Tossed with Penne Pasta. \$18.

## HANGER STEAK

8 oz Steak Served with Marinated Cilantro, Mashed Potatoes and Spinach,  
Drizzled with a Chimichurri Sauce. \$18.

## DIJON CHICKEN

Frenched Chicken Breast Served with Mashed Potatoes and Spinach,  
Drizzled with a Sauce of Dijon, Chopped Tomatoes and Scallions. \$18.

## DESSERTS

### CINNAMON APPLE TART

Roasted Apple in Puff Pastry Served Warm, Drizzled with a Cinnamon Crème Anglaise. \$11.

### BERRIES ANGLAISE

Fresh Seasonal Berries, Served with Crème Anglaise and Fresh Whipped Cream. \$11.

### ASSORTED ICE CREAM & GELATO

Chef's Selection. \$7.50.

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