

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 Strawberries. \$7.

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

CEREAL

Oatmeal, Brown Sugar and Raisins. \$7.

Nassau Inn Muesli or Granola and Fresh Berries. \$7.50.

SIDE ORDERS

Plump 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 \$2.00 and Gratuity of 18% will be added to each check.

ENTRÉES

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

THE FRESHMAN

Two Eggs Made-to-Order, Breakfast 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, Lox,
and American, Provolone, Swiss or Cheddar Cheese. \$11.

CINNAMON ROLL FRENCH TOAST

Freshly Baked Cinnamon Roll, Egg Battered then Grilled & Topped
with Maple Glaze and Pecan Pieces. \$11.50.

CROISSANT SANDWICH

Two Scrambled Eggs, American Cheese, Bacon and Breakfast Potatoes. \$11.50.

BELGIAN OR WHOLE WHEAT WAFFLES

With Butter and Maple Syrup. \$10.75. With Berries or Bananas. \$11.25.

BUTTERMILK OR WHOLE WHEAT PANCAKES

With Butter and Maple Syrup. \$10. Blueberries, Strawberries or Chocolate Chips. \$11.

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 5 p.m. – 10 p.m.

APPETIZERS

SOUP DU JOUR

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

FRENCH ONION SOUP

Bagel Chips and Melted Swiss. \$7.

FRIED CALAMARI

With Lemon & Marinara Sauce. \$10.50.

NASSAU INN WINGS

Buffalo, Honey Garlic or Barbecue. \$12.

SALADS

GRILLED CHICKEN CAESAR SALAD

Grilled Chicken, Romaine, Radicchio, Nassau Inn Croutons and Locatelli Cheese. \$12.

MIXED FIELD GREENS

Mixed Field Greens with Tomatoes, Cucumbers, Julienne Carrots and Red Onions. Served with Your Choice of Dressing \$8.25.

A Room Service charge of \$2.00 and Gratuity of 18% will be added to each check.

OFF THE GRILL

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

THE YANKEE DOODLE BURGER

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

BUFFALO BURGER

Topped with Lettuce, Onion, and Tomato on a Kaiser Roll \$13. With Cheese \$13.50.

BEEF AND ALE

Beer Braised Certified Angus Beef Brisket, Caramelized Onions, and Cheddar Cheese Piled High on Grilled Sourdough Bread. \$14.

PAN SEARED SALMON BLT

Thinly Sliced Black Pepper Crusted Salmon Fillet with Bacon, Leaf Lettuce & Tomato. Served on Toasted Multigrain Bread with Roasted Garlic Herbed Mayonnaise. \$13.50.

GRILLED CHICKEN BREAST SANDWICH

Herb Marinated Grilled Chicken Breast Topped with Fresh Mozzarella, Sprouts and Arugula Walnut Pesto on Toasted Multigrain Bread. \$14.50.

ENTRÉES

CHICKEN POT PIE

Tender Chicken, Vegetable, and Red Bliss Potatoes Simmered in a Rich Home-Style Gravy, Topped with a Flaky Cheddar Cheese Crust. \$17.

HOME-STYLE MEATLOAF

Home-Style Meatloaf Served with Caramelized Onion & Apple Smashed Potatoes, Wild Mushroom Sauce and Crispy Onions. \$17.

GRILLED SALMON

Chef's Preparation of the Day. \$28.

FISH & CHIPS

Lightly Beer Battered Fish and French Fries. Served with Malt Vinegar and Tartar Sauce. \$16.

VEGETARIAN PASTA

Penne with Arugula, Sliced Garlic, Plum Tomatoes, Fresh Basil, and Capers. \$19.

DESSERTS

APPLE CRISP

Served Warm with Vanilla Ice Cream. \$11.

CHEESECAKE

Served with Whipped Cream and Fresh Strawberries \$10.

ASSORTED ICE CREAM & GELATO

Chef's Selection. \$7.50.