



\*After 4pm limited service requests can be done such as towel and amenity refresh in your guest room.

Please contact the Front Desk at ext. 586.\*

# Wireless Internet Access in your Guest Room

For your convenience, this guest room is equipped with complimentary high-speed wireless internet access.

# 3 Simple Steps to Connect to Wireless Internet

- 1. For wireless internet access, connect your device to the network "Nassau Inn Guest".
  - 2. Wait a few seconds for the landing page to appear.
  - 3. Scroll down to agree to the Terms and Conditions and you will be connected.

Digital copyright infringement is illegal without permission and is punishable by law. Connecting to peer-to-peer applications while on the Nassau Inn network is strictly prohibited, and will result in connectivity revocation.

## Removal of Room Amenities

Please be advised that removal of certain items from your guest room or suite will result in the credit card used to book your stay being charged accordingly.

# Using the Thermostat

(For use in guest rooms equipped with central HVAC)

# Changing the Heating or Cooling Setpoint

Press Sor Sonce. This shows the active setpoint.

2. Within 5 seconds, press **♡** or **⊘** to increase or decrease the setpoint.

#### Fan Modes

#### Changing the Modes

Press the center square button, then left or right to change the fan mode, and then the center square button again to confirm your choice.











# **Television Channels**

Welcome	0	FOX News	7
Happenings	2	FX	23
LOCAL CHANNELS		Golf Channel	44
ABC	6	HBO HD	25
CBS	3	HGTV	17
FOX	4	History HD	37
NBC	5	TLC HD 36	
Premium Channels		Lifetime	16
A & E	19	MLB Network	43
ABC Family	31	MSNBC	12
AMC	20	MTV	27
Animal Planet HD	35	NFL Network HD	42
AXSTV HD	28	NHL Network	45
Bloomberg	10	Nickelodeon	32
Bravo	21	PBS	29
Cartoon Network	33	RTTV	52
	33 47	Speed Channel	46
CBS Sports HD CNBC	9	Syfy	22
CNBC CNN HD	9 11	TBS HD	48
		TNT HD	49
CNN Headline	8	Travel Channel	14
Comedy Central	24	TV Land	34
CW	51	USA HD	50
Discovery HD	30	VH1	26
ESPN HD	38	Weather Channel	13
ESPN News	40	Women's Entertainmer	nt
ESPN2 HD	39	Channel	18
ESPNU	41	Local Info	53
Food Network	15		

# Telephone Dialing Instructions & Rates

ROOM-TO-ROOM
Dial Room Number No Charge

#### **LOCAL**

Dial "9" + 7-Digit Number \$0.75 Per Call

#### **CREDIT CARD**

Dial "9" + "0" + 10-Digit Number Wait for Tone and then Dial Credit Card Number \$1.00 Per Call

#### 1-800 TOLL-FREE

Dial "9" + "1" + "800" + 7-Digit Number \$1.00 Per Call

#### OPERATOR-ASSISTED COLLECT

#### & 3RD PARTY BILLED

Dial "9" + "0" + 10- or 7-Digit Number Wait for Tone and Operator Will Assist Rate Varies

DIRECTORY ASSISTANCE – LOCAL Dial "9" + "411" \$0.75 Per Call

#### LONG DISTANCE

Dial "9" + "1" + 10-Digit Number Rates Vary Based Upon:

Standard Verizon Operator Assisted Rates + Hotel Surcharge + Access Fee + Applicable Tax

#### INTERNATIONAL

Dial "9" + "011" + Country Code + City Code + Local Number. Rates Vary Based Upon: Standard Verizon Operator Assisted Rates + Hotel Surcharge + Access Fee + Applicable Tax

#### DIALING TIP

Ten (10) digit dialing is becoming a standard in the United States. It is recommended that you enter the area code followed by the telephone number when placing your call.

Should you have any questions, please contact the Hotel Operator by dialing "0".

# LUNCH & DINNER MENU

\*DIAL 583 TO ORDER

APPETIZERS & SMALL PLATES		tomato, red onion on a toasted brioche roll with a side of French fries. <i>Additional beef patty</i> \$8	
French Onion Soup A crock of French onion soup with croutons, melted Swiss and provolone cheeses topped with crispy onions	9	Wagyu 8 oz. patty with truffle cheddar cheese, crispy onions, a tomato marmalade, lettuce, pickle aioli, and tomato on a brioche bun with a side of French	29
Calamari Buttermilk marinated thick cut rings, sliced banana peppers, seasoned flour with a sundried tomato aioli	18	fries  Falafel Burger (V)  8oz falafel patty, topped with onions, cucumbers, shredded lettuce, tomato, tzatziki sauce, and feta	15
Sweet Chili Sauce Wings (GF) Served with ranch or Bleu cheese and celery	18	cheese with a side of French Fries Substitute salad or Truffle Parm fries \$3	
Whipped Feta (V) Feta cheese, tomato confit with sauteed onion, roasted garlic and basil sided with grilled focaccia	14	SALADS Add chicken \$8, add steak, salmon, or shrimp \$12	
Chicken Liver Pate Bacon and onion jam with grilled sourdough and cornichons	20	Beet Salad (GF, V) Roasted beets, mixed greens, red onion, candied walnuts, goat cheese, diced apples, Dijon	15
Buffalo Potato Chips Tossed in celery salt, buffalo sauce, topped with Bleu cheese crumbles (add diced chicken \$8)	14	vinaigrette  Miso Salmon Salad (GF)  Pan seared miso glazed salmon, baby spinach,	23
Classic Hummus (V) Hummus with herb oil, served with grilled pita and chef's selection sliced vegetables	14	shredded cabbage, cucumbers, red onion, avocado, chopped spicy roasted peanuts with a yuzu vinaigrette	
Nachos (GF) Crumbled Kobe beef, black truffle cheese sauce, lettuce, pico de gallo, roasted corn with a jalapeño crema drizzle	20	Candied Bacon Cobb Salad (GF) Romaine lettuce, candied bacon, chopped egg, cherry tomatoes, avocado, red onion, smoked gouda with a smoked jalapeño ranch	18
BURGERS Gluten free sweet potato fries & rolls available upon request.		$\begin{array}{c} Classic\ House\ Salad\ (GF,V)\\ Mixed\ greens,\ tomato,\ cucumber,\ red\ onion,\\ and\ carrots\ with\ ranch\ dressing \end{array}$	10
Add \$2 Applewood Bacon.  The Nassau  A blend of ground brisket, short rib, and chuck.  Choice of cheese (American, Swiss, cheddar, provolone fresh or smoked mozzarella). lettuce	16	Quinoa Salad (GF, V) Red quinoa, chick peas, tomatoes, shredded carrots, red onions, olives, bell peppers, feta, cucumbers,baby kale, roasted cashews tossed in a honey lemon vinaigrette	16

An in-room dining fee of \$3 per item will be added to each check.

(V) Vegetarian, (GF) Gluten Free

# LUNCH & DINNER MENU

18

16

22

22

18

#### \*DIAL 583 TO ORDER

28

26

28

22

30

# LUNCH ENTRÉES 11:30am - 4:30pm

#### Smoked Chicken Sandwich

Smoked chicken thigh, bacon, cheddar cheese, shredded lettuce, sliced red onion, sliced tomato, pickle chips with Alabama white sauce on a croissant sided with chips

#### Wild Mushroom Grilled Cheese (V)

Sauteed wild mushroom blend, sauteed kale and caramelized onions, aged white truffle cheddar, muenster and provolone cheeses on thick cut herb buttered rustic sourdough bread with fries

#### Korean BBQ 1/2 rack Ribs (GF)

Pub fries and coleslaw

#### Chopped Ribeye Cheese Panini

Chopped ribeye, sauteed onion, American cheese with horseradish mayo on Cuban roll with fries

#### Chicken and Dumplings

Chicken thigh, carrots, celery, onion, diced potato with homemade dumplings in a rich chicken gravy

## DINNER ENTRÉES 4:30<sup>pm</sup> - 10:00<sup>pm</sup>

#### Miso Glazed Salmon (GF)

Sweet chili miso glazed salmon, mushroom fried rice, sauteed bok choy with onions and cabbage

#### Chicken and Dumplings

Chicken thigh, carrots, celery, onion, diced potato with homemade dumplings in a rich chicken gravy

#### Crispy Skate Wing (GF)

Crispy skate wing with mashed potatoes, French beans, topped with a tomato, caper, white wine sauce

#### Ratatouille Pasta (V)

Ratatouille tossed with spinach fettuccine with herbed goat cheese and fresh torn basil

#### Filet Tips (GF)

Filet mignon tips with sauteed onions, roasted mirepoix, parsnips, crispy Brussels sprouts over mashed potatoes

#### **SIDES**

Pub Fries (V, GF)		6
Truffle Parmesan Fries (V,GF)	8	
Vegetable du Jour (V, GF)		7
Side Caesar Salad (V. GF)		10

# YANKEE DOODLE TAP ROOM

#### **HOUSE WINES**

Copper Ridge Chardonnay 8 / 36 Copper Ridge Pinot Grigio 8/36 Copper Ridge Zinfandel 8/36 Copper Ridge Merlot 8/36 Copper Ridge Cabernet Sauvignon 8 / 36

#### WHITE WINES

Santa Margherita Pinot Grigio 14/55 Benziger Sauvignon Blanc 9/38 Nobilo Sauvignon Blanc 11 / 42 Benziger Chardonnay 9/38 William Hill Chardonnay 10 / 40 Louis Guntrum Riesling 8/36 Minuty Rosé 13 / 50 Sutter Home Moscato 8 / 36

#### **RED WINE**

A by Acacia Pinot Noir 10 / 40 Benziger Merlot 9/38 Ruta 22 Malbec 10 / 38 Benziger Cabernet Sauvignon 9/38 Coppola Cabernet Sauvignon 11/42 Freakshow Cabernet Sauvignon 13 / 50 Santa Margherita Chianti 14/55 St. Francis Zinfandel 13 / 50

### CHAMPAGNE & SPARKLING WINES

Veuve Clicquot Brut -/ 100 Moët & Chandon White Star - / 90 Perrier-Jouët - / 90 Domaine Chandon Cuvee Brut - / 50 Wycliff Brut Champagne 8/36 Lamarca Prosecco 8/36 Lamarca Prosecco Rosé 8/36

#### TOP TIER

Jordan Chardonnay -/70 Cakebread Chardonnay -/80 Jordan Cabernet - / 110 Cakebread Cabernet - / 105

#### SANGRIA

#### White Sangria

White wine, triple sec, rum, Peach Schnapps, peach puree, orange juice and sprite garnished with fresh fruit

#### Red Sangria

Red wine, rum, Pama liqueur, pomegranate puree, cranberry juice, and sprite garnished with fresh fruit

#### Apple Cider "Sangria"

Fireball Cinnamon Whiskey, Red Apple Schnapps, hard cider, orange juice, and club soda

# **BEVERAGES**

#### \*DIAL 583 TO ORDER

## Warm & Comforting

#### Hot Toddy

Whiskey or Fireball Cinnamon Whiskey, lemon squeeze, sugar, hot water, cloves

#### Mayan Hot Chocolate

Kahlua, dark crème de cacao, milk, cocoa mix with cinnamon and cayenne, topped with whipped cream

#### Sweet & Seasonal

#### Brown Sugar Old Fashioned

Makers Mark, brown sugar simple syrup, bitters, garnished with cherry and orange

#### Cranberry Margarita

Casamigos, Triple Sec, sour mix, lime juice, muddled cranberries, and garnished with rosemary

#### Caramel Apple Martini

Stoli Vanilla vodka, green apple pucker, butterscotch schnapps, cranberry juice, sugared rim, garnished with cherry

#### Russian Pumpkin

Sourland Vodka, Kahlua, pumpkin syrup, half and half cream, cinnamon, nutmeg and clove garnish

#### Apple Cider Mimosa

Champagne and apple cider

## Classic & Savory

#### Roc n Gin Harvest

Junipero Gin, St. Germain, muddled cucumber and cranberries, agave nectar, sprite and garnished with rosemary

#### Spiced Penicillin

Misunderstood Ginger Whiskey, honey syrup, lemon juice, garnished with lemon peel

#### **BOURBON**

**Angels Envy** 

Asbury Double Barrel

**Blantons** 

Basil Hayden

Bookers

**Buffalo Trace** 

Bulleit

**Bulleit Rye** 

**Knob Creek** 

Maker's Mark

Woodford Reserve

#### **RUM**

Bacardi

Brugal 1888

Diplomatico

Mt Gay

Myers

#### WHISKEY

Canadian Club

Crown Royal

Hibui Japanese Whiskey

Jameson

Nikka Japanese

Whiskey

Seagrams VO

Tullamore Dew

## **TEQUILA**

Casamigos

Casamigos Mezcal

Don Julio Silver

Herradura Reposado

Patron

#### **SCOTCH**

Chivas Regal

Dalamore 12 Year

Glenfiddich 12 Year

Glenlivet 12 Year

Glenlivet 15 Year

Glenmorangie

Johnnie Walker Red

Johnnie Walker Black

Laphroaig 10 Year

McCallan 12 Year

Oban 14 Year



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BEERS ON TAP

# Yankee Doodle Taproom Hours

Every day 7am - 10pm

Now serving breakfast 7 days a week.

\*Bar has extended hours on Friday and Saturday nights

\*Weekend dining Fri-Sun by reservation only\*



10 Palmer Square • Princeton, NJ 08542 (609) 921-7500 • nassauinn.com