

ROOM SERVICE

LATE NIGHT MENU

11:00 PM - 5:00 AM

SOUPS & SALADS

Lobster and Clam Chowder	14
Fresh Maine Lobster, Littleneck Clams, Bacon, Corn, Sweet Potato	
Romaine Caesar Salad Half / Full	14/17
Focaccia Croutons, Shaved Parmigiano Reggiano, Caesar Dressing	
Grilled Chicken Breast	5
Grilled Atlantic Salmon*	8
Create your own Salad (pick up to 5 ingredients)	18
Romaine, Boston-Bibb, Arugula, Mixed Greens, Cucumber, Cherry Tomato, Avocado, Asparagus, Bacon, Bleu Cheese, Chickpeas, Organic Egg, Sunflower Seeds, Dried Cranberries, Aged Cheddar, Goat Cheese, Grilled Chicken	

SANDWICHES & PIZZA

All Sandwiches Served with Your Choice of Green Salad, or Thyme Truffle Pommes Frites

Chicken Club Sandwich	20
Grilled Chicken, Smoked Bacon, Lettuce, Avocado, Tomato, Organic White Mountain Egg, Herb Garlic Mayonnaise, Multigrain Bread	
Prime Beef Burger*	22
Vermont Cheddar, Lettuce, Tomato, Brioche Bun	
Margarita Pizza	18
Pepperoni Pizza	18

ENTREES

All Entrees Served with Your Choice of One (1) Side Dish: Yukon Gold Mashed Potatoes, Thyme Truffle Pommes Frites, Hazlenut Roasted Brussels Sprouts, Sautéed Garlic Spinach, Roasted Wild Mushrooms

Grilled Atlantic Salmon*	32
Grilled Chicken	32
Two White Mountain Organic Eggs	20
Served with your Choice of (select two) Smoked Bacon, Pork Sausage, Roasted Wild Mushrooms or Hash Browns	

SWEET DREAMS

Chocolate Molten Lava Cake	12
Raspberry Coulis, Vanilla Gelato	
Seasonal Cheesecake	12
Gelatos and Sorbets (Three Scoops)	12
Cookies (Three Piece Assortment)	8

Please call In-Room Dining extension 5155 to place your order. Before placing your order, please inform your server if a person has a food allergy.

* These items contain raw ingredients and are prepared to order. Massachusetts food code requires disclosure that the consumption of raw or undercooked meat, fish or egg products may increase your risk of food borne illness.

18% service charge (this amount is gratuity and goes directly to server) \$5.50 delivery charge and applicable sales tax will be added to your bill.

SUSHI - TEQ

L: 11:30-2:30 D: 5:00-10:30
Tuesday - Friday
D: 5:00-11:00 Saturday

JAPANESE URAMAKI (inside out)

Spicy Tuna*	10
Tuna, Cucumber, Tempura Chips, Spicy Sauce	
Spicy Salmon*	10
Salmon, Cucumber, Tempura Chips, Spicy Sauce	
Spicy Yellowtail*	10
Yellowtail, Cucumber, Tempura Chips, Spicy Sauce	
Snow Crab Californian	14
Snow Crab, Cucumber, Avocado, Flying Fish Roe	
Rainbow*	17
Snow Crab, Cucumber, Avocado, Flying Fish Roe with Rainbow of Fish on Outside Layered with Avocado	
Sea Flame	16
Avocado, Cucumber, Tobiko, Torched Salmon, Ponzu-Jelly, Chili Oil, Garlic Chip	
The Greenway	15
Soy Wrapped Cucumber, Avocado, Roasted Bell Peppers, Shiitake Mushroom, Boston Bibb Lettuce and Burdock Root over Avocado Habanero Sauce	
SUSHI/SASHIMI A LA CARTE MENU	
Sushi (1) Sashimi (3)	
Ebi (Shrimp)	5/11
Maguro* (Tuna)	5/11
Hamachi* (Yellowtail)	5/11
Sake* (Salmon)	5/11
Unagi (Freshwater Eel)	6/15
Zuwai (Snow Crab)	6/15
SUSHI-TEQ SIGNATURES	
Yellowtail Ceviche*	18
Hamachi, Sriracha, Black Sesame Oil, Ponzu	
Lobster Ceviche*	16
Lobster, Cherry Tomatoes, Asparagus, Yuzu Lemon Lime	
Smoked Salmon*	17
House Smoked, Wasabi Sour Cream, Garlic Oil, Tomato, Scallion, Cilantro	
Tuna Tataki*	17
Maguro, Sichimi Red Pepper, Crushed Sesame, Ponzu Jelly, Garlic Chips and Scallions	
Madai Carpaccio*	17
Japanese Red Snapper, Balsamic Ponzu	
Salmon Avocado Salad*	17
Salmon over a bed of Crab Stick, Avocado, Cucumber, Tobiko, Light Mayo	

ALCOHOLIC BEVERAGES

BEERS

Budweiser, Bud Light, Coors Light	9
Heineken, Amstel Light, Stella Artois, Corona, Harpoon IPA, Sam Adams	10

SPARKLING WINES

	Glass/Bottle
Prosecco, Adriano Adami, Italy	13/52
Sparkling Wine, Domaine Chandon Brut, California	14/56
Champagne, Moët & Chandon Brut, France	110
Champagne, Veuve Clicquot Yellow Label, France	30/125

WHITE WINES

Rose Blend, GSM, Domaine Sarragousse	12/48
Chardonnay, Hogue, Columbia Valley	12/48
Chardonnay, Sonoma Cutrer, Sonoma Coast	15/60
Sauvignon Blanc, Twomey, Napa Valley	18/72
Sauvignon Blanc, Cloudy Bay, New Zealand	90
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	14/56
Pinot Grigio, Danzante, Italy	12/48
Riesling, Chateau St. Michelle, Washington State	12/48
White Blend, Conundrum, Central Coast	15/60

RED WINES

Pinot Noir, Belle Glos, Las Alturas Vineyard, Monterey	18/72
Pinot Noir, Louis Latour, Domanie de Valmoissine, France	13/52
Cabernet Sauvignon, Hogue, Columbia Valley	12/48
Cabernet Sauvignon, Louis Martini, Alexander Valley	80
Cabernet Sauvignon, Black Stallion, Napa Valley	16/64
Cabernet Sauvignon, Caymus Vineyards, Napa Valley	180
Merlot, Decoy, Sonoma County	16/64
Merlot, Hogue, Columbia Valley	12/48
Malbec, Doña Paula Estate, Mendoza	14/56
Red Blend, Penfolds Bin 8, Barossa Valley, Australia	15/60
Zinfandel, Seghesio, Sonoma County	85

GET YOUR BREAKFAST TO GO

Breakfast orders are available for pick up at the Concierge desk upon your departure in the morning. Please call Room Service the night before to place your order.



15 MINUTE MENU ITEMS ARE LISTED WITH



Orders are limited to parties of up to four guests

ROOM SERVICE

A GREAT START 5:00 AM - 11:00 AM

The All American 29
Choice of: Orange, Cranberry, Apple, Pomegranate, Grapefruit or Tomato Juice
Two White Mountain Organic Eggs Cooked Any Style*
Served with Breakfast Potatoes, Asparagus and Roasted Tomato
Choice of: Smoked Bacon, Chicken and Apple Sausage, Gourmet Pork Sausage
Choice of: Muffin, Croissant, Danish Pastry, Toast, Scone or Gluten Free Toast
Choice of: Regular or Decaffeinated Coffee, Hot Tea, Cappuccino, Espresso or Café Latte

FROM THE BAKERY

Belgian Waffles 19
Seasonal Berries

New England Buttermilk Pancakes 18
Blueberry Compote

Cinnamon French Toast 20
Vanilla and Cinnamon Butter

Bakery Basket 12m

GET CRACKING

(Includes Breakfast Potatoes or Hash Browns)

Two White Mountain Organic Eggs 20
Served with your Choice of (select two)
Smoked Bacon, Pork Sausage, Chicken and Apple Sausage, Asparagus, Roasted Wild Mushrooms

Eggs Benedict* 19
Poached White Mountain Organic Eggs, Canadian Bacon, Spinach, Hollandaise Sauce on an English Muffin
With Smoked Salmon 22

Create Your Own White Mountain Organic Egg Omelette 20
Choice of Peppers, Mushrooms, Tomatoes, Asparagus, Cheddar Cheese, Sausage or Ham
Lobster or Shrimp 5

CEREALS & GRAINS

Hot Steel Cut Irish Oatmeal 12m
Hot Milk, Dried Cranberries, Almonds, Brown Sugar

Assorted Cereals 15m
Special K, Corn Flakes, Raisin Bran, Rice Krispies, Shredded Wheat, Cheerios, Frosted Flakes, Homemade Quinoa and Almond Granola
Side of Berries and Sliced Banana 5

CHINESE BREAKFAST 中式早餐

Traditional Congee 传统粥 12

Fried Rice with Egg, Vegetables, Chicken or Shrimp 24
蛋炒饭 (鸡肉或虾肉)

Assorted Dim Sum / ShuMai 24
Pork, Chicken, Shrimp, Vegetable & Mushroom
组合广式点心 (猪肉, 鸡肉, 虾肉, 蔬菜和蘑菇)

FAVORITES

Sliced Fruit and Berries Plate 15m 16

Smoked Salmon and Bagel 18
Cream Cheese, Red Onion, Tomatoes, Capers

SIDES

9
Smoked Bacon, Chicken and Apple Sausage, Pork Sausage, Hash Browns, Asparagus, Breakfast Potatoes

YOGURTS 15m

Plain, Low Fat, Greek 5

Greek Yogurt Parfait 14
Low Fat Greek Yogurt, Seasonal Berries, Quinoa and Almond Granola

ALL DAY DINING 11:00 AM - 11:00 PM

SOUPS & STARTERS

Jumbo Shrimp Cocktail 20
Horseradish Cocktail Sauce

Seasonal Oysters on the Half Shell* 3/30
Each / Dozen

French Onion Soup 12
Parker House Crouton, Comte Cheese, Nutmeg, Sherry

Chicken Soup 12

Lobster and Clam Chowder 14
Fresh Maine Lobster, Littleneck Clams, Bacon, Corn, Sweet Potato

New England Cheese Board, House Made Fig Jam 20
Triple Cream Goat Cheese, Hudson Valley Cabot Aged Cheddar, Vermont Blue Cheese, Jasper Hill Farm

Create your own Salad (pick up to 5) 18
Romaine, Boston-Bibb, Arugula, Mixed Greens, Cucumber, Cherry Tomato, Avocado, Asparagus, Bacon, Bleu Cheese, Chickpeas, Organic Egg, Sunflower Seeds, Dried Cranberries, Aged Cheddar, Goat Cheese, Grilled Chicken

Romaine Caesar Salad Half / Full 14/17
Focaccia Croutons, Shaved Parmigiano Reggiano, Caesar Dressing

Grilled Chicken Breast 5
Grilled Atlantic Salmon 8

Scallop and Calamari Salad 25
Roasted Root Vegetables, Honey Crisp Apple, Shaved Red Cabbage, Quinoa, Citrus Vinaigrette

Springer Mountain Salad 22
Springer Mountain Grilled Chicken, Shaved Brussels Sprouts, Endive, Radicchio, Pine Nuts, Aged Parmesan, Focaccia Croutons, Crumbled Bacon, Creamy Lemon Vinaigrette

PASTA

Grilled Shrimp Provencal 22
Five Cheese Ravioli, Oven Roasted Tomatoes, Capers, Kalamata Olive, Aged Parmesan, Basil

Spaghetti Bolognese 24
San Marzano Tomato, Grass Fed Beef, Parmesan

FLATBREAD PIZZA

Margarita Pizza 18

Classic Pepperoni Pizza 18

Fort Point Pizza 19
Sopressata Picante, Spicy Italian Sausage, Chili Honey

SANDWICHES

Sandwiches Served With Your Choice of Green Salad or Thyme Truffle Pommes Frites

Traditional New England Lobster Roll 27
Lobster Knuckle and Claw, Toasted Brioche Bun

Chicken Club 20
Grilled Chicken, Smoked Bacon, Lettuce, Avocado, Tomato, Organic White Mountain Egg, Multigrain Bread, Herb Garlic Mayonnaise

Prime Beef Burger* 22
Vermont Cheddar, Lettuce, Tomato, Brioche Bun

FROM THE GRILL

Each Dish is Prepared to Your Liking with Your Choice of One Side and Choice of Sauce, Red Wine Jus, Bernaise, Peppercorn, Mushroom Sauce

Atlantic Salmon* (8 oz) 32

Grilled Chicken 32

USDA Sirloin Steak* (8 oz) 33

SIDE DISHES

9
Yukon Gold Mashed Potatoes, Thyme Truffle Pommes Frites, Hazelnut Roasted Brussels Sprouts, Sautéed Garlic Spinach, Roasted Wild Mushrooms

SWEET DELIGHTS

Chocolate Molten Lava Cake 12
Raspberry Coulis, Vanilla Gelato

Seasonal Cheesecake 12

Gelatos and Sorbets (Three Scoops) 12

Cookies (Three Piece Assortment) 8

NON-ALCOHOLIC BEVERAGES

JUICE 15m 7
Freshly Squeezed Orange, Grapefruit, Apple, Tomato, Pineapple, V8, or Cranberry Juice

HEALTHY CHOICE

Green Cleanse Smoothie 10
Banana, Mango, Kale, Spinach, Almond Milk

Peanut Butter and Banana Protein Smoothie 12
Organic Peanut Butter, Banana, Low Fat Greek Yogurt, Vanilla Almond Milk, Whey Protein

Detox Juice 10
Apple, Carrot, Cucumber, Ginger, Lemon

STILL MINERAL WATER

8

SPARKLING WATER

8

HOT BEVERAGES 15m

Freshly Brewed Coffee by Illy, Regular or Decaffeinated
Large Pot (4 cups) Small Pot (2 cups) 12/8

Espresso 15m 5

Double Espresso 15m 7

Cappuccino 15m 6

Latte 15m 6

Hot Chocolate (pot) 5

HOT TEA (HARNEY & SONS)

Earl Grey, English Breakfast, Green Tea, Organic Verbena Mint - Caffeine Free,

Chamomile - Caffeine Free

Pot of Tea 6

ICED BEVERAGES

5

Traditional Iced Tea 15m

Coke, Diet Coke, Sprite, Ginger Ale

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