

S O U P

Lobster Bisque
cognac, tarragon cream, lobster

Chicken and Orzo
rich chicken broth, diced vegetables, fresh herbs

S A L A D S

**Red Wine Poached Pear and
Toasted Brie Croustades**
baby greens, grapes, spicy walnuts, red wine
and pumpkin seed vinaigrette

**Marinated Portobello and
Pistachio Coated Goat Cheese**
arugula, spinach, endive, radicchio, roasted red
pepper, aged balsamic vinaigrette

Classic Caesar Salad
sourdough croutons and pecorino-romano cheese
With Grilled Chicken With Grilled Shrimp

A P P E T I Z E R S

Beef and Scallion a la Plancha
grilled tomato, sautéed red onions, balsamic

Chicken and Cheddar Quesadilla
salsa, guacamole, sour cream

Shrimp Cocktail
cocktail sauce, lemon

Tuna Tempura
wakame salad, soy orange and honey cumin dressing

Golden Fried Calamari
lemons, spicy marinara, orange ginger sauce

Jumbo Lump Crab Cakes
lobster celeriac slaw, saffron and dijon aioli

Seared Salmon Cakes
tomato and caper relish, shaved fennel and arugula salad, sherry shallot vinaigrette

L I T E F A R E

BBQ Shredded Pork Sandwich
potato bun, cheddar cheese, house potato salad
and BBQ sauce

Grilled Flank Steak
garlic whipped potato, portobello leek ragoût
and garlic baguette

Char-Grilled Black Angus Burger
lettuce, tomato, red onion, french fries and pickle

Oyster Point "Fish and Chips"
cod tempura, napa slaw, tartar sauce

Turkey Club
apple smoked bacon, chive mayonnaise,
french fries, tri-color pasta salad

Grilled Chicken Panini
red pepper, eggplant, fresh mozzarella,
pesto and arugula

Sandwich Sampler
shrimp and crab with dill salad on croissant; onion brioche with chicken and apple; tuna pita

S I D E S

french fries, sweet potato fries, house salad, vegetable d'jour, tri-color pasta salad

E N T R E E S

All entrées served with warm bread, house salad with choice of dressing; blue cheese, creamy white balsamic, sherry shallot, sundried tomato basil, and citrus vinaigrette

Roast Organic Chicken with Sage and Apple Bacon Jus
Autumn vegetables, whipped potatoes

Pomegranate Glazed Salmon
grilled fennel, wilted spinach, toasted orzo and basmati rice blend, ginger beurre blanc

Grilled Filet Mignon with Port Wine Sauce
celeriac and sweet potato au gratin, sautéed cipollini onions and asparagus

Roasted Long Island Duck with Lavender Honey
wild rice blend, green beans, red wine citrus sauce

Lobster Tail and Crab Cake Duo
asparagus spears, béarnaise sauce

Berkshire Pork Chop with Pommery Mustard Sauce
apple chutney, red cabbage, whipped sweet potatoes, brussels sprouts

Pan Roasted Grouper and Cockle Clams
fingerling potatoes, autumn vegetables, chowder sauce

Grilled Lamb T-Bone with Sauce Shiraz
sun-dried tomato couscous, grilled zucchini, squash and red peppers

THE OYSTER POINT

H O T E L

R O O M S E R V I C E

Room Service Breakfast Menu Available Monday through Friday 6:30 AM until 10:30 AM
Saturday and Sunday 7:00 AM until 10:30 AM

To Order Please Dial Extension 165

C O N T I N E N T A L B R E A K F A S T

Orange, Grapefruit, or Cranberry Juice
with Morning Pastries and Seasonal Fruit
Tea or Coffee

F R U I T S & J U I C E S

Chilled Fruit Juices
Half Grapefruit
Half Cantaloupe
Yogurt
Fruit Plate with Yogurt Sauce

Selection of Cold Cereals

Bakery Basket

assorted mini bagels, muffins and croissants with preserves, butter and cream cheese

Toasted Bagel with Cream Cheese

with Smoked Salmon, Tomatoes and Red Onions

E G G S & S P E C I A L T I E S

Two Eggs Any Style

with choice of Breakfast Meats, Hash Browns and Toast

Poached Eggs

Two Eggs your choice: Benedict, Florentine, Rancheros with Hash Browns

Oyster Point Omelet

Diced Peppers, Ham, Mushrooms, Tomatoes, Onions, and Monterey Jack
with Hash Browns, Toast and Choice of Breakfast Meats

Granola and Yogurt Parfait

Seasonal Berries Compote, Whipped Cream, Wheat Germ

White Chocolate Brioche French Toast

Berry Compote, Whipped Cream

Hot Irish Oatmeal

Bananas, Walnuts and Brown Sugar

A C C O M P A N I M E N T S

Sage Link Sausage
Bacon
Canadian Bacon
Hash Brown Potatoes
Toast

B E V E R A G E S

Pot of Freshly Brewed Coffee
Pot of Tea
Milk
Hot Chocolate
