**Battery Wharf Grill** 

#### Room Service Lunch Menu

18% Gratuity & \$10 Delivery Fee

## BRUNCH

Sliced Fruit / \$14

MELON, PINEAPPLE, WATERMELON, FRESH BERRIES

#### Yogurt Parfait / \$12

GREEK YOGURT, SUGAR PLUMS, HOUSE MADE GRANOLA, BLUEBERRIES

#### Eggs You Way\* / \$18

CHOOSE 1: BACON, CHICKEN APPLE SAUSAGE, OR HAM

CHOOSE 1: SOUR DOUGH, RYE, MULTIGRAIN, ENGLISH MUFFIN

CRISPY POTATO

## **ENTREES**

Fish & Chips\* / \$29 BEER BATTERED COD, HANDMADE REMOULADE, FRIES Salmon Rice Bowl\*\* / \$31 GLAZED SALMON, BROWN RICE, CORN, AVOCADO, CUCUMBER, NORI SEAWEED, SESAME SEEDS Country Style Gnocchi / \$26 LEMON CREAM SAUCE, FARM FRESH VEGETABLES

# SALADS & SANDWICHES

Arugula salad / \$12

PARMESAN CRISP, CITRONETTE

Chicken chipotle cobb salad / \$21

AVOCADO, FIRE ROASTED CORN, APPLEWOOD SMOKED BACON, SWEET 100 TOMATOES, CORINADER VINAIGRETTE

Black Angus Burger\*\* / \$22

BLACK ANGUS PATTY, BRIOCHE BUN, FRIES

Lobster BLT\*/ \$35

LOBSTER, APPLEWOOD BACON, LETTUCE, TOMATO, SMOKED PAPRIKA AIOLI, TEXAS TOAST, HOUSE MADE CHIPS

Wharf Burger\*\*/ \$23

BLACK ANGUS BEEF, SHARP CHEDDAR, PICKLE RELISH, FRIES

Turkey BLT/ \$20

SMOKED TURKEY, DIJONNAISE, BOSTON BIBB LETTUCE, THICK CUT APPLEWOOD BACON, HOT HOUSE TOMATOES

#### DRINKS

JUICE / \$7 ORANGE, CRANBERRY, GRAPEFRUIT COFFEE / \$7 REGULAR AND DECAFFEINATED

## DESSERTS

Cheesecake / \$12

Creme Brulee / \$9

Cookie a la Mode / \$12

Flourless Chocolate Torte/ \$15

\*Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, or wheat

\*\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness