



ROOM SERVICE MENU

DIAL EXTENSION 2021

BREAKFAST

MONDAY - SATURDAY
7:00AM-11:00AM

SUNDAY
7:00AM-9:00AM

ALL DAY DINING

DAILY
12:00PM-9:00PM

Prices do not include a \$3 delivery fee,
18% service charge and applicable state tax.

*Thoroughly cooking meats, poultry,
seafood, shellfish or eggs reduces the risk
of foodborne illness.

Please inform us of any allergies
when placing your order.

BREAKFAST

OMELETS	15
served with home fries & toast choice of up to five toppings- onions, peppers, mushrooms, spinach, tomatoes, ham, bacon, swiss, monteray jack or provolone	
ALL AMERICAN BREAKFAST	13
two eggs, prepared any style; bacon <u>or</u> sausage, home fries & toast	
GRIDDLE PANCAKES	12
BAGEL & LOX	14
OATMEAL	8
YOGURT & GRANOLA	6

ALL DAY MENU

FOR THE TABLE

NEW ENGLAND CLAM CHOWDER	10
CAESAR SALAD	14
COBB SALAD	16
SMOKED BUFFALO WINGS	15
SHORELINE CRAB CAKE	17
BURRATA	14

DATTILO CLASSICS

MARGHERITA PIZZA	15
TURKEY CLUB	17
CHICKEN QUESADILLA	15
DATTILO BURGER*	19
BOURBON TERIYAKI TIPS	20
LOBSTER ROLL	32
SPINACH FETTUCCINE	19
house made spinach pasta, marinara, pancetta crisp, parmesan cheese	
FAROE ISLAND SALMON* (GF)	30
pan seared salmon, celery root puree, grilled asparagus, fennel orange salad	
STEAK FRITES*	30
12oz ny strip steak & fries	
CHICKEN AMALFI (GF)	26
pan seared chicken breast, charred lemon, cherry tomatoes, artichoke, white wine jus, parmesan risotto, green beans	

SELECT WINES

SPARKLING & BLUSH	BTL
Prosecco, Zonin ~ Veneto, Italy	14/split
Rosè, Rosehaven ~ California	42
Champagne, Veuve Cliquot Brut ~ France	100
Champagne, Dom Perignon ~ France	225
WHITE	GL/BTL
Chardonnay, William Hill ~ California	16/44
Sauvignon Blanc, Lobster Reef ~ New Zealand	16/44
RED	GL/BTL
Malbec, Tenorio ~ Argentina	15/42
Pinot Noir, Angelini ~ Italy	15/42
Cabernet Sauvignon, Black Opel ~ Australia	17/46
Merlot, Sterling ~ California	17/46