



COPLEY PLAZA

IN-ROOM DINING

Lunch & Dinner from 11am to 10pm

APPETIZERS

BAKED BREAD | honey butter 14

CLAM CHOWDER | potatoes, onions, bacon, cream,
served with oyster crackers 17

SHISHITO PEPPERS | yuzu aioli, togarashi, cilantro 16

SALAD & VITALITY ADDITIONS

CAESAR SALAD |
baby gem, shaved parmesan, caesar dressing, anchovies 21

BABY GEM & RADICCHIO SALAD |
snap peas, pecorino, croutons, green goddess 23

avocado +5 | roasted chicken +8 | shrimp +12 | lobster + 15

ENTRÉES

MAINE LOBSTER ROLL | roasted lemon and parsley aioli, pickled herbs and frisée, served with old bay fries 47

BURGER* | bibb salad, red onion jam, sharp vermont cheddar, aioli, maple bacon, served with fries 31

TURKEY CLUB SANDWICH | applewood bacon, farmstand tomato, bibb lettuce, secret sauce 27

SHRIMP & GRITS | smoked gouda, jalapeño, okra, sausage 36

PAN SEARED ATLANTIC SALMON | buttered pappardelle, lacinato kale, cherry tomato, ricotta salata 39

PAN ROASTED CHICKEN | hearth roasted seasonal vegetables, buttered spinach, red wine reduction 38

NEW YORK STRIP * | petite green bistro salad, chimichurri 67



SUPPLEMENTS

TRUFFLE FRIES | aioli 17

MAC & CHEESE | smoked gouda, house crust 17

SAUTÉED GREENS | crispy shallots, chili oil 14

DESSERT

CHOCOLATE CHIP SKILLET COOKIE |
vanilla ice cream 15



CRAFT BEERS

NIGHT SHIFT WHIRLPOOL | american pale ale 13

REMNANT HANG TIME | neipa 13

LORD HOBO BOOMSAUCE double style | ipa 13

ATLANTIC BREWING CADILLAC MOUNTAIN |
irish dry stout 13

SAM ADAMS JUST THE HAZE non-alcoholic | ipa 7

MACRO BEERS

NARRAGANSETT | lager 8

BUD LIGHT light | lager 8

HEINEKEN | lager 8

HALF BOTTLES WINE (375ml)

ROEDERER ESTATE | brut, anderson valley, california 40

CHALK HILL | chardonnay, sonoma valley, california 45

HONIG | sauvignon blanc, napa valley, california 35

MARCO FELLUGA MONGRIS | pinot grigio,
friuli-venezia giulia, italy 35

ELK COVE | pinot noir, willamette valley, oregon 45

ROTH | cabernet sauvignon, alexander valley, california 40

GROTH | cabernet sauvignon, oakville, california 75

ROMBAUER | zinfandel, napa valley, california 40

CHAMPAGNE & SPARKLING BOTTLES (750ml)

AVISSI | prosecco, veneto, italy 65

CHANDON | blanc de blancs, napa valley, california 70

VEUVE CLICQUOT | yellow label, reims, france 140

LAURENT-PERRIER | rosé, reims, france 145

DOM PÉRIGNON | épernay, france 550

WHITE WINE BOTTLES (750ml)

ALOIS LAGEDER 'TERRA ALPINA' | pinot grigio,
trentino-alto adige, italy 65

PATIENT COTTAT | sancerre, loire, france 90

HALL | sauvignon blanc, napa valley, california 70

TREFETHEN | chardonnay, oak knoll district, california 80

LAROCHE CHABLIS | chardonnay, burgundy, france 80

ROSÉ & RED WINE BOTTLES (750ml)

BRAVIUM | rosé of pinot noir, anderson valley, california 65

FINCA DECERO | malbec, agrello, argentina 70

DUCKHORN | merlot, napa valley, california 80

BANSHEE | pinot noir, sonoma coast, california 75

M BY MCPRIE MYERS | cabernet sauvignon,
paso robles, california 70

QUILT THE FABRIC of the LAND | red blend,
napa valley, california 70

TERRA d'ALIGI TATONE | montepulciano, abruzzo, italy 75

\$8.00 delivery charge, 18% gratuity, and state sales tax will be added to all menu prices.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if anyone in your party has a food allergy.

IN-ROOM DINING

Breakfast from 6:30am to 11am

SMALL

- VIRTUOUS GREEN JUICE | kale, green apples, pineapple, celery, cucumber, ginger 13
FRUIT & BERRIES | natural yogurt, crispy oats & seeds, bee pollen 19
COCONUT & MANGO OATS V | turmeric, saffron, vegan coconut yogurt, mango, pistachio 17
SEASONAL FRUIT PLATE | melons, berries 19
STEEL CUT TOASTED OATMEAL | brown sugar, raisins 16
add berries +6
BAKED PASTRY BASKET | croissant, pain au chocolat, cinnamon roll 17

EGGS & SIGNATURES

- CLASSIC BENEDICT* | poached eggs, wolferman's english muffins, hollandaise
avocado 25 | country ham 28 | smoked salmon 27 | maine lobster 39
CORNED BEEF HASH | poached eggs, hollandaise 23
PANCAKES | gluten-free, served with maple syrup 24

TWO EGGS ANY STYLE* | two country hen eggs any style, backyard farms tomato,
breakfast potato hash, choice of bacon or sausage, served with coffee and juice 35

PETIT-DÉJEUNER | muesli & yogurt parfait, blueberry muffin,
seasonal fruit, served with coffee and juice 29

SUPPLEMENTS

- Croissant 7 | Blueberry Muffin 7 | Bowl of Berries 15 | Smoked Salmon 15
Chicken Sausage 9 | Maple Cured Bacon 9 | Ham 9 | Breakfast Potato 9 | Corned Beef Hash 11



COLD BEVERAGES

- JUICE | orange, cranberry, apple, pineapple, lemonade 8
MILK | whole, skim, cream, almond, soy 5
STILL WATER | small 6 or large 10
SPARKLING WATER | small 6 or large 10
SOFT DRINKS | coke, diet coke, sprite 6
FEVER-TREE | ginger ale, tonic, soda water,
ginger beer, grapefruit 6

HOT BEVERAGES

- CARAFE OF COFFEE | caffeinated or decaffeinated 13
ESPRESSO | single 7 or double 10
SPECIALTY COFFEE | latte or cappuccino 10
LOT 35 TEA | imperial breakfast, decaf english breakfast, jas-
mine gold dragon, oregon mint, egyptian chamomile,
flora's berry garden, creamy early grey, 1907 orange pekoe 9
HOT CHOCOLATE 7



All Day from 7am to 10pm

REFRESHMENT CENTER

COCKTAILS READY-TO-DRINK

- BACARDI MOJITO 13
GOSLING'S DARK n STORMY 13
HIGH NOON VODKA HARD SELTZER 13
peach or watermelon
ON THE ROCKS MARGARITA
hornitos plata tequila, triple sec, lime flavors (200ml) 30
ON THE ROCKS OLD FASHIONED
knob creek bourbon, bitters, cane sugar (200ml) 30
ON THE ROCKS ESPRESSO MARTINI
effen vodka, espresso coffee liquor (200ml) 30

LIQUORS (200ml)

- 1800 TEQUILA SILVER TEQUILA 31
BELVEDERE VODKA 33
BOMBAY SAPPHIRE GIN 25
JOHNNIE WALKER BLACK LABEL SCOTCH 33
RÉMY MARTIN V.S.O.P. COGNAC 45
TITO'S HANDMADE VODKA 25
WOODFORD RESERVE BOURBON 34

DOG-FRIENDLY

FRESHLY COOKED

- CORI'S SCRAMBLE | scrambled organic eggs,
lacinato kale, quinoa 14
CODFISH AND CAVIAR | georges bank cod, caviar,
polkadog cod skin cracker 50
BEEF PATTIES | angus beef, carrot & broccoli hash 18
HEARTH ROASTED CHICKEN | boneless & skinless
chicken breast, roasted yams, fennel and snap pea slaw 17
PEANUT BUTTER PUP CUP | organic peanut butter,
aerated unsweet cream, local blueberries 15

POLKADOG TREATS

- CHICKEN LITTLES 2oz tube | chicken breast, brown rice,
potato flour 9
LUCKY DUCK 2oz tube | duck liver, potato flour (grain free) 9

\$8.00 delivery charge, 18% gratuity, and state sales tax will be added to all menu prices.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Before placing your order, please inform your server if anyone in your party has a food allergy.