THE OYSTER POINT HOTEL

ROOM SERVICE

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

CONTINENTAL BREAKFAST

Orange, Grapefruit, or Cranberry Juice
with Morning Pastries and Seasonal Fruit
Tea or Coffee
11.00

FRUITS & JUICES

Chilled Fruit Juices 2.25
Half Grapefruit 3.50
Half Cantaloupe 3.50
Yogurt 4.50
Fruit Plate with Yogurt Sauce 5.95

Selection of Cold Cereals 3.95

Bakery Basket 7.95
assorted mini bagels, muffins and croissants with preserves, butter and cream cheese

Toasted Bagel with Cream Cheese 3.95
with Smoked Salmon, Tomatoes and Red Onions 9.95

EGGS & SPECIALTIES

Two Eggs Any Style 9.95
with choice of Breakfast Meats, Hash Browns and Toast

Poached Eggs 10.95
Two Eggs your choice: Benedict, Florentine, Rancheros with Hash Browns

Oyster Point Omelet 10.95
Diced Peppers, Ham, Mushrooms, Tomatoes, Onions, and Monterey Jack
with Hash Browns, Toast and Choice of Breakfast Meats

Granola and Yogurt Parfait 8.95
Seasonal Berries Compote, Whipped Cream, Wheat Germ

White Chocolate Brioche French Toast 9.95
Berry Compote, Whipped Cream

Hot Irish Oatmeal 6.95
Bananas, Walnuts and Brown Sugar

ACCOMPANIMENTS

Sage Link Sausage 3.95
Bacon 3.95
Canadian Bacon 4.95
Hash Brown Potatoes 2.95
Toast 2.95

BEVERAGES

Pot of Freshly Brewed Coffee 7.95
Pot of Tea 5.95
Milk 2.00
Hot Chocolate 3.00

All Day Menu Available Sunday through Thursday 11:00 AM until 11:00 PM
Friday and Saturday 11:00 AM until 12:00 AM
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S O U P

Chicken with Cannellini Beans and Spinach 6.95
Rich chicken broth with vegetables, chickpeas and egg noodles

Corn and Crab Chowder 7.95
Yukon gold potatoes, scallions, seven-grain croutons

S A L A D

Baby Greens with Chipotle Pepper and Honey Vinaigrette 9.95
Zucchini, squash, cucumber, tomatoes, corn, peppers, scallions, aged white cheddar and croutons

Tomato and Mozzarella Tri Color Salad 11.95
Grape tomatoes, focaccia croutons, artichoke and roasted peppers tossed with arugula, endive, and radicchio in aged balsamic vinaigrette

Classic Caesar Salad 8.95
Sourdough croutons and pecorino-romano cheese
with grilled chicken 10.95

A P P E T I Z E R S

Sesame Seared Tuna 12.95
Soba noodle salad, ponzu sauce, wasabi

Sweet and Spicy Chicken Wings 12.95
Oyster Point Hotel house sauce, blue cheese, carrot and celery sticks

Shrimp Cocktail 14.95
Cocktail sauce, lemon

Black Bean and Corn Quesadilla 9.95
Pepper jack cheese, salsa, guacamole, sour cream
Shrimp 11.95 Chicken 10.95

Jumbo Lump Crab Cakes 16.95
Summer slaw, pequillo pepper aioli, cilantro oil

Golden Fried Calamari 11.95
Lemons, spicy marinara, orange ginger sauce

Tender Beef and Cremini Mushroom Kabobs 10.95
Mango salsa, teriyaki glaze, grilled pineapple

Steamed Littleneck Clams 13.95
Sautéed garlic, scallions, basil, oregano in a white wine lemon butter sauce

L I T E F A R E

BBQ Shredded Pork Sandwich 11.95
Potato bun, cheddar cheese, house potato salad and barbecue sauce

Grilled Flank Steak 14.95
Garlic whipped potatoes, portobello leek ragoût and garlic baguette

Chicken Milanese and Garlic Baguette 13.95
Aged provolone, arugula, red peppers with tri-color pasta salad

Oyster Point "Fish and Chips" 14.95
Cod tempura, napa slaw, tartar sauce

Char-Grilled Black Angus Burger 11.95
Lettuce, tomato, red onion, french fries and pickle

Turkey Club 11.95
Apple smoked bacon, chive mayonnaise, french fries, tri-color pasta salad

Sandwich Sampler 13.95
Shrimp and crab with dill salad on croissant; onion brioche with chicken and apple; tuna pita

Soft Tortilla Platter
Baby greens with black beans and Spanish rice
Steak 16.95 Chicken 14.95 Shrimp 16.95

S I D E S

French fries, sweet potato fries, house salad, vegetable d'jour, tri-color pasta salad, frizzled onions, garlic whipped potatoes 4.95

E N T R E E S

All Entrées are served with warm bread, house salad with choice of dressing: blue cheese, creamy white balsamic, chipotle pepper and honey, sundried tomato basil and citrus vinaigrette

Thai Chili and Papaya Glazed Tilapia 25.95
Sticky rice, steamed sugar snaps and carrots

Roast Organic Chicken with Cremini Madeira Sauce 20.95
Garlic whipped potatoes, haricot verts

Herb and Lemon Roasted Grouper 26.95
Saffron scented rice pilaf with sundried tomatoes, seasonal diced vegetables

Grilled Filet Mignon 33.95
Potato au gratin, steamed asparagus, cipollini and shiitake merlot demi, béarnaise

Ancho Chili Grilled Pork Tenderloin 21.95
Wilted spinach, sweet 'n' sour apricot ginger sauce, oven roasted potatoes

Seared Diver Scallop with Bucatini Pasta 26.95
Porcini and leek sauces, diced seasonal vegetables, Locatelli cheese

Black Pepper Seared Lamb London Broil 25.95
Horseradish whipped potatoes, oven roasted tomatoes, haricot verts, port demi

W I N E S B Y T H E G L A S S

WHITE		RED	
Mirassou Central Coast, Chardonnay	8.00	Penfolds Rawson Retreat Merlot	8.00
Kendall Jackson "Grand Reserve" Chardonnay	12.00	J Lohr Seven Oaks, Cabernet Sauvignon	10.00
Mezzacorona Pinot Grigio "Alto Adige"	8.00	Rosemount Diamonds, Shiraz	8.00
Ferrari-Carano, Sauvignon Blanc	9.00	Mirassou Monterey, Pinot Noir	8.00
Beringer, White Zinfandel	7.00	Francis Cappola "Diamond Series" Zinfandel	9.00