

Food + Drink

HOTEL RESTAURANT

NUBAR

6:30 AM–11:00 PM, Monday–Friday

7:00 AM–11:00 PM, Saturday and Sunday

Bar Closes

12:00 AM, Sunday–Thursday

1:00 AM, Friday and Saturday

BREAKFAST

6:30 AM–11:30 AM

Dial Room Service to place your order.

To order breakfast for the next morning,
please place your order by 11:00 PM.

LIGHT OPTIONS

Greek Yogurt Berry Parfait **GF** 10.00

Steel-Cut Oatmeal

Honey, low-fat milk, cinnamon, brown sugar, pecans and raisins 10.00

Assorted Dry Cereals

Choose from Cheerios®, Corn Flakes®, Total Raisin Bran®, Rice Krispies®, Special K®,
All Bran Complete®, Gluten Free Granola 10.00

CLASSICS

Crispy Belgian Waffle

Sliced strawberries or bananas 17.00

Chef's Omelet

Three eggs packed with cured ham, sautéed sweet onions, aged Swiss and cheddar
served with breakfast potatoes and choice of toast 18.00

Egg White, Spinach and Cheddar Omelet

Served with breakfast potatoes and choice of toast 18.00

American Breakfast

Eggs cooked to your style along with bacon or sausage links served with breakfast
potatoes and choice of toast 18.00

GF= Gluten Free

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices are subject to a 15% service charge, 3.00 delivery charge and applicable government taxes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

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SIDES

Big Bowl of Market Fruits & Berries

A bright mix of seasonal favorites 10.00

Smoked Bacon or Breakfast Sausage Links 6.00

A Cup of Low-Fat Yogurt **GF**

Greek, berries or plain 8.00

Breakfast Potatoes 6.00

A Toasted Bagel with Philadelphia Cream Cheese

Low-fat or regular 6.50

The Bakery Basket

A buttery croissant, daily muffin, your choice of English muffin, sourdough, multigrain, rye or white toast 8.50

DRINKS

Juice **GF**

Orange, grapefruit, apple, cranberry or tomato 7.00

Starbucks® Coffee **GF**

Freshly brewed Regular or decaffeinated

Cup 5.50

Pot 9.50

Cappuccino or Latte 6.00

Espresso 5.50

Milk **GF**

Non-fat, 2%, whole, chocolate or soy 6.00

Tazo® Tea **GF**

Choose from a selection of hot teas 5.50

Hot Chocolate 4.50

ALL-DAY

11:30 AM–11:00 PM

Dial Room Service to place your order.

SMALL PLATES

New England Crab Cake

Baby organic greens, lemon, spicy remoulade 14.00

Buffalo Chicken Wings

Hot sauce, celery, carrots and blue cheese dipping sauce 16.00

New England Cheese Plate

Massachusetts Great Hill Blue, Cabot cheddar and Vermont goat cheese, served with crunchy bread 18.00

Organic Mixed Greens **GF**

Tomatoes, red onion, cucumber, balsamic 13.00

New England Clam Chowder

Cup 7.00 Bowl 9.00

Seasonal Soup

Aromatic and classically crafted

Cup 6.00 Bowl 8.00

Hummus Plate

Kalamata olives, pita bread, celery and carrots 12.00

BURGERS

Served with choice of French fries or garden salad

All Beef Classic*

Half-pound patty aged cheddar, tomato, lettuce 17.00

Blue Cheese & Bacon*

Flame Grilled beef patty, smoked bacon, crumbled blue cheese 18.00

BBQ Onions & Cheddar*

All beef patty, topped with caramelized onions, BBQ sauce and cheddar 18.00

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SANDWICHES

Served with choice of French fries or garden salad

Grilled Chicken Panini*

Grilled chicken, bacon, tomato, muenster cheese and pesto, served on sourdough bread 18.00

Pulled Pork Sandwich*

Spicy Slaw, BBQ sauce, served on Brioche bun 17.00

Vegetable Burger

Leaf lettuce, roasted red peppers, guacamole, whole grain bun, dill pickle 16.00

MAINS

Char Grilled Sirloin Steak Frites* **GF**

Baby spinach salad, garlic butter, French fries 34.00

Grilled Atlantic Salmon* **GF**

Herb rice pilaf, steamed asparagus, tarragon dijon aioli 28.00

Wild Mushroom Ravioli

Basil cream sauce and parmesan 25.00

Oven Roasted Tomato Mozzarella Flatbread

With fresh Basil 16.00

Roasted Fire Range Chicken Breast* **GF**

Herb roasted potatoes, asparagus, pan gravy 28.00

Pappardelle Bolognese

Hearty beef Ragu served over pappardelle with crunchy bread 25.00

SIDES

Sea-Salted French Fries **GF** 7.00

Baked Potato with Butter **GF** 8.00

Seasonal Vegetable Medley **GF** 8.00

Steamed Asparagus **GF** 8.00

BUILD YOUR OWN SALAD

Select the protein and dressing to finish off your salad

Choice of Proteins

Grilled Chicken 8.00

Grilled Steak 15.00

Seared Salmon 11.00

Choice of Dressings

Italian vinaigrette, Blue cheese, Low-fat ranch, Caesar, Balsamic

Caesar

Romaine tossed with shaved Parmesan cheese, garlic croutons 15.00

Traditional Cobb **GF**

Chopped lettuce, tomato, avocado, blue cheese, bacon, egg 17.00

Spinach Salad **GF**

Tender baby spinach, dried figs, goat cheese, toasted pecans 16.00

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DESSERTS

Flourless Chocolate Torte **GF**

With chocolate drizzle 10.00

New York Style Cheesecake

Whipped cream and strawberry 10.00

Rustic Baked Apple Tart

Served with warm caramel sauce and vanilla ice cream 10.00

ICE CREAM

Choose your favorite ice cream flavor

French Vanilla, Strawberry, Chocolate

Two Scoops 8.50

Three Scoops 9.00

KIDS

Dial Room Service to place your order.

BREAKFAST

Served 6:30 AM– 11:30 AM

Morning Starter

Chilled juice, cold cereal with milk, fresh muffin, preserves and butter 10.00

Fresh Fruit Cup

Melon, grapes, pineapple and strawberries 5.00

Egg*

One egg any style, bacon or sausage and a toasted English muffin, served with breakfast potatoes 10.00

Waffle*

Sliced strawberries or bananas, bacon or sausage and maple syrup 10.00

Fried Egg*

On a slice of toast with bacon or sausage, served with breakfast potatoes 10.00

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LUNCH AND DINNER

Served 11:30 AM–11:00 PM

Grilled Cheese

Toasted wheat bread, topped with fresh tomato slices and melted cheddar cheese 10.00

Small Garden Salad

Crispy lettuce, tomatoes and cucumbers with your favorite dressing (house vinaigrette, balsamic, ranch or bleu cheese) 6.00

Junior Hamburger On a Bun

Fries, all the trimmings and cheese (Swiss, cheddar, American) 10.00

Chicken Breast Salad*

Grilled chicken breast, lettuce, tomatoes and cucumbers with your favorite dressing (house vinaigrette, balsamic, ranch or bleu cheese) 10.00

Just a Bowl of Pasta*

Pasta, marinara sauce and Parmesan cheese 10.00

Chicken Fingers*

BBQ or sweet and sour dipping sauce, fries or carrot and celery sticks 10.00

Seasonal Fresh Fruit Plate 8.00

Petite Chocolate Sundae 8.00

Ice Cream

Chocolate or Vanilla 6.00

Whole Fruit

Choice of a banana, apple or orange 5.00

WINE + BEER

12:00 PM–11:00 PM

Dial Room Service to place your order.

SPARKLING

Jean-Louis, Blanc de Blancs, Brut
Napa Valley, California
glass 9.00 bottle 34.00

Korbel Brut
Napa Valley, California
split 11.00 1/2 bottle 20.00 bottle 38.00

CHARDONNAY

Sterling
Central Coast, California
glass 9.00 bottle 34.00

Magnolia Grove
California
glass 9.00 bottle 34.00

Clos du Bois
North Coast, California
1/2 bottle 20.00 bottle 38.00

OTHER WHITES

Placido
Pinot Grigio, Veneto, Italy
glass 9.00 bottle 34.00

Dashwood
Sauvignon Blanc, New Zealand
glass 10.00 bottle 38.00

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MERLOT

Red Diamond
Washington State
glass 9.00 bottle 34.00

Cellar No. 8
California
glass 10.00 bottle 38.00

CABERNET SAUVIGNON

Magnolia Grove
California
glass 9.00 bottle 34.00

Louis M. Martini
Sonoma, California
glass 10.00 bottle 38.00

OTHER REDS

DeLoach
Pinot Noir, California
glass 9.00 bottle 34.00

Penfolds Rawson's Retreat
Shiraz, South Eastern Australia
glass 10.00 bottle 40.00

Seven Deadly Zins
Zinfandel, Lodi, California
1/2 bottle 24.00 bottle 46.00

DOMESTIC BEER

Budweiser, Budweiser Light, Miller Lite 6.00

PREMIUM BEER

Sam Adams, Sam Adams Light, Amstel Light,
Heineken, Heineken Light, Guinness, Blue Moon,
Harpoon IPA, Pilsner Urquell, St. Pauli Girl N/A 7.00

Must be 21 years of age or older to consume and/or purchase alcohol.



Sheraton®