



IN-ROOM DINING

Breakfast Served from 7 a.m. to 11 a.m., Monday
through Friday
Served from 7 a.m. to 3 p.m. Saturday and Sunday

Breakfast

41°N Benedict Canadian lobster, filet mignon, spinach, béarnaise sauce	19
Cinnamon Brioche French Toast Strawberries, toasted almonds, sausage, maple syrup	14
Belgium Waffles Crispy pork belly, blackberries, honey butter	15
3 Egg Omelet Wild mushrooms, gruyere cheese, caramelized onions	12
Peaches & Cream Parfait Greek yogurt, yellow peaches, granola, mint	11
Sunny-Side Up Eggs Pastrami hash, roasted peppers, parmesan cheese sauce	16
3 Eggs & Ham Home fries, caramelized onions, spinach, toasted bagel	13
Coddled Eggs American caviar, asparagus, chives, brioche toast	22
Croissant Breakfast Sandwich Scrambled eggs, smoked salmon, avocado, pickle onions	18
Steak & Eggs Maple butter grits, spinach, roasted tomatoes, steak sauce	19

Sides

Choice of White or Wheat Toast	3
Home Fries	4
Breakfast Sausage	5
Applewood Smoked Bacon	5
Maple Butter Grits	4
Pastrami Hash	6

Lunch Served from 11 a.m. to 3 p.m., Monday
through Friday
Served from 10 a.m. to 3 p.m. Saturday and Sunday

Raw Bar

East & West Coast Oysters – ½ Doz Pineapple mignonette	19
Littleneck Clams – ½ Doz Cocktail sauce	12
Colossal Shrimp Cocktail Cocktail sauce	23
Chilled Canadian Half Lobster Orange citrus, fine herbs	MP

Appetizers

Pecan Crusted Soft Shell Blue Crabs Escarole, pancetta, sun-dried tomato balsamic chutney	17
Chilled Summer Corn Soup Alaskan king crab, baby leeks, chile oil	15
Steamed Duxbury Mussels Andouille sausage, roasted garlic, white wine parsley broth	16
Fava Bean Crostini Sheep’s milk ricotta cheese, 41°N honey	10

Sandwiches

41°N Aged Burger White cheddar, pancetta, charred onions, special sauce	15
Lobster Roll Butter lettuce, orange citrus, chips	18
Grilled Chicken Sandwich Brie cheese, Madeira onions, pesto aioli, ciabatta bread	15
Thai Marinated Steak Sandwich Watercress, stir fry vegetables, teriyaki dressing	22
Hot Pastrami Reuben Cole slaw, Swiss cheese, Russian dressing	17
Vegetable Pita	15

Hummus, falafel, golden raisin chutney, minted yogurt sauce

Blackened Fish Tacos **17**
Charred salsa, queso fresco, pickled jalapenos, avocado

Steaks, Chops & Seafood

Dry Aged New York Strip 12oz	38
Petite Filet 6oz	28
Free Range Chicken Breast	25
Organic Scottish Salmon 6oz	23
Whole Fish	33
Canadian Lobster 1.5lb to 4lb. steamed	MP

Sides

Sweet Summer Corn	8
Queso fresco, chile butter	
French Fries	6
Fingerling Potato Puree	7
Green Asparagus	8

Afternoon Menu Served from 3 p.m. to 5 p.m. daily

East & West Coast Oysters – ½ Doz Pineapple mignonette	19
Littleneck Clams – ½ Doz Cocktail sauce	12
Colossal Shrimp Cocktail Cocktail sauce	23
Chilled Canadian Half Lobster Orange citrus, fine herbs	MP
Baked Cherry Stone Clams Bourbon maple bacon, saffron fennel, lemon, parsley	14
Grilled Spanish Octopus Saffron rice, green olives, piquillo peppers, smoked paprika	18
Fava Bean Crostini Sheep's milk ricotta cheese, 41°N honey	10
Shaved Baby Carrot Salad Crispy quinoa, almonds, fresh yogurt, curry apricot vinaigrette	12
Caesar Salad Spanish anchovies, parmigiano-reggiano, seven minute egg	10
Wedge Salad Tomatoes, black olives, smoked bacon, cucumber, blue cheese	11
Grilled Chicken Sandwich Brie cheese, Madeira onions, pesto aioli, ciabatta bread	15
Dry Aged Burger White cheddar, pancetta, charred onions, special sauce	15

Dinner Served from 5 p.m. through 10 p.m. daily

Raw Bar

East Coast & West Coast Oysters - ½ Doz. Pineapple mignonette	19
Little Neck Clams - ½ Doz. Cocktail sauce	12
Colossal Shrimp Cocktail Cocktail sauce	23
Alaskan King Crab Legs - 1 lb. Spicy Japanese aioli	MP
Chilled Canadian Half Lobster Orange citrus, fine herbs	MP
Sea Scallop Ceviche Sea urchin, sugar snap peas, lychee, yuzu citrus	15
Yellow Fin Tuna Tartare Daikon radish, shiso, aji amarillo, miso sake dressing	17
Hamachi Crudo 16 Sicilian pistachios, baby fennel, baby basil, tomato water	
Golden Osetra Caviar - 1 oz. Buckwheat blinis, lemon crème fraîche, red onion	MP

Appetizers

Chilled Summer Corn Soup Alaskan king crab, baby leeks, chile oil	15
Baked Cherry Stone Clams Bourbon maple bacon, saffron fennel, lemon, parsley	14
Steamed Duxbury Mussels Andouille sausage, roasted garlic, white wine parsley broth	16
Pecan Crusted Soft Shell Blue Crab Escarole, pancetta, sun-dried tomato balsamic chutney	17
Grilled Spanish Octopus Saffron rice, chorizo, piquillo peppers, smoked paprika	18
Fava Bean Crostini Sheep's milk ricotta cheese, 41°N honey	10
Veal Agnolotti English peas, pearl onions, lemon thyme, tomato preserve	15

Salads

Heirloom Tomato	15
Burrata cheese, watermelon, pine nuts, basil pesto	
Caesar Salad	10
Spanish anchovies, parmigiano-reggiano, seven minute egg	
Dinosaur Kale Salad	13
Blackberries, sunny-side up egg, ricotta cheese, black pepper	
Shaved Baby Carrot Salad	12
Crispy quinoa, almonds, fresh yogurt, curry apricot vinaigrette	
Wedge Salad	11
Tomatoes, black olives, smoked bacon, cucumber, blue cheese	

Entrees

Diver Sea Scallops *	32
English peas, charred jalapenos, pickled ramps, black garlic	
West Coast Halibut	34
Green & white asparagus, morel mushrooms, preserved lemon broth	
Miso Marinated Scottish Salmon	30
Baby bok choy, shiitake mushrooms, "fried rice" yuzu soy butter sauce	
L.I. Pekin Duck Breast	35
fava beans, strawberry rhubarb, cipollini onions, foie gras jus	
Braised Veal Cheeks	31
Black lentils, sugar snap peas, chanterelle mushrooms, chive oil	
Swordfish vs. Pork Belly	36
Creamed spinach, summer squash, cape gooseberries, peppercorn sauce	

Steaks, Chops & Seafood

Dry Aged NY Strip 16 oz.	52
Boneless Rib Eye 21 oz.	55
Filet Mignon 8 oz. *	42
Veal Porterhouse	46
Rack of Colorado Lamb	45
Berkshire Thick Cut Pork Chop	35
Canadian Lobster, steamed or broiled	MP
Swordfish Steak 8 oz.	28
Yellow Fin Tuna Steak 8 oz.	31
Whole Fish	33

Sides

Potatoes Wedges <i>with chicken liver gravy</i>	8
Mac & Cheese <i>with crispy pork belly</i>	8
Lobster Baked Potato <i>with chive butter</i>	12
Fingerling Potato Puree	7
Green Asparagus <i>with hollandaise</i>	8
Sweet Summer Corn <i>with queso fresco and chile butter</i>	8
Wild Mushrooms & Caramelized Onions	7
Creamed Spinach	7

Sauces

Brandy Peppercorn Jus	5
Country Mustard Sauce	5
Madeira Mushroom Jus	5
Chimichurri	3
Béarnaise	4
Peach Honey Gastrique	4
Lemon Garlic Butter	3

Dessert

Strawberry Shortcake Madagascar vanilla bean Chantilly, crème fraiche gelato	8
Chocolate & Passion Fruit Mille-feuille Cocoa nib crisp, cinnamon chocolate sauce	9
Deconstructed Citrus Cheesecake Candied grapefruit, pistachio croutons	8
Bittersweet Chocolate Hazelnut Tart Salted caramel, praline ice cream	9
Watermelon Vacherin Blood orange curd, tropical fruit salsa	7

Children’s Menu Served from 7 a.m. to 10 p.m.

PB & J	9
Peanut Butter & Jelly	
Chicken Fingers & French Fries	9
Grilled Cheese & Tomato	14
Gruyere, Cheddar & Multi-Grain Bread	
Tater Tots	9
Doughnuts	9

Beer & Beverages

Beer

Amstel Light 8 Budweiser 8 Chimay Rouge 11 Heineken 8
Newport Storm 8 Old Speckled Hen 8 Smithwick 8 Stella
Artois 8

Beverages

Coke 3 Diet Coke 3 Sprite 3 Ginger Ale 3 Orange Juice 3.5
Apple Juice 3.5 Cranberry Juice 3.5 Grapefruit Juice 3.5
Voss Sparkling Water 7 Voss Still Water 7 House Sparkling
Water 5 House Still Water 5 Ginger Beer 3.5 Tonic Water 3
Coffee 3 Espresso 3.5 Assorted Loose Leaf Teas 8

Red Wines

Cabernet Sauvignon

Matanzas Creek, Sonoma Valley, 2002 68 Simi, Sonoma Valley, 2005 65 Chalk Hill, Sonoma Valley, 2005 125

Merlot

Merlot, Emmolo, Napa Valley, 2004 72 Merlot, Steltzner, Napa Valley, 2006 74

Pinot Noir

Au Bon Climat, Santa Maria Valley, 2007 50 “J”, Russian River, Sonoma Valley, 2006 75 Gevrey-Chambertain, Louis Jadot, Burgunday 95

Shiraz & Syrah

Syran Bien Nacido, Qupe 66 Santa Maria Valley, 2005 Shiraz Amon-Ra, Glaetzer, 186 Barossa Valley, Ays., 2007

Other Reds

Malbec Terroir, Stonehenge, Mendocino, 2006 44 Bordeaux, Chateau d’Armailhac, Pauillac, 2006 135

White Wines

Champagne & Sparkling Wine

Laurent Perrier Brut, France, NV 120

Veuve Clicquot Reserve Brut, 150 Reims, France, 1998 & 1999

La Grande Dame, Reims, France, 2006 400

Chardonnay

Jordan, Russian River, 2007 68 Chateau Montelana, Napa Valley, 2007 95 Kistler, Les Noisetiers, Sonoma, 2007 136

Sauvignon Blanc

Frog's Leap, Napa Valley, 2008 52 Duckhorn, Napa Valley, 2008 58 Chalk Hill, Sonoma Valley, 2006 66

Other Whites

Pinot Grigio Collio, La Rocca, 43 Friulia, Venezia, Italy, 2006

Riesling, Dr. L, Mosel, Germany, 2008 51

Chateauneuf du Pape Blanc, 68 Vieux Lazaret, Rhone, 2007

For a more extensive wine list please contact room service.