

**IN ROOM DINING
CHILDREN'S MENU**

BREAKFAST

JR. PANCAKES WITH VERMONT MAPLE SYRUP	\$8
JR. FRENCH TOAST WITH VERMONT MAPLE SYRUP	\$8
TWO FARM EGGS WITH HASH BROWNED POTATOES	\$8
HOT OR COLD CEREAL	\$4

LUNCH

SMALL CEASAR SALAD	\$6
WITH CHICKEN	\$8
WITH SHRIMP	\$10
SOUP DU JOUR	CUP \$4 BOWL \$6
FRENCH ONION AU GRATIN	CUP \$4 BOWL \$6
JR. CHEESEBURGER ON AN ONION KAISER ROLL	\$9
TURKEY SANDWICH ON WHITE BREAD	\$9
PEANUT BUTTER AND JELLY	\$7
GRILLED CHEESE SANDWICH	\$7

DINNER

PENNE PASTA SERVED WITH MARINARA SAUCE	\$9
CHICKEN TENDERS AND FRENCH FRIES	\$9
PETITE FILET SERVED WITH BAKED POTATO AND VEGETABLES	\$19

**IN ROOM DINING
BREAKFAST**

6:00AM-11:00AM

FROM THE ORCHARD

SLICED SEASONAL FRUIT PLATE	\$12
SEASONAL MIXED BERRIES	\$13
LAVENDAR HONEY GLAZED GRAPEFRUIT SEGMENTS WITH SUN-DRIED MICHIGAN CHERRIES	\$9

FROM THE FARM

BUTTERMILK GRIDDLE PANCAKES WITH BANANA'S FOSTERS, PECANS, AND CINNAMON SWEET BUTTER	\$14
TWO FARM EGGS ANY STYLE, HASH BROWNED POTATOES AND CHOICE OF GRILLED HAM, APPLEWOOD SMOKED BACON, PORK SAUSAGE OR CHICKEN APPLE SAUSAGE	\$15
THREE EGG OMELETTE WITH CHOICE OF INGREDIENTS AND HASH BROWNED POTATOES	\$13
EGGS "BENEDICT" SERVED ON A TOASTED ENGLISH MUFFIN AND ACCOMPANIED BY HASH BROWNED POTATOES	\$16
BELGIAN WAFFLE WITH FRESH STRAWBERRIES, VERMONT MAPLE SYRUP AND CINNAMON SWEET BUTTER	\$12
PRIME NEW YORK STRIP STEAK (14 OZ.) AND TWO EGGS ANY STYLE WITH HASH BROWN POTATOES	\$40
MAINE LOBSTER OMELET WITH WILD MUSHROOMS, ASPARAGUS TIPS AND CANADIAN BLACK DIAMOND CHEDDAR	\$15
VIENNA CORNED BEEF HASH GRIDDLED WITH VIDAILA ONIONS, BELL PEPPERS AND POTATOES WITH TWO POACHED EGGS	\$17
CINNAMON RAISIN FRENCH TOAST WITH BANANA'S FOSTER, PECANS, AND CINNAMON SWEET BUTTER	\$14
NOVA LOX OR SCOTTISH SMOKED SALMON ON A TOASTED NEW YORK STYLE BAGEL AND CREAM CHEESE	\$18

**IN ROOM DINING
BREAKFAST**

6:00AM-11:00AM

FROM THE PLAINS

SELECTION OF COLD CEREALS	\$5
HOT IRISH OATMEAL WITH STEAMED MILK	\$8
MUESLI WITH YOGURT AND FRESH SEASONAL BERRIES	\$9.50

CONTINENTAL BREAKFAST

CHOICE OF FRESHLY SQUEEZED JUICE	
TOWNSEND BAKERY BASKET AND FRESH SEASONAL FRUIT PLATE	
TOWNSEND BLEND COFFEE OR HERBAL TEA	\$17

TOWNSEND BREAKFAST

CHOICE OF FRESHLY SQUEEZED JUICE	
MUESLI WITH YOGURT AND FRESH SEASONAL BERRIES	
TWO FARM EGGS ANY STYLE, HASH BROWNED POTATOES, APPLEWOOD SMOKED BACON AND CHICKEN APPLESUSAGE	
TOWNSEND BAKERY BASKET	
TOWNSEND BLEND COFFEE OR HERBAL TEA	\$27

BIRMINGHAM SPA BREAKFAST

CHOICE OF FRESHLY SQUEEZED JUICE	
FRESH SEASONAL FRUITS AND LOW FAT YOGURT	
EGG WHITE FRITTATA WITH LEEKS, SHITTAKE MUSHROOMS, SPINACH AND FETA CHEESE WITH TOMATOES AND ARUGULA	
CHOICE OF LOW-FAT MUFFIN OR MULTI-GRAIN TOAST	
HERBAL TEA	\$24

AFTERNOON MENU

11:00AM - MIDNIGHT (1:00AM FRIDAYS AND SATURDAYS)

SOUP

SOUP DU JOUR	CUP \$4	BOWL \$6
FRENCH ONION AU GRATIN	CUP \$4	BOWL \$6

SANDWICHES

PORTOBELLO MUSHROOM, BUFFALO MOZZARELLA, TOMATO AND ROASTED RED PEPPER ON A WHITE ROLL WITH BLACK OLIVE AND BASIL AIOLI	\$12
GRILLED CERTIFIED ANGUS CHOPPED SIRLOIN WITH CHOICE OF CHEESE SERVED ON A TOASTED ROLL	\$15
GRILLED FILLET MIGNON WITH CARMELIZED ONIONS, WILD MUSHROOMS< MAYTAG BLUE CHEESE AND HORSERADISH AIOLI ON HERBED FOCACCIA	\$18
SOUTHWESTERN CHICKEN BREAST WITH GRILLED ONIONS, PEPPERS, AVOCADO, PEPPER JACK CHEESE AND TOMATILLO SALSA ON A TOASTED CIBATTA ROLL	\$14
OVEN ROATED TURKEY CLUB WITH SMOKED APPLEWOOD BACON ON TOASTED WHOLE WHEAT BREAD	\$15
CRISPY CHICKEN TENDERS AND FRIES	\$15

SALADS

TOWNSEND ORGANIC FIELD GREENS WITH MUSTARD VINAIGRETTE	SIDE \$8
	ENTRÉE PORTION \$16
CLASSIC CEASAR SALAD	SIDE \$8
	ENTRÉE PORTION \$16
ADD CHICKEN	\$20
ADD SHRIMP	\$22
HYDRO-BIBB SALAD WITH DRIED CHERRIES, BERRIES, TOASTED PINENUTS, BALCK DIAMOND CHEDDAR CHEESE AND PEACH BERRY VINAIGRETTE	SIDE \$12
	ENTRÉE PORTION \$18
AHI TUNA NICOISE SEARED RARE WITH HARICOTS VERTS, SOFT BOILED EGGS, TOMATOES, OLIVES, RED POTATOES AND ROASTED SHALLOT VINAIGRETTE	\$21

DINNER SELECTIONS

5:00PM – MIDNIGHT (1:00AM FIRDAYS AND SATURDAYS)

APPETIZERS

CRAB AND SHRIMP SPRING ROLL SERVED WITH THAI CURREY PEANUT SAUCE	\$14
ANTIPASTO – ASSORTED IMPORTED SAUAGES AND PROSCUITTO, CHEESES, OLIVES, ROASTED PEPPERS AND BAGUETTE	\$18
OYSTERS IN THE HALF SHELL (HALF DOZEN)	\$18
BAKED BRIE IN PASTRY WITH SEASONAL FRUIT AND BAGUETTE	\$18
CHILLED JUMBO SHRIMP COCKTAIL	\$19
TOWNSEND CAVIAR SERVICE 1 OZ. “OOO” MALASSOL	\$100

ENTREES

PAN ROASTED AMISH CHICKEN WITH NATURAL JUS LIE AND POTATOE AND VEGETABLE	\$34
FILET MIGNON (9 OZ.) WITH POTATOE AND VEGETABLE	\$48
PRIME NEW YORK STRIP (14 OZ.) WITH POTATOE AND VEGETABLE	\$45
PRIME DOUBLE CUT LAMB CHOP WITH POTATOE AND VEGETABLE	\$42
GRILLED NORWEGIAN SALMON WITH ASPARAGUS, POTATOE PURRE AND BEARNAISE SAUCE	\$36
SAUTEED DOVER SOLE “A LA MEUNIERE” WITH POTATOE AND VEGETABLE	\$44
PASTA MARINARA OR ALFREDO	\$20
WITH CHICKEN	\$25
WITH SHRIMP	\$30

DESSERTS

CLASSIC FRENCH CRÈME BRULEE	\$8
WARM CHOCOLATE AND WHITE TRUFFLE CAKE	\$8
TURTLE ICE CREAM SUNDAE	\$8
SELECTION OF HAAGEN DAZS ICE CREAM	\$6
SELECTION OF REGIONAL AND INTERNATIONAL CHEESES	\$10

BEVERAGES

TOWNSEND BLEND COFFEE OR HERB TEA	\$4
ESPRESSO, DECAFFEINATED ESPRESSO, OR CAFÉ AU LAIT	\$5
CAPPUCCINO OR DECAFFEINATED CAPPUCCINO	\$6
FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE	SMALL \$4 LARGE \$6
V-8, TOMATO, PINEAPPLE, CRANBERRY, OR APPLE JUICE	SMALL \$4 LARGE \$5
LOW FAT, SKIM, OR REGULAR MILK	\$4
HOT CHOCOLATE	\$5
SOFT DRINKS	\$4

TOWNSEND SELECETED WINES

WINES BY THE GLASS

SPARKLING

901	N.V. L. MAWBY BLANC DE BLANC BRUT, LEELANAU, MI	\$9/\$36
902	N.V. MUMM NAPA PRESTIEGE BRUT, NAPA VALLEY	\$10/\$45
908	N.V. ROEDERER ESTATE BRUT ROSE, ANDERSON VALLEY	\$13/\$52

WHITE WINES

910	PIGHIN PINOT GRIGIO, FRUILI, ITALY	\$11/\$44
949	SELBACH RIESLING KABINETT, MOSEL, GERMANY	\$9/\$36
918	HONIG SAUVIGNON BLANC, NAPA VALLEY	\$12/\$48
928	CATENA CHARDONNAY, MENDOZA, ARGENTINA	\$9/\$36
948	MORGAN "METALLICO" CHARDONNAY, MONTEREY	\$14/\$56

RED WINES

932	LYNMAR PINOT NOIR, RUSSIAN RIVER VALLEY	\$16/\$64
942	PINE RIDGE "CRIMSON CREEK" MERLOT, NAPA VALLEY	\$14/\$56
944	ANDREW HARRIS RESERVE SHIRAZ, MUDGE, AUSTRALIA	\$10/\$40
935	STELZNER CLARET, NAPA VALLEY	\$12/\$48
947	MONTES CABERNET SAUVIGNON, COLCHAGUA, CHILE	\$12/\$48
972	MERRYVALE CABERNET SAUVIGNON, NAPA VALLEY	\$16/\$64

CHAMPAGNE/SPARKLING WINES

142	ROEDERER ESTATE BRUT, ANDERSON VALLEY N.V.	\$48
120	SCHRAMSBERG BLANC DE BLANCS BRUT, CA '03	\$75
106	TAITTINGER "LA FRANCAISE" BRUT, CHAMPANGE, FR N.V.	\$86
104	VEUVE CLICQUOT, YELLOW LABEL, BRUT, REIMS, FR N.V.	\$90
112	VARNIER-FANNIERE BRUT ROSE, CHAMPANGE, FR N.V.	\$105
144	VILMART & Cie "COUER CUVEE" BRUT, CHAMPANGE, FR '97	\$128
122	MOET & CHANDON DOM PERIGNON, EPERNAY, FR '98, '99	\$285
124	LOUIS ROEDERER "CRISTAL" BRUT, REIMS, FR '99	\$350
130	KRUG, BRUT, CHAMPANGE, FR '88, '90	\$300

HALF BOTTLE SELECTIONS 375ML

WHITES 375ML.

800	TAITTINGER "LA FRANCAISE" BRUT, CHAMPANGE, FR N.V.	\$45
802	VEUVE CLICQUOT, YELLOW LABEL, BRUT, REIMS, FR N.V.	\$46
832	CONUMDRUM (BY CAYMUS), CA '03	\$24
812	GRIGICH HILLS FUME BLANC, NAPA VALLEY '05	\$30
808	CAKEBREAD CHARDONNAY, NAPA VALLEY '03-'04	\$45

REDS 375ML

838	AU BOM CLIMAT PINOT NOIR, SANTA MARIA VALLEY '04	\$47
827	DOMAINE des LAMBRAYS CLOS de LAMBRAV-GRAND CRU, BURGUNDY	\$110
826	VILLA ANTONORI TOSCANO, TUSCANY, IT '02	\$35
846	SWANSON MERLOT, NAPA VALLEY '01-'02	\$28
850	JOSEPH PHELPS CABERNET SAUVIGNON, NAPA VALLEY '03	\$55
842	VON STRASSER "SORI BRICCO"	

WHITE WINES

340	LUCIEN ALBRECHT RIESLING, ALSACE, FR '04	\$35
258	TRIMBACH PINOT GRIS RESERVE, ALSACE, FR '02	\$49
354	BORGO MADDALENA PINOT GRIGIO, FRIULI, IT '05	\$42
330	SERESIN SAUVIGNON BLANC, MALBOROUGH, NZ '03	\$45
216	KEENAN CHARDONNAY, SPRING MOUNTAIN DISTRICT '04	\$58
214	CUVAISON CHARDONNAY, CARNEROS '04	\$73
339	JORDAN CHARDONNAY, RUSSIAN RIVER VALLEY '05	\$75
320	OLIVER LeFLAIVE PULIGNY-MONTRACHET, BURGUNDY, FR '04	\$83
228	FAR NIENTE CHARDOONAY, NAPA VALLEY '05	\$100

RED WINES

518	DOMAINE des LAMBRAYS CLOS de LAMBRAYS-GRAND CRU COTE DE NUITS, FR '04	\$220
530	ETUDE PINOT NOIR, CARNEROS '05	\$75
520	PENNER-ASHE PINOT NOIR, WILLAMETTE VALLEY, OR '05	\$85
525	TAZ "FIDDLESTIX VINEYARD" PINOT NOIR, SANTA RITA HILLS '05	\$65
774	MARQUES DE RISCAL RESERVA, RIOJA, SP '02	\$47
748	QUERCIABELLA CHIANTI CLASSICO, TUSCANY, IT '03	\$65
736	IL POGIONE BRUNELLO di MONTALCINO, TUSCANY, IT '01	\$125
508	SHAFER MERLOT, NAPA VALLEY '04	\$90
506	STAG'S LEAP WINE CELLARS MERLOT, NAPA VALLEY '03	\$90
968	MAPEMA MALBEC, MENDOZA ARGENTINA '04	\$50
438	MARQUES de CASA de CONCHA CABERNET SAUVIGNON PUNTE ALTO, CHILE '04	\$45
419	JORDAN CABERNET SAUVIGNON, ALEXANDER VALLEY '03	\$105
400	CAKEBREAD CABERNET SAUVIGNON, NAPA VALLEY '03	\$135
414	CHIMNEY ROCK CABERNET SAUVIGNON, SLD '03,'04	\$145
556	QUINTESSA, RUTHERFORD '03	\$220
570	OPUS ONE, NAPA VALLEY '03	\$275
570	STAG'S LEAP WINERY PETITE SYRAH, NAPA VALLEY '03	\$70
970	LUCA SYRAH, MENDOZA, ARGENTINA '04	\$65
566	PHILLEPE FAURY ST. JOSEPH, NOTHERN RHONE, FR '04	\$63

