

**IN ROOM DINING
CHILDREN'S MENU**

BREAKFAST

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

LUNCH

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| 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

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| 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

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

FROM THE FARM

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| 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

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

CONTINENTAL BREAKFAST

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

TOWNSEND BREAKFAST

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|---|------|
| 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

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| CHOICE OF FRESHLY SQUEEZED JUICE | |
| FRESH SEASONAL FRUITS AND LOW FAT YOGURT | |
| EGG WHITE FRITTATA WITH LEEKS, SHITAKE 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

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

SANDWICHES

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| 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 |
| FAJITA CRUSTED CHICKEN BREAST WITH GRILLED ONIONS, PEPPERS, AVOCADO, PEPPER JACK CHEESE AND RANCH DRESSING IN A SUN-DRIED TOMATO LAVASH | \$14 |
| OVEN ROATED TURKEY CLUB WITH SMOKED APPLEWOOD BACON ON TOASTED WHOLE WHEAT BREAD | \$15 |
| CRISPY CHICKEN TENDERS AND FRIES | \$15 |

SALADS

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| 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

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| 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

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| 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 |
| GRILED 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

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| 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

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| 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 |

THE CORNER SELECTIONS

AVAILABLE WEDNESDAY – SATURDAY FROM 5:00PM – 11:00PM

SUSHI, SASHIMI AND ROLLS

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| TEKKA DON- SIX SLICES OF FRESH TUNA SASHIMI OVER SUSHI RICE | \$22 |
| HAMACHI DON- SIX SLICES OF YELLOW TAIL SASHIMI OVER SUSHI RICE | \$22 |
| SUSHI ASSORTMENT OF FRESH SEAFOOD OVER SEASONED RICE | \$20 |
| SASHIMI ASSORTMENT OF ARTISTICALLY SLICED FRESH FISH | \$20 |
| SUSHI AND SASHIMI COMBINATION | \$35 |
| PHILADELPHIA ROLL WITH CREAM CHESSE AND SMOKED SALMON | \$10 |
| SPICY TUNA ROLL WITH TABIKKO CAVIAR | \$10 |
| CALIFORNIA ROLL WITH CUCUMBER, AVOCADO AND KING CRAB MEAT | \$16 |
| DRAGON ROLL WITH SMOKED FRESH WATER EEL AND AVOCADO | \$16 |
| LAS VEGAS ROLL WITH KING CRAB, AVOCADO, CREAM CHEESE, UNAGI SAUCE AND TOBIKO | \$16 |
| LOBSTER ROLL WITH MAINE LOBSTER CUCUMBER AVOCADO MISO, TOBIKO AND MAYO | \$16 |

*CONSUMER ADVISORY: COOKED TO ORDER – SEE MANAGER REGARDING CONSUMER ADVISORY

TOWNSEND MINI-BAR PRICE LIST

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| AMARETTO | \$8.00 |
| BACARDI | \$7.00 |
| BOMBAY SAPPHIRE | \$7.50 |
| MAKERS MARK | \$7.50 |
| CROWN ROYAL | \$7.00 |
| GLENLIVET | \$7.00 |
| CHIVAS | \$7.50 |
| TURI | \$7.50 |
| HENNESSY | \$8.00 |
| KETEL ONE | \$7.00 |
| BAILEYS | \$8.00 |
| SONOMA CUTRER CHARDONNAY | \$30.00 |
| COPPOLA MERLOT | \$30.00 |
| VEUVE CLICQUOT CHAMPAGNE | \$45.00 |
| BEER (HEINEKEN, AMSTEL LIGHT) | \$5.00 |
| SOFT DRINKS (COKE, DIET COKE, SPRITE) | \$2.50 |
| TAZO FLAVORED TEA | \$5.00 |
| JUICE (ORANGE, CRANBERRY) | \$2.50 |
| CLUB/TONIC | \$2.50 |
| FIJI WATER | \$5.00 |
| PERRIER | \$3.50 |
| VOSS 330 ML – PLASTIC | \$3.50 |
| VITAMIN WATER | \$5.00 |
| SUN CHIPS | \$2.50 |
| CHEX PARTY MIX | \$2.50 |
| HALF MOON CASHEWS | \$8.50 |
| JELLY BELLY'S | \$8.50 |
| SNACKWELL'S LOW FAT COOKIES | \$2.50 |
| SNICKER | \$2.50 |
| M & M PLAIN | \$2.50 |
| FIRST AID KIT | \$3.50 |

TOWNSEND SELECETED WINES

WINES BY THE GLASS CHAMPAGNE

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| N.V. LOUIS ROEDERER, "BRUT PREMIER", REIMS | \$16 |
| N.V. VEUVE CLICQUOT, YELLOW LABEL, BRUT, REIMS | \$20 |
| N.V. PIPER SONOMA, BRUT, NAPA VALLEY | \$10 |

WHITE WINES 6 OZ.

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| ANTONIN RODET, CHABLIS, BURGUNDY, FRANCE | \$10 |
| GEYSER PEAK SAUVIGNON BLANC, SONOMA | \$8 |
| JOSE BRIGL, PINOT GRIGIO, ALTO ADIGE, ITALY | \$7 |
| ICAN TAMAS, WHITE ZINFANDEL, CALIFORNIA | \$7 |
| FITZ-RITTER, GEWURZTRAMINER, SPATLESE KABINETT, GERMANY | \$8 |
| D'ARENBERG, "THE OLIVE GROVE", CHARDONAY, MCLAREN VALLEY, AUSTRALIA | \$12 |

RED WINES 6 OZ.

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| RUTHERFORD RANCH, CABERNET SAUVIGNON, NAPA VALLEY | \$10 |
| MERRYVALE, CABERNET SAUVIGNON, NAPA VALLEY | \$16 |
| BABCOCK, PINOT NOIR, SANTA BARBARA COUNTY | \$14 |
| STEELE, PACINI, ZINFANDEL, MENDOCINO COUNTY | \$14 |
| MARKHAM, MERLOT, NAPA VALLEY | \$14 |
| PENFOLDS, THOMAS HYLAND, SHIRAZ, AUSTRALIA | \$10 |

CHAMPAGNE/SPARKLING WINES

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| N.V. MOET & CHANDON, WHITE STAR, EPERNAY, FRANCE | \$80 |
| N.V. VEUVE CLICQUOT, YELLOW LABEL, BRUT, REIMS, FRANCE | \$90 |
| N.V. PIPER-HEIDSIECK, JEAN-PAUL GAULTIER, REIMS, FRANCE | \$175 |
| N.V. LAURENT-PERRIER, ROSE, REIMS, FRANCE | \$120 |

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| PERRIER-JOUET, FLEUR DE CHAMPAGNE, BRUT, EPERNAY, FRANCE | \$200 |
| DOM PERIGNON, EPERNAY, FRANCE | \$200 |
| LOUIS ROEDERER CRISTAL, BRUT, REIMS, FRANCE | \$275 |
| N.V. DOMAINE CHANDON, "BLANC DE NOIRS", BRUT, CARNEROS | \$45 |
| N.V. ROEDERER ESTATE, BRUT, ANDERSON VALLEY | \$60 |

HALF BOTTLE SELECTIONS 375ML

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| SONOMA CUTRER, CHARDONNAY, SONOMA COAST | \$25 |
| MORGAN, SAUVIGNON BLANC, SONOMA COUNTY | \$20 |
| GEYSER PEAK, CABERNET SAUVIGNON, SONOMA | \$30 |
| STAG'S LEAP WINE CELLARS, "SLV", CABERNET SAUVIGNON, NAPA VALLEY | \$100 |
| ARCHERY SUMMIT, PINOT NOIR, PREMIER CUVÉE, OREGON | \$30 |
| COTES CU RHONE, ROUGE, E. GUIGAL, RHONE, FRANCE | \$20 |
| N.V. TAITINGER, LA FRANCAISE, REIMS, FRANCE | \$40 |
| N.V. VEUVE CLICQUOT, REIMS, FRANCE | \$45 |
| N.V. VEUVE CLICQUOT, DEMI-SEC, REIMS, FRANCE | \$45 |

WHITE WINES

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| ROBERT MONDAVI, CHARDONNAY, "UNFILTERED", NAPA VALLEY | \$60 |
| LEWIS, CHARDONNAY, SONOMA VALLEY | \$80 |
| CHATEAU ST. JEAN, CHARDONNAY, "ROBERT YOUNG VINEYARD", NAPA VALLEY | \$60 |
| JOSEPH PHELPS, "OVATION", CHARDONNAY, NAPA VALLEY | \$95 |
| MASON, SAUVIGNON BLANC, NAPA VALLEY | \$55 |
| IVAN TAMAS, WHITE ZINFANDEL, CENTRAL COAST | \$35 |
| FAR NIENTE, CHARDONNAY, NAPA VALLEY | \$110 |
| JARVIS, CHARDONNAY, "RESERVE", CAVE FERMENTED, NAPA VALLEY | \$150 |
| BLANC DE LYNCH-BAGES, BORDEAUX | \$95 |
| PULGINY-MONTRACHET, LES ENSIGNIERES, BRENOT, BURGUNDY | \$100 |
| SANTA MARGHERITA, PINOT GRIGIO, ALTO ADIGE, ITALY | \$45 |

RED WINES

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| CHATEAU PETIT – FIGEAC, GRAND CRU, SAINT EMILION, BORDEAUX | \$95 |
| NUITS SAINT GEORGES, PREMIER CRU, CLOS DE L'ARLOT, BURGUNDY | \$145 |
| GIGONDAS, E. GUIGAL, RHONE, FRANCE | \$55 |
| VOSS VINEYARDS, MERLOT, NAPA VALLEY | \$50 |
| NICKEL & NICKEL, MERLOT, SUSCOL RANCH, NAPA VALLEY | \$125 |
| ROBERT SINSEY, PINOT NOIR, LOS CARNEROS, NAPA VALLEY | \$65 |
| MUELLER, EMILY'S CUVÉE, PINOT NOIR, RUSSIAN RIVER VALLEY | \$105 |
| VILLA ANTINORI, CHIANTI CLASSICO, RESERVA, TUSCANY, ITALY | \$50 |

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| D'ARENBERG, "THE DEAD ARM", SHIRAZ, MCLAREN VALLEY, AUSTRALIA | \$145 |
| LEEUWIN SHIRAZ, "ART SERIES", MARGARET RIVER, AUSTRALIA | \$70 |
| CONDE DE VALDIMIR, RESERVA, RIOJA, SPAIN | \$50 |
| STAG'S LEAP WINE CELLARS, CABERNET SAUVIGNON, "FAY", NAPA VALLEY | \$145 |
| STAG'S LEAP WINE CELLARS, CABERNET SAUVIGNON, "SLV", NAPA VALLEY | \$185 |
| JORDAN, CABERNET SAUVIGNON, SONOMA COUNTY | \$110 |
| CAKEBREAD CELLARS, CABERNET SAUVIGNON, NAPA VALLEY | \$125 |
| GEYSER PEAK, RESERVE, CABERNET SAUVIGNON, SONOMA VALLEY | \$90 |
| CAYMUS VINEYARDS, CABERNET SAUVIGNON, NAPA VALLEY | \$150 |
| FAR NIENTE, CABERNET SAUVIGNON, NAPA VALLEY | \$225 |