

# IN ROOM ALL DAY DINING MENU

served 11am-1am

## KICK START

### BOURSIN CHEESE CRAB DIP

Lump Crab- Boursin Cheese- Arugula-Panko  
Crumb-Pita Chips-Grilled Pita Bread 16

### GREENWICH CHOWDER

Homemade Chowder  
Oyster Crackers *cup 7 bowl 9*

### SHRIMP COCKTAIL

Jumbo  
Shrimp-Lemon-Cocktail Sauce 12

### HUMMUS PLATE (V) House Made

Garbanzo Bean-Grilled Pita Bread-Pita Chips 11

### BACON BLUE IN BRUSSELS

Steamed Brussel Sprouts- Lightly Fried  
Bacon Bits-Blue Cheese Crumbles 13

## KEEP GOING

### LOBSTER MAC & CHEESE PENNE PASTA

Swiss and Cheddar Sauce-Lobster  
Prosciutto-Panko Bread Crumb 28

### CRISPY CHIPOTLE CHICKEN SANDWICH

Buttermilk Chipotle Chicken Thigh-Red Cabbage  
Slaw-Spicy Aioli Buttermilk Biscuit-French Fries 15

### LOBSTER PANINI

Lobster Salad  
Focaccia Bread-Avocado- Vine Ripe Tomato  
Arugula-Dill Havarti-Parmesan Truffle Fries 24

### CROSSINGS BURGER

Angus Beef-Brioche Roll-Bacon Onion Jam  
Goat Cheese-Avocado-Cheddar Cheese  
Parmesan Truffle Fries 18

## SWEETS *all items below 10*

**CHOCOLATE CAKE** 5 Layer - Fudge Frosting

**TIRAMISU** Lady fingers - Coffee - Mascarpone

### BLACK CHERRY CHEESECAKE

Black Cherry Infused

## FLATBREADS

**MARGHERITA** Roma Tomatoes-Fresh  
Mozzarella-Reggiano Parmesan-Fresh Basil 15

**SCAMPI** Shrimp-Tomato-Shallot-Garlic  
Reggiano Parmesan-Scampi Sauce 19

**PIZ-ZÉT-TA PHILLY** Grilled Marinated Steak  
Tips-Mushrooms-Onions-Swiss Cheese 17

## GREENERY

### CAESAR SALAD

Romaine Hearts- Caesar Dressing-Reggiano  
Parmigiano- Croutons-Lemon 14

### BURRATA CAPRESE

Fresh Burrata-Marinaded Roasted Roma  
Tomatoes-EVOO-Balsamic Reduction  
Grilled Pita Bread-Fresh Basil 15

### NEW ENGLANDER

Baby Greens  
Balsamic Vinaigrette-Tomato  
Cucumber-Apples-Candied Walnuts  
Oven Dried Chèvre 14

### ADD TO YOUR SALAD

Chicken 7 Shrimp 10 Sirloin 9 Salmon 8

## CHEF'S SPECIALTY

*served 5pm to 11pm*

### ROASTED COD

Pan Roasted Cod  
Parsnip Mashed Potatoes-Baby Carrots  
Carrot Ginger Broth 24

### POACHED SALMON

Salmon-EVOO- Rice Pilaf-Grilled  
Vegetables-Tomato Compote 26

### FILET MIGNON

Grilled Filet  
Roasted Fingerling Potato-Baby  
Carrot-Bourbon Demi-Glace 36

### PORT WINE BRAISED LAMB SHANK

Slow Braised Lamb Shank-Mashed Potatoes  
Braised Root Vegetables-Braised Jus 28

### PASTA PORTUGUESE FETTUCCINI PASTA

White Clam Broth-Steamed Mussels-Little  
Necks-Chorizo-White Bean-Baby Kale 26

### HALF ROASTED CHICKEN

Half Roasted  
Chicken-Rice Pilaf-Grilled Vegetables 23

## TO SHARE *all items below 9*

Frites | Rice Pilaf | Mashed Potatoes  
Parmesan Truffle Fries | Grilled Asparagus

*In Room dining Orders subject to a 21% Gratuity and \$2 Delivery charge.*

*\*Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat food cooked. Before placing your order, please inform your server if a person in your party has a food allergy.*