

**THE OYSTER POINT**  
HOTEL  
**R O O M S E R V I C E**

Room Service Breakfast Menu Available Monday through Friday 6:30 AM until 10:30 AM  
Saturday and Sunday 7:00 AM until 10:30 AM

To Order Please Dial Extension 165

**CONTINENTAL BREAKFAST**

*Fresh Orange, Grapefruit, or Cranberry Juice  
with Morning Pastries  
Tea or Coffee  
11.00*

**FRUITS & JUICES**

Chilled Fruit Juices ..... 2.25      Half Cantaloupe ..... 3.50  
Half Pink Grapefruit ..... 3.50      With Cottage Cheese ..... 4.50  
Fruit Plate with Yogurt Sauce ..... 5.95

Selection of Cold Cereals 3.95

**Bakery Basket 7.95**

*assorted mini bagels, muffins and croissants with preserves, butter and cream cheese*

**Toasted Bagel with Cream Cheese 3.95**

*with Smoked Salmon, Tomatoes and Red Onions 9.95*

**EGGS & SPECIALTIES**

**Two Eggs Any Style 9.95**

*with choice of Breakfast Meats, Hash Browns and Toast*

**Poached Eggs 10.95**

*Two Eggs your choice: Benedict, Florentine, Rancheros with Hash Browns and Toast*

**Oyster Point Omelet 10.95**

*Diced Peppers, Ham, Mushrooms, Tomatoes, Onions, and Monterey Jack  
with Hash Browns, Toast and Choice of Breakfast Meats*

**Granola and Yogurt Parfait 8.95**

*Seasonal Berries Compote, Whipped Cream, Wheat Germ*

**White Chocolate Brioche French Toast 9.95**

*Berry Compote, Whipped Cream*

**Hot Irish Oatmeal 6.95**

*Bananas, Walnuts and Brown Sugar*

**ACCOMPANIMENTS**

Sage Link Sausage ..... 3.95  
Bacon ..... 3.95  
Canadian Bacon ..... 4.95  
Hash Brown Potatoes ..... 2.95  
Toast ..... 2.95

**BEVERAGES**

Pot of Freshly Brewed Coffee 7.95

Pot of Tea 5.95

Milk 2.00

Hot Chocolate 3.00

All Day Menu Available Sunday through Thursday 11:00 AM until 11:00 PM  
 Friday and Saturday 11:00 AM until 12:00 AM  
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S O U P

**Lobster Bisque** 7.95  
*tarragon cream, cognac*

**Tuscan Lentil and Bean** 6.95  
*diced vegetables, farfalline pasta, tomato basil broth*

S A L A D

**Classic Caesar Salad** 8.95  
*sourdough croutons and pecorino romano cheese  
 with grilled chicken* 10.95

**Baby Greens with Crispy Shrimp and Scallops** 10.95  
*mango-citrus vinaigrette, jicama, hearts of palm,  
 zucchini bread croutons, grape tomatoes*

**Baby Greens with Pears and Pomegranate Vinaigrette** 7.95  
*blue cheese, candied pecans, pomegranate seeds*

A P P E T I Z E R S

**Cantonese Chicken Strips** 9.95  
*black bean sweet chili sauce, radicchio fennel slaw, sesame seeds*

**Lobster Stuffed Artichoke Hearts** 14.95  
*blood orange, hearts of palm and pear tomato salad*

**Jumbo Lump Crab Cakes** 16.95  
*lobster celery bulb slaw, tomato concasse, herb rémoulade*

**"Andollusian Style" Steamed Littleneck Clams** 10.95  
*sautéed andouille sausage, scallions, peppers and fingerling potatoes*

**Golden Fried Calamari** 11.95  
*spicy tomato basil sauce, lemon*

**Pepper Seared Tuna** 11.95  
*snow peas and carrots, soy glaze, wasabi vinaigrette*

L I T E F A R E

**BBQ Shredded Pork Sandwich** 10.95  
*potato bun, cheddar cheese, house potato salad, house barbecue sauce*

**Grilled Flank Steak** 14.95  
*garlic whipped potatoes, portobello leek ragoût and garlic baguette*

**Oyster Point "Fish n' Chips"** 14.95  
*cod tempura, napa slaw, tartar sauce*

**Char-Grilled Black Angus Burger** 11.95  
*lettuce, tomato, red onions, french fries and pickle*

**Turkey Club** 11.95  
*apple smoked bacon, chive mayonnaise, french fries, house potato salad*

**Sandwich Sampler Trio** 13.95  
*dilled shrimp and crab salad on croissant, onion brioche with chicken and apple, celery and tuna pita*

**Soft Tortilla Platter**  
*Guacamole, sour cream, baby greens, salsa cruda, refried beans and Spanish rice*  
 With choice of: *steak* 16.95 *chicken* 14.95 *shrimp* 16.95

S I D E S

*French fries, sweet potato fries, house salad, fruit garnish, vegetable d'jour, house potato salad* 4.95

E N T R E E S

All Entrées are served with Bread, House Salad and Choice of Dressing: Blue Cheese, Creamy White Balsamic, Pomegranate Port, Garlic Peppercorn, Sundried Tomato Basil and Citrus Vinaigrette

**Grilled Lamb London Broil** 25.95  
*shiraz and demi, spiced acorn squash, maple and ginger sweet potatoes, rosemary-currant bread pudding*

**Porcini Dusted Salmon** 24.95  
*leek puree, fingerling potatoes, tomato concasse, wilted spinach*

**Char-Grilled Filet Mignon Forestière** 33.95  
*garlic whipped potatoes, baby vegetables, pearl onion, apple bacon and wild mushroom demi*

**Sunflower Seed Seared Tuna Steak** 26.95  
*jasmine rice blend, wilted arugula and grape tomatoes, diced seasonal vegetables, balsamic syrup*

**Pomegranate Glazed Pork Tenderloin** 17.95  
*maple and ginger sweet potato, baby vegetables, spaghetti squash, rosemary-currant bread pudding*

**Roasted Organic Chicken Breast** 16.95  
*sundried tomato and artichoke heart marsala wine sauce, spiced acorn squash,  
 fingerling potatoes, spaghetti squash*

**Herb Roasted Grouper** 30.95  
*jasmine rice blend, diced seasonal vegetables, wilted spinach, white wine lemon sauce*

**Pumpkin Ravioli** 17.95  
*seasonal diced vegetables, pumpkin seed oil, spiced brandy cream sauce, spaghetti squash*

W I N E S B Y T H E G L A S S

WHITE		RED	
Mirassou Central Coast, Chardonnay	8.00	Penfolds Rawson Retreat Merlot	7.00
Kendall Jackson "Gran Reserve" Chardonnay	9.00	J Lohr Seven Oaks, Cabernet Sauvignon	9.00
Mezzacorona Pinot Grigio "Alto Adige"	8.00	Rosemount Diamonds, Shiraz	8.00
Ferrari-Carano, Sauvignon Blanc	9.00	Mirassou Monterey, Pinot Noir	8.00
Beringer, White Zinfandel	6.00	Francis Coppola "Diamond Series" Zinfandel	9.00