

IN ROOM DINING

EXTENSION 21

DURING YOUR STAY, PLEASE JOIN US AT

LOCKWOOD

RESTAURANT & BAR

LOCATED ON THE LOBBY LEVEL
EXTENSION 3404

Potter's

LOCATED ON THE LOBBY LEVEL
EXTENSION 6233

BREAKFAST

BREAKFAST HOURS: 6AM – 11AM
EXTENSION 21

CEREAL-OATMEAL & GRANOLA

-  **Old Fashioned Oatmeal** 10.25
brown sugar, golden raisins
choice of – 2%, skim, or soy milk
- Breakfast Cereal** 6.25
-  **Granola-Yogurt Parfait** 10.50
low fat vanilla yogurt, housemade granola,
fresh berries, honey

PASTRIES

- Toast or Bagel** 5.00
bagel – plain, cinnamon raisin, everything, wheat
toast – english muffin, white, wheat, marble rye
- Croissants, Muffins, Cinnamon Rolls** 5.00
chef's inspired daily selection
croissants – butter croissant, pain au chocolat and almond cream

PALMER HOUSE FAVORITES

- Signature Breakfast** 16.50
choice of bacon, pork sausage or chicken-apple sausage
two eggs any style, potatoes, toast bagel or english muffin
chilled juices, coffee, tea or milk
- Eggs Benedict** 16.75
two poached eggs, savory bread pudding, country ham,
hollandaise
- Omelet** 18.75
your choice of onion, tomatoes, bell peppers,
wilted spinach, mushrooms, ham, swiss, cheddar or
goat cheese, served with potatoes and toast

 **NOTES GLUTEN FREE**



CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. GRATUITY & SERVICE CHARGE: 18% OF THE FOOD AND BEVERAGE TOTAL WILL BE ADDED TO YOUR ACCOUNT AS A GRATUITY AND FULLY DISTRIBUTED TO THE SERVERS. A \$4 IN ROOM DINING DELIVERY CHARGE, PLUS ANY STATE AND LOCAL TAXES WILL ALSO BE ADDED TO YOUR ACCOUNT. MENU & PRICING SUBJECT TO CHANGE.

BREAKFAST

BREAKFAST HOURS: 6AM – 11AM
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	Red Velvet Pancakes blueberry compote, cream cheese frosting	15.00
	Strawberry French Toast modena strawberries, cinnamon cream	14.50
	Frittata your choice of three: onion, tomatoes, peppers, wilted spinach, mushrooms, ham, swiss, cheddar or goat cheese served with salsa verde, potatoes, toast	16.00
	Fruit Plate lime-scented honey, mint, served with banana nut bread	15.00
	Scottish Smoked Salmon and Bagel toasted bagel with tomato, capers, cream cheese, onion	15.75
	Take It To Go choice of scrambled egg, egg whites or egg beaters choice of bacon or turkey sausage american cheese choice of toasted english muffin or croissant orange juice, banana	14.50

SIDES

	2 Buttermilk Pancakes maple syrup	12.50
	Bacon, Pork Sausage or Chicken-Apple Sausage	7.50
	Breakfast Potatoes	7.25
	Cubed Seasonal Fruit	6.00
	Sliced Banana	5.50
	Whole Fruit	4.00
	1 Egg Any Style	2.25



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ALL DAY MENU

AVAILABLE 11AM – 10PM DAILY
EXTENSION 21

SMALL BITES

Soup of the Day	6.25 CUP / 9.50 BOWL
Artisan Cheese Plate	18.25
 Homemade Truffle Potato Chips	7.25
 Warm Marinated Olives	8.00
 Shrimp Cocktail	17.50

SALADS

Caesar	13.50
romaine, caesar dressing, garlic croutons and white anchovy	
Add:	
chicken breast	16.00
salmon	17.00
shrimp	18.00
Cobb	16.50
bacon, blue cheese, tomato, red onion, egg, chicken choice of dressing	

SANDWICHES

served with choice of truffle potato chips, market greens, french fries or fruit

Classic Cheeseburger	18.00
cheddar, lettuce, tomato, pickle	
Palmer House Club	15.50
turkey, swiss cheese, bacon, lettuce, tomato, whole grain	
Traditional American Grilled Cheese	13.50
american cheese, sourdough bread, soup of the day	

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ALL DAY MENU

AVAILABLE 11AM – 10PM DAILY
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HOMEMADE THIN CRUST PIZZA

12 inch

Margarita buffalo mozzarella, tomato, fresh basil leaves	18.00
Build Your Own choice of two toppings – italian sausage, pepperoni, mushrooms, onions, tomatoes, green peppers	18.00
extra toppings	1.00 EACH

ENTRÉES

all main courses include a choice of two side items:

Glazed Salmon teriyaki sauce	32.00
72 Hour Short Ribs red wine sauce	30.00
 Roasted Half Chicken thyme au jus	28.00
 7oz Grilled Center Cut Filet garlic butter	42.00

SIDES

6.00 EACH

French Fries
Truffle Chips
Steamed Rice
Mashed Potatoes
Junior Caesar
Cubed Seasonal Fruit
Seasonal Vegetables
Buttered Noodles



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VEGETARIAN

Caesar romaine, caesar dressing, garlic croutons and white anchovy	13.50
Garden Greens avocado, blue cheese, tomato, red onion, honey glazed walnuts choice of dressing	15.00
Traditional American Grilled Cheese american cheese, sourdough bread, truffle chips or fruit	13.50
Panini spinach, tomatoes, grilled portabello mushroom, mozzarella cheese, sundried tomato pesto, sourdough bread, truffle chips or fruit	15.50
Eggplant Parmesan roasted tomato sauce, noodles	17.25

DESSERT

Bertha's Brownie milk chocolate mousse, dulce de leche	11.50
 Crème Brûlée madagascar vanilla, crunchy caramel	12.25
Key Lime Pie Brittany cookie crust, black current	10.00
Warm Apple Pie rum raisin, caramel, Guinness stout gelato	10.00
Bag of Warm Mini Cookies 2 of each: oatmeal raisin, chocolate chip, white chocolate cherry	12.75
Häagen-Dazs Ice Cream & Sorbet by the pint: vanilla, chocolate, chocolate chip, lemon sorbet, strawberry sorbet	12.25
Cubed Seasonal Fruit	6.00

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LATE NIGHT DINING

AVAILABLE SUNDAY – THURSDAY, 10PM-11PM

FRIDAY & SATURDAY, 10PM – MIDNIGHT
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APPETIZERS

-  **Shrimp Cocktail** 17.50
- Caesar** 13.50
romaine, caesar dressing, garlic croutons and white anchovy
- Chicken Strips** 10.50
bbq sauce or ranch dressing

SANDWICHES

served with choice of truffle potato chips, market greens, french fries or fruit

- Classic Cheeseburger** 18.00
cheddar, lettuce, tomato, pickle
- Palmer House Club** 15.50
turkey breast, bacon, gruyere cheese, tomato, bibb lettuce
- Vegetarian Panini** 15.50
spinach, tomatoes, grilled portabello mushroom, mozzarella cheese, Sundried tomato pesto, sourdough bread
- Traditional American Grilled Cheese** 13.50
american cheese, sourdough bread, soup of the day

HOMEMADE THIN CRUST PIZZA

12 inch

- Margarita** 18.00
buffalo mozzarella, tomato, fresh basil leaves
- Build Your Own** 18.00
choice of two toppings –
italian sausage, pepperoni, mushrooms, onions, tomatoes,
green peppers
extra toppings 1.00 EACH



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SIDES

6.00 EACH

French Fries

Truffle Chips

Cubed Seasonal Fruit

DESSERT

Bag of Warm Mini Cookies

12.75

2 of each:

oatmeal raisin, chocolate chip, white chocolate cherry



Häagen-Dazs Ice Cream & Sorbet

12.25

by the pint:

vanilla, chocolate, chocolate chip, lemon sorbet, strawberry sorbet



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KIDS MENU

(FOR CHILDREN UNDER 12 YEARS OF AGE)

BREAKFAST

AVAILABLE 6AM – 11AM
EXTENSION 21


BREAKFAST

French Toast	9.50
butter, maple syrup, your choice of bacon, pork or chicken sausage	
One Scrambled Egg	8.25
bacon, pork or chicken sausage, breakfast potatoes, toast, butter	
Cereal	4.00
Silver Dollar Pancakes	9.50
butter, maple syrup, your choice of bacon, pork or chicken sausage	

LUNCH AND DINNER


AVAILABLE 11AM – 10PM
EXTENSION 21

served with one beverage: 2%, skim, chocolate milk, orange juice,
cranberry juice, or apple juice and your choice of one side: french fries,
fresh fruit, seasonal vegetables, steamed rice

Junior Caesar Salad	8.00
Teriyaki Salmon	13.50
Mini Hamburger or Cheeseburger	11.50
 Roasted Chicken Breast	12.50
Chicken Strips	11.50
American Grilled Cheese	10.00

DESSERT

4.75 EACH

Strawberry Shortcake	
fresh strawberry compote, chocolate shavings	
 Sundae	
vanilla ice cream, banana, whipped cream, chocolate covered rice ball, hot fudge	
Chocolate Cake	
liquid center, vanilla ice cream, raspberry coulis	



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BEVERAGES

AVAILABLE SUNDAY – THURSDAY, 11AM-11PM

AVAILABLE 11AM – MIDNIGHT
EXTENSION 21

BEER

Domestic miller life, mgd, coors light, bud light, budweiser, michelob ultra, blue moon	7.00
Import heineken, heineken light, amstel light, corona, guinness, stella artois	8.00
Craft sam adams, goose island honkers, goose island 312, goose island matilda, fat tire	8.00
Non – Alcoholic kaliber, sharp's	6.00

COCKTAILS

13.50 EACH

Palmer-Tini
your choice of bombay sapphire gin or
belvedere vodka

Bertha
stoli vodka, cointreau, pom wonderful juice, lime

Peacock
a belvedere vodka white cosmopolitan with a special twist

Cherry Mojito
flor de cana grand reserve rum, local michigan cherries,
mint, lime, simple syrup, club soda

ALCOHOLIC BEVERAGES MAY NOT BE BROUGHT INTO THE HOTEL ROOM FROM OUTSIDE SOURCES. THE SALES, SERVICE AND CONSUMPTION OF ALCOHOLIC BEVERAGES ARE REGULATED BY THE STATE ALCOHOLIC BEVERAGE COMMISSION. THE HOTEL, AS AN ALCOHOLIC BEVERAGE LICENSEE, IS SUBJECT TO REGULATIONS PROMULGATED BY THE STATE ALCOHOLIC BEVERAGE COMMISSION, VIOLATIONS OF WHICH MAY JEOPARDIZE THE HOTEL'S LICENSE. CONSEQUENTLY, IT IS THE HOTEL'S POLICY THAT ALCOHOLIC BEVERAGES MAY NOT BE BROUGHT INTO THE HOTEL FROM OUTSIDE SOURCES. **GRATUITY & SERVICE CHARGE:** 18% OF THE FOOD AND BEVERAGE TOTAL WILL BE ADDED TO YOUR ACCOUNT AS A GRATUITY AND FULLY DISTRIBUTED TO THE SERVERS. A \$4 IN ROOM DINING DELIVERY CHARGE, PLUS ANY STATE AND LOCAL TAXES WILL ALSO BE ADDED TO YOUR ACCOUNT.
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NON ALCOHOLIC BEVERAGES

AVAILABLE SUNDAY – THURSDAY, 11AM-11PM

FRIDAY & SATURDAY, 11AM – MIDNIGHT
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Soft Drinks coke, diet coke, sprite, lemonade, tonic, club soda or ginger ale	4.50
Bottled Water aqua panna still spring water, 500ml san pellegrino sparkling water, 500ml	5.25
Pot of Coffee regular or decaffeinated	9.00
Pot of Hot Tea or Hot Chocolate	9.00
Juice orange, grapefruit, apple, cranberry, vegetable or tomato	5.50
Bottled Ice Tea assorted flavors	4.50
Filbert's Bottled Root Beer	6.00
Palmer House Orange Cream Soda	6.00
Lemonade	4.50
Mocktails	10.50

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FROM THE VINES

AVAILABLE SUNDAY – THURSDAY, 11AM-11PM

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EXTENSION 21

BY THE GLASS

BUBBLES

234	moscato d'asti BRICCO RIELLA piemonte italy nv	11
235	prosecco FOSS MARAI "millesimato" veneto italy nv	13
241	brut CHANDON napa usa nv	13

WHITE

330	riesling DR. H THANISH kabinet mosel germany '11	10
340	sauvignon blanc GIRARD napa usa	11
300	pinot grigio ALTA LUNA trentino Italy	12
442	chardonnay HESS SHIRTTAIL monterey valley ca usa	13

RED

660	merlot SEVEN FALLS wahlube slope wa usa	10
664	blend ANNABELLA "5" ca usa	11
662	pinot noir BROOKS wilmette valley or usa	12
630	syrah BONNY DOON "Le Pousseur" central coast ca usa	12
621	malbec BODEGA NORTON mendoza argentina	12
663	cabernet sauvignon 14 HANDS columbia valley wa usa	12
661	zinfandel MICHAEL POZZAN napa ca usa	13

The Lockwood Restaurant and Bar wine list is available if you are interested in a more extensive selection. Please inquire when ordering.

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HALF BOTTLES

WHITE

101	pinot grigio TIEFENBRUNNER trentino italy '07	18
100	sauvignon blanc DUCKHORN st. helena ca '10	28
102	chardonnay SAINTSBURY carneros ca '10	28

RED

112	malbec CATENA mendoza argentina	26
111	merlot RUTHERFORD HILL napa ca	30
110	pinot noir SANFORD st. rita ca	40
113	cabernet sauvignon JUSTIN napa ca	40
114	cabernet sauvignon MT VEEDER napa ca	45

BOTTLES

BUBBLES

234	moscato d'asti BRICCO RIELLA piemonte italy nv	40
235	prosecco FOSS MARAI "millesimato" veneto italy nv	50
241	brut CHANDON napa usa nv	48
201	champagne VEUVE CLIQUOT "yellow label" reims france nv	90
202	champagne DOMAINE TAITTINGER reims france nv	102

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BOTTLES

WHITE

330	riesling DR. H THANISH kabinet mosel germany '11	38
340	sauvignon blanc GIRARD napa usa	40
303	pinot grigio TRAMIN trentino italy '12	30
301	pinot grigio GAJERHOF trentino italy '11	34
300	pinot grigio ALTA LUNA trentino Italy	44
442	chardonnay HESS SHIRTAIL monterey valley ca usa	45
512	chardonnay STAGS LEAP napa usa '09	50
517	chardonnay CHALK HILL sonoma usa '11	98

RED

662	pinot noir BROOKS wilmette valley or usa	44
668	pinot noir EMERITUS russian river ca usa '11	65
660	merlot SEVEN FALLS wahlube slope wa usa	36
661	zinfandel MICHAEL POZZAN napa ca usa	48
630	syrah BONNY DOON "Le Pousseur" central coast ca usa	44
600	syrah COPAIN "tous esemble" mendocino ca usa '09	48
701	malbec ERAL BRAVO ERALES agrelo argentina '08	42
621	malbec BODEGA NORTON mendoza argentina	44
664	blend ANNABELLA "5" ca usa	40
705	super tuscan GAJA "promis" toscana italy '10	80
663	cabernet sauvignon 14 HANDS columbia valley wa usa	44
746	cabernet sauvignon STAGS' LEAP napa usa '09	100
747	cabernet sauvignon JOSEPH PHELPS napa usa '10	100

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