

IN ROOM DINING DINNER MENU

Available 5pm - 10pm Nightly, Dial Extension 21

BOWL OF SOUP

Soup of the Day \$9

SMALL BITES

Cheese and Charcuterie \$24

chefs daily selection of cured meats and cheeses, whole grain mustard, jam, cracker bread

Homemade Potato Chips (GF) \$8

Warm Marinated Olives \$11

orange, rosemary, cracker bread (GF)

Wings \$16

buffalo bbq sauce, choice of ranch or blue cheese dressing

Caprese Flatbread \$20

heirloom tomato, mozzarella, grana padano, basil

SALADS

Caesar \$16

romaine, caesar dressing, anchovy, garlic croutons
add - chicken \$3, salmon \$6

Arugula \$10

grapes, quinoa, parmesan, rooftop honey walnut dressing

Mixed Greens \$9

seasonal greens, shaved cucumber, radish, carrot,
lemon vinaigrette

SANDWICHES

served with a choice of homemade potato chips or french fries

Lobster Roll \$22

lemon mayo, celery, new england roll

PH Burger \$20

aged cheddar, red onion, dijonaise, pickle

Club \$17

turkey, bacon, lettuce, tomato, mayonnaise, pullman toast

ENTREES

Salmon \$28

"bbq", asparagus salad, pickled parsley root, pine nuts, evoo

Chicken \$26

roasted breast, chanterelle mushrooms, brussel sprout leaves, sun choke puree

Striploin \$41

10 ounces, veal stock

Filet \$45

8 ounces, veal stock

Mushroom Pasta \$28

fresh spaghetti, hen of the woods, brown beech, trumpet, truffle (V)

SIDES \$7 each

Yukon Potato, Asparagus, Spinach, Pommes Frites

DESSERT

Bertha's Brownie \$12

served warm with vanilla ice cream

Bag of Warm Mini Cookies \$14

2 of each - oatmeal raisin, chocolate chip, white chocolate cherry

Pint of Ice Cream \$12

vanilla, chocolate or seasonal

Pint of Sorbet \$12

lemon or raspberry

Carrot Cake \$12

pistachio, golden raisins, chamomile tea

Apple Pie \$11

served warm with vanilla ice cream

KID'S DINNER MENU

(FOR CHILDREN UNDER 12 YEARS OF AGE)

Available 5pm - 10pm Nightly, Dial Extension 21

All kid's entrees are served with choice of beverage - 2% milk, skim milk, soy milk, chocolate milk, orange juice, apple juice or soda and choice of one side - french fries, vegetables, or mashed potatoes

ENTREES

Noodles \$7

Mini Hamburger or Cheeseburger \$12

Roasted Chicken Breast \$14

Chicken Nuggets \$13

BBQ sauce or ketchup

DESSERT

Scoop of Chocolate or Vanilla Ice Cream \$4

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 & FULLY DISTRIBUTED TO THE SERVERS. A \$4 IN ROOM DINING DELIVERY CHARGE, PLUS ANY STATE & LOCAL TAXES WILL ALSO BE ADDED TO YOUR ACCOUNT.

MENU & PRICING SUBJECT TO CHANGE.

LATE NIGHT MENU

Available 10 pm – 11 pm, Sunday to Thursday and 10 pm – Midnight, Friday & Saturday.

SMALL BITES

Homemade Potato Chips (GF) \$8

Wings \$16

buffalo bbq sauce, choice of ranch or blue cheese dressing

SALADS

Caesar \$16

romaine, caesar dressing, anchovy, garlic croutons
add chicken \$3

SANDWICHES

served with a choice of homemade potato chips or french fries

PH Burger \$20

aged cheddar, red onion, dijonaise, pickle
add bacon \$2

Club \$17

turkey, bacon, lettuce, tomato, mayonnaise, pullman toast

Caprese Flatbread \$20

heirloom tomato, mozzarella, grana padano, basil

DESSERT

Bag of Warm Mini Cookies \$14

2 of each - oatmeal raisin, chocolate chip, white chocolate cherry

Pint of Ice Cream \$12

vanilla or chocolate

BEVERAGES

Beer

Domestic \$7

Miller Lite, Bud Light, Budweiser, Coors Light, Blue Moon, Michelob Ultra, Crispin Cider

Import \$7

Heineken, Amstel Light, Corona, Guinness, Stella Artois, Peroni

Local & Craft \$8

Brickstone APA, Revolution Anti Hero IPA, Daisy Cutter Pale Ale, Sam Adams Lager, Goose Island 312 Urban Wheat, Boulevard Tank 7 Saison, Abita Amber, Lagunitas IPA

Non Alcoholic \$8

Sharp's, Kaliber

Cocktails \$13.50

Palmer-Tini

Bombay Sapphire or Belvedere Vodka

Bertha

Absolut Vodka, Cointreau, POM Wonderful Juice, Fresh Lime

Negroni

Blaum Brothers Barrel Aged Gin, Carpano Antica Rosso, Campari, Orange Bitters

Old Chicago Passage Maple Manhattan

Palmer House Select Bourbon, Sweet Vermouth, Angostura Bitters, Bourbon Barrel Aged Maple Syrup

Non Alcoholic Beverage

Soft Drinks \$4.50

Coca Cola, Diet Coke, Sprite, Coke Zero, Sprite Zero, Ginger Ale, Club Soda

Bottled Water 500ml \$6

Aqua Panna, San Pellegrino

Pot of Coffee \$10

Regular or Decaf

Juice \$6

Orange, Grapefruit, Apple, Cranberry, Tomato, Vegetable

Bottled Iced Tea \$6

Assorted Flavors

Filbert's Root Beer \$6

Palmer House Orange Cream Soda \$6

Lemonade \$4.50

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