



In Room Dining

Breakfast (6:30 AM -11AM)

Yorktowne Continental

Choice of Croissant, Fresh Baked Muffin or Danish with Fresh Brewed Coffee, Orange Juice & Cup of Fruit **9.**

The Yorktowne

Two Eggs any Style with Choice of Bacon or Sausage, Home style Potatoes, & Choice of Toast, English Muffin or Croissant **9.**

The Short Stack

Five Silver Dollar Buttermilk Pancakes Stacked Sky High and Served with Fresh Fruit, Whipped Butter & Warm Maple Syrup **9.**

Cinnamon French Style Toast

Thick Slices of Texas Toast Dipped in Vanilla, Cinnamon & Egg, and Topped with Warm Caramelized Bananas **9.**

Build Your Own Omelet

A Fluffy Three Egg Omelet served with Home Style Potatoes and your Choice of Ham, Mushrooms, Peppers, Onions, Tomatoes, Bacon, Cheddar and/or Swiss Cheese **10.**



In Room Dining

Lunch (Available all Day after 11AM)

Chef's Soup Du Jour- Ask Server for Today's Selection **7**.

Yorktowne House

Fresh Mixed Baby Greens, Crumbled Roquefort, Candied Walnuts, Cabernet Sauvignon Vinaigrette **8**

Classic Caesar

Crisp Hearts of Romaine Tossed with Traditional Dressing, Grated Asiago and Crunchy Croutons **9**.
Add Grilled Chicken or Grilled Shrimp **11**.

Yorktowne Cobb

Fresh Seasonal Greens, Crumbled Roquefort, Smoked Breast of Turkey, Roma Tomatoes, Applewood Smoked Bacon, Red Onions, & Cooked Egg Served with your Choice of Dressing **12**.

Mandarin Cashew Chicken

Grilled Marinated Breast of Chicken, Mandarin Oranges, Cashews in a Sesame Vinaigrette **12**.

Club Wrap

Breast of Turkey, Applewood Bacon, Swiss Cheese, Tomatoes, Lettuce & Basil Mayonnaise **10**.

"Revolution" Wrap

Salami, Prosciutto, Provolone, Tomatoes, Lettuce, Black Olives, Pepperocini, Herb Vinaigrette **10**.

Black Angus Burger

8 oz. Burger Cooked to your Specifications with Choice of Swiss, Cheddar or Roquefort Cheese **10**.
Add Bacon, Sautéed Mushrooms, Guacamole or Sautéed Onions for an extra buck!

Seafood Pasta

Shrimp, Scallops and Salmon tossed with White Wine, Tomatoes & Fresh Herbs **14**.

A 15% Gratuity and 3.00 Delivery Charge will be Applied to All Orders



In Room Dining

Dinner (Available 4PM-10PM)

Chef's Soup Du Jour- Ask Server for Today's Selection **7**.

Yorktowne House

Fresh Mixed Baby Greens, Crumbled Roquefort, Candied Walnuts, Cabernet Sauvignon Vinaigrette **8**.

Classic Caesar

Crisp Hearts of Romaine Tossed with Traditional Dressing, Grated Asiago and Crunchy Croutons **9**.
Add Grilled Chicken or Grilled Shrimp **11**.

Yorktowne Cobb

Fresh Seasonal Greens, Crumbled Roquefort, Smoked Breast of Turkey, Roma Tomatoes,
Applewood Smoked Bacon, Red Onions, & Cooked Egg Served with your Choice of Dressing **12**.

BBQ Baby Back Ribs

Slow Cooked & Basted with Hickory Smoked Barbeque Sauce
Served with Brew City Fries and Cole Slaw **20**.

Pecan Crusted Breast Of Chicken

Glazed Sweet Potatoes, Kentucky Bourbon Cream **20**.

Wok Steamed Salmon

Soy Ginger Glaze, Udon, Shiitakes, Baby Bok Choy **22**.

Grilled Flat Iron Steak

Roasted Shallot Potatoes, Roquefort Cream, Poached Pear, Petite Vegetables **22**.

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Beverages

Wine

By the Glass **6.**

Chardonnay, Merlot, Zinfandel

Beer

Domestic **4.**

Premium Domestic **5.**

Import **5.**

Non-Alcoholic **4.**

Liquor

Premium Well 5.50

Jim Beam, Seagram 7, Smirnoff, Beefeater

Call Brands 6.

Jack Daniels, Canadian Club, Absolut,
Tanqueray, Captain Morgan, Bacardi, Cuervo

Super Premium and Cordials 6.50

Chivas, Crown Royal, Stolichnaya,
Bombay Sapphire, Johnny Walker Red,
Ameretto Di Saronno, Baileys, Cognacs

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Water

San Pellegrino Sparkling 16oz 5.

Dasani 16oz 4.

Juice

Apple, Cranberry, Pineapple, Tomato

V-8, Grapefruit 4.

Non-Alcoholic Beverages

Soft Drinks 3.

Ice Tea 3.

Milk 4.

Coffee and Hot Teas

Small Pot (3 cups) 5.

Large Pot (6 cups) 6.

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