

# BREAKFAST

Served Monday thru Friday 7:30am to 11:00am  
Saturday and Sunday 8:00am to 11:00am

## COLD BREAKFAST

### ASSORTED COLD CEREAL \$5

Whole Milk or Skim Milk

### FRESH FRUIT PLATE \$8

Seasonal Sliced Fruits, Berries

### YOGURT PARFAIT \$8

Low fat Vanilla Yogurt, Granola, Fresh Berries

### BAGEL AND LOX \$9

Toasted Bagel, Smoked Salmon, Cream Cheese,  
Sliced Beefsteak Tomatoes, Red Onion, Capers, Cucumbers

## HOT BREAKFAST

### BREAKFAST SANDWICHES<sup>1</sup> \$9

Brioche Bun or Choice of Toast, Eggs any style cooked to order  
Your Choice of: American, Swiss, or Mozzarella, and: Bacon, Sausage or Ham

### CINNAMON AND VANILLA FRENCH TOAST \$9

Warm Maple Syrup, Whipped Butter, Fresh Berries

### JUMBO BELGIAN WAFFLE \$10

Fresh Whipped Cream, Maple Syrup, Fresh Berries

### HOT OATMEAL \$6

Served with Brown Sugar, Raisins, and Honey

### TRADITIONAL BREAKFAST<sup>1</sup> \$9

Two eggs cooked to order (Egg Whites Available), Hashed Potatoes  
Your choice of: Bacon, Sausage, or Ham

### OMELETTE<sup>1</sup> \$9

Three-Egg Omelette cooked to order (Egg Whites Available), Hashed Potatoes  
Your choice of Cheese: American, Swiss, Mozzarella, or Cheddar

#### *Additional Items*

Plum Tomato, Onions, Bell Peppers, Mushrooms, Baby Spinach **\$1 per item**  
Bacon, Sausage or Ham **\$2 per item**

## BEVERAGES

**COFFEE, TEA** \$2.50 **MILK** whole or skim \$3

**JUICE** Orange, Cranberry, Grapefruit, Pineapple, Tomato \$3

<sup>1</sup>This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or under cooked meats, fish, shellfish or fresh shelled eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

All room service is subject to NYS sales tax and 20% gratuity.

**DESMOND'S ROOM SERVICE**

# LUNCH AND DINNER

Served Sunday thru Thursday 11am to 9pm  
Friday and Saturday till 10PM

## DESI'S STARTERS

### **SHRIMP COCKTAIL \$14**

Served with a Tangy Cocktail Sauce and Lemon

### **FIREHOUSE CHILI NACHOS \$12**

Beef & Black Bean Chili, Pico de Gallo, Pepper Jack Cheese, Jalapeno

### **FRIED CALAMARI \$12**

Spicy Marinara Sauce and Grilled Lemon

### **DESMOND'S BAKED CLAMS \$10**

Local Clams, Herbs, Garlic, Tuscan Bread Crumbs, Herb Oil

### **BUFFALO WINGS \$10**

Traditional Style, Blue Cheese Dressing

## EAST WIND SOUP KETTLE

### **TODAY'S SOUP \$MP**

Chef's seasonal creation of the day

### **BAKED ONION SOUP \$7**

Onions, Sherry Wine, Thyme, Ciabatta Bread, Provolone and Romano Cheeses

## SALADS

### **CAESAR SALAD \$9**

Romaine hearts, garlic croutons, shaved parmesan

### **DESMOND'S SALAD \$10**

Field Greens, Bartlett Pear, Candied Walnuts  
Gorgonzola, Dried Cranberries, Maple Balsamic Vinaigrette

**ADD CHICKEN \$4    SHRIMP, SALMON, OR STEAK \$6**

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# LUNCH AND DINNER

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## SANDWICHES

Served with French Fries and Pickle

### **NORTH FORK CHICKEN SALAD \$10**

Roasted Chicken, Toasted Almonds, Golden Raisins, Dill-Mayo, Potato Roll

### **GRILLED CHICKEN PANINI \$10**

Roasted Peppers, Fresh Mozzarella, Pesto Mayo, Herb Olive Bread

### **DESMOND'S BURGER<sup>1</sup> \$10**

Lettuce, Tomato, Bermuda Onion, Brioche Bun

**ADD: CHEESE, BACON, SAUTÉED ONIONS, MUSHROOMS \$1 per item**

## ENTRÉES

### **GRILLED ARTICHOKE RISOTTO \$18**

Arugula, Lemon Artichoke Emulsion, Shaved Parmigiano-Reggiano

### **PAPPARDELLE BOLOGNESE \$19**

Ground Tenderloin, Italian Sausage, Marinara, Basil, Cream

### **FILET MIGNON<sup>1</sup> \$31**

Wild Mushroom, Whipped Yukon Gold Potato, Madeira Bordelaise

### **EGGPLANT ROLLATINI \$16**

Ricotta Cheese & Fresh Herb Stuffing, Rigatoni, Marinara Sauce

### **TUSCAN CHICKEN \$20**

Arugula & Shaved Parmesan Salad, Lemon Emulsion

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**DESMOND'S ROOM SERVICE**

# BEVERAGES

## SODA AND JUICE \$3

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, and Unsweetened Iced Tea  
Juice Selections: Cranberry, Orange, Pineapple, Grapefruit

## DOMESTIC BOTTLED BEER \$5

Bud, Bud Light, Coors Light, Mich Ultra

## IMPORTED BOTTLED BEER \$6

Corona, Heineken, Heineken Light

## SELECTED DRAFT BEERS

Drafts change seasonally ask for available brews

## WINES BY THE GLASS \$6

Vendage Pinot Grigio, Chardonnay, White Zinfandel  
Cabernet Sauvignon, and Merlot

## WHITE WINES BY THE BOTTLE

Pinot Grigio, Cavit "Della Venezie" \$22  
White Zinfandel, Beringer \$22  
Chardonnay, Kendall-Jackson "Vintner's Reserve" \$25  
Pinot Grigio, Santa Margherita \$38  
Louis Jadot Puligny-Montrachet \$75

## RED WINE BY THE BOTTLE

Merlot, Martha Clara Long Island \$25  
Cabernet Sauvignon, Duck Walk Long island \$25  
Chianti, DaVinci \$28  
Pinot Noir, MacMurray \$29  
Cabernet Sauvignon, Sequoia Grove \$55  
Pinot Noir, Rodney Strong \$65  
Merlot, Sterling Vineyards "Three Palms" \$90

## CHAMPAGNE BY THE BOTTLE

Korbel \$32  
Moet & Chandon Imperial \$70  
Veuve Clicquot Yellow Label \$75  
Dom Perignon \$210  
Louis Roederer Cristal Brut \$325

**Cocktails & Martinis also available ask about today's specialty or your favorite drink!**

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