

IN-SUITE DINING

Our In-Suite Dining service is available from 4:00 pm to 11:00pm, Monday through Sunday.

To place an order, please dial extension 3023.

\$5 delivery fee and 21% service charge will apply

SMALL PLATES

HALF TIME WINGS 15
buffalo, homemade bbq, teriyaki, or old-bay dry rub
choice of blue cheese or buttermilk ranch dressing

BIG DEAL QUESADILLA 10
chihuahua cheese, pico de gallo, sour cream, guacamole,
black beans, corn V
add chicken 6, steak 9

AZTECA SUN NACHOS 11
jalapeño crema, layers of pico de gallo, guacamole,
sour cream, fire roasted corn and black bean salsa V, GF
add chicken 6, steak 9

BANG BANG SHRIMP DIP 15
sweet Thai chili, sriracha, bang bang sauce, toasted panko,
and green onion

SOUPS & SALADS

CHEF'S SOUP OF THE DAY 9
ask your server for details

CAESAR SALAD 12
romaine, grape tomatoes, asiago, croutons

GREEK SALAD 13
romaine, red onion, feta cheese, grape tomatoes,
kalamata olives, cucumbers, roasted red bell peppers,
oregano, red wine vinaigrette

ADD TO YOUR SALAD
chicken 6, salmon 8, steak 9

BEVERAGES

SODAS, COFFEES, & TEAS - 3.5
COKE, DIET COKE, SPRITE, GINGER ALE,
ORANGE SODA, PINK LEMONADE,
ICED TEA, COFFEE

BOTTLES OF JUICE - 4
APPLE, CRANBERRY, ORANGE

BEER

ON TAP

	12 oz	22 oz
YUENGLING LAGER	6	11
BUDLIGHT	6	11
GOOSE ISLAND IPA	8	13
STELLA ARTOIS	8	13
BLUE MOON	8	13

DOMESTIC BOTTLES - 7

BUDWEISER
BUDLIGHT
COORS LIGHT
BLUE MOON
SAM ADAMS BOSTON LAGER
MILLER LITE
MICHELOB ULTRA

IMPORTED BOTTLES - 8

CORONA EXTRA
AMSTEL LIGHT
HEINEKEN
STELLA ARTOIS
GUINNESS

WHITE WINE

	glass	glass½	btl
MOSCATO BELLA SERA, CALIFORNIA	10	13	42
CHARDONNAY PROVERB, CALIFORNIA	13	17	55
SAUVIGNON BLANC STARBOROUGH, NEW ZEALAND	13	17	55
PINOT GRIGIO NOBILISSIMA, ITALY	12	16	50

RED WINE

	glass	glass½	btl
PINOT NOIR MEIOMI, CALIFORNIA	15	19	63
MERLOT GREYSTONE, WASHINGTON	9	12	38
CABERNET SAUVIGNON STORYPOINT, CALIFORNIA	13	17	55
MALBEC TERRAZAS, ARGENTINA	10	13	42
SANGIOVESE SASSOREGALE, ITALY	13	17	55

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness.
V = vegetarian dish, GF = gluten free

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SANDWICHES & ENTREES

sandwiches include french fries

NY STRIP	37
served with seasonal vegetables GF	
CERTIFIED ANGUS BEEF BURGER	17
Swiss, American, cheddar, or pepperjack add bacon 2, avocado 2, fried egg 2	
AVOCADO TURKEY CLUB	16
shaved turkey, smoked bacon, lettuce, tomato, cheddar cheese, avocado, mayonnaise, sourdough	
SEASONAL CHICKEN SANDWICH	16
EMBASSY'S HALF CHICKEN	26
roasted half chicken, garlic mashed potatoes, and seasonal vegetables GF	
CRAB CAKE SANDWICH	20
remoulade, lettuce, tomato, kosher pickle, french fries	
JUMBO LUMP MARYLAND CRAB CAKE	27
chef's selection of accompaniments	
PASTA PRIMAVERA	23
charred pearl onion, spring peas, exotic mushroom blend, pomodoro sauce V add chicken 6, salmon 8, steak 9	
ATLANTIC SALMON	28
spice crusted with seasonal vegetables GF	

SIDES -7

SEASONED FRIES V
BEER BATTERED ONION RINGS V
GRILLED ASPARAGUS GF
PARMESAN BROCCOLINI V, GF
GARLIC INFUSED MASHED POTATO V, GF
SAUTEED MUSHROOMS V, GF

KID'S ZONE - 8

choice of one side:
fries, mashed potatoes, grilled asparagus,
parmesan broccolini, fruit cup
juice or milk included

CHEESEBURGER
CRUSTLESS PB&J
GRILLED CHICKEN
CHICKEN TENDERS
MAC & CHEESE
KIDS SALMON 3OZ
HALF TURKEY SANDWICH

SWEET ENDINGS

DAILY CHEESECAKE	8
CHEF'S DESSERT SPECIAL	9
CHOCOLATE LAVA CAKE	10
ICE CREAM(1 or 2 scoops)	4, 7