

ALL DAY DINING

HOURS 11:00 AM - 12:00 AM SUN-SAT

STARTERS

BIG BUFFALO WINGS 12.50
Traditional or BBQ with carrots, celery sticks & blue cheese dressing

CRISPY CALAMARI 13.25
Lightly breaded and fried golden served with crushed-pepper marinara and banana peppers

GRILLED CHICKEN QUESADILLA 12.50
Avocado and pico de gallo quesadilla with roasted tomato salsa

CRAB DIP WITH BAGUETTE BREAD 13.00
A creamy composition of cream cheese, Mid-Atlantic spices, crabmeat, baked provolone

CAMDEN "SLIDERS" 12.00
Three 2 ounce Angus Beef burgers paired with bacon, arugula, pickles, tomato topped with cheddar cheese

SOUPS

CREAM OF CRAB 9.00
Lump crabmeat and Old Bay seasoning

ONION SOUP AU GRATIN 9.00
Rustic garlic bread crouton, gruyere & provolone

To Order, Please Touch 54

All Room Service Orders are Subject to State and Local Taxes, a Delivery Charge of \$3.00, and a Service Charge of 18%. The Service Charge Includes Gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

DAILY SOUP CREATION 8.00

SANDWICHES

MEYER™ NATURAL ANGUS BURGER 17.00

Aged white cheddar, horseradish sauce, onion jam on a brioche bun

Suggested Pairing: Clipper City Gold Ale

BALTO CHEESESTEAK SANDWICH 18.00

Served Baltimore style with pepper Jack cheese, grilled onions, peppers and a horseradish jus on a toasted sub roll

Suggested Pairing: Yuengling Lager

MARYLAND OLD BAY SEASONED CRAB CAKE SANDWICH 18.75

Served on a brioche roll with remoulade sauce

Suggested Pairing: Canvas, Pinot Grigio

URBAN ALE BATTERED WALLEYE ON SOURDOUGH 15.50

Tomato onion jam, baby arugula served with grilled farmers market sweet corn

Suggested Pairing: Stella Artois

HOUSE-MADE PASTRAMI ON WHOLE WHEAT 13.00

Oven roasted heirloom tomatoes, fresh mozzarella, and pesto mayonnaise served with a Bulgur wheat salad

Suggested Pairing: Heineken

OPEN FACED HOUSE SMOKED CHICKEN ON COUNTRY ITALIAN OLIVE BREAD 14.00


Sugar Bush Farms white cheddar, grilled radicchio, radish and cucumber salad

Suggested Pairing: Estancia, Pinot Noir

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 CHICKEN AVOCADO SANDWICH 14.50
Shaved chicken breast, avocado & spinach on nine-grain bread with honey mustard and spiced apple chutney
Suggested Pairing: Canvas, Chardonnay


SALADS

SOUTHWEST CHOPHOUSE SALAD 17.00
Fire roast chicken, Enchilado cheese, poblano buttermilk dressing

BLACKENED SALMON SALAD 16.50
Served with sustainable King Salmon from the Northern Pacific Ocean atop lettuce with a creamy dill dressing and a beet slaw

TRADITIONAL COBB SALAD 16.25
Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, tossed with lemon-Dijon dressing

CAESAR SALAD 12.00
Romaine spears, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton. Top it with Chicken \$5. Top it with Shrimp \$8.

 MEDITERRANEAN SALAD 14.50
Baby cucumbers, sweet peppers, vine tomatoes, sweet onion and kalamata olives with feta and basil vinaigrette

 GRILLED SEAFOOD SALAD 17.00
French beans, spiced olives and red wine-Dijon vinaigrette

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ENTREES (AVAILABLE 5PM - 10PM)

 FIRE ROASTED HALF CHICKEN	24.00
Oven browned potatoes, herb carrots and natural au jus Suggested Pairing: Franciscan, Chardonnay	
MARYLAND CRAB CAKE PLATTER	34.00
Served with garlic mashed potatoes, vegetables, and house made remoulade Suggested Pairing: Silver Birch, Sauvignon Blanc	
SNAPPER WITH LINGUINE	29.00
Snapper, bay Shrimp, asparagus and linguine tossed with a citrus cream sauce Suggested Pairing: Spellbound, Petite Sirah	
GRILLED RIBEYE CHIPOTLE CILANTRO BUTTER	30.00
Served with garlic mashed potatoes and asparagus Suggested Pairing: Rodney Strong, Cabernet Sauvignon	
CAJUN STEAK & SHRIMP	33.00
Cajun rubbed New York Strip topped with grilled shrimp served with mashed potatoes and vegetables Suggested Pairing: Canvas, Merlot	
CHICKEN OSCAR	28.00
Seared chicken breast topped with jumbo lump crabmeat, asparagus with tarragon cream sauce Suggested Pairing: Pascual Toso, Malbec	
DISH TO REMEMBER	22.00
Nightly our team of Culinary professionals delivers this exceptional dish	

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 **TUMBLEWEED PASTA** 24.00

Whole wheat penne pasta, tossed with vegetable stock, broccoli, spinach, grape tomatoes, garlic, sweet peppers, fresh herbs and fresh shaved Parmesan cheese
Suggested Pairing: Erath Vineyards, Pinot Gris

ACCOMPANIMENTS

SEASONAL VEGETABLES 7.00

SAUTEED ASPARAGUS WITH BLEU CHEESE CRUMBLES 7.00

YUKON GOLD MASHED POTATOES 7.00

SAUTEED MUSHROOMS 7.00

FRENCH FRIES 5.00

PIZZA SPECIALS

SIT BACK, RELAX, RENT A MOVIE AND ORDER A DELICIOUS PIZZA

12" PIZZA 16.00

Choose up to three toppings

12" PIZZA PARTY 36.00

Two 12" pizzas with up to three toppings each and four soft drinks

16" PIZZA 19.00

Choose up to three toppings

16" PIZZA 42.00

Two 16" pizzas with up to three toppings each and four soft drinks

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ULTIMATE MOVIE NIGHT 48.00

Spend your night feasting on an order of buffalo wings, two 12" pizzas, an order of brownie bites and four soft drinks

AVAILABLE PIZZA TOPPINGS

Mushrooms, Green or Black Olives, Green Peppers, Tomatoes, Garlic, Pineapple, Pepperoni, Goat Cheese, Feta Cheese, Sausage, Ham, Chicken, Bacon, Extra Cheese, Jalapeno Peppers, and Banana Peppers (Extra Toppings \$2.00)

BEVERAGES

NON-ALCOHOLIC BEVERAGES 4.00

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Lemonade, Assorted Juices, Perrier, and Aquafina Bottled Water

PREFERRED PREMIUM SPIRITS (PER DRINK) 7.50

Jim Beam Bourbon, Canadian Club, Beefeaters Gin, Smirnoff Vodka, Cruzan Rum, Sauza Gold Tequila, J&B Scotch, Hennessy VS

SUPER PREMIUM SPIRITS (PER DRINK) 8.50

Dewar's Scotch, Jack Daniels, Crown Royal, Tanqueray Gin, Absolut Vodka, Bacardi Superior Rum, Patron Silver Tequila, Courvoisier VSOP

SPECIALTY COCKTAILS (PER DRINK) 10.00

Apple Martini, Cosmopolitan, Lemon Drop Martini, Margarita, Manhattan, Mai Tai, Bloody Mary, Mojito, Long Island Iced Tea, Baltimore Blast, Chocolate Martini, Madras, French Martini

INTERNATIONAL COFFEE COCKTAILS (PER DRINK) 9.00

Made with Regular or Decaffeinated Coffee Irish Vanilla Coffee, Italian Coffee, Mexican Coffee, German Coffee, Caribbean Coffee, Traditional Irish Coffee, Mediterranean Coffee

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DOMESTIC BEER (PER BOTTLE) 5.50
Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Sharps Non-Alcoholic,
Yuengling

IMPORTED BEER (PER BOTTLE) 6.00
Amstel Light, Bass Ale, Beck's Dark, Corona, Guinness Pub Draught, Heineken

 **STAYFIT CUISINE**

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