



WELCOME

We hope you enjoy our new In Room Dining menu. You'll be pleased to note that we have added six Doubletree Classic items that you can enjoy at every Doubletree property. While other selections may vary by region, you can rest assured that no matter where you go, you'll be able to order these delicious, classic dishes. We hope you enjoy your stay here at Doubletree. Bon Appétit!

In addition, for dining and entertainment within the hotel, enjoy:



WISTERIA RESTAURANT - The Wisteria Restaurant is a full service restaurant serving breakfast, lunch and dinner. Located in our lobby, it's a perfect setting for a single diner, romantic dinners for two or the entire family. The Wisteria Restaurant features contemporary American cuisine blending fresh ingredients with imaginative presentations, personal service and outstanding value.

THE LOUNGE BAR - Overlooking the hotel lobby, the Bar is a great place to mix and mingle with associates after a meeting or unwind after a long day of travel. The casual dining menu features an array of appetizers, sandwiches, burgers, salads and entrees.

STARBUCKS - Located on the lower lobby, Starbucks features a full and creative line of hand crafted espresso beverages and coffees, coffee alternatives, light snacks and delightful pastries.



IN ROOM DINING DIAL "7824"

Please check with the Front Desk regarding special hours on holidays.



BREAKFAST

Served daily from 6:30am to 11:00am

BEVERAGES

Coffee or Tea - Small Pot
Coffee or Tea - Large Pot
Milk (2% or Skim)

JUICES & FRUIT & CEREAL

Orange or Grapefruit Juice
Cranberry, Apple, Pineapple, or Tomato Juice
Fresh Cut Fruit Salad
Whole Fruit
Apple, Orange or Banana Oatmeal
Served with Raisins and Cream
Breakfast Cereals
*Choice of: Cornflakes, Raisin Bran, Frosted Flakes,
Shredded Wheat, Cheerios, Special K or Bran Complete*
Breakfast Cereal with Sliced Bananas or Strawberries

SIDE ORDERS

Smoked Bacon, Sausage Links or Honey Ham
Choice of: Smoked Bacon, Sausage Links or Grilled Honey Ham
Two Eggs
Any Style with choice of Toast or English Muffin
Breakfast Potato
Hand Cut Red Potatoes sauteed with Diced Onion
Corned Beef Hash
Fresh Breads
Choice of: White, Wheat, Marble Rye or English Muffin

FROM THE BAKERY

Breakfast Pastry
Choice of: Muffin, Danish or Croissant
Toasted Bagel with Cream Cheese
Breakfast Basket
An assortment of Muffins, Danish and Croissant
The Continental
*Breakfast Basket: Granola or Cold Cereal with Strawberries or
Banana and Yogurt, choice of Chilled Juice and Coffee or Tea*

FROM THE GRIDDLE

Classic French Toast
*Three Slices of Texas Toast dipped in a Cinnamon, Nutmeg and
Vanilla Batter dusted with Confection Sugar, served with Pure Maple Syrup*
Buttermilk Pancakes
Served with Pure Maple Syrup
Belgian Waffle
Served with Pure Maple Syrup

18% of the food and beverage will be added to your account as a gratuity and fully distributed to servers. An additional \$5.00 in room dining charge, plus any applicable state and local tax will also be added to your account. WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness. 18% of the food and beverage will be added to your account as a gratuity and fully distributed to servers. An additional \$5.00 in room dining charge, plus any applicable state and local tax will also be added to your account. WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

BREAKFAST Continued...

Served daily from 6:30am to 11:00am

BREAKFAST SPECIALTIES

Breakfast Specialties come with a choice of Chilled Juice and Coffee or Tea

Three Egg Omelette

Choice of three: Bacon, Sausage, Ham, Onions, Peppers, Mushrooms, Tomatoes, Spinach and Cheese, served with Breakfast Potatoes and Toast

The All American

Two Eggs any style, choice of Smoked Bacon, Sausage Links or Sliced Honey Ham with Breakfast Potato and choice of Toast

Eggs Benedict

Grilled English Muffin topped with Canadian Bacon, Poached Eggs and Hollandaise Sauce served with Breakfast Potatoes

Breakfast Trio

Two Eggs any style, Two Pancakes and choice of Smoked Bacon, Sausage Links or Honey Ham with Breakfast Potatoes

Breakfast Wrap

Scrambled Egg Beaters, Zucchini, Summer Squash, and Baby Spinach wrapped in a Flour Tortilla with Breakfast Potatoes

DOUBLETREE CLASSICS



Served daily from 11:00am to 11:00pm

Spice Rubbed Salmon Salad

Salmon Fillet seasoned with our own Special Blend of Spices served on a Bed of Greens and Julienne Vegetables with a Light Honey Mustard Dressing

The Classic Cobb Salad

Mixed Greens topped with Grilled Chicken, Bacon, Tomatoes, Boiled Eggs, Avocado, Swiss and Crumbled Gorgonzola, served with your choice of Dressing

Doubletree Thick and Juicy Burger

Thick and Juicy Burger with your choice of Cheddar, Swiss, Mushrooms, or Bacon served on a Grilled Multi-Grain Bun

Triple Decker Club

Ham, Turkey, Salami, Swiss, Lettuce, Tomato, and Bacon on Toasted Honey Wheat Bread

Grilled Chicken Sandwich Caprese

Grilled Marinated Boneless Breast of Chicken on a Toasted Ciabatta Bun, with Sliced Tomato, Fresh Buffalo Mozzarella and Pesto Mayonnaise

Grilled Chicken Caesar Wrap

Our Caesar Salad with Marinated Chicken wrapped in a Jalapeño Tortilla

CLASSIC DESSERT

Doubletree Cookie Crumb Bread Pudding with Grand Marnier Custard Sauce

A traditional favorite with a touch of Doubletree.

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ALL DAY DINING



Served daily from 11:00am to 11:00pm

STARTERS AND SALADS

Field Green Salad - Appetizer/Entree

Cucumber, Roma Tomatoes, Balsamic Dressing

Caesar Salad

Chicken Caesar Salad

New England Clam Chowder Bowl

A New England favorite of Chopped Clams, Bacon, Potatoes and Cream

Seared Crab Cake

Home Made Crab Cake with a Roasted Tomato Couli, Saffron Aioli and Baby Lettuce

Baby Spinach Salad

Toasted Pecans and Almonds, Aged Goat Cheese and Walnut Vinaigrette

Buffalo Chicken Wings

Chicken Wings Buffalo Style, with Celery Sticks and Blue Cheese Dressing

Cheese Plate

A combination of Imported and Domestic Cheeses with Fresh Fruit and Crackers

SANDWICHES

Sandwiches Served With Field Green Salad or French Fries

B.L.T

Smoked Bacon, Crisp Lettuce, Fresh Tomatoes on Toasted Wheat

Tuscan Vegetable

Fresh Mozzarella, Grilled Mushrooms, Roasted Red Pepper, Marinated Bermuda Onions, Basil Pesto

Ham and Brie Cheese Panini

Honey Ham, Imported Brie Cheese, Dijon Mustard served on a rustic Sourdough

Mini Steak Burgers

Lettuce, Sliced Tomato, Pickled Red Onion and topped with Gorgonzola Cheese

Roasted Turkey Club

Sliced Smoked Turkey, Hickory Smoked Bacon, Lettuce, Tomato, Mayonnaise on Honey Whole Wheat Bread



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ALL DAY DINING

Served daily from 11:00am to 11:00pm

PIZZA

Four Cheese

A Blend of Mozzarella, Parmesan, Cheddar and Jack Cheeses

Double Pepperoni

Mozzarella Cheese Smothered with Sliced Pepperoni

Forestiére

A combination of Mushrooms, Smoked Bacon and Mozzarella Cheese

Chicken Fajita

Strips of Seasoned Chicken Breast topped with Sauteed Peppers and Onions, Cheddar and Monterey Jack Cheeses

Spinoccoli

Spinach, Tomatoes, Broccoli, Garlic and Mixed Cheeses

Doubletree Combo

Sausage, Pepperoni, Bacon, Onions, Peppers, Mushrooms and Four Cheeses

Create Your Own Pizza

Our small Pizza is a 6" Deep Dish and the large is a 12" Thin Crust. Enjoy a "Pizzeria Uno" Pizza with Chunky Tomatoes and Mozzarella Cheese by itself or create your own with the following toppings: Extra Cheese, Fresh Broccoli, Peppers, Pepperoni, Onions, Bacon, Mushrooms, Italian Sausage, Goat Cheese. Each additional topping add 1.25



DESSERTS

Boston Cream Pie

The Classic Boston Cream Cake with layers of Vanilla Sponge and Pastry Cream. Topped with Chocolate Ganache and garnished with Toasted Almonds

New York Cheesecake

Topped with a Strawberry, Raspberry and Blueberry Compote

Fruit Sorbet

Doubletree Cookies and Milk

Haagen Dazs Ice Cream

Chocolate, Vanilla or Strawberry Ice Creams

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DINNER

Served daily from 5:00pm to 10:00pm

STARTERS & SALADS

Pan Fried Ravioli

Portobello and Crimini Mushrooms, Creamy Morel Sauce

Chilled Jumbo Shrimp Cocktail

Traditional Horseradish Cocktail Sauce and French Cocktail Sauce

New England Clam Chowder Bowl

A New England favorite of Chopped Clams, Bacon, Potatoes and Cream

Field Greens Salad - Appetizer/Entree

Cucumber, Roma Tomatoes, Balsamic Dressing

Caesar Salad

Chicken Caesar Salad

ENTREES

Grilled New York Sirloin

12oz New York Strip Steak, Dijon Butter, Caramelized Onion and Mushroom Ragout, Garlic Mashed and Grilled Asparagus

Rotisserie Roasted Half Chicken

Roasted Vegetables, Yukon Mashed Potato

Grilled Lamb Steak

10oz Lamb Leg Steak Rubbed with Garlic and Herbs, served with a Vegetable Ratatouille and Sautéed Spinach

Broiled T Bone Pork Chop

Served with Yukon Mashed Potatoes, Roasted Vegetables and a classic red wine sauce

Shrimp and Lobster Scampi

Shrimp and Lobster Sautéed with Basil, Roasted Peppers, Marinated Tomatoes, Baby Spinach, White Wine and tossed with Penne



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