

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 0 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Dinner

SERVED SUNDAY - WEDNESDAY FROM 4 P.M. TO 10 P.M.; THURSDAY - SATURDAY 4 P.M. TO 11 P.M.

STARTERS

NEW ENGLAND CLAM CHOWDER 10

clam broth / clams / potatoes / onion
applewood-smoked bacon / thyme

FRENCH ONION SOUP 10

sweet onions / sherry / rich beef stock

MEZZE PLATTER 14

hummus / baba ghanoush / tabouli
grape leaves / pickled onions / grilled pita

SHRIMP COCKTAIL 22

cocktail sauce / lemon

SALADS

*add: chicken 8 / shrimp 16 / scallops 18
lobster salad 23*

PARKER HOUSE WEDGE 18

iceberg lettuce/ tomato
applewood-smoked bacon

THE CLASSIC CAESAR SALAD 17

romaine hearts / parker house roll croutons
caesar dressing

HANDHELDS

served with house chips

PARKER'S CLUB 18

thinly sliced fresh roasted turkey / lettuce
tomato / applewood-smoked bacon
toasted seven-grain bread

GRILLED BEEF BURGER* 20

lettuce / tomato / onions / pickle
parker house roll bun

CHICKEN PARMESAN SANDWICH 22

hand-breaded deep-fried chicken breast
aged provolone cheese / marinara
ciabatta bread

NEW ENGLAND LOBSTER ROLL 36

chilled maine lobster salad
grilled brioche roll

 GLUTEN-FRIENDLY  VEGETARIAN  VEGAN  DAIRY-FREE

Gluten-friendly bread available upon request. *Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

\$8 delivery charge, 16% service charge and applicable sales tax will be added to your bill.

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ENTRÉES

SIRLOIN CHILI 14

tortilla chips / cheddar cheese

VEGETARIAN CHILI 17

tortilla chips / cheddar cheese

FLATBREAD PIZZA 18

flatbread / heirloom tomato
fresh mozzarella / basil

PAN-SEARED STATLER CHICKEN BREAST 24

buttermilk whipped potatoes
seasonal vegetables / mushroom marsala

PAN-SEARED SCALLOPS 30

pearl couscous / spinach / lemon butter

BAKED BOSTON SCROD 30

a parker house tradition since 1906
coarse crackers crumbs / white wine
jasmine rice / lemon beurre blanc

FLAME-BROILED SIRLOIN* 34

12 ounce sirloin steak au poivre
cabernet demi-glace / seasonal vegetable
buttermilk mashed potatoes

RIGATONI 18

garlic oil / broccoli rabe / shaved parmesan
add: chicken 8 / shrimp 16 / scallops 18
lobster salad 23

DESSERTS

BOSTON CREAM PIE 10

DOUBLE FUDGE BROWNIE 12

vanilla häagen-dazs / chocolate sauce

BEVERAGES

ASSORTED SODA 5

coca-cola, diet coke, sprite or ginger ale

STANCE COFFEE


small pot (2-3 cups) 11

large pot (3-4 cups) 15

NUMI HOT TEA 6

chamomile lemon, aged earl grey,
breakfast blend, jasmine green or
moroccan mint

S.PELLEGRINO SPARKLING WATER 7

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