

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 2851 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Dinner

SERVED FROM 5:00 P.M. TO 10:00 P.M. DAILY

SNACKS

STATE CHEESE BOARD  18
arethusa farm gouda, humboldt fog blue, fig jam,
baguette

CHARCUTERIE 19
prosciutto, capicola, stracciatella, pickled vegetables,
olive, melon, toasted bread

FRIED WINGS  15
hot, chipotle & maple honey, garlic & parmesan or
lemon pepper, crudités, blue cheese dressing

OLIVES  16
castelvetrano, labneh, greek almond-stuffed,
pistachios, sumac, charred bread

FRENCH FRIES  7
add truffle & parmesan 2

SOUP & SALADS
add chicken 6 | salmon* 6 | shrimp 6

CAESAR 13
baby gem lettuce, shaved parmesan, garlic croutons,
lemon, grape tomato

BABY GREENS 12
pistachios, golden raisins, green apple, celery,
avocado, arethusa soft rind camembert,
avocado-ranch dressing

LOBSTER BISQUE 12
sherry, crème fraîche, chive

PIZZAS

POTATO  17
rosemary, raclette, garlic confit

PEPPERONI 17
tomato, stracciatella, fresh basil

WILD MUSHROOMS 18
thyme & parsley verde, capers, anchovies, pecorino

HANDHELDS

*gluten-friendly bread or tortillas available
upon request*

THE “NH STEAMER-STYLE”* 16
our riff on a classic connecticut steamer cheeseburger,
arethusa europa gouda, giardiniera relish, special
sauce, chiffonade iceberg lettuce, served with
french fries
sub double beyond burger 2
add applewood-smoked bacon 2
caramelized onion or roasted tomato 1

 GLUTEN-FRIENDLY  VEGAN  VEGETARIAN  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.

18% service charge and a \$4 delivery fee will be added.

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LARGER PLATES

BEEF SHORT RIB 35

horseradish whipped potatoes, asparagus,
natural gravy

TORN PASTA MUSHROOM

BOLOGNESE 27

kale, pickled tomato & onion, pecorino, roasted
trumpet mushrooms

FAROE ISLANDS SALMON* 35

cedar plank, sautéed kale, confetti potatoes,
saffron & lemon-dill butter, charred lemon

DESSERT

WARM SKILLET COOKIE 9

salted caramel gelato, chantilly cream

DAILY ICE CREAM 7

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