

# BOSTON HARBOR HOTEL

*Beyond compare.*

## **BREAKFAST**

Available 6:30 a.m. until 11:00 a.m.

### **BREAKFAST BEVERAGES AND JUICES**

Pot of Freshly Brewed, Regular or Decaffeinated Coffee 13

Espresso 5

Double Espresso 6

Cappuccino 8

Pot of Tea 7

Selection of Earl Grey, English Breakfast, Chamomile, Hot Cinnamon Spice,  
Green Tea, Pomegranate Oolong

Pot of Hot Chocolate 6

Whole or Skim Milk 5

Fresh Squeezed Orange or Grapefruit Juice 7

Apple, Cranberry, Prune, V-8 or Tomato Juice 6

Acqua Panna or San Pellegrino Mineral Water - small 6 large 10

### **FRESH FRUIT**

☞ Seasonal Berries 15

☞ Chilled Peeled Whole Pink Grapefruit 9

☞ Sliced Bananas 4

☞ Seasonal Melons, Fruits and Berries 17

### **CONTINENTAL BREAKFAST 24**

*Fresh Squeezed Juice – Choice of Toast, Freshly Baked Muffins, Croissants or Pastries (2 Per Order), Butter and Preserves – Pot of Freshly Brewed, Regular or Decaffeinated Coffee, Tea, Hot Chocolate or a Glass of Milk*

### ☞ **HARBOR GLUTEN-FREE BREAKFAST 27**

*Fresh Squeezed Juice-Cinnamon Scented Rice Bread French Toast, Vermont Maple Syrup, Fresh Raspberries – Pot of Freshly Brewed, Regular or Decaffeinated Coffee, Tea, Hot Chocolate or a Glass of Milk*

### **AMERICAN BREAKFAST 30**

*Fresh Squeezed Juice – Two Eggs Any Style, Choice of Bacon, Ham, Sausage or Corned Beef Hash, Home Fried Potatoes, Toast, Butter and Preserves – Pot of Freshly Brewed Regular or Decaffeinated Coffee, Tea, Hot Chocolate or a Glass of Milk*

☞ *Harborlite Cuisine is designed with concern for healthier dining and is nutritionally balanced. The nutritional information is available upon request.*

*An 18% service charge, a 4 dollar in-room dining charge and any applicable taxes will be added to your account. The service charge will be provided to In-Room Service Employees. The in-room dining charge is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.*

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## **EGGS AND BREAKFAST SPECIALTIES**

*(All Egg Dishes are Served with Home Fried Potatoes and Choice of Toast)*

- Two Eggs Any Style 15
- Breakfast Sandwich with a Choice of Eggs Any Style,  
Cheddar and Ham on a Croissant 16
- Traditional Eggs Benedict 23
- Grilled Petit Filet Mignon and 2 Eggs Any Style 22
- Egg White Omelette with Three Fillings 22
- Three Egg Omelette with Three Fillings 22
- Choice of Fillings: Tomato, Onion, Pepper, Wild Mushrooms, Asparagus, Spinach,  
Cheddar Cheese, Crabmeat, Lobster, Smoked Salmon or Ham (Add Fillings 2 Each)
- Raisin and Cinnamon French Toast with Vermont Maple Syrup 19
- Buttermilk Pancakes with Maple Syrup 16
- Lemon Ricotta Pancakes, Vermont Maple Syrup 19
- Belgian Style Waffle with Fresh Berries 19
- Maple House Smoked Atlantic Salmon with Capers, Red Onions and Cream Cheese 20

## **BREAKFAST MEATS AND SIDE ORDERS**

- Bakery Basket-Selection of Three Pastries 12
- Country Pork Sausage 7
- Thick Cut Apple Smoked Bacon or Canadian Bacon 7
- Corned Beef Hash 7
- Honey Smoked Ham 7
- Home Fried Potatoes 8
- Cottage Cheese 8
- ☞ Plain Yogurt 8
- ☞ Side of Fresh Seasonal Berries 8

## **CEREALS**

- Crunchy Housemade Granola and Raspberry Yogurt Parfait 12
- Toasted Homemade Granola, Raisins and Almonds 10
- ☞ McCann's Irish Oatmeal or Cream of Wheat 10
- ☞ Dry Cereals 9

## **BREAKFAST BREADS AND PASTRIES**

*Served with Butter and Preserves*

- Toast, 3 per order (Country White, Whole Wheat, Light Rye or Pumpernickel) 7
- English Muffin or Bagel 7
- Freshly Baked Croissants, Danishes, Brioche, Muffins or Coffee Cake 7
- ☞ Low Fat Muffins 7

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## **ALL DAY DINING**

*Available 11:00 a.m. until 10:00 p.m.*

### **SOUPS**

Herbed Chicken and Vegetable Soup 12

New England Clam Chowder 13

### **APPETIZERS**

☞ Chilled Jumbo Shrimp with Cocktail Sauce 20

☞ Chilled Maine Lobster with Cocktail Sauce 21

☞ Northeast Oysters on the Half Shell with Saffron Mignonette 17

Pan Fried Mixed Crab, Cod and Salmon Cakes with Tomato Herb Tartar 20

Spicy Fried Calamari with Ginger Aioli Tarragon Lime Dressing  
and Tomato Salsa 17

Buttermilk Fried Boneless Chicken Fingers and French Fries,  
Maple Mustard Sauce 18

### **SALADS**

Traditional Caesar Salad 15

Traditional Caesar Salad with Grilled Chicken 23

☞ Mixed Green Salad, Caramelized Red Onion Dressing 13

Greek Salad, Iceberg Lettuce, Tomatoes, Black Olives,  
Feta Cheese and Yoghurt Dressing 16

Rowes Wharf Salad, Baby Greens, Crabmeat, Avocado,  
Tomato and Horseradish Dressing 22

Cobb Salad with Chicken, Avocado, Bacon, Tomatoes and Blue Cheese 25

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## **ALL DAY DINING**

*Available 11:00 a.m. until 10:00 p.m.*

### **SANDWICHES**

Maine Lobster Salad Croissant with Potato Chips 28

Open-Faced Wood-Grilled Beef Tenderloin, Caramelized Pepper and Onion Sandwich  
with Cheddar Cheese Sauce, French Fries 25

Grilled Cheeseburger with Choice of Cheddar, Swiss, Blue or American Cheese,  
French Fries and Onion Rings 23

Focaccia, Mozzarella, Balsamic, Basil Pesto Sandwich 16

Griddled Cuban Sandwich Tasso Ham, Swiss Cheese and French Fries 18

Herb Rubbed Grilled Chicken Sandwich  
with Garlic Aioli and French Fries 21

Honey Baked Ham or Smoked Turkey and Cheddar Club  
with Roasted Tomato Mayo, French Fries 21

#### ***Selection of Breads include:***

*White, Wheat, Pumpernickel, or Light Rye*

*Chips or French Fries may be Substituted with any Sandwich Option*

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## **ALL DAY DINING**

*Available 11:00 a.m. until 10:00 p.m.*

### **PIZZA**

Traditional Style Pizza

Made with Tomato or White Cheese Sauce 18

Choice of Any Three Toppings:

Caramelized Onions, Peppers, Wild Mushrooms, Broccoli, Black Olives,  
Pesto, Pineapple, Pepperoni, Ham, Hamburger, Mozzarella, Cheddar,  
Provolone or Parmesan

Additional Toppings 2 Each

### **PASTA**

🍷 Spaghettini with Meatballs and Marinara Sauce 21

Fresh Tagliatelle, Frutti di Mare

Clams, Calamari, Mussels, Red and Yellow Tomatoes 26

Creamy Macaroni and Vermont Cheddar Cheese 23

Ricotta and Fontina Cannelloni with Bolognese Sauce 23

Artichoke Ravioli, Parmesan Cheese and Spinach 21

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## ALL DAY DINING

*Available 11:00 a.m. until 10:00 p.m.*

### MAIN COURSE

Two Eggs (Any Style), Bacon and Home Fries 15

Boston Style Haddock Fish and Chips with Cole Slaw 24

Crabmeat Stuffed Baked Haddock

Grilled Seasonal Vegetable, Lemon Sauce 33

☞ Steamed 2½lb Maine Lobster, Baked Potato and Corn on the Cob 48

Pan Roasted Jumbo Sea Scallops with Jumbo Asparagus, Orange Butter 35

Prosciutto and Melted Provolone Topped Chicken Piccata

Baby Zucchini, Black Olives, Basil and Red Onions 30

Grilled 8 oz. Prime Beef Filet Mignon, Baby Vegetables

Garlic Whipped Golden Potatoes 39

Grilled 10 oz. Prime New York Sirloin with Baked Potato and Broccolini 42

### DESSERTS & CHEESES

Boston "Harbor" Cream Pie with Vanilla Bean Custard, Almond Crisp

Dark Chocolate Pot de Crème with Chantilly Cream, Fresh Berries

Spiced Carrot Cake Cream Cheese Mousse, Candied Walnuts

Whipped Greek Yogurt Cremeux Seasonal Berry Compote, Honey Oat Croquant

Ice Cream or Sorbet - Inquire About Daily Flavors

Assorted Cookie Plate

*All Desserts 11*

Selection of Imported and Domestic Cheeses with Fresh Fruit Compote

Serving (2 People) 20

Individual Plate Serving 14

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## CHILDREN'S MENU

### BREAKFAST

*Available 6:30 a.m. until 11:00 a.m.*

11

#### **Choice of Beverage**

Cranberry, Orange or Apple Juice, Hot Chocolate or Milk

#### **Choice of Breakfast Entrée**

Chocolate Chip, Blueberry or Plain Pancakes or French Toast

One Egg Any Style

Dry Cereals

Oatmeal or Cream of Wheat with Milk, Brown Sugar or Maple Syrup

Served with Fresh Sliced Fruits and Berries

### ALL DAY DINING

*Available 11:00 a.m. until 10:00 p.m.*

Peanut Butter and Jelly Sandwich 6

Griddled Mozzarella and Tomato Quesadilla 7

Macaroni and Cheddar Cheese 8

Tomato and Cheese Pizza 9

Crispy Chicken Fingers and French Fries 9

Grilled Hamburger and French Fries 11

Penne with Meatballs 10

***The Children's Menu is prepared for children 12 years or younger.***

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## CHILDREN'S MENU

### ALL DAY DINING

*Available 11:00 a.m. until 10:00 p.m.*

### DESSERTS

Chocolate Chip or Oatmeal Raisin Cookies 5

Housemade Ice Cream-Inquire About Daily Flavors 7

Do It Yourself BHH Ice Cream Sundae-Whipped Cream,  
Sprinkles, Hot Fudge, Brownie Bites, Cherries 9

Fresh Berries and Pineapple 7

### BEVERAGES

Whole or Skim Milk 5

Vanilla, Strawberry or Chocolate Shake 9

Shirley Temple or Roy Rogers 4

Orange Juice 5

Apple Juice or Cranberry Juice 4

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## HORS

## D'OEUVRES

## MENU

Available 11:30 a.m. until 11:00 p.m.

### DRY SNACKS

Mixed Nuts 17 per bowl

Pretzels 17 per bowl

Popcorn 17 per bowl

Potato Chips 17 per bowl

### CRUDITÉ & CHEESES

*(Price per Person)*

*5 Person Minimum*

\*Fresh Garden Vegetable Crudité  
with Apple Curry and Garlic Herb Dips 7

Imported and Domestic Cheeses  
with Fresh Fruit Garnish and Sliced Baguettes 9

### CAVIAR

Assorted American Caviar - Sturgeon or Salmon  
with Pumpnickel Toasted Points and Traditional Garnish - Market Price

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**HORS**

**D'OEUVRES**

**MENU**

*Available 11:30 a.m. until 11:00 p.m.*

## **COLD HORS D'OEUVRES**

*(Price per Dozen)*

Mozzarella and Italian Plum Tomato Brochettes, Basil Oil Drizzle 40 Blue

Cheese Stuffed Tomatoes, Toasted Pecans 40

Maple Smoked Scottish Salmon and Lemon Sour Cream Croustades 48

Chilled Crab, Avocado and Grapefruit Salad in Pastry Thimbles 48

Moo-Shi Duck Pinwheels 45

## **HOT HORS D'OEUVRES**

*(Price per Dozen)*

Red Pepper and Napa Cabbage Spring Roll, Plum Sauce 40

Traditional Spanakopita, Sundried Tomato Sauce 40

Crispy Coconut Shrimp, Soy-Orange Marmalade 48

Maple Smoked Bacon Wrapped Sea Scallops 48

Pastry Wrapped Smoked Chicken, Cheddar and Asparagus 45

Herb Roasted Baby Rack of Lamb with a Minted Honey Drizzle 48

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## OVERNIGHT MENU

Available 10:00 p.m. until 6:30 a.m.

### APPETIZERS

New England Clam Chowder 13

\*Chilled Jumbo Shrimp, Cocktail Sauce 20

☞ Mixed Green Salad, Caramelized Red Onion Dressing 11

Traditional Caesar Salad 16

Traditional Caesar Salad with Grilled Chicken 23

Buttermilk Fried Boneless Chicken Fingers and French Fries  
with Maple Mustard Sauce 18

Pan Fried Mixed Crab, Cod and Salmon Cakes with Tomato Herb Tartar 20

### MAIN COURSE

Two Eggs (Any Style), Bacon and Home Fries 15

Three Egg Omelette with Three Fillings 22  
(Additional Fillings 2 Each)

Choice of Tomato, Asparagus, Crabmeat, Lobster, Smoked Salmon, Spinach,  
Wild Mushrooms, Cheddar Cheese, Onion, Pepper or Ham

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Smoked Turkey and Cheddar Club on White,  
Wheat, Pumpernickel or Light Rye and French Fries 21

Herb Rubbed Grilled Chicken Sandwich  
with Garlic Aioli and French Fries 21

Maine Lobster Salad Croissant, Small Mixed Green Salad and Potato Chips 28

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## OVERNIGHT MENU

Available 10:00 p.m. until 6:30 a.m.

### MAIN COURSE

*continued*

Grilled Cheeseburger, French Fries and Onion Rings 23

Grilled Filet Mignon, Baby Vegetables, Whipped Golden Potatoes  
and Red Wine Sauce 39

Herb Grilled Chicken Breast  
with Roasted Red Bliss Potatoes and Vegetable Caponata 30

Spaghetti with Parmesan Cheese, Tomato Sauce and Pesto 21

### PIZZA

Traditional Style Pizza

Made with Tomato or White Cheese Sauce 18

Choice of Any Three Toppings:

Caramelized Onions, Peppers, Wild Mushrooms, Broccoli, Black Olives,  
Pesto, Pineapple, Pepperoni, Ham, Hamburger, Mozzarella, Cheddar,  
Provolone or Parmesan

Additional Toppings 2 Each

### DESSERTS

Boston "Harbor" Cream Pie with Vanilla Bean Custard, Almond Crisp

Dark Chocolate Pot de Crème with Chantilly Cream, Fresh Berries

Spiced Carrot Cake Cream Cheese Mousse, Candied Walnuts

Whipped Greek Yogurt Cremeux Seasonal Berry Compote, Honey Oat Croquant

Ice Cream or Sorbet - Inquire About Daily Flavors

Assorted Cookie Plate

*All Desserts 11*

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## **BEVERAGES**

- Pot of Coffee or Decaffeinated Coffee 12
- Double Espresso 6
- Espresso 5
- Cappuccino 7
- Pot of Tea 7
- Pot of Hot Chocolate 6
- Whole or Skim Milk 5

## **JUICES**

- Fresh Orange or Grapefruit Juice 7
- Apple, Cranberry, Prune, V-8 or Tomato Juice 6
- Nantucket Nectars Lemonade 6 (16.9 oz. bottle)

## ***Sunraysia***

- Orange Juice, Cranberry Juice, Apple Juice 6

## **SOFT DRINKS**

- 10 oz. Bottle Soda 6
- Selection of Pepsi, Diet Pepsi, Siera Mist, Ginger Ale,  
Tonic Water, Club Soda
- IBC Root Beer 6
- Republic Iced Tea 6

## **MINERAL WATER**

- Acqua Panna - small 6 large 10
- San Pellegrino - small 6 large 10
- Fiji - small 6 large 10

## **BEER**

- |                |                            |
|----------------|----------------------------|
| Budweiser 8    | Amstel Light 9             |
| Bud Light 8    | Corona 9                   |
| Harpoon IPA 9  | Stella-Artois 9            |
| Miller Lite 8  | Guinness Irish Stout 9     |
| Samuel Adams 9 | Heineken 9                 |
| Sam Seasonal 9 | O'Doul's (non-alcoholic) 8 |

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## WINE LIST

Available 11:30 a.m. until 1:00 a.m.

### CHAMPAGNE AND SPARKLING WINE

	Glass	Bottle
Ca' Ferlan <i>Cuvée Beatrice</i> - Prosecco Veneto, Italy	13	60
Moët & Chandon <i>Brut Imperial</i> Champagne, France	21	105
Veuve Cliquot-Ponsardin <i>Yellow Label Brut</i> Champagne, France (half bottle)		75
Veuve Cliquot-Ponsardin <i>Yellow Label Brut</i> Champagne, France		135

### WHITE WINE

Dipinti <i>Pinot Grigio</i> Alto Adige, Italy	12	58
Stoneburn <i>Sauvignon Blanc</i> Marlborough, New Zealand	12	58
Château Julien <i>Monterey - Chardonnay</i> Central Cast, California	11	54
Frog's Leap <i>Sauvignon Blanc</i> Napa Valley, California (Half Bottle)		58
Domaine des Grandes Perrieres <i>Sancerre</i> Loire Valley, France		82
Josef Drouhin <i>Laforêt-Bourgogne Blanc</i> Burgundy, France		55
Christian Moreau <i>Chablis</i> Burgundy, France		80
Patz & Hall <i>Dutton Ranch - Chardonnay</i> Napa Valley, California (half bottle)		68
En Route Winery <i>Russian River Valley - Chardonnay</i> Sonoma, California		125

### RED WINE

Balard Lane <i>Pinot Noir</i> Central Coast, California	12	58
Château Julien <i>Monterey - Cabernet Sauvignon</i> Central Coast, California	11	54
Newton Red Label <i>Claret - Cabernet Blend</i> Napa Valley, California	15	69
McManis <i>Lodi - Zinfandel</i> Central Valley, California	12	58
Martin Ray <i>Russian River Valley - Pinot Noir</i> Sonoma, California (half bottle)		36
Red Diamond <i>Merlot</i> Columbia Valley, Washington		58
Duckhorn <i>Merlot</i> Napa Valley, California		135
Salentein <i>Portillo - Malbec</i> Mendoza, Argentina		55
Volpaia <i>Chianti Classico - Sangiovese Blend</i> Tuscany, Italy		69
Cune <i>Crianza - Tempranillo Blend</i> Rioja, Spain		58
Château Simard <i>St. Emillion - Cabernet/Merlot Blend</i> Bordeaux, France		105
Merryvale Starmont <i>Cabernet Sauvignon</i> Napa Valley, California (half bottle)		40
Faust <i>Cabernet Sauvignon</i> Napa Valley, California		105

### PORT

Tawny <i>Ten Year, Porto</i> Douro Valley, Portugal	12	96
Ruby <i>Porto</i> Douro Valley, Portugal	9	72

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## FULL BOTTLE LIQUOR SELECTIONS

Available 11:30 a.m. until 1:00 a.m.

### SCOTCH WHISKIES

	<i>Bottle</i>
Dewar's	195
Chivas Regal	225
Johnny Walker Black	250
Glenlivet 12 year (single malt)	275

### BLENDED WHISKIES

	<i>Bottle</i>
Seagram's V.O.	175
Canadian Club	195
Crown Royal	225

### BOURBON

Jim Beam	195
Basil Hayden's	225
Jack Daniel's	250

### APERITIFS AND VERMOUTHS

Noilly Prat Sweet or Dry	49
Dubonnet Rouge	56
Lillet Blonde	56

### COGNAC

Courvoisier VS	195
Remy Martin VSOP	225
Hennessy XO	475

### GIN

Tanqueray	195
Bombay Sapphire	235

### VODKA

Grey Goose	235
Kettle One	195
Absolut	175

### RUM

Bacardi Silver	185
Captain Morgan's	195
Mount Gay	225

### TEQUILA

Patron Silver	275
Jose Cuervo Gold	175

### LIQUEUR

Kahlua	165
Bailey's Irish Cream	175
Grand Marnier	225

*All full bottle selections include  
bar fruit, glassware, stir sticks, cocktail napkins and ice for six people.*

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## **BAR SERVICES**

Available from 11:30 a.m. until 11:00 p.m.

### **CATERED BAR SERVICE**

*We are delighted to offer the convenience of an honor bar of choice to be placed in your room.*

*Bar service includes bar fruit, glassware, stir sticks, cocktail napkins and ice.*

*Credit for full, unopened bottles will be given (less an 18% restocking charge) for all liquor, beer and wine.*

### **BUTLER SERVICE**

*Butler Service is offered at a rate of 100 dollars (4 hour minimum) and 25 dollars for each additional hour to allow you more time to entertain your guests.*

*A full cocktail bar pre-order list is available for you, detailing pricing and options, to make your personalized bar selection.*

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