

princess luncheon

brunch

Continental Breakfast (v)

croissant, danish pastries, butter, honey or marmalade

Maple Granola (v)

fruits and nuts

Seasonal Fresh Fruits (v)

Eggs Benedict*

canadian bacon, english muffin, hollandaise sauce

James Beard's French Toast (v)

corn flake coating, cinnamon and sugar

starters, soup & salad

Naturally Aged Italian Coppa

waldorf salad with apples and walnuts

Crunchy Fried Mozzarella Sticks

marinara dipping sauce

Boston Lettuce, Artichoke and Palm Hearts (v)

choice of dressings

New England Clam Chowder

oyster crackers

Chicken Broth with Matzah Balls

julienne of vegetables

burgers & fries

Princess Homemade Hamburger,
Cheeseburger or Bacon Burger*
traditional garnish, french fries

Veggie Burger (v)

Large Plate of French Fries (v)

mayonnaise, ketchup

combos

Soup & Salad

Soup & Chicken Club Sandwich

Soup, Salad & ½ Chicken Club Sandwich



signature pastas

*available as an appetizer or main course and served
with freshly grated parmesan cheese*

Lasagna Bolognese

savory meat and cheese sauce

Spaghetti Aglio, Olio e Peperoncino (v)

fried garlic, parsley, extra virgin olive oil, chili flakes

mains

Nicoise Tuna Salad

*iceberg lettuce, black olives, string beans,
egg, potatoes*

Triple Decker Chicken Club Sandwich

bacon, lettuce, tomato, potato chips

Baja Fish Taco

*corn tortilla, shredded cabbage, chili-lime
dressing, salsa, cilantro*

Braised Beef Roulade

pan gravy, napa cabbage, roast potatoes

Madras-Style Lamb Curry

coconut cream, basmati rice, condiments

Griddled Potato Latkes (v)

sour cream, apple compote

desserts

Chocolate Marquise Slice

coffee sauce

Baked Apple in Puff Pastry

warm vanilla crème anglaise

Strawberry Trifle

pound cake, vanilla custard, strawberries, whipped cream

Ice Cream

raspberry, macadamia, stracciatella, honey-vanilla frozen yogurt

(v) Vegetarian

Public Health Advisory: *Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food-related allergies or special dietary requirements, please make sure to contact your Restaurant Manager or the Director of Restaurant Operations.