



# All-Day Dining

## OPENERS

Soup of the Day 8

### Crispy Calamari

Lightly breaded, crispy onion straws, roasted tomato aioli 12

### Kings Wings

Six mixed pieces, celery, carrots, ranch dressing. Choose a flavor: buffalo, bbq, lemon pepper, Old Bay 7

### Chicken Tenders

All white meat, tempura battered shoestring fries. Served with honey mustard dip 11

### Chicken Quesadilla

Three cheese blend. Served with sour cream, guacamole and pico de gallo 12

### Crab Cakes

Jumbo lump, horseradish aioli 14

### Tomato, Mozzarella Salad

Basil, Parmesan, olive oil, balsamic drizzle 9

### French Dip Sliders

Shaved rib eye, crispy onions, horseradish cream sauce, hot au jus 11

### Beef Bruschetta

Shaved rib eye, toasted artisan bread, tomato, basil, onion, garlic, olive oil 11

## CREATE YOUR OWN GREENERY

### King's Field of Greens

Blend of tender leaves, cucumber, onion, carrots 7

### Traditional Cobb Salad

Mixed field greens, bacon, blue cheese, hard-boiled egg, tomato, avocado 12

### Caesar Salad

Romaine hearts, Parmesan, garlic croutons 10

### Choice of Proteins:

Grilled Chicken: 5

Jumbo Shrimp: 7

Seared Salmon: 8

### Choice of Dressings:

House made shallot or sherry vinaigrette, house made sherry vinaigrette, balsamic, vinaigrette, blue cheese, ranch, Caesar, honey mustard

## SANDWICHES

All sandwiches come with a choice of side salad or fries

### All Beef Classic

Half pound patty, aged cheddar, tomato, onion and lettuce 14

### Traditional Turkey Club

Lettuce, tomato, bacon, mayo on white or wheat bread 13

### BBQ Chicken

Cheddar, provolone, American cheese, homemade onion rings, BBQ sauce 13

### Maryland Crab Cake

Old Bay seasoned jumbo lump, roasted tomato aioli, tomato lettuce. Old Bay fries 19

### Steak and Cheese

Rib-eye, provolone, peppers, onions, mayo 15

### Portabella

Red peppers, onion, tomato, avocado, field greens, balsamic drizzle. Ciabatta roll or tortilla wrap 11

## MAIN COURSE

### Crab Cake Platter

Jumbo lump, jalapeño aioli, garlic mashed potatoes, asparagus 28

### Rib Eye

Blue cheese, crispy onions, garlic mashed potatoes, broccoli 29

### NY Strip

Herb butter, baby red tomatoes, zucchini, squash, carrots, red peppers 27

### Crab Stuffed Shrimp

Rosé sauce, jasmine rice, broccoli 25

### Salmon

Crab salsa, baby red potatoes, spinach, asparagus, cherry tomatoes 25

### Seafood Linguine

Linguine, jumbo shrimp, lump crab, white wine, tomato, onion, garlic basil, Parmesan 23

### Mushroom Risotto

Shiitake, asparagus, spinach, Parmesan 18

## DESSERTS

### Molten Chocolate Cake

Vanilla ice cream, raspberry swirl 8

### Bread Pudding

Caramel drizzle 7

### Cheesecake

Raspberry drizzle 7

### Ice Cream

Dutch chocolate, vanilla bean, strawberry 5

### Mango Sorbet 6

## BEVERAGES

### Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Spring water 3

### Starbucks Coffee

Regular and decaf 4

### Starbucks Specialty Coffee

Espresso, Cappuccino, Ice Coffee 5

### Tazo Tea

Black, green, decaffeinated, herbal infusions 4

## SIDES

### Shoestring Fries 5

### Market Vegetables Tossed in

Olive Oil 4

### Onion Rings 5

### Coleslaw 4

\*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness.

**GF** We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

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