



## Room Service

### Soups

**Traditional French Onion Soup** \$6.00  
Topped with a mixture of Swiss, provolone and parmesan cheeses

**Soup of the Day** \$5.00  
Ask your server for today's selection

### Appetizers

**Baked Brie** \$10.00  
Pecan crusted double cream brie with a mixed berry chutney and grilled bread

**Monticello Shrimp Cocktail** \$10.00  
Jumbo shrimp coated in coconut and Panko bread crumbs fried and served with an incredible horseradish marmalade

**Outer Banks Crab cake** \$11.00  
A grand fresh lump crab cake with whole grain mustard and raspberry aiolis

**Pesto Roasted Portobello** \$11.00  
Pesto marinated Portobello mushroom stuffed with a risotto ratatouille and Parmesan

20% gratuity, applicable sales tax and a \$2.00 delivery fee is added to each order



## Entrees

<b>Bourbon Glazed Pork Tenderloin</b>	\$23.00
Fresh Red Gate Farms pork tenderloin served with cheddar bacon grits, sautéed spinach and fried sweet potatoes.	
<b>Ribeye Steak Prepared Three Ways</b>	\$32.00
Your Choice: Sicilian - Topped with fresh roasted garlic, basil, and sun dried tomatoes Blackened - Topped with crimini mushrooms sautéed in fresh thyme, garlic, shallots Florentine - Topped with sautéed spinach, proscuitto, and parmesan cheese All served with garlic and shallot whipped potatoes	
<b>Southwest Marinated Chicken</b>	\$20.00
Prestige Farms chicken breast marinated in cilantro, lime and jalapenos, with grilled asparagus and mashed black beans and avocados, cilantro pesto and fried tortillas	
<b>Grilled Filet of Beef</b>	\$32.00
Grilled 8 ounce Certified Angus tenderloin filet served over truffled shrimp, spinach and fingerling potato hash with a thyme infused syrup	
<b>Chilean Striped Sea Bass</b>	\$30.00
An 8 ounce filet onion crusted and served over a white bean and tomato basil ragout	
<b>Monticello Shrimp &amp; Grits</b>	\$20.00
Harbor Banks shrimp sautéed with fresh bell peppers, mushrooms, scallions, and applewood smoked bacon in a creamy 'Nawlins sauce, served over a cheddar grit cake	
<b>Crown Rack of Lamb</b>	\$34.00
Farm raised organic lamb encrusted with a fresh basil pesto with a roasted vegetable, polenta and goat cheese rondelle and kalamata tapenade	
<b>Georgia Peach Roasted Duck</b>	\$28.00
Hickory roasted duck served over spiced potatoes and carrots with a peach and brown sugar barbecue sauce	

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**Truffle Shrimp Pasta** \$22.00  
Penne pasta tossed with Fresh Harbor Banks shrimp, sea scallops, roasted corn, Portobello, spinach, and grape tomatoes

**Southwestern Tuna** \$30.00  
Fresh Saku tuna blacken to medium rare, or your preference served over an okra, tomato, white bean, fresh peas and corn ragout

### Sandwiches

All of our sandwiches are served on freshly baked breads from Ambergrains Bakery and kosher pickle spear. Our sides are steak fries, potato salad, fruit salad and pasta salad.

**Portobello Burger** \$9.00  
Large marinated Portobello mushroom topped with grilled zucchini and yellow squash, roasted red pepper, provolone cheese, and Balsamic vinaigrette

**Monticello Burger** \$9.00  
Ground Certified Black Angus Beef topped with sautéed bell peppers, red onions, and mushrooms on a sesame seed roll

**Croissant Club** \$9.00  
Thick layers of turkey, ham, cheddar and Swiss cheeses, romaine lettuce, tomato, and applewood smoked bacon on flaky butter croissant, whole grain mustard aioli

**Buffalo Chicken** \$11.00  
Prestige Farms chicken breast marinated in a spicy buffalo sauce and deep fried, topped with lettuce, tomato, bleu cheese dressing and onion frites

### Pasta

**Chicken Pomodoro** \$11.00  
Blackened chicken breast tossed with penne pasta in a classic pomodoro sauce

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**All Day Menu available from 11:30 a.m. to 6:30 a.m.**

**All Day Menu**

**Dunhill Salad**

Mixed baby greens, goat cheese,  
roasted sliced almonds, served  
with our house raspberry vinaigrette

\$5.00

**Monticello Burger**

Half pound Certified Angus beef topped  
with sautéed peppers, red onions,  
mushrooms on a sesame seed roll

\$9.00

**Caesar Salad**

Fresh and crisp romaine lettuce  
with homemade Caesar dressing,  
croutons and parmesan cheese

\$6.00

**Croissant Club**

Thick layers of ham, turkey,  
cheddar, Swiss cheese, romaine  
lettuce, tomato, and applewood  
smoked bacon on flaky butter  
croissant with whole grain  
mustard aioli

\$9.00

**Mayfair Tenders**

Tender strips of chicken breast, served with French fries  
and your choice of barbecue sauce or honey mustard

\$7.00

**Fruit & Cheese Platter for Two**

An assortment of fresh fruit, domestic and imported cheeses

\$12.00

**Desserts**

**All desserts are \$8.00**

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### **Breakfast**

**Available daily 6:30 a.m. to 10:30 a.m.**

#### **The Mayfair**

Two eggs, prepared to your liking, choice of bacon or sausage, grits or home fries, served with toast, preserves and butter

\$11.00

#### **The Dunhill Continental**

Freshly Baked Pastries, butter, preserves, coffee or tea and choice of juice

\$9.00

#### **Fresh Start Breakfast**

Seasonal sliced fresh fruit, fresh baked muffin and your choice of vanilla or fruit flavored yogurt.

\$9.00

#### **Buttermilk Pancakes**

Topped with homemade blueberry compote and pure Vermont maple syrup served with your choice of bacon or sausage

\$7.50

#### **Cinnamon-Sourdough French toast**

Topped with fresh strawberries and oranges and pure Vermont maple syrup served with your choice of bacon or sausage

\$7.50

#### **Smoked Salmon Plate**

Norwegian smoked salmon, a toasted bagel, shaved red onions, capers and a cucumber salad

\$9.00

#### **Eggs Benedict**

Poached eggs resting on sizzling Canadian bacon and a toasted English muffin, topped with traditional hollandaise sauce

Served with grits or home fries

\$9.00

#### **The Southern**

Fresh baked biscuits smothered in homemade sausage gravy, served with scrambled eggs, sausage and southern style grits

\$8.00

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### **Monticello Breakfast Wrap**

Scrambled eggs with country ham and cheddar cheese rolled in a flour tortilla and served with home-fries

\$6.50

### **Build the Perfect Omelet**

Three egg omelet filled with your choice of fillings, served with bacon or sausage and home fries

\$7.00

bell pepper medley, onions, mushrooms, tomatoes, spinach or cheddar cheese

\$.50 each

shrimp, grilled chicken, country-style ham, apple wood smoked bacon, goat cheese, Brie or smoked salmon

\$1.00 each

### **Breakfast Sides and Additions**

Applewood smoked bacon \$2.50

Sausage patties \$2.25

Grilled Canadian bacon \$ 2.75

Southern -style Grits \$2.25

Home-fried potatoes \$ 2.50

Freshly baked muffins \$ 2.00

Croissant or assorted pastries \$ 2.50

Fresh seasonal fruit plate \$6.00

Half of a fresh grapefruit \$ \$2.50

Vanilla or fruit yogurt \$ 2.75

Two eggs prepared any style \$ 3.00

Assorted cold cereals \$3.50

Homemade oatmeal topped with brown sugar and cinnamon \$ 3.50

Assorted cold or hot cereals with fresh fruit \$ 4.50

Toasted English muffin with butter and preserves \$ 2.50

Fresh baked Dunhill orange pecan cinnamon rolls \$2.50

Toasted Amber Grains Bagel - with butter and preserves \$ 3.00

Or with cream cheese \$4.00

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**MONTICELLO**  
UPTOWN RESTAURANT & BAR

**Beverages**

Royal Cup Coffee or Bigelow Teas \$ 2.25  
Fresh squeezed orange juice \$2.50  
Cranberry, apple, grapefruit or V-8 juices \$ 2.00  
Milk \$2.00

**Novus Loose Leaf Teas – In A Teabag**

Selections: Kenilworth Ceylon, Sapphire Earl Grey, Dragon Well Green Tea,  
Pai Mu Tan White Tea, Citrus Chamomile and Egyptian Mint  
\$3.00 per bag

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