

ROOM SERVICE MENU

JOHN F's CAFE

HOURS OF SERVICE:

BREAKFAST

MONDAY – FRIDAY 6:30 A.M. – 11:00 A.M.

SATURDAY - SUNDAY 7:00 A.M. – 12:00 NOON

LUNCH

MONDAY – FRIDAY 11:00 A.M. – 1:30 P.M.

DINNER

DAILY 5:00 P.M. – 10:00 P.M.

FOR ROOM SERVICE

~DIAL 7265~

Come Down & Join Us!

John F's Lounge

(Located in the lobby)

Open daily 4:30 p.m. till 11:00 p.m.

Happy Hour

Monday - Friday from 5:00 p.m. till 7:00 p.m.

We offer \$2.00 Off Bar Exclusive Appetizers

\$2.00 Off Draft Beer & Specialty Cocktails.

(Exclusive menu available in John F's Lounge only)

BREAKFAST



Served Monday-Friday from 6:30 a.m. – 11:00 a.m.
Served Weekends from 7:00 a.m. – 12:00 noon
Please Dial 7265 to Place Your Order



Morning Quote:

*"Never work before breakfast;
if you have to work before breakfast,
Eat your breakfast first."*

~Josh Billings (Henry Wheeler Shaw)
(1818-1885)

EYE OPENERS

FRESH FRUIT 5.75
A large Bowl of this Season's Best fruits served with Cottage Cheese

CEREAL 2.25
A selection from your Favorite Kellogg's™ Cereals
With Fruit 3.50

OATMEAL 3.95
With a touch of Brown Sugar
With Fruit 5.20

YOGURT 1.95
Plain, Blueberry, Strawberry or Low-Fat Strawberry

SMOKED SALMON & CREAM CHEESE 8.95
Fresh toasted NY Bagel piled high with Smoked Salmon & Cream cheese, onions and capers served with slices of fresh fruit.

FROM THE GRIDDLE

Served with Your Choice of Hormel™ Sausage (no MSG), Ham or Hormel™ Bacon for an additional 2.25

CINNAMON SUPREME FRENCH TOAST 6.25
Luscious slices of our Cinnamon infused Rolls dipped in Egg Batter & cooked to a Golden Brown.
Served with Warm Syrup.

BUTTERMILK PANCAKES 5.25
Hot Buttermilk Pancakes served with Warm Syrup.
Short Stack 4.50

BLUEBERRY PANCAKES 5.95
Our Fluffy Buttermilk Pancakes filled with Plump Blueberries
Short Stack 4.95

FRENCH GRILL 7.95
Batter dipped Cinnamon swirl French toast grilled & filled with Maple Sausage links and scrambled eggs with skillet browns.

BREAKFAST



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EXTRAS

HOT from the OVEN BISCUITS	1.25
TOAST White, Wheat or Rye	1.95
ENGLISH MUFFIN, BAGEL or CROISSANT Butter, Assorted Jams or Cream cheese upon request	1.95
HORMEL™ BACON, SAUSAGE LINKS or TURKEY SAUSAGE	2.95
CORNED BEEF HASH	3.25

SKILLET INSPIRATIONS

The perfect hearty breakfast topped with Two Grade A Eggs cooked to order. All dishes served with a Hot from the Oven Biscuit. Substitute Egg Beaters at no additional charge.

SIGNATURE SKILLET SUPREME	10.95
Two Grade A Eggs, Cooked Your Way on top of Skillet Browned Potatoes, sautéed with Onion and Bell Pepper, finished off with Top Sirloin and served with Your Choice of Bread	
Low-Carb Version-	
Three Grade A Eggs Cooked Your Way with Top Sirloin and topped with Jack and Cheddar Cheeses.	

WESTERN SKILLET	7.50
Grilled Ham, Onion and Green Pepper combined with Skillet Browns and topped with Shredded Cheddar Cheese	

VEGGIE SKILLET	6.95
Broccoli, Mushrooms, Green Peppers, Onion and Tomato Combined with Skillet Browns and topped with Shredded Cheddar Cheese	

THE EGGERY

All Selections served with Skillet Browns and a Choice of Breakfast Bread. Omelettes are made with Three Grade A Eggs. Substitute Egg Beaters™ at no additional charge. Add an 8 ounce Juice to any Eggery Dish for only 1.95

STEAK & EGGS	10.95
A 6 oz. Sirloin Steak Cooked to Order with Two Eggs Prepared Any Style	

DENVER OMELETTE	7.95
Diced Ham, Sautéed Onions Green Peppers folded into a Fluffy omelette	

GARDEN OMELETTE	7.25
Made with Sautéed Onions, Mushrooms, Green Peppers, Tomatoes and Cheddar cheese	

GEORGETOWN COMBO	7.95
Two Buttermilk Pancakes, Two Slices of Bacon and Two Grade A Eggs Prepared Any Style.	

BEST-4-VALUE BREAKFAST	6.95
Two Grade A eggs, Two Strips of Hormel™ Bacon and a Choice of Breakfast Bread, served with Skillet Browns "Sweeten the Deal" Add One Slice of Cinnamon Supreme French Toast for an additional 1.65	

10.95

All fried items are cooked in Trans-fat free oil.

Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs. All prices are subject to 18% Service Charge, 10% Sales Tax and \$2.00 Delivery Charge. Service Charge includes Gratuity.

LUNCH



Served Monday – Friday from 11:00 a.m. to 1:30 p.m.
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Mid-day quote

*"Ask not what you can do for your country,
Ask what's for lunch."
~Orson Welles, actor, director (1915-1985)*

STARTERS

Buffalo Chicken Tenders	6.95
Honey BBQ Wings	6.95

SOUPS

French Onion or Soup of the Day	3.95
Cream of Crab	5.50

SALADS

Classic Chicken Caesar Salad	8.25
A grilled breast of chicken atop romaine lettuce tossed with Parmesan Cheese, seasoned croutons and our Signature Caesar dressing.	

John F's Strip Steak Salad	9.25
Oak marinated grilled strip steak arranged over a bed of Mesclun greens tossed with tomatoes, red onions, yellow & red pepper strips.	

Southern Maryland Crab Cakes Salad	10.50
A golden brown quarter pound crab cake, fresh strawberries, red onion and crumbled Bleu Cheese over Mesclun greens with Raspberry Vinaigrette.	

Grilled Portobello Mushroom Salad	8.25
A grilled balsamic marinated Portobello mushroom; Artichoke hearts roasted red peppers, ripe olives and shredded parmesan cheese arranged over Mesclun greens.	

Southern Fried Chicken Salad	8.25
Batter-dipped golden fried chicken breast strips, crumbled bacon, shredded sharp cheddar cheese over tossed greens with your choice of dressing.	

*Available Salad Dressings:
Thousand Island, Balsamic Vinaigrette, Bleu Cheese,
Fat Free French, Honey Mustard, Lo-Cal Italian,
Signature Caesar dressing, Ranch
Lemon Poppy-Seed Vinaigrette
& Raspberry Vinaigrette*

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LUNCH



Served Monday – Friday from 11:00 a.m. to 1:30 p.m.
Please Dial 7265 to Place Your Order



SANDWICHES

All sandwiches are served with a choice of Onion Rings,
French Fries or *Low Cal* House Salad

The Chef's Burger 9.25

A half pound of Angus Beef grilled served with lettuce,
tomato & onion on a toasted bun.

Your choice of Cheese: **American, Bleu Cheese,
Cheddar, Swiss, Provolone, Gouda, Brie or Monterey Jack.**
Toppings: **Bacon, Guacamole, Chili, Sautéed Mushroom,
Relish, Sautéed Onions or California Fried Egg. .50 Each**

John F's Famous Georgetown Club 9.95

Sliced ham and turkey with bacon, lettuce, tomato &
Brie cheese on toasted Ciabatta bread.

Southern Maryland Crab Cake Sandwich 10.50

A blend of lump crabmeat and spices sautéed to a
golden brown & served on toasted Croissant

Tennessee Chicken Sandwich 9.25

Marinated grilled breast of chicken topped with
Bourbon sauce & Monterey Jack cheese.

Portobello Mushroom Sandwich 8.50

Grilled Portobello Mushrooms with fresh Mozzarella,
Roasted peppers, lettuce & tomato on toasted Ciabatta
bread.

New York Strip Steak Sandwich 9.50

7 oz. New York strip charbroiled to order, topped
with sautéed onions and peppers on a toasted sub roll.

BBQ Grilled Chicken Sandwich 9.50

Marinated grilled breast of chicken smothered in white
BBQ sauce with lettuce, tomato & onion on a toasted bun.

Twin Kosher Hot Dogs 8.25

Two (2) 4 oz. Kosher all beef hot dogs. Served with your
choice of mustard, sauerkraut, onions, chili & cheese.

John F's Famous Rubeen 9.25

Hot corned beef with sauerkraut, Swiss cheese &
Thousand Island dressing on toasted marble Rye.

ENTREES

Fish and Chips 8.95

Breaded Haddock fillet deep fried and served with
French Fries, Coleslaw and lemon.

N.Y. Strip 9.95

A 7 oz marinated grilled sirloin steak served with
Garlic mashed potato and vegetables of the day.
Served with a Bourbon demi-glaze sauce.

Vegetarian Lasagna 9.95

Served with a house salad and garlic toast

Rotisserie Chicken 8.95

A slow roasted rotisserie style quartered chicken served
with Garlic mashed potatoes and vegetables of the day.

DESSERT

Add Haagen Dazs Ice Cream to any dessert for 1.25

Deep Dish Caramel Glazed Apple Pie 7.25

Lemon Meringue Pie 6.25

Triple Chocolate Charlotte 6.25

4 Layer Carrot Cake 5.25

Classic Cheesecake 6.25

2 Scoops of Haagen Dazs Ice Cream or Sorbet 4.95 Vanilla or Chocolate Lemon or Raspberry

All fried items are cooked in Trans-fat free oil.

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Service Charge includes Gratuity.

DINNER



Served Daily 5:00 p.m. – 10:00 p.m.
Please Dial 7267 to Place Your Order



Evening Quote

*"One cannot think well, love well or sleep well,
if one has not dined well."
~ Virginia Woolf, "A Room of One's Own"*

APPETIZERS

Crab Stuffed Artichoke Bottoms	7.95
Sautéed Artichoke bottoms stuffed with Jumbo Lump Crab Imperial.	
Insalata Caprese	6.95
Fresh Mozzarella and Vine Ripened Tomato Salad with Extra Virgin Olive Oil and Balsamic Reduction	
New Orleans Style Wings	7.95
Jumbo chicken wings fried to a golden brown and tossed in Bourbon sauce.	
Classic Fried Shrimp	8.95
4 Colossal shrimp, tempura dipped and fried to a golden brown and served with traditional cocktail sauce.	
Prosciutto wrapped Prawns	8.95
Grilled prawns wrapped in savory Prosciutto served with our Signature sauce.	

SOUPS

French Onion	4.95
Cream of Crab	5.95
Soup of the Day	4.25

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DINNER



Served Daily 5:00 p.m. ~ 10:00 p.m.
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SALADS

Asian Grilled Duck Breast Salad 10.50

A fresh boneless breast of duck marinated in plum sauce, charbroiled and fanned over Mesclun greens with Mandarin orange segments and cashews. Served with spicy Thai dressing.

Grilled Portobello Mushroom Salad 8.25

A grilled balsamic marinated Portobello mushroom, Artichoke hearts roasted red peppers, ripe olives and shredded parmesan cheese arranged over Mesclun greens.

Southern Maryland Crab Cakes Salad 10.50

A golden brown quarter pound crab cake, fresh strawberries, red onion and crumbled Bleu Cheese over Mesclun greens with Raspberry Vinaigrette.

Southern Fried Chicken Salad 8.25

Batter-dipped golden fried chicken breast strips, crumbled bacon, shredded sharp cheddar cheese over tossed greens.

Classic Chicken Caesar Salad 8.25

A grilled breast of chicken atop romaine lettuce tossed with Parmesan Cheese, seasoned croutons and Signature Caesar dressing.

John F's Strip Steak Salad 9.25

Oak marinated grilled strip steak arranged over a bed of Mesclun greens tossed with tomatoes, red onions, yellow and red pepper strips.

Available Salad Dressings:

*Thousand Island, Balsamic Vinaigrette, Bleu Cheese,
Fat Free French, Honey Mustard, Lo-Cal Italian,
Signature Caesar dressing, Ranch,
Lemon Poppy-Seed Vinaigrette
and Raspberry Vinaigrette*

SANWICHES

All sandwiches are served with a choice of French Fries,
Onion Rings or *Low Cal* House Salad

The Chef's Burger 9.25

A half pound of Angus Beef grilled served with lettuce, tomato and onion on a toasted bun.

Your choice of **American, Bleu Cheese, Cheddar, Swiss Provolone, Gouda, Brie or Monterey Jack.**

Toppings: Bacon, Guacamole, Chili, Sautéed Mushroom, Relish, Sautéed Onions or California Fried Egg. .50 Each

John F's Famous Georgetown Club 9.95

Sliced ham and turkey with bacon, lettuce, tomato & Brie cheese on toasted Ciabatta bread.

Southern Maryland Crab Cake Sandwich 10.50

A blend of lump crabmeat and spices sautéed to a golden brown & served with lettuce, tomato and onion on a toasted Croissant

Tennessee Chicken Sandwich 9.25

Marinated grilled breast of chicken topped with Bourbon sauce & Monterey Jack cheese.

Portobello Mushroom Sandwich 8.50

Grilled Portobello Mushrooms with fresh Mozzarella, roasted peppers, lettuce & tomato on toasted Ciabatta bread.

BBQ Grilled Chicken Sandwich 9.50

Marinated grilled breast of chicken smothered in White BBQ sauce with lettuce, tomato and onion on a toasted bun.

John F's Famous Rueben 9.25

Hot corned beef with sauerkraut, Swiss cheese & Thousand Island dressing on toasted marble Rye.

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DINNER



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Served Daily 5:00 p.m. – 10:00 p.m.



ENTREES

All Entrees served with a House Salad & Rolls

N.Y. Strip Steak 22.95

A 12 oz. cut of the finest choice beef, seasoned & grilled to your specifications, topped with garlic butter and served with a baked potato & vegetables.

Ribeye Steak 19.95

A 12 oz. Rib eye steak grilled to your specifications, served with a baked potato & vegetable s.

Caramelized Breast of Duck 19.95

Boneless breast of duck, pan seared and caramelized in a port wine reduction. Served over rice with vegetables

Rotisserie Glazed Chicken 15.95

A slow roasted rotisserie style half chicken served with Garlic mashed potatoes & vegetables.

Napa Valley Filet of Salmon 18.95

Grilled salmon basted with virgin olive oil and chardonnay served with rice & vegetables

Glazed Filet of Salmon 18.95

Grilled Salmon glazed with Jack Daniel served with Garlic Mashed Potato & vegetable of the day.

Peppercorn Crusted Roast Pork Loin 15.95

Pork loin rolled in cracked pepper & slow roasted. Fanned over sweet Apple Bread pudding, drizzled with Bourbon sauce. Served with vegetable of the day.

Shrimp and Chicken Alfredo 17.95

Plump sautéed jumbo shrimps and chicken breast in a rich garlic Alfredo cream sauce over linguine.

Vegetarian Lasagna 14.95

An assortment of roasted garden vegetables layered with Pasta and Italian Cheeses.

Jambalaya 20.95

Sautéed Shrimp, roasted Chicken and Andouille Sausage tossed in a rich Cajun tomato sauce served Rice or Pasta.

Twin Crab Cakes 21.95

Two (2) Lump crab cakes broiled served on top sliced fresh tomatoes. Served with rice and vegetable of the day.

KID'S MENU

\$4.95

Each Meal includes Apple Sauce, Blue Bunny Frozen Treat and Choice of Milk or Soft Drink

Plain or Pepperoni Pizza

Cheeseburger & French Fries

Chicken Fingers & French Fries

All-Beef Hot Dog & French Fries

Grilled Cheese & French Fries

Pasta with Meat Sauce

Macaroni & Cheese

Soup & Salad

DESSERT

Add Haagen Dazs Ice Cream to any dessert for 1.25

Deep Dish Caramel Glazed Apple Pie 7.25

Lemon Meringue Pie 6.25

Triple Chocolate Charlotte 6.25

4 Layer Carrot Cake 5.25

Classic Cheesecake 6.25

2 Scoops of Haagen Dazs Ice Cream or Sorbet
Vanilla or Chocolate Lemon or Raspberry 4.95

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BEVERAGES



Sodas- 2.50
Coke, Diet Coke, Sprite, Ginger Ale, Orange

Juice or Lemonade 2.75
Apple, Cranberry, Grapefruit or Orange

Iced Teas 2.25

Bottled Water 3.00
Evian or San Pellegrino

Milk 2.20
Whole, 2% or Non-Fat

Coffee or Hot Tea 2.25
Regular or Decaffeinated

WINES



WHITE WINES

Chardonnay, Solaris, California
Chardonnay, Chateau St. Jean, California
Chardonnay, Lindeman Bin 65, Australia
Chardonnay, Century Cellar by BV, California
Pinot Grigio, Fontono Cendida, Italy
Sauvignon Blanc, Matua, New Zealand
White Zinfandel, Woodbridge by Robert Mondavi, California
Kenwood Brute (split)
Sparkling Wine, Chandon Brut, California
Sparkling Wine, Tott's Brut California

Glass

8.75
8.25
6.75
6.25
6.50
7.25
5.95
8.00

Bottle

36.00
34.00
26.00
24.00
26.00
28.00
23.00
55.00
23.00

RED WINES

Cabernet Sauvignon, Chateau Souverian, California
Cabernet Sauvignon, Geyser Peak California
Cabernet Sauvignon, Sterling, California
Cabernet Sauvignon by BV, California
Pinot Noir, Sterling Vintner's California
Merlot, Bolla, Italy
Merlot, Columbia Crest "Two Vines", Washington
Shiraz/Cabernet, Penfolds "Koonunga Hill", Australia
Shiraz/Lindeman "Reserve", Australia
Chianti, Straccali, Italy

Glass

10.25
8.95
7.50
5.95
7.50
6.75
6.50
6.95
6.95
6.75

Bottle

44.00
38.00
30.00
25.00
30.00
28.00
26.00
28.00
28.00
28.00

BOTTLED BEER



IMPORTED 5.25
Amstel Light, Bass Ale, Corona, Heineken

DOMESTIC
Anchor Steam 4.95

Harpoon IPA 4.75
Budweiser, Bud Light, Coors, Coors Light, 3.85
Miller Lite, MGD, Michelob Ultra 3.85
Yeungling Lager 3.85
O'Doul's (non-alcoholic) 3.75

DRAUGHT BEER

	<u>12 oz</u>	<u>English</u>
<u>Pint</u>		
Sierra Nevada Pale Ale	4.00	5.50
Samuel Adams Lager	4.00	5.50
Blue Moon Ale	3.95	5.50
Foster's	3.75	5.25

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15% Gratuity for parties of 8 or more.*