BREAKFAST
Served from 6 AM - 11 AM

Continental Breakfast
Choice of Freshly Squeezed Juice
Selections from our Bakery served with Butter and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee,
A Selection of Fine Teas, Hot Chocolate or Milk
$17

Country Breakfast
Choice of Freshly Squeezed Juice
Two Eggs Prepared Any Style
Bacon, Ham or Sausage
Breakfast Potatoes
Choice of English Muffin or
White, Whole Wheat, Rye or Multi-Grain Toast
Served with Butter and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee,
A Selection of Fine Teas, Hot Chocolate or Milk
$21

A Healthy Start
Freshly Brewed Coffee, Decaffeinated Coffee or
A Selection of Fine Teas
Whole Wheat Toast or Bran Muffin
A Choice of Fresh Fruit Juice

Natural Granola with Sliced Bananas and Plain or Fruit Yogurt
or
Natural Whole Wheat Grain Oatmeal
with Walnuts, Sliced Bananas and Berries
$19

"Sunrise"
Coffee or Tea, Orange Juice
A Choice of Pastries and Whole Fruit of the Day
$8

Please place your order by 11 PM the day prior to your requested morning pick-up.
The box will be waiting for you at the front desk between 5 AM - 6 AM.
# A LA CARTE BREAKFAST

Served from 6 AM - 11 AM

<table>
<thead>
<tr>
<th>American Favorites</th>
<th>Choice of Eggs Any Style</th>
<th>$12</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese Crepes with Fresh Berries and Raspberry Coulis</td>
<td>Two Eggs Scrambled, Poached or Fried with Choice of Bacon, Ham and Sausage</td>
<td>$14</td>
</tr>
<tr>
<td>“Mexican” Eggs on Toasted Muffin Topped with Salsa</td>
<td></td>
<td>$14</td>
</tr>
<tr>
<td>Belgium Waffles</td>
<td></td>
<td>$13</td>
</tr>
<tr>
<td>Cinnamon French Toast</td>
<td></td>
<td>$13</td>
</tr>
<tr>
<td>Pancakes Plain, Blueberry</td>
<td></td>
<td>$14</td>
</tr>
<tr>
<td>Corned Beef Hash with Two Poached Eggs</td>
<td></td>
<td>$15</td>
</tr>
<tr>
<td>Steak and Eggs</td>
<td></td>
<td>$18</td>
</tr>
<tr>
<td>Toasted Bagel with Salmon, Capers, Lemon, Onions and Tomatoes</td>
<td></td>
<td>$16</td>
</tr>
<tr>
<td>Eggs Benedict</td>
<td></td>
<td>$16</td>
</tr>
<tr>
<td>Poached Eggs on Toasted Muffin with Steamed Asparagus and Grilled Tomato</td>
<td></td>
<td>$15</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Coffee, Tea, Hot Chocolate</th>
<th>Coffee, Decaffeinated, Small</th>
<th>$5</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Chocolate</td>
<td></td>
<td>$4</td>
</tr>
<tr>
<td>Hot or Cold Milk</td>
<td></td>
<td>$4</td>
</tr>
<tr>
<td>Skim Milk</td>
<td></td>
<td>$4</td>
</tr>
<tr>
<td>The Bakery</td>
<td>English Muffin</td>
<td>$4</td>
</tr>
<tr>
<td></td>
<td>Toast</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Muffins (Fresh Daily selection)</td>
<td>$4</td>
</tr>
<tr>
<td></td>
<td>Croissant</td>
<td>$4</td>
</tr>
<tr>
<td></td>
<td>Sweet Cheese or Fruit Danish</td>
<td>$4</td>
</tr>
<tr>
<td></td>
<td>Bagel with Cream Cheese</td>
<td>$5</td>
</tr>
</tbody>
</table>

### Dairy

<table>
<thead>
<tr>
<th>Fresh Fruit Smoothie</th>
<th>Yogurt Plain or Fruit</th>
</tr>
</thead>
<tbody>
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<td>Yogurt Plain or Fruit</td>
</tr>
</tbody>
</table>

### Fruits

<table>
<thead>
<tr>
<th>Chilled Half Grapefruit</th>
<th>Fresh Sliced Pineapple</th>
<th>Fresh Seasonal Melon</th>
<th>Assorted Seasonal Berries</th>
<th>Fresh Strawberries</th>
<th>Sliced Banana</th>
</tr>
</thead>
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<td>Fresh Strawberries</td>
<td>Sliced Banana</td>
</tr>
</tbody>
</table>

### The Bakery

<table>
<thead>
<tr>
<th>English Muffin</th>
<th>Toast</th>
<th>Muffins (Fresh Daily selection)</th>
<th>Croissant</th>
<th>Sweet Cheese or Fruit Danish</th>
<th>Bagel with Cream Cheese</th>
</tr>
</thead>
</table>

### Cereals

<table>
<thead>
<tr>
<th>All Bran</th>
<th>Cheerios</th>
<th>Corn Flakes</th>
<th>Raisin Bran</th>
<th>Rice Krispies</th>
<th>Special K</th>
<th>Granola</th>
<th>Granola with Fresh Fruit</th>
<th>Natural Whole Grain Oatmeal with Walnuts, Bananas and Berries</th>
<th>$5</th>
</tr>
</thead>
</table>

### Meats

<table>
<thead>
<tr>
<th>Bacon</th>
<th>Grilled Ham</th>
<th>Sausage or Chicken Sausage</th>
<th>Canadian Bacon</th>
<th>$5</th>
</tr>
</thead>
</table>

### Side Orders

<table>
<thead>
<tr>
<th>Hash Browns</th>
<th>Cream Cheese</th>
<th>$5</th>
</tr>
</thead>
</table>

For your convenience a cover charge of $2.50 per person, 15% Gratuity, 4% Administrative Fee and 5% Tax will be added to the reservation. You may not receive change for credit card transactions over $200.00.
ALL DAY DINING
Served from 11 AM - 12 Midnight

Appetizers
Grilled Vegetable Tower, Melted Brie, Pecans and Pesto Sauce $7
Prosciutto, Melon Salsa, Bread Sticks and Asparagus $8
Shrimp Cocktail, French Cocktail Sauce and Crispy Horseradish $12
Smoked Salmon Chartreuse on a Horseradish Pancake, Yellow Pepper Vinaigrette $10
Buffalo Mozzarella, Vine-Ripened Tomatoes, Pine Nuts and Basil Pesto Sauce $8

Soups
French Onion Soup $5
New England Clam Chowder $5
Home Style Chicken Soup $5
Soup of the Day $5

Salads
Caesar Salad $8
with Chicken $13 with Shrimp $14
⊕ Cobb Salad with Herb Dressing $10
⊕ Tuna Niçoise with Vinaigrette $12
Seasonal Fruit Salad $8
⊕ Chef’s Salad with Champagne Vinaigrette $11
Mixed Green Salad with Tomatoes, Cucumbers and Onions $8
Lobster Salad $16

Lifestyle Cuisine was developed to compliment our new Willow Stream, The Spas at Fairmont offering. Created from ingredients, which are naturally healthy and unprocessed, these exceptional dishes are perfectly suited to today’s self-directed approach to health and wellness.

For your convenience a cover charge of $2.50 per person, 15% Gratuity, 4% Administrative Fee and 8% Tax will be added to the menu prices listed in your copy of the In-Room Dining Menu.
Sandwiches

Boston Burger  $12
Smoked Turkey Club  $12
Lobster Roll  $16
Chicken Caesar Wrap  $11
Grilled Veggie Wrap  $11
Ruben Sandwich  $11

New York Steak with Gruyere/Swiss Cheese and Fried Onions on Grilled Focaccia  $12

○ Chunky Grilled Chicken Tossed with Non-Fat Yogurt served with a Pita Pocket  $12

Pizza

Peking Duck, Scallions, Shiitake Mushrooms, Hoisin Sauce  $14
Grilled Chicken Apple Sausage, Sun-Dried Tomato Pesto, Swiss Cheese  $13
Roasted Mushrooms, Plum Tomato Sauce, Mozzarella and Parmesan Cheeses  $12

Entrées

○ Black and White Sesame Seed Crusted Tuna, Soy Glaze and Grilled Pineapple  $21
○ Phyllo Wrapped Smoked Chicken with Spicy Apple Salsa  $19
Linguine with Jumbo Shrimp in a White Wine Broth  $19
New York Strip Steak with Fried Onions  $23
Cavatelli Pasta, Wild Mushrooms and Prosciutto in a Light Pesto Sauce  $16

“Fairmont In-Flight”

Soft Drink, Juice or Water of your Choice
Smoked Turkey Club Sandwich

or

Chicken Caesar Wrap
Whole Fruit of the Day

$11

Please place your order two hours prior to your desired departure time

For your convenience a cover charge of $2.50 per person, 15% Gratuity, 4% Administrative Fee and 5% Tax will be added to the menu prices listed in your copy of the In-Room Dining Menu. Consuming raw or undercooked meat, poultry, seafood, shellfish and or eggs may increase the risk of food born illness.
LATE NIGHT DINING
Served from 12 AM - 6 AM

Spaghetti “Bolognese” $14
Smoked Turkey Club with Potato Chips $12
Chef’s Salad with Champagne Vinaigrette $11
Filet “Stroganoff” with Rice Timbale $16
Boston Burger with Potato Chips $12
Boston Cream Pie $7
Hot Brownie with Whipped Cream, Chocolate Fudge and Berries $7

“KIDDIE - FAVORITES”
Served from 11 AM - 10 PM

Finger Lickin’ Chicken Fingers & Better-Than-Mom’s French Fries $5
Please-Burger (with Cheese!) & Magic Word French Fries $5
Pirate Adventure Fish Swords & Swashbuckler’s French Fries $5
Grandma’s Grilled Cheese & Good Old Days French Fries $4
Stick-To-Your-Tummy Peanut Butter and Jelly $4

DESSERTS
Served from 11 AM - 12 Midnight

Brownie a la Mode with Homemade Chocolate Fudge Sauce
Boston Cream Pie
Bread Pudding with Myer’s Rum Anglaise
Trio of Sorbet with Wild Berry Compote

All Desserts are $7

For your convenience a cover charge of $2.50 per person, 15% Gratuity, 4% Administrative Fee
OAK ROOM
Served from 5:30 PM - 10 PM

Appetizers
Chef’s Crab Cakes $16
House Cured Gravlox $11
The Oak Room’s Steak Tartare $14
Duxelle Stuffed Mushroom Caps $10
Shrimp Cocktail $17

Grilled Meat
Extra Thick Lamb Chops (three) $36
Extra Thick Veal Chop $35
Tenderloin of Beef (10oz) $30

Specialties
Fresh Salmon Filet $23
Fresh Swordfish Steak $31
Stuffed and Baked Shrimp and Scallops $32
Steak Au Poivre $33
Broiled Stuffed Whole Lobster (2lbs) Mkt. Price

For our Daily Side Dishes please ask the
In-Room Dining order taker upon placing your order

Please allow 45 minutes for any order you place

For your convenience a cover charge of $2.50 per person, 15% Gratuity, 4% Administrative Fee
WINE LIST

Champagne and Sparkling Wine
Moet & Chandon, “Dom Perignon”, 1993 $257
Moet & Chandon, “Brut Imperial”, NV $90
Taittinger, “Brut la Francaise”, NV $90
Westport Rivers, “RJR” Brut Cuvee, 1996 $60

White Wines
Chalk Hill, Chardonnay, Sonoma, 1998 $72
Westport Rivers, Chardonnay, Massachusetts, 1998 $50
Sonoma Cutrer, Russian River, Sonoma $49
Simi, Chardonnay, Mendocino, 1999 $46
Selby, Chardonnay, Sonoma $58
Sterling, Sauvignon Blanc, Napa, 2000 $36
Sonoma Cutrer, Russian River, Sonoma, 375ml $28

Red Wines
Joseph Phelps, Cabernet Sauvignon, Napa, 1998 $78
Sterling, Merlot, Napa Valley, 1998 $59
Wolf Blass, Cabernet Sauvignon, Southern Australia, 1998 $42
Fransican, “Magnificat Meritage”, Napa, 1998 $72
Greg Norman, Cabernet Sauvignon, Australia, 1999 $48
Rodney Strong, Alexander’s Crown Cabernet Sauvignon, Sonoma, 1997 $60
Estancia, Pinot Noir, Sonoma $50
Beaulieu Vineyard, Carneros Reserve Merlot, Napa, 1997 $70
Estancia, Monterey, 1998 $42
Whitehall Lane, Merlot, Napa, 1998 $70
Sterling, Cabernet Sauvignon, Napa, 1998 $65
Selby, Merlot, Sonoma $52
Sterling, Cabernet Sauvignon, Napa, 1998, 375ml $31

Dessert Wines
Bonny Doon, Muscat Icewine, Santa Cruz, 1999, 375ml $38

For a complete listing of our selections, please ask for the Master Wine List.
Please Call Extension 1395.

Please allow for vintage changes, based on availability.
# BEVERAGES

## Spirits
- Dewar's $75
- Chivas Regal $90
- Jack Daniels $70
- Canadian Club $70
- Seagram's V.O. $70
- Crown Royal $80
- Absolut $70
- Stolichnaya $75
- Beefeater $70
- Tanqueray $75
- Bacardi $45

## Liqueurs
- Grand Marnier $90
- Bailey's Irish Cream $75
- Amaretto $75
- Kahlua $70

## Cognacs
- Remy Martin VSOP $120
- Courvoisier VSOP $110
- Martell VSOP $110
- Metaxa 7 Star $60

## Sherries and Aperitifs
- Harvey's Bristol Cream $70
- Dry Sack $65
- Campari $65
- Dubonnet $40

## Imported Beers
- Amstel Light, Bass Ale, Becks, Heineken and Guinness $6

## Soft Drinks
- $4

## Non-Alcoholic Beers
- Clausthaler and O'Doules $5

## Mineral and Sparkling Waters
- Saratoga $4
- Perrier $4
HOSPITALITY MENU

Butler Passed Cold Hors d’Oeuvres
per 50 pieces

Jumbo Gulf Shrimp @ $200
Smoked Salmon Canapés @ $200
Lobster Medallions, Caviar Crème Fraîche @ $200
Beef Carpaccio on Garlic Sourdough Thins @ $175
Tomato Basil Bruschetta @ $150
Brie Cheese with Raspberry on Brioche Toast @ $150

Butler Passed Hot Hors d’Oeuvres
per 50 pieces

Scallops Wrapped in Bacon @ $175
Chicken Satay with Peanut Sauce @ $150
Smoked Chicken Quesadillas @ $175
Baby Lamb Chops Marinated in Rosemary Garlic @ $200
Mushroom and Walnut Profiterole @ $150
Vegetarian Spring Rolls @ $150

Displayed Hors d’Oeuvres

Lobster Bellevue 25 Servings @ $350
Salmon Bellevue 50 Servings @ $400

Fancy Vegetables @ $6
Celery, Carrots, Zucchini, Yellow Squash, Broccoli, Cauliflower and Cherry Tomatoes with Assorted Dips

Grilled Vegetables @ $8
Eggplant, Zucchini, Yellow Squash, Roma Tomatoes, Asparagus, Red or Green Peppers, Red Onions, Broccoli, Mushrooms and Smoked Mozzarella

Domestic and Imported Cheeses @ $8
Brie, Smoked Mozzarella, Roquefort, Saga, Swiss, Port Salut, St. Andre, Boursin, and Cheddar Cheeses Garnished with Grapes and Berries, Presented with Crackers and Sliced French Baguettes

Display of Fresh Seasonal Fruits and Berries @ $6
Presented with Honey and Yogurt Sauce

A server or bartender can be provided at a pre-determined charge
For beverage arrangements please contact the In-Room Dining Management at Ext. 1547

For your convenience a cover charge of $2.50 per person, 15% Gratuity, 4% Administrative Fee

For your information, a service charge of a 25% has been included in the menu prices of the In-Room Dining Menu.
Long regarded as a Boston institution,

The Fairmont Copley Plaza

was formally opened on August 19, 1912.

From the very moment you step into

The Fairmont Copley Plaza,

you experience the hospitality of a forgotten era.

As the hotel nears almost a century of service,

the “Grande Dame of Boston”,

as it is affectionately known,

still remains a timeless haven in which

the cares of the world retreat,

and luxury and gracious service are a way of life.