

BREAKFAST

OFF THE COMMON BUFFET

enjoy a full selection of scrambled eggs, fresh salsa, bacon, sausage, sliced turkey and ham, sliced cheeses, fresh fruit, toast, bagels, English muffins, pastries, cereals and yogurt served with a choice of juices, coffee or teas 26

CONTINENTAL

enjoy our selection of fresh fruit, sliced turkey and ham, sliced cheeses, bagels, toast, English muffins, pastries, cereals and yogurt served with a choice of juices, coffee or teas 18

ASSORTED DRY CEREAL

breakfast cereals 6
 cheerios, all bran, frosted flakes, raisin bran, fruit loops, special k, served with choice of whole, skim or soy milk

add sliced fruit 3

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

A gratuity of 18% will be added to groups of 6 or more.

A 7% state meals tax will be added to your check.

MAIN PLATES

LOBSTER BENEDICT 20
 toasted English muffin, fresh lobster meat, poached eggs, hollandaise sauce, breakfast potatoes

TRADITIONAL 16
 three eggs any style, choice of bacon or sausage, breakfast potatoes, choice of bread

THREE EGG OMELET 16
 choice of bacon or sausage, breakfast potatoes, choice of bread
 choice of any three fillings: ham, mushroom, peppers, spinach, tomato, onion, American, cheddar, Swiss, mozzarella

BREAKFAST PANINI 14
 two over hard eggs, shaved prosciutto, arugula, fresh mozzarella, breakfast potatoes

TRADITIONAL BUTTERMILK PANCAKES 14
 three buttermilk pancakes, butternut mountain farms maple syrup

CINNAMON SWIRL FRENCH TOAST 14
 cinnamon swirl brioche, butternut mountain farms maple syrup

ENGLISH MUFFIN, TOAST, BAGEL OR CROISSANT 5

HEALTHY CHOICE

STEEL CUT IRISH OATMEAL 8
 brown sugar, golden raisins

FRESH FRUIT PLATE 14
 seasonal fresh fruit, mint yogurt dipping sauce

GRANOLA AND YOGURT PARFAIT 8
 fresh berries, mandarin orange honey

SMOKED SALMON BAGEL 14
 open faced bagel, lemon cream cheese, layered smoked salmon, caper berries, pickled red onion

BEVERAGES

NEW ENGLAND REGULAR OR DECAFFEINATED COFFEE 5

ASSORTED TEAS 5

FRESH ORANGE OR GRAPEFRUIT JUICE 5

TOMATO, PINEAPPLE, CRANBERRY OR APPLE JUICE 5

HOT CHOCOLATE 4

OFF THE COMMON

SPRING MENU

STARTERS

FRIED POINT JUDITH CALAMARI	10
giardiniera vegetables, lemon aioli	
BUFFALO CHICKEN POPS*	12
smoked blue cheese dipping sauce	
CHARCUTERIE PLATE	16
prosciutto, mortadella, soppressata and lamb merguez, fig puree, grilled french bread	
SEASONAL CHEESE PLATE	15
rotating selection of cow, goat, sheep and blue cheese	
PAN ROASTED LOCAL BLUE MUSSELS*	12
white wine, garlic butter, sea salt	
BACON AND CHEDDAR SLIDERS	14
vermont cheddar, applewood bacon, jalapeno ketchup	
MINI FISH TACOS	12
malt vinegar slaw, avocado puree	
LOBSTER MAC & CHEESE	16

SOUPS AND SALADS

NEW ENGLAND CLAM CHOWDER	9
crisp bacon, grilled bread shard	
VINE RIPENED TOMATO BASIL SOUP*	8
fresh mozzarella	
WHOLE LEAF CAESAR SALAD	12
shaved parmesan, house cured tomatoes, creamy caesar dressing	
ADD CHICKEN	6
BABY KALE AND QUINOA SALAD*	12
watermelon radish, thompson grapes, smoked almonds, citrus vinaigrette	

FLAT BREADS

FRESH MOZZARELLA	12
tomato, fresh basil	
SMOKED CHICKEN	13
bacon, roasted mushroom	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

A gratuity of 18% will be added to groups of 6 or more.

A 7% state meals tax will be added to your check.

SANDWICHES

NEW ENGLAND LOBSTER ROLL	24
house cut fries	
GRILLED ANGUS BURGER	16
pretzel roll, house cut fries, choice of american, swiss, cheddar or blue cheese	
ADD BACON, MUSHROOMS, CAMELIZED ONIONS OR AVOCADO	2
CHICKEN BLT PANINI	16
sourdough, house cut fries	

ENTRÉES

FISH AND CHIPS	21
lemon tartar, malt vinegar slaw	
HOUSE SMOKED ROTISSERIE CHICKEN	24
sweet potato spaetzle, wilted mustard greens	
PRIME SIRLOIN STEAK*	35
house cut fries, roasted garlic and herb compound butter	
CEDAR PLANK ROASTED SALMON	25
white bean puree, sautéed spinach, lemon butter sauce	
HOUSE MADE CAVATELLI PASTA	20
roasted mushrooms, toy box tomato, asparagus, shaved parmesan	
BAKED LOCAL COD LOIN	26
salt cured olives, blistered tomatoes, smoked marcona almonds, romesco sauce	

SIDES

GRILLED ASPARAGUS	5
gremolata, parmesan	
HOUSE CUT FRIES	5
flaked sea salt	
SWEET POTATO SPAETZLE	5
wilted greens	
ROASTED WILD MUSHROOMS	5

*Items are prepared gluten free.
Please inquire about other gluten free options.

APR 2015

LOVELY CONCLUSIONS

CHOCOLATE GANACHE CAKE CARAMEL SAUCE, SEA SALT	9
ICE CREAM SUNDAE BEN AND JERRY'S VANILLA ICE CREAM, HOT FUDGE, WHIPPED CREAM, CHERRY	10
LAYERED STRAWBERRY AND RHUBARB SHORT CAKE VANILLA BEAN WHIPPED CREAM	9
LIMONCELLO FLUTE LEMON GELATO, LIMONCELLO DRIZZLE	8

A GRATUITY OF 18% WILL BE ADDED TO GROUPS OF 6 OR MORE.
A 7% STATE MEALS TAX WILL BE ADDED TO YOUR CHECK.

APR 2015

BY THE GLASS

ENOMATIC PRESERVED PREMIUM WINES BY THE GLASS*

SPARKLING AND CHAMPAGNE GLS / BTL

CAVA FREIXENET BLANC DE BLANC BRUT, SPAIN	/ 36
PROSECCO LA MARCA, VENETO, ITALY	10 / 44
CHAMPAGNE MOET & CHANDON IMPERIAL®, EPERNAY, FRANCE.....	18 / 90

WHITE GLS / BTL

ROSE THE SEEKER, PROVENCE, FRANCE	/ 46
REISLING AUGUST KESSLER 'R', KABINET, GERMANY	/ 38
PINOT GRIGIO PONTE, VENETO, ITALY	11 / 42
SAUVIGNON BLANC DOMAINE FOUASSIER, SANCERRE, FRANCE	/ 54
SAUVIGNON BLANC MOHUA, MARLBOROUGH, NEW ZEALAND	12 / 46
SAUVIGNON BLANC FROGS LEAP, NAPA VALLEY, CA	/ 56
CHARDONNAY CANYON ROAD, CA	9 / 36
CHARDONNAY WILLIAM HILL, CENTRAL COAST, CA	10 / 46
CHARDONNAY SAINTSBURY, CARNEROS, CA	/ 64
CHARDONNAY NEWTON RED LABEL, NAPA VALLEY, CA	15 / 58

RED GLS / BTL

PINOT NOIR BALLARD LANE, CENTRAL COAST, CA	10 / 40
PINOT NOIR DOMAINE CHANDON, CARNEROS, CA	14 / 52
PINOT NOIR HAMILTON RUSSELL, HEMEL EN AARDE, SOUTH AFRICA	/ 80
RIOJA TELMO RODRIGUEZ LZ, RIOJA, SPAIN	/ 50
MERLOT COLUMBIA WINERY, COLUMBIA VALLEY, WA	11 / 34
MERLOT DUCKHORN DECOY, NAPA VALLEY, CA	/ 52
MALBEC TERRAZAS, MENDOZA, ARGENTINA	10 / 38
CABERNET SAUVIGNON CANYON ROAD, CALIFORNIA	9 / 36
CABERNET SAUVIGNON QUEENS PEAK, SONOMA, CA	12 / 42
CABERNET SAUVIGNON FRANCISCAN, NAPA VALLEY, CA	16 / 50
CABERNET SAUVIGNON FERRARI CARANO, ALEXANDER VALLEY, CA.....	/ 70
CABERNET SAUVIGNON STAGS LEAP 'ATREMIS', NAPA VALLEY, CA.....	/ 90
SHIRAZ MITOLO 'THE JESTER', MCLAREN VALE, AUSTRALIA	/ 56
ZINFANDEL RAVENSWOOD 'TELDESHI', DRY CREEK VALLEY, CA	/ 62

A GRATUITY OF 18% WILL BE ADDED TO GROUPS OF 6 OR MORE.
A 7% STATE MEALS TAX WILL BE ADDED TO YOUR CHECK.

PLEASE INFORM YOUR SERVER IF A MEMBER OF YOUR PARTY HAS A FOOD ALLERGY.

COCKTAILS

OUR TRIBUTE TO BOSTON'S RICH HISTORY, HERITAGE AND CULTURE

GRAND DAME

KETEL ONE CITRUS, FRESH LIME, GINGER, PURE CANE, POMEGRANATE 13

A Grand Dame is defined as “a building or institution regarded as noteworthy on account of its age or historic prominence.” This sweet and sour martini is the perfect drink to toast Boston Park Plaza’s stature as the Grand Dame of the city’s hotels and architecture.

EMERALD NECKLACE

PLYMOUTH GIN, MUDDLED CUCUMBER, THYME SIMPLE, FRESH LIME 13

Walk a block from the hotel to Boston Common and you’ll find yourself to be the focal point of a symbolic emerald necklace — the stretch of historic public parks and gardens connecting through the city.

NEWBURY

PATRON SILVER, COINTREAU, FRESH LIME, AGAVE, POMEGRANATE 14

You don’t have to venture far to get a taste of Boston’s renowned shopping district. Development of Newbury Street dates as far back as 1857 and continues to delight shoppers with its unique, historical charm.

ROMEO AND JULIET

GREY GOOSE NOIR, ST. GERMAINE, PURE CANE, FRESH, LEMON, AGAVE, LUXARDO CHERRY..... 14

Inspired by the endearing sight of Romeo and Juliet — a pair of mute swans that are paraded through the Common to the lagoon at Boston Garden. The sweet aroma of this cocktail is simply irresistible.

ASK KENNEDY

BULLY BOY RUM*, LIME JUICE, FRESH GRAPEFRUIT, LUXARDO 13

Ask President John Kennedy his cocktail of choice and the Boston native would have answered “A daiquiri.” Notorious for being seen sipping on daiquiris, we think he’d have enjoyed our modern twist on this classic.

BRAHMIN

BERKSHIRE BOURBON*, MUDDLED BASIL AND MINT, AGAVE, LEMON, CHARRED GRAPEFRUIT 15

It shouldn’t come as a surprise that a cocktail named after the inconspicuous and wealthy lifestyle of Boston’s traditional upper class is artfully prepared with a local award-winning Berkshire bourbon.

COCKTAILS

OUR TRIBUTE TO BOSTON'S RICH HISTORY, HERITAGE AND CULTURE

COCOANUT GROVE

PRIVETEER AMBER RUM, DISARONNO, COCONUT CREAM, FRESH LIME, PINEAPPLE, CITRUS SODA 15

Take a sip of this unique coconut-infused cocktail to commemorate the 1942 Cocoanut Grove fire, the scene of the historic, tragic nightclub fire during which our Imperial Ballroom was used as a triage center.

SILVER CLOVER

JAMESON IRISH WHISKEY, MUDDLED MINT, CLOVER HONEY SIMPLE, FRESH LEMON, FEVER TREE GINGER BEER..... 14

With a distinctive blend of intriguing flavors including clover honey and ginger beer, our signature whiskey cocktail plays tribute to the rich Irish history and culture in Boston.

WARD EIGHT

OLD OVERHOLT RYE, FRESH LEMON, FRESH ORANGE, GRENADINE, LUXARDO CHERRY 13

Originated in Boston's Locke Ober restaurant in 1898, this classic cocktail was crafted to honor representative Lomasney's 1898 election and named after the city's eighth ward, which gave him considerably high margins to win the election.

AVIATION

PLYMOUTH GIN, LUXARDO MARASCHINO, CRÈME DE VIOLETTE, LEMON JUICE, LUXARDO CHERRY 13

Boston Park Plaza may no longer be the tallest building in the city as it once was, but it continues to soar to new heights with major renovations. This classic martini is a token of our timeless sophistication.

TORCH & TRIAL

WHISTLEPIG RYE*, BRAULIO AMARO, CHERRY LIQUEUR, ANGOSTURA BITTERS, TORCHED ORANGE 16

Our historic interpretation of a classic Old Fashioned, this cocktail pays tribute to the 17th century Salem witch trials – a series of hearings and prosecutions for those accused of witchcraft in colonial Massachusetts.

OVER THE CHARLES

BELVEDERE UNFILTERED, OLIVE BRINE, BLUE STUFFED OLIVES 15

This carefully-crafted cocktail is inspired by one of Boston's most treasured natural wonders. The Charles River runs through the city and is known for its beautiful parks, rowing and sailing.

GRAINS

LOCAL DRAFT BEER	16OZ
SAMUEL ADAMS BOSTON 26.2 BREW , BOSTON, MA 4.5%	6
BBC STEEL RAIL EXTRA PALE ALE , DEERFIELD, MA 5.3%	6
ALLAGASH WHITE , PORTLAND, ME 5%	7
JACK'S ABBY HOPONIUS UNION IPL , FRAMINGHAM, MA 6.7%	7

BOTTLED BEER

BUD LIGHT	5
SAMUEL ADAMS LAGER	6
YUENGLING	6
HARPOON IPA	6
AMSTEL LIGHT	6
NOTCH SESSION PILS	7
STELLA ARTOIS	7
BARD'S GLUTEN FREE	6

SMALL BITES

MARINATED OLIVES AND PICKED VEGETABLES.....	7
HOUSE MADE WARM POTATO CHIPS	7
House made chips, grey sea salt	
TADITIONAL HUMMUS ANDWARM FLAT BREAD	6
Traditional hummus, olive oil, celery, warm flatbread	
SEASONAL CHEESE PLATE.....	15
Rotating selection of cow, goat, sheep, and blue cheese	
CHARCUTERIE PLATE.....	16
Prosciutto, mortadella, soppressata, lamb merguez, fig puree, grilled bread	
FRIED JUDITH POINT CALAMARI.....	10
Gardiniera vegetables, lemon aioli	
BUFFALO CHICKEN POPS.....	12
Smoked blue cheese dipping sauce	
PAN ROASTED LOCAL BLUE MUSSELS.....	12
White wine, garlic butter, sea salt	
BACON AND CHEDDAR SLIDERS.....	14
Vermont cheddar, applewood bacon, jalapeno ketchup	

FLAT BREADS

FRESH MOZZARELLA, TOMATO AND BASIL	7
SMOKED CHICKEN, BACON & ROASTED MUSHROOM	6

A GRATUITY OF 18% WILL BE ADDED TO GROUPS OF 6 OR MORE.
A 7% STATE MEALS TAX WILL BE ADDED TO YOUR CHECK.

PLEASE INFORM YOUR SERVER IF A MEMBER OF YOUR PARTY HAS A FOOD ALLERGY.