**DINING OPTIONS**

**The Bears’ Den**

Themed after the Hershey Bears® with a hockey rink atmosphere, The Bears’ Den® offers a variety of American fare from classic burgers to fresh salads and 28 HD TVs, including a 7' x 12' video wall tuned to daily sports action. Serving Lunch and Dinner daily. Call extension 5442.

**Lebbie’s**

Named after Milton S. Hershey’s life-long friend, Lebbie’s offers a savory selection of breakfast items for guests of all ages. Serving Breakfast daily. Call extension 8536.

**Cocoa Beanery**

Choose from a great selection of specialty coffees, Hershey’s® hot chocolate, and gourmet pastries in a coffee shop atmosphere. Signature soups, salads, and sandwiches are also available. Call extension 8603.

**Hershey® Grill**

Hershey® Grill offers a contemporary ambiance with innovative cuisine, incorporating locally grown products. Guests enjoy the new world wines and premium cocktails. Serving Breakfast, Lunch and Dinner. Patio open seasonally. Call extension 8522.

**the FOREBAY**

Serving creative comfort food, including a variety of steaks, fresh seafood, and specialties from our smokehouse. Regionally inspired, seasonally updated and prepared in house from scratch. Cuisine to enjoy with selections from our premium top-shelf bar, featuring small-batch spirits and an extensive wine list, in a relaxed, rustic setting. Serving Dinner daily. Call extension 8517.
HERSHEY LODGE AMENITIES

Cheese and Fruit Tray
Served with Gourmet Mustard and Assorted Crackers

Family Milk and Cookies
Four Chocolate Chip Cookies and Four Hershey's Milk cartons

Specialty Cake
6" Vanilla Cake with Strawberries
Serves 6 to 8 people

Hershey's Chocolate Covered Strawberries
6 Chocolate Covered Strawberries

Snack Pack
Two (20 oz.) bottles of Aquafina Water, Kettle Popcorn,
Two Bananas, Two Apples,
Giant Hershey's Milk Chocolate Bar, Giant Hershey's Milk Chocolate Bar with Almonds,
Reese's Cup Giant Pack and Twizzlers Pack

I'm a KISSable Kid
Paddle Ball Game, Activity Book, DIY Hershey Mug,
Crayola Crayons (4 pack), Giant Kisses Milk Chocolate (7 oz.),
Twizzlers, Plush Bear with Hershey's Kiss, Giant Kit Kat,
Garnished with Jolly Ranchers in a Bucket

Taste of PA
8 oz. bag of Snyder's Pretzels, 5.5 oz. Dirty Chips,
Two Appalachian Brewing Co. Craft Sodas,
4 oz. Jolly Ranchers in a Mason Jar,
11 oz. bag Caramel filled Hershey's Kisses

Fruit Basket
Assortment of Seasonal Fruit,
12 oz. bag of Caramel Hershey's Kisses,
Two (20 oz.) bottles of Aquafina Water

Birthday Treat
Giant Hershey's Milk Chocolate Bar, Twizzlers, Giant Kit Kat,
Reese's Minis, 7 oz. Giant Kisses Milk Chocolate and a Birthday Mylar Balloon,
Garnished with Jolly Ranchers in a Birthday Box

Sweet Escape
Plush Bear, Souvenir Hershey Picture Frame,
Hershey's Character Autograph Book,
Souvenir Hershey Pen, Jolly Rancher Bites,
Giant Hershey's Milk Chocolate Bar, Hershey's Drops King Size,
Twizzlers, Kid's Mylar Balloon

Chocolate Decadence
Giant Hershey's Milk Chocolate Bar,
Giant Hershey's Chocolate Bar with Almonds,
Giant Hershey's Special Dark Chocolate Bar,
Reese's Cup Giant Pack, Giant Kit Kat,
Hershey's Pot of Gold Chocolates,
Hershey's Drops Cookies 'n' Crème,
12 oz. bag of Hershey's Nuggets

Fun & Fit
Four assorted Gourmet Cookies, Two Apples,
Two Oranges and Two (20 oz) bottles of Aquafina Water in a Plastic Tote

Simple Indulgence
20 oz. Jumbo Hershey's Mug filled with King Size Kit Kat,
King Size Reese's Peanut Butter Cups and
3.5 oz. "Vintage" Hershey's Milk Chocolate Bar

Seasonal Baskets are available!
Contact Room Service for details.

BALLOON PACKAGES

Small
Includes choice of One Mylar Balloon,
Three Latex Balloons and Giant Candy Bar Weight

Large
Includes choice of Three Mylar Balloons,
Seven Latex Balloons and Giant Candy Bar Weight

PA Sales Tax, 19% Service Charge, and a $2.00 Delivery Charge will be added to all orders.
## Breakfast Classics

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buttermilk Pancakes</td>
<td></td>
</tr>
<tr>
<td>Short Stack 8 7/8</td>
<td>8.75</td>
</tr>
<tr>
<td>Full Stack 10 7/8</td>
<td></td>
</tr>
<tr>
<td>Served with Warm Maple Syrup and Butter</td>
<td></td>
</tr>
<tr>
<td>Make it a complete Hershey Experience</td>
<td></td>
</tr>
<tr>
<td>Add Hershey’s Chocolate Chips</td>
<td></td>
</tr>
<tr>
<td>French Toast</td>
<td>9.50</td>
</tr>
<tr>
<td>Freshly Baked Brioche in Sweet Custard</td>
<td></td>
</tr>
<tr>
<td>Make it a complete Hershey Experience</td>
<td></td>
</tr>
<tr>
<td>Add Hershey’s Chocolate Chips</td>
<td></td>
</tr>
<tr>
<td>Steel Cut Oatmeal</td>
<td>9.50</td>
</tr>
<tr>
<td>Topped with Fresh Blueberries and Cocoa Crusted Cashews</td>
<td></td>
</tr>
<tr>
<td>Eggs Benedict*</td>
<td>12.50</td>
</tr>
<tr>
<td>Two Poached Eggs on a Grilled English Muffin, Canadian Bacon and Hollandaise Sauce, Served with Hash Browns</td>
<td></td>
</tr>
<tr>
<td>Biscuits and Sausage Gravy With Eggs*</td>
<td>11.50</td>
</tr>
<tr>
<td>House-made Sausage Gravy ladled over Buttermilk Biscuits with Two Eggs and Two Strips of Bacon</td>
<td></td>
</tr>
</tbody>
</table>

## Hershey® Lodge

### Extraordinary Options

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp and Grits*</td>
<td>13.50</td>
</tr>
<tr>
<td>Wild-caught Shrimp served with</td>
<td></td>
</tr>
<tr>
<td>Creamy Cheddar Grits, Leeks, Asparagus,</td>
<td></td>
</tr>
<tr>
<td>Two Eggs and Sausage Gravy</td>
<td></td>
</tr>
<tr>
<td>Flame Broiled Flat Iron Steak and Eggs*</td>
<td>16.50</td>
</tr>
<tr>
<td>Flat Iron Steak Cooked to Order with Sauteed Mushrooms and Onions, Two Eggs and Hash Browns</td>
<td></td>
</tr>
<tr>
<td>Turkey Benedict*</td>
<td>13.25</td>
</tr>
<tr>
<td>Two Poached Eggs on Grilled Ciabatta Bread,</td>
<td></td>
</tr>
<tr>
<td>Roast Turkey Breast, Sauteed Spinach and Tomato</td>
<td></td>
</tr>
<tr>
<td>Topped with Chive Hollandaise, served with Hash Browns</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon and Bagel Platter</td>
<td>14.00</td>
</tr>
<tr>
<td>Served with a Toasted Bagel, Sliced Egg, Tomato, Red Onion, Cucumber, Cream Cheese and Capers</td>
<td></td>
</tr>
</tbody>
</table>

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ROOM SERVICE MENU
Touch Room Service on your Guestroom Telephone
(Extension 8500)
Served from 6:00 to 11:30 AM

FRESH FIT OPTIONS

Fresh Seasonal Fruit Platter  12.50
Honeydew Melon, Cantaloupe, Pineapple, Grapes and Strawberries, served with Banana Pecan Bread and Cream Cheese and a choice of Cottage Cheese or Farm Fresh Yogurt

The options below are served with a choice of Grilled Tomatoes, Asparagus, Banana Bread and Cream Cheese or Fresh Fruit Cup

House-made Granola and Yogurt  10.50
Dried Cranberries, Raisins, Rolled Oats, Sunflower Seeds, Almonds and Coconut, Roasted with Cane Sugar, Maple Syrup and Molasses, Served with Local Vanilla or Strawberry Yogurt

Healthy Start Omelet  12.50
Egg Beater Omelet filled with Turkey Sausage, Spinach and Tomatoes, topped with Pico de Gallo

SIDES

Grilled Tomatoes  3.50
Cup of Fresh Fruit  5.50
Ham, Bacon, Sausage, Turkey Bacon or Turkey Sausage  4.75
Hash Browns  3.75
Creamy Cheddar Grits  3.75
Asparagus  4.75
Single Pancake  4.25
Lancaster County Eggs*
One Egg  3.25
Two Eggs  5.50
Three Eggs  7.75

Toast
White, Wheat, Rye, English Muffin  2.25
Bagel and Cream Cheese  4.50

BEVERAGES

Premium Fruit Juices
Valencia Orange, Grapefruit, Cranberry, Apple or V8 Small  2.50
Large  4.50

Fresh Blends From the Juicer
Honeydew-Kale or Mango-Citrus
Small  3.75
Large  5.75

Yogurt Smoothie
Mixed Berry or Peach, Pomegranate, & Banana  7.00

Cocoa Beanery® Coffees and Chocolates  11.00
One pot serves up to four cups
Coffee, Decaf Coffee, Hershey’s Hot Chocolate

Harney & Sons Premium Hot Teas  11.00
One pot serves up to four cups
Organic English Breakfast, Organic Green, Darjeeling, Earl Gray Supreme, Pomegranate Oolong

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CHILDREN’S BREAKFAST
Served from 6AM to 11:30 AM

Includes the choice of one beverage served in a Kid’s Cup

French Toast
Your choice of Batter-dipped French Toast or Chocolate French Toast made with Hershey’s Cocoa, Served with Bacon or Sausage, Warm Syrup and Butter

One Egg*, Any Style
Served with your choice of Bacon, Ham or Sausage and a Slice of White or Wheat Toast

Buttermilk Pancakes
Your choice of Silver Dollar Pancakes or Pancakes made with Hershey’s Chocolate Chips, Served with Bacon or Sausage, Warm Syrup and Butter

CHILDREN’S LUNCH AND DINNER
Served from 11:30 AM to 11:00 PM

All Kids’ Plates include the choice of one beverage served in a Kid’s Cup with choice of: French Fries, Mashed Potatoes, Carrot Sticks, Fruit Cup, Applesauce or Steamed Vegetables

Pizza by the Slice
Cheese
Pepperoni

Cheesy Mac and Cheese
Penne Pasta
Choice of Marinara, Butter or Olive Oil and Garlic

Grilled Hot Dog
Chicken Fingers
Burger*
Grilled Chicken Breast
Grilled Cheese

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ROOM SERVICE MENU
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(Extension 8500)
Served from 11:30 AM to 11 PM

APPETIZERS

Chicken Wings 11
Jumbo Chicken Wings, Celery, Blue Cheese or Ranch Dressing and Choice of Sauce: Buffalo, Honey BBQ or Garlic Parmesan

Chicken Tenders 11.25
Southern-style Chicken Tenders, Sauces on the side or tossed in Buffalo Hot Sauce or Honey BBQ, Served with Ranch Dressing

Bavarian Hot Pretzels (V) 8
Three Freshly Baked Pretzel Sticks, Honey Mustard and Warm Cheese Dips

Loaded Nachos (V) 9.75
Tortilla Chips topped with Cheddar Sauce, Shredded Cheddar Cheese, Jalapeños and Olives, served with Sour Cream and Salsa
Add Toppings: 3
Choice of Taco Beef, Grilled Chicken or Roast Pulled Pork

Hershey Lodge® Quesadilla 12.75
Choice of Grilled Chicken or Roast Pork, Cheddar and Jack Cheese, Served with Roasted Corn Salsa, Olives, Pickled Jalapeños, and Sour Cream

Beer Batter Onion Rings (V) 10
Ancho Chili Aioli or Horseradish Mayo

Crab Flatbread 12.25
House-made Old Bay Flatbread topped with Garlic Aioli, Lump Crab, Crushed Red Pepper, Shredded Mozzarella and Parmesan Cheese

Caprese Salad (V) 10.50
Roma Tomatoes, Fresh Mozzarella, Basil and Balsamic Glaze on a bed of Arugula

Spicy Capicola Flatbread 11.75
House-made Flatbread with Garlic Aioli, Capicola, Pepperoncini and Mozzarella, topped with Arugula tossed in Red Wine Vinaigrette

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ROOM SERVICE MENU
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Served from 11:30 AM to 11:00 PM

**SIGNATURE BURGERS***
Our Patties are One-Half Pound unless otherwise noted.
Served with House-made Potato Chips or Creamy Cole Slaw
Substitute French Fries for $1 or Onion Rings for $2

*Hershey Lodge Burger* 12.50
Our Half-pound Chophouse Burger, Turkey Burger or Veggie Burger with Lettuce, Tomato and Onion on a Potato Roll
Choice of: Cheddar, Swiss, American or Pepper Jack Cheese
Toppings: 1
Jalapeño Peppers, Tomato Salsa, Corn Salsa, Caramelized Onions, Bell Peppers or Grilled Mushrooms

*Hershey Lodge Cheesesteak* 12.75
Shaved Beef grilled with Sweet Onions, Topped with Cheese Sauce on a Steak Roll

Meat: 2
Lancaster Bacon or Canadian Bacon

Make it a "Double"* 5
Add an 8 ounce Patty

*Portabella Garden Burger Stack (V)* 12.75
Veggie Burger, Portabella Mushroom, Swiss Cheese, Lettuce, Tomato, Onion, Roasted Pepper and Green Onion Mayo on a Grilled Onion Brioche

*California Turkey Burger* 13.50
6 oz. Turkey Burger, Grilled Poblano Pepper, Jack Cheese, Green Onion Mayo, Lettuce, Tomato and Onion on Grilled Sourdough

*The Smokehouse* 14.25
Cheddar Cheese, Chipotle BBQ Sauce, Smokehouse Bacon, Lettuce, Tomato and Onion on a Grilled Onion Brioche

*Mushroom Swiss Burger* 14.25
Sautéed Mushrooms, Caramelized Onions, Swiss Cheese, Lettuce, Tomato and Onion on a Grilled Onion Brioche

Steakhouse Burger* 14.75
Blue Cheese, Onion Rings, Steak Sauce, Lettuce, Tomato and Onion on a Grilled Onion Brioche

Bacon, Egg and Cheese Burger* 14.25
Smokehouse Bacon, Fried Egg, Cheddar Cheese, Lettuce, Tomato and Onion on a Grilled Onion Brioche

**SANDWICHES**
Served with House-made Chips or Creamy Cole Slaw
Substitute French Fries for $1 or Onion Rings for $2
Add a Side Garden Salad for $3.25 or a Side Caesar Salad for $5.25

*Fish Tacos* 16.25
Beer Battered Whitefish, Flour Tortillas, Shredded Cabbage, Corn Salsa and Shredded Cheddar Cheese, Served with Sour Cream and Salsa

*Hershey Lodge Cheesesteak* 12.75
Shaved Beef grilled with Sweet Onions, Topped with Cheese Sauce on a Steak Roll

*Sesame Salmon Burger* 14.75
Ground Atlantic Salmon blended with Green Onion Sesame and Furikake, Green Onion Aioli, Katsu Sauce, Shredded Lettuce and Sliced Tomato on a Grilled Onion Brioche

*Pulled Pork Grinder* 12.25
Slow Roasted Pulled Pork topped with Carolina BBQ Sauce on a Grilled House-made Ciabatta Roll

*Fresh Mozzarella and Tomato Grilled Cheese (V)* 10.50
Fresh Mozzarella, Vine-ripened Tomato and Basil Leaves on Sourdough Bread

*Roast Beef and Cheddar Club* 12.50
Shaved Roast Beef and Sharp Cheddar, topped with Smokehouse Bacon, Lettuce, Tomato and Horseradish Mayo on an Onion Brioche

*Turkey Club* 12.50
Thinly Sliced Turkey Breast, Swiss Cheese, Smokehouse Bacon, Lettuce, Tomato and Pesto Mayo on Sourdough Bread

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## ROOM SERVICE MENU

**Touch Room Service on your Guestroom Telephone**
(Extension 8500)

**Served from 11:30 AM to 11:00 PM**

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### ENTREES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Farmersville Meatloaf</td>
<td>$17.50</td>
</tr>
<tr>
<td>House-made Meatloaf prepared with Savory Onions and Spices, served with Yukon Gold Mashed Potatoes and Today’s Vegetable</td>
<td></td>
</tr>
<tr>
<td>Cocoa-Ancho Rubbed Chicken</td>
<td>$18.25</td>
</tr>
<tr>
<td>Grilled Chicken Breast, served with Yukon Gold Mashed Potatoes and Today’s Vegetable</td>
<td></td>
</tr>
<tr>
<td>Fish and Chips</td>
<td>$18.25</td>
</tr>
<tr>
<td>Beer Battered Cod served with Crispy French Fries, Creamy Cole Slaw, Lime Tartar and Malt Vinegar</td>
<td></td>
</tr>
<tr>
<td>Garlic Chicken and Broccolini Penne</td>
<td>$16.50</td>
</tr>
<tr>
<td>Pasta tossed with Chicken Breast, Broccolini, Capers, Parmesan Cheese, Green Onion, Diced Tomato, and Roasted Garlic Butter White Wine Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Hershey Lodge Flatiron Steak</strong>*</td>
<td>$19.50</td>
</tr>
<tr>
<td>Grilled Flatiron served with Yukon Gold Mashed Potatoes and Today’s Vegetable</td>
<td></td>
</tr>
</tbody>
</table>

### SOUP AND SALADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup of the Day</td>
<td></td>
</tr>
<tr>
<td>House-made Daily Soup</td>
<td></td>
</tr>
<tr>
<td>Cup</td>
<td>$5.00</td>
</tr>
<tr>
<td>Bowl</td>
<td>$8.00</td>
</tr>
<tr>
<td><strong>Hershey Lodge Caesar Salad</strong></td>
<td>$9.75</td>
</tr>
<tr>
<td>Hearts of Romaine, Focaccia Croutons, Shaved Parmesan Cheese and Caesar Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Buffalo Chicken Salad</strong></td>
<td>$12.25</td>
</tr>
<tr>
<td>Southern Fried Chicken Tenders tossed in Buffalo Sauce on a Romaine Salad with Blue Cheese Crumbles and Focaccia Croutons, served with Celery Sticks and Ranch Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Antipasto Salad</strong></td>
<td>$13.00</td>
</tr>
<tr>
<td>Salami, Capicola, Prosciutto and Fresh Mozzarella, with Cherry Peppers, Kalamata Olives, Roma Tomato and Romaine Lettuce Wedge, Red Wine Vinaigrette on the side</td>
<td></td>
</tr>
<tr>
<td><strong>Garden Salad (V)</strong></td>
<td>$8.50</td>
</tr>
<tr>
<td>Mixed Greens, Tomato Wedges, Carrots, Cucumber and Sweet Onion with Choice of Dressing</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salad Additions</td>
<td></td>
</tr>
<tr>
<td>Sirloin Steak*</td>
<td>$9.00</td>
</tr>
<tr>
<td>Grilled Shrimp</td>
<td>$8.00</td>
</tr>
<tr>
<td>Grilled Chicken</td>
<td>$6.00</td>
</tr>
</tbody>
</table>

**Dressings:**
- Ranch
- Blue Cheese
- Thousand Island
- Italian
- Balsamic Vinaigrette
- Oil and Vinegar

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ROOM SERVICE MENU
Touch Room Service on your Guestroom Telephone
(Extension 8500)
Served from 11:30 AM to 11:00 PM

HOUSE-MADE NEW YORK STYLE PIZZA
Call ext. 8500 to order

16" New York Style Pizza
Made with our House-Made Tomato Sauce,
Fresh and Aged Mozzarella Cheeses and
Italian Herbs on our fresh-baked Pizza Crust

Additional Toppings
Pepperoni, Italian Sweet Sausage, Bell Peppers,
Sweet Onion, Mushrooms, Prosciutto, Pineapple,
Anchovy, Extra Cheese, Bacon and Ham

DESSERTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Triple Truffle Cake</td>
<td>7.25</td>
</tr>
<tr>
<td>Salted Caramel Cheesecake</td>
<td>7.25</td>
</tr>
<tr>
<td>Key Lime Pie</td>
<td>7.25</td>
</tr>
<tr>
<td>Chocolate Sauce and Cocoa Whipped Cream</td>
<td>8.25</td>
</tr>
<tr>
<td>Chocolate Bread Pudding</td>
<td>8.25</td>
</tr>
<tr>
<td>Brownie Sundae</td>
<td>8.25</td>
</tr>
<tr>
<td>2 Scoops of Premium Ice Cream</td>
<td>7.50</td>
</tr>
<tr>
<td>Milkshakes</td>
<td>7</td>
</tr>
<tr>
<td>Gourmet Cookie</td>
<td>3.75</td>
</tr>
<tr>
<td>Choice of:</td>
<td></td>
</tr>
<tr>
<td>Chocolate Chip</td>
<td></td>
</tr>
<tr>
<td>Reese's Peanut Butter Cup</td>
<td></td>
</tr>
<tr>
<td>Oatmeal Raisin</td>
<td></td>
</tr>
</tbody>
</table>

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Served from 11:30 AM to 11 PM

BEVERAGES

Soft Drinks 2
Pepsi, Diet Pepsi, Mist Twist, Mountain Dew, Root Beer,
Ginger Ale, Unsweetened Iced Tea, Raspberry Iced Tea

Cocoa Beanery Coffees and Chocolates 11
One pot serves up to four cups
Coffee, Decaf Coffee or Hershey’s Hot Chocolate

Premium Fruit Juices
Valencia Orange, Grapefruit, Cranberry, Apple or V8
Small 2
Large 4

Milk
Whole, Skim, Chocolate

Harney & Sons Premium Hot Teas 11
One pot serves up to four cups
Organic English Breakfast, Organic Green, Darjeeling,
Earl Gray Supreme, Pomegranate Oolong

NON-ALCOHOLIC LIBATIONS

Shirley Temple 2
Sierra Mist, Grenadine, Cherry Garnish

Iced Tea Cooler 2
Iced Tea, Lemonade, Lemon Garnish

Roy Rogers 2
Pepsi, Grenadine, Cherry Garnish

Sparkling Lemonade 2
Sierra Mist, Lemonade, Lemon Garnish

HERSHEY LODGE SIGNATURE MARTINIS
$12
Must be 21 or older to order and consume alcoholic beverages
Valid ID must be presented upon delivery

Hershey’s® Kisses® Milk Chocolate Signature Martini
360 Chocolate Vodka, Smirnoff Vanilla Vodka and
Jacquin’s White Crème de Cacao

Hershey’s® Chocolate Caramel Martini
Sobieski Karamel Vodka, Marie Brizard Chocolate Liqueur and
White Chocolate Liqueur

Reese’s® Peanut Butter Cup Martini
Castries Peanut Butter Rum, 360 Chocolate Vodka and
Marie Brizard Chocolate Liqueur

Hershey’s® Special Dark® Martini
360 Chocolate Vodka, Marie Brizard Chocolate Liqueur,
Jacquin's Dark Crème de Cacao and
Thatcher's Dark Chocolate Liqueur

RumChata Espressotini
RumChata, Kahlua, Sobieski Espresso Vodka,
Marie Brizard Chocolate Liqueur

Chocolate Chip Martini
Smirnoff Vanilla Vodka, Dark Chocolate and
White Chocolate Liqueurs

White Chocolate Pretzel Martini
360 Chocolate Vodka, White Chocolate Liqueur and Frangelico

Take 5® Martini
Sobieski Karamel Vodka, Frangelico,
Marie Brizard Chocolate Liqueur, Castries Peanut Butter Rum

Twizzler Twist® Martini
Red Liquorice Vodka, Maraschino Liqueur, Limoncello

Green Apple Caramel Martini
Sobieski Karamel Vodka, Dekuyper Buttershots,
Dekuyper Sour Apple

PA Sales Tax, 19% Service Charge, and a $2.00 Delivery Charge will be added to all orders.

To our guests with food allergies, sensitivities, or special dietary needs: Please inform your order-taker, and ask for the
Chef on duty. In most cases, we can modify preparations and ingredients to accommodate your needs.
ROOM SERVICE MENU
Touch Room Service on your Guestroom Telephone
Served from 11:30 AM to 11 PM

WINES

<table>
<thead>
<tr>
<th></th>
<th>GLASS</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whites:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rodney Strong Chardonnay</td>
<td>13</td>
<td>58</td>
</tr>
<tr>
<td>CK Mondavi Chardonnay</td>
<td>10</td>
<td>38</td>
</tr>
<tr>
<td>Ca Donini Pinot Grigio</td>
<td>11</td>
<td>42</td>
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<tr>
<td>Hess Select Sauvignon Blanc</td>
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<td>38</td>
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<tr>
<td>Coastal Ridge Riesling</td>
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<tr>
<td>Blush:</td>
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<tr>
<td>Beringer White Zinfandel</td>
<td>9</td>
<td>34</td>
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<tr>
<td>Reds:</td>
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<tr>
<td>Rodney Strong Cabernet Sauvignon</td>
<td>13</td>
<td>58</td>
</tr>
<tr>
<td>CK Mondavi Cabernet Sauvignon</td>
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<td>38</td>
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<tr>
<td>Montpellier Pinot Noir</td>
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<td>46</td>
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<tr>
<td>Astica Malbec</td>
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</tr>
<tr>
<td>CK Mondavi Merlot</td>
<td>10</td>
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</table>

SPIRITS AND CORDIALS

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<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Mimosa</td>
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<tr>
<td>Pomegranate Lemonade Mimosa</td>
<td>9</td>
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<tr>
<td>Bloody Mary</td>
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<tr>
<td>Virgin Mary</td>
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<tr>
<td>Domestic Beer</td>
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<tr>
<td>Budweiser • Bud Light • Bud Light Lime • Coors Light • Landshark • Michelob Ultra • Miller Lite • O’Doul’s N/A • Sam Adams • Sam Adams Light • Yuengling Lager</td>
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<tr>
<td>Imported and Premium</td>
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</tr>
<tr>
<td>Amstel Light • Blue Moon • Corona Extra • Corona Light • Heineken • Heineken Light • Guinness Draught • Stella Artois • Appalachian Brewing Co. Chocolate Avenue Stout</td>
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<tr>
<td>Coolers</td>
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</tr>
<tr>
<td>Mike’s Hard Lemonade • Smirnoff Ice • Woodchuck Amber Cider</td>
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<td></td>
</tr>
</tbody>
</table>

Must be 21 or older to order and consume alcoholic beverages
Valid ID must be presented upon delivery

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