

IN ROOM BREAKFAST

AVAILABLE DAILY FROM 6:30AM- 11:30AM

Morning Specialties

All Options Served with Choice of Breakfast Potato, Cheddar Grits, or Fruit

TWO EGG BREAKFAST..... 10
Two Eggs Any Style, Served with Toast and Your Choice of Bacon or Breakfast Sausage

CREATE AN OMELET..... 11
Fluffy Three Egg Omelet Stuffed with Any Combination of Bacon, Sausage, Ham, Bell Pepper, Onion, Tomatoes, Mushroom, American, Provolone, Swiss or Cheddar Cheese

HEALTHY ALTERNATIVE 11
Fluffy Scrambled Cholesterol Free Eggs Served with Griddled Turkey Sausage

THE LUMBERJACK..... 11
Two Fluffy Buttermilk Pancakes, Two Eggs Any Style, and Your Choice of Bacon or Breakfast Sausage

EGGS BENEDICT..... 12
Poached Eggs Atop a Toasted English Muffin with Canadian Bacon Topped with Our House Made Hollandaise Sauce

BUTTERMILK PANCAKES OR CINNAMON FRENCH TOAST 10
Your Choice Served with Butter and Your Choice of Breakfast Syrup, Blueberry or Strawberry Sauce

FRUIT & YOGURT PLATTER..... 10
Seasonal Sliced Fruit, Served with Stoneyfield Organic Vanilla Yogurt & Sliced Cinnamon Coffee Cake

Breakfast Sides

BACON, BREAKFAST SAUSAGE or TURKEY SAUSAGE 4

Stoneyfield **ORGANIC FRUIT YOGURT or Fresh FRUIT CUP** 4

Cold **CEREAL** or Hot **OATMEAL**..... 5

HASH POTATOES or CHEDDAR GRITS... 4

ONE EGG Any Style 4

Pure **MAPLE SYRUP** 3

Beverages

SMALL POT OF FRESHLY BREWED STARBUCKS HOUSE BLEND COFFEE 6
Serves One to Two

LARGE POT OF FRESHLY BREWED STARBUCKS HOUSE BLEND COFFEE 9
Serves Two to Four

POT OF HOT TAZOS TEA 4
Served with Lemon, Honey & Cream
Selections: Black Tea, Chamomile, Mint, Green, Lemon Blend, Earl Grey or Orange

WHOLE, SKIM, or SOY MILK 3

CHILLED FRUIT JUICE 3
Orange, Apple, Pink Grapefruit, Cranberry, Pineapple, Tomato or V8

ASSORTED SODAS 3
Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

SARATOGA SPARKLING or FLAVORED
Sparkling Water 4

POLAND SPRING Bottled Water..... 3

AFTER DARK AVAILABLE DAILY FROM 5PM- 10PM

Ask About our Daily Seasonal Specials

Starters

PETITE MEDITERRANEAN SALAD 7
Baby Spinach Topped with Feta, Roast Tomatoes, Artichoke Hearts & Our Pomegranate Vinaigrette

PETITE CAESER 6
Crisp Romaine, House Croutons & Dressing Shaved Parmesan and White Anchovies

CHEF'S INTERNATIONAL CHEESE PLATE 8
Select Cheeses and Seasonal Fruits-Before or After Your Meal

STEAMERS 11
Littleneck Clams Steamed in Beer with Garlic and Herbs Served with Garlic Toasts

Entrees

NEW YORK STRIP STEAK 30
Rubbed with Kosher Salt and Black Pepper, Grilled to Perfection and Finished with Herb Butter, Served with Garlic Mashers & Seasonal Vegetables

FILET MIGNON 32
8oz of Center-Cut Tenderloin, Pan-Seared and Brushed with Rosemary, with Roasted Seasonal Mushrooms and a Velvety Demi-Glace, Asparagus and Garlic Mashed

SEAFOOD PRIMAVERA..... 26
Quick Sauté of Diver Scallops, Shrimp, Clams and Spring Vegetables all Tossed with Fresh Fettuccini in Lemony Butter Cream Sauce

GRILLED SALMON 25
Grilled 6oz. Salmon Filet Glazed with Maple Butter and Served with a Chipotle Johnny Cake and Smoked Mustard Greens

FREE FORM VEGETABLE LASAGNA..... 19
Lasagna of Sautéed Spinach & Mushroom, Grilled Artichoke, Roast Tomato and Roast Broccoli, Nestled in Layers of Fresh Spinach Pasta, Sauce Pomodoro, and Parmesan Cream Sauce

TURKEY TENDERLOIN..... 22
Bourbon Glazed Turkey Tender, with Smashed Yams & Roasted Radicchio Wedge

To expedite service, please make sure to inform your server of any coupons or special payment requests you might require. All in room dining orders an 18% service charge, New York State applicable taxes and \$2.50 delivery charge will be added. Our Policy, as required by the New York State Liquor Authority, requires age verification with a valid government issued Photo identification card to serve alcohol regardless of appearance. Delivery of alcohol to a guest room requires that the registered guest of that room be present and provide the required identification

ALL DAY IN ROOM

AVAILABLE FROM 11:30AM- 12:00AM
Ask About our Daily Seasonal Specials

Beginnings

SOUP DE JOUR 6
Our Freshly Prepared Daily Specialty

POTATO LEEK SOUP 6
Creamy, Cool, Potato Leek Soup with Apple Bacon Crisp

SIDE SALAD..... 6
Your Choice of a Classic Caesar or Garden Green Salad, a Perfect Accompaniment Size with Your Choice of Dressing

FRY BOAT..... 5
Your Choice of Classic or Cajun Seasoned House French Fries or Sweet Potato Fries

BUFFALO FINGERS..... 10
Pointed Right Atcha'... Jumbo Chicken Tenders, House Made Tangy Hot Sauce, Bleu Cheese & Cool Crisp Celery..... Perfection

HONEY-CHIPOTLE BBQ CHICKEN WINGS 10
A Dozen Plump Wings Tossed in Our Special B-B-Q Sauce Sweetened with Honey and Spiced with Smokey Chipotle, Served with Pineapple Coleslaw

Cold Plates

Salads & Sandwiches

All of Our Sandwiches are served with Your Choice of Cajun, Sweet Potato, or Regular Fries

CAESAR SALAD 9
Chopped Crisp Romaine, Tossed with Seasoned Croutons, Shredded Parmesan Cheese and our Zesty Caesar Dressing. Garnished with white Anchovies
ADD GRILLED CHICKEN, SALMON, OR SHRIMP TO YOUR SALAD FOR JUST 4

MEDITERRANEAN SALAD 10
Baby Spinach Topped with Crumbled Feta, Roast Tomatoes, Grilled Artichoke Hearts & Our Pomegranate Vinaigrette
ADD GRILLED CHICKEN, SALMON, OR SHRIMP TO YOUR SALAD FOR JUST 4

RATATOUILLE ROLL-UP 11
Roasted Mélange of Eggplant, Summer Squash, Sweet Pepper, Tomato, Red Onion and Herbs inside a Boursin Cheese Slathered Garlic Wrap

CLASSIC TURKEY CLUB 11
Roast Turkey Piled High, Crisp Bacon, Ripe Tomato, Lettuce and Mayonnaise served on Thick Sliced White Toast

Warm Plates

CLASSIC BURGER OR GARDEN BURGER 13
Add Crisp Bacon, Mushrooms, Roasted Red Peppers, Fontina or Sauteed Onions for \$1 Each
½ Pound of Prime Juicy Sirloin, Cooked Your Way, or a Grilled Gardenburger With or Without Your Choice of American, Swiss, Aged Cheddar, Monterey Jack, Blue, or Feta Cheese

BLACKENED SANDWICH 12
Your Choice of Blackened Chicken Breast or Salmon Filet on Toasted Kaiser with Avocado, Lettuce, Tomato, Onion and Zesty Remoulade Sauce

STROMBOLI PANINI 13
Grilled Chicken, Sweet Italian Sausage, Roasted Red Peppers, Fresh Mozzarella on Roasted Garlic Loaf

INDIVIDUAL THREE CHEESE PIZZA 9
Add Mushroom, Onion, Roasted Red Peppers, Pineapple, Spinach, Pepperoni, Bacon or Grilled Chicken for only \$1 More Each

BEER BATTERED FISH AND CHIPS..... 13
Moist, 10oz. Flaky Haddock Fried to a Golden Brown, with Tartare Sauce and Choice of Fries

TUNA WRAP MELT 11
Fresh-Made Albacore Tuna Salad, Sliced Red Onion, Bread-n-Butter Pickles, Dijon Mustard and Cheddar Cheese in a Garlic-Herb Wrap-Griddled to Perfection

MORNING ALL DAY..... 10
Two Fluffy Scrambled Eggs Served with Our French Fried Potatoes and Fresh Fruit

Desserts

CARROT CAKE with Toasted Coconut & Cream Cheese Icing 7

NEW YORK CHEESECAKE with Raspberry Sauce 7

WARM CHOCOLATE CAKE with VANILLA BEAN ICE CREAM and Caramel Drizzle 7

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