

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 w/ Stoneyfield Organic Vanilla Yogurt & Slice Cinnamon Coffee Cake

AFTER DARK

AVAILABLE DAILY FROM 5PM- 10PM
Ask About our Daily Seasonal Specials

Starters

- PETIT MEDITERRANEAN SALAD** 7
Baby Spinach Topped with Feta, Roast Tomatoes, Artichoke Hearts & Our Pomegranate Vinaigrette
- SALAD OF PICKLED BABY CHIOGGA BEETS** 8
Lavender Chevre, Honey Verbena Vinaigrette
- ARTICHOKE POMEGRANATE BRUSCHETTA** 9
Grilled Olive Bread Bruschetta Topped with Chopped Grilled Artichoke Hearts Tossed in Pomegranate Vinaigrette w/ Shaved Parmesan
- PAN SEARED SEA SCALLOPS** 11
Citrus, Kalamata, & Fennel Salad with a Basil Oil Drizzle

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

Entrees

- NEW YORK STRIP STEAK** 30
Grilled Herb Salt Seasoned Center Cut Choice Strip Steak, Seasonal Vegetables & Mashed Yukon Potatoes
- CORNISH ROTISSERIE** 24
Whole Rotisserie Style Seasoned Cornish Game Hen, Veggie and Cheddar Loaded Potato Skins
- SEAFOOD PASTA PRIMAVERA** 26
Fresh Tagitelle Pasta Tossed with Wilted Lettuce, Spring Vegetables, Shrimp, Scallop & Clams in a Lemon Garlic Butter Sauce
- STEAK OR SALMON FRITES** 25
Grilled Bajou Spiced Choice Skirt Steak or Blackened Salmon Filet, Caramelized Onion & Mushroom Ragout, Cajun Seasoned Pommes Frites
- HOME STYLE VEGETABLE LASAGNA**... 19
Free Form Lasagna of Sauteed Spinach & Mushroom, Grilled Artichoke, Roast Tomato & Roast Broccoli, Nestled in Layers of Fresh Spinach Pasta, Sauce Pomodoro, & Parmesan Cream Sauce

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

Beginnings

- SOUP DE JOUR** 6
Our Freshly Prepared Daily Specialty
- ONION GRATINEE** 6
Our Savory Caramelized Onion Soup Topped with House Toasts and Melted Gruyere Cheese
- 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
- SHANGHAI WINGS**..... 9
The Classic New York Favorites' Inter-Continental Cousin
Jumbo Chicken Wings, Sweet & Spicy Teriyaki Chili Glaze & Sesame Seeds.....Crisp Fruit Spears

Chill Plates

Salads & Sandwiches

All of Our Sandwiches are served with Your Choice of Cajun, Sweet Potato, or Regular Fries
Entree Size Salads Served with Panini Garlic Toasts in our Herb Salted Tortilla Bowl

- CAESAR SALAD**..... 9
Crisp Romaine Tossed with Shredded Parmesan, Garlic Croutons, & Our Zesty Caesar Dressing, Garnished with Anchovy & Shaved Red Onion
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
- GRILLED PORTABELLA GORGONZOLA WRAP** 11
Spinach Tortilla Wrap Stuffed with Seasoned Grilled Portabella Mushroom, Spring Mix, Gorgonzola, Roasted Red Pepper, and Spinach and Walnut Pesto
- GOBBLER WRAP** 12

Sliced Smoked Turkey, Savory Stuffing and Cranberry Mayo Stuffed Herb Wrap

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
- HONEY CHIPOTLE BBQ PULLED PORK SANDWICH** 12
Simmered Pulled Pork with our Honey Chipotle BBQ Sauce Piled on a Bulky Kaiser Roll, with Coleslaw on the side....
- PANINI PROVENCAL** 12
Sliced Artichoke Hearts, Roasted Red Tomatoes, Brie, Baby Spinach and Garlic Aioli Grilled on Savory Kalamata Olive Bread
- INDIVIDUAL THREE CHEESE PIZZA** 9
Add Mushroom, Onion, Roasted Red Peppers, Pineapple, Spinach, Pepperoni, Bacon or Grilled Chicken for only \$1 More Each
- LOUISIANA FISH & CHIPS** 12
Biscuit Battered Catfish with Cajun Fries and Spicy Remoulade
- GRILLED CORNED BEEF & FONTINA SANDWICH** 12
Our House Corned Beef on Marble Rye, with Dijon Mustard, Sauteed Onions and Melted Fontina Cheese
- 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 Strawberry Sauce..... 7
- WARM CHOCOLATE CAKE** with VANILLA BEAN ICE CREAM and Caramel Drizzle 7

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