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good morning

6:00 AM TO 11:30 AM, TOUCH ROOM SERVICE ON THE PHONE TO PLACE YOUR ORDER

Good Things From Our Kitchen

HOT OATMEAL

Caramelized green apple, sun-dried raisin compote 11.00

YOUR CEREAL FAVORITES

Choose from an array of classics or crunchy granola, seasonal berries or sliced banana 9.00

BERRIES OR FRESH CUT FRUIT

Slices of the season's select fruits & berries 12.00

BANANA STRAWBERRY PINEAPPLE SMOOTHIE

Blended with low fat yogurt and honey 9.00

SEASONAL BERRY AND YOGURT PARFAIT

Served tiered, with flax seeds and all natural granola 13.00

SIGNATURE CONTINENTAL BREAKFAST

Selection of seasonal fruit, fruit danish, buttery croissant, daily muffin, jams and butter. Choice of juice and fresh brewed Starbucks® coffee or hot tea or milk 23.00

BREAKFAST SLIDERS

Scrambled eggs, cheddar cheese, crisp bacon on toasted brioche buns 19.00

EGG WHITE, SPINACH, CHEDDAR CHEESE OMELET

White cheddar laced, oven curled tomato, golden Yukon breakfast potatoes 21.00

GRIDDLED BUTTERMILK BLUEBERRY OR PLAIN PANCAKES

Warm maple syrup and whipped butter 20.00

CHEF'S OMELET

Three eggs with cured ham, sautéed sweet onions, aged Swiss and cheddar. Served with golden Yukon breakfast potatoes 24.00

GRILLED HAM AND EGGS

Golden Yukon breakfast potatoes and choice of toast with bacon or sausage if you like 23.00

FARM FRESH SCRAMBLED EGGS AND BACON QUESADILLA

Jack cheese, guacamole, salsa and sour cream 18.00

HOT IRON GRIDDLE BELGIAN WAFFLE

Golden deep pocket waffle, whipped cream, warm maple syrup and strawberries 20.00



6:00 AM TO 11:30 AM, TOUCH ROOM SERVICE ON THE PHONE TO PLACE YOUR ORDER

Little Extras

BAKERY BASKET SELECTION

A buttery croissant, daily muffin, your choice of English muffin, or sourdough, multigrain, rye or white toast with jam, honey and butter 8.00

TOASTED BAGEL WITH PHILADELPHIA® CREAM CHEESE

Low fat or regular 8.00

A BIG BOWL OF BERRIES

A bright mix of seasonal favorites 11.00

GOLDEN YUKON BREAKFAST POTATOES 8.00

A CUP OF LOW FAT FRUIT YOGURT

Berries or plain yogurt 8.00

CRISPY SMOKED BACON, BREAKFAST LINKS OR GRILLED HAM 8.00

Beverages

FRESH- BREWED STARBUCKS® COFFEE

Regular or decaffeinated
small pot (up to 3 cups) 9.00
large pot (up to 5 cups) 13.50

SELECTION OF TEAS

small pot (up to 3 cups) 9.00
large pot (up to 5 cups) 13.50

ESPRESSO 7.00

CAPPUCCINO 7.00

ORANGE OR GRAPEFRUIT JUICE 6.00

APPLE, CRANBERRY OR TOMATO JUICE 6.00

NON-FAT, 2%, WHOLE, SOY OR CHOCOLATE MILK 5.50

SODA 5.50

BOTTLED WATER

small 5.50
large 8.00

all day long

11:30 AM TO 12:00 MIDNIGHT - SEVEN DAYS A WEEK

Openers

13 WINGS

Tossed in hot sauce with celery batons and blue cheese dip 14.00

FIELD OF GREENS

Tender baby lettuce, tomato, cucumber and your choice of dressing 10.00

HOME-STYLE CHICKEN NOODLE SOUP

Egg noodles in herbed broth with carrots, onions and celery 10.00

SEASONAL SOUP

Aromatic and classically crafted 10.00

ROASTED BEET AND NEW YORK STATE GOAT CHEESE

Baby arugula, New York State goat cheese, herb roasted beets, Manhattan honey and truffle vinaigrette 13.00

MODERN TOMATO & MOZZARELLA

Sliced vine ripe tomato, fresh mozzarella, olive puree and basil 13.00

FLAME GRILLED BEEF SLIDERS

Smoked bacon and cheddar 14.00

Create Your Own Greenery

Select the dressing and protein for your salad

TRADITIONAL COBB SALAD

Chopped lettuce, tomato, avocado, blue cheese and bacon 17.00

GREEK SALAD

Romaine, roma tomato, roasted red pepper, cucumber, feta cheese, onions and olives 17.00

CAESAR SALAD

Tossed with traditional dressing, shaved parmesan cheese and garlic croutons 17.00

DRESSINGS

Champagne vinaigrette, blue cheese, low fat ranch, classic caesar or balsamic vinaigrette

MAIN INGREDIENT

Grilled chicken 20.00

Gulf shrimp 22.00

Seared salmon 21.00

Seared ahi tuna 24.00

11:30 AM TO 12:00 MIDNIGHT - SEVEN DAYS A WEEK

Signature Sandwiches

Sandwiches served with choice of french fries or fruit & berry composition

FLAME GRILLED BURGER

Half-pound patty, aged cheddar, tomato, lettuce 22.00

THREE-TIERED ROASTED TURKEY CLUB

Bacon, lettuce and tomato on your toasted bread of choice 20.00

MARKET VEGETABLE WRAP

Spinach, roasted portobello, asparagus, red pepper, tomato. Soft mozzarella, arugula whole wheat tortilla, basil pesto 18.00

SANTA FE GRILLED CHICKEN QUESADILLA

Spicy pepper jack cheese, guacamole, fresh salsa and sour cream 17.00

ROSEMARY CHICKEN HONEY MULTI-GRAIN

Thin sliced breast, red onion marmalade, New York State goat cheese, honey drizzle, Cajun spiced tavern chips 20.00

Main Course

CHEESE AND SPINACH RAVIOLI

House made ravioli, wild mushrooms, asparagus, parmesan cheese in tomato jus 24.00

PENNE PASTA, ITALIAN SAUSAGE, AND BROCCOLI

Spinach, cured roma tomato, garlic and parmesan 24.00

GRILLED CHICKEN BREAST CUTLETS

Parmesan tossed asparagus, blistered red pepper sauce, white cheddar gruyere potatoes 28.00

SESAME SEARED AHI TUNA

Pineapple soy ginger glaze and jasmine rice 31.00

CRISPY BATTERED COD FISH

Zesty tarter, lemon and sea salted fries 21.00

ROASTED SALMON FILET

Mustard chive sauce, golden herb potatoes 33.00

FIRE GRILLED CENTER CUT NEW YORK SIRLOIN

White cheddar gruyere potato and garlic herb butter 45.00

STONE FIRED PIZZA

Choose three toppings: caramelized onions, sausage, pepperoni, fresh mozzarella, tomatoes, basil 22.00

11:30 AM TO 12:00 MIDNIGHT - SEVEN DAYS A WEEK

Sweet Endings

WARM DOUBLE CHOCOLATE PECAN BROWNIE A LA MODE

Laced with caramel sauce,
vanilla ice cream 11.00

RED VELVET CAKE

Cream cheese icing,
chocolate sauce 11.00

NEW YORK STYLE CHEESE CAKE

Raspberry sauce and
whipped cream 11.00

FIELD STRAWBERRIES

Lemon poppy seed cake,
whipped cream, and
dark chocolate curls 11.00

Häagen-Dazs® Ice Cream Parlor

Choose your ice cream flavor and
additions to chop and blend

FRENCH VANILLA, STRAWBERRY, CHOCOLATE, OR FROZEN VANILLA YOGURT

2 Scoops; includes up to three additions:

Oreo cookies, chocolate chips, M&M's,
whipped cream, chocolate, caramel
or raspberry sauce 9.00

Bananas, seasonal berries, slivered almonds

Beverages

SODA 5.50

BOTTLED WATER

small 5.50
large 8.00

FRESH- BREWED STARBUCKS® COFFEE

Regular or decaffeinated
small pot (up to 3 cups) 9.00
large pot (up to 5 cups) 13.50

SELECTION OF TEAS

small pot (up to 3 cups) 9.00
large pot (up to 5 cups) 13.50

ORANGE OR GRAPEFRUIT JUICE 6.00

APPLE, CRANBERRY OR TOMATO JUICE 6.00

NON-FAT, 2%, WHOLE, SOY OR CHOCOLATE MILK 5.50

WINE, BEER AND BOTTLED SPIRITS

Please contact In-Room Dining for a
complete range of popular imported
and domestic beers and our seasonal
variety of wines by the glass and the
bottle. We also feature a premium
collection of spirits and liqueurs.

Must be 21 years of age or older to consume
and/or purchase alcohol.

child's play

6:00 AM TO 12:00 MIDNIGHT - SEVEN DAYS A WEEK

Kids' Favorites Bright Eyed Breakfast

Served 6:00 am – 11:30 am

YOUR FAVORITE CEREALS

Seasonal berries or sliced banana too 4.50

GOLDEN BUTTERMILK PANCAKES

With whipped cream, butter
and warm maple syrup 9.00

ALL SCRAMBLED UP

One scrambled egg with bacon,
sausage or ham and golden
Yukon breakfast potatoes 7.50

Lunch and Dinner

Served 11:30 am – 12:00 midnight
Seven days a week

WARM UP WITH A CUP OF SOUP 5.00

CAESAR SALAD

Tossed romaine with caesar dressing
and sprinkled with croutons 5.00

PASTA BOWL

Pasta, parmesan cheese,
sauce on the side 7.50

SLICE OF PIZZA

Three slices of tomato and cheese 9.00

THE MINI-BURGER

Plain or with cheddar cheese and bacon 10.50

GOOEY GRILLED CHEESE

Hot, tasty and crammed with cheese 10.00

TENDER TURKEY SANDWICH

Sliced turkey mini-wiches with cheddar
cheese, lettuce and tomato 9.00

CRISPY CHICKEN BITES

Choice of BBQ or sweet and sour sauce 10.50

Meals come with your choice of carrot and celery sticks,
apple slices or french fries.

Desserts

Served 11:30 am – 12:00 midnight
Seven days a week

LOW-FAT FRUIT OR BERRY YOGURT 4.00

FRUIT AND BERRY CUP 4.00

A Scoop of Häagen-Dazs® Ice Cream

FRENCH VANILLA, STRAWBERRY,
CHOCOLATE, OR FROZEN VANILLA
YOGURT 4.00

all night long

12:00 MIDNIGHT TO 6:00 AM - SEVEN DAYS A WEEK

Openers

FIELD OF GREENS

Tender baby lettuce, tomato, cucumber and your choice of dressing 10.00

GREEK SALAD

Romaine, roma tomato, roasted red pepper, cucumber, feta cheese, onions and olives 17.00

Signature Sandwiches

Sandwiches served with potato chips

SMOKED TURKEY WRAP

Sundried tomato wrap, provolone cheese, lemon parsley mayonnaise, spring lettuce mix and roasted peppers 20.00

HAM AND CHEESE SANDWICH

Smoked black forest ham and gruyere cheese on rosemary ciabatta 20.00

Sweet Endings

COOKIES AND MILK

Three cookies with an ice cold glass of milk 11.00

RED VELVET CAKE

Cream cheese icing, chocolate sauce 11.00

NEW YORK STYLE CHEESE CAKE

Raspberry sauce 11.00

FIELD STRAWBERRIES

Lemon poppy seed cake, and dark chocolate curls 11.00

FRESH CUT FRUIT

Slices of the season's select fruit & berries 12.00

drinking it all in

12:00 PM TO 12:00 MIDNIGHT - SEVEN DAYS A WEEK

Scotch

DEWAR'S WHITE LABEL	bottle 110.00
JOHNNIE WALKER BLACK	bottle 150.00

Blended & Canadian Whisky

SEAGRAMS VO	bottle 100.00
SEAGRAMS CROWN ROYAL	bottle 150.00

Bourbon

JACK DANIELS	bottle 110.00
WOODFORD RESERVE	bottle 140.00

Tequila

SAUZA GOLD	bottle 110.00
JOSE CUERVO GOLD	bottle 130.00

Vodka

ABSOLUT	bottle 110.00
GREY GOOSE	bottle 140.00

Gin

TANQUERAY	bottle 110.00
BOMBAY SAPPHIRE	bottle 130.00

Rum

BACARDI	bottle 90.00
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Vermouth

SWEET OR DRY	bottle 28.00
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Cocktails

PREMIUM BRAND COCKTAILS	13.00
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Cognacs, Liqueurs

HENNESSY VS	bottle 150.00
AMARETTO DI SARONNO	bottle 110.00
GRAND MARNIER	bottle 150.00
KAHLUA	bottle 100.00
BAILEY'S IRISH CREAM	bottle 110.00

Domestic Beer

BUDWEISER	9.00
BUD LIGHT	9.00
COORS LIGHT	9.00
SAMUEL ADAMS	9.00

Imported Beer

CORONA	10.00
HEINEKEN	10.00
BECK'S	10.00
AMSTEL LIGHT	10.00

Non Alcoholic Beer

O'DOUL'S	9.00
ST. PAULI GIRL	9.00
SIX PACK	30.00

Soda & Mixers

COKE, DIET COKE, SPRITE, GINGER ALE, CLUB SODA, TONIC	5.50
SPARKLING WATER	5.50
ORANGE JUICE - QUART	25.00
BLOODY MARY MIX - QUART	22.00
ICE SERVICE PER BUCKET	5.00

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drinking

it all in

12:00 PM TO 12:00 MIDNIGHT - SEVEN DAYS A WEEK

Sparkling

CHARLES DE FERÉ
France
glass 11.00

Chardonnay

STERLING VINTNERS
Central Coast, California
glass 13.00

ARTESA
Carneros, California
glass 15.00

Rosé

SYCAMORE LANE
White Zinfandel, California
glass 11.00

Other Whites

BORGO CONVENTI
Pinot Grigio, Italy
glass 11.00

KENDALL JACKSON
Riesling, California
glass 13.00

NOBILO
Sauvignon Blanc, New Zealand
glass 13.00

Merlot

RED DIAMOND
Merlot, Washington
glass 11.00

BLACKSTONE
Merlot, California
glass 13.00

Cabernet Sauvignon

FOURTEEN HANDS
Cabernet Sauvignon, Washington
glass 11.00

BV CABERNET SAUVIGNON
Napa, California
glass 13.00

Other Reds

MACMURRAY RANCH
Pinot Noir, Sonoma, California
glass 14.00

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and/or purchase alcohol.