

ROOM SERVICE MENU

6:00 AM To 11:30 AM

☾ = LATE NIGHT, OVERNIGHT, **L** = LOCAL, **V** = VEGETARIAN,

H = HEALTHY **GF** = GLUTEN FREE

BREAKFAST

CONTINENTAL 28

Bakery Basket

croissant, muffin, danish, fruit cup, butter & preserves

choice of juice and coffee, tea or hot chocolate

AMERICAN 33

Two Eggs Any Style

choice of applewood smoked bacon, chicken or pork sausage, breakfast potatoes, toast

choice of juice and coffee, tea or hot chocolate

SWEET GRILL 33

choice of waffle, french toast or pancakes

choice of applewood smoked bacon or chicken/pork sausage

choice of juice and coffee, tea or hot chocolate

H **V** HEALTHY 30

choice of steel-cut oatmeal, cream of wheat, selection of cold cereals, or egg

white frittata with spinach, asparagus, & tomato with greek yogurt & fruit cup

choice of juice and coffee, tea or hot chocolate

H **V** ASIAN 32

Congee; with toppings

crispy garlic, fried shallots, shiitake mushrooms, fresh cilantro, chinese celery

Dumplings Basket

chicken, shrimp, kale, pork, steamed rice, pickled vegetables

choice of juice and coffee, tea or hot chocolate

CEREALS, GRAINS & YOGURTS

steel-cut oatmeal or cream of wheat 8

served with brown sugar, raisins, almonds

selection of cold cereals 8

vanilla parfait with berries and granola 14

greek plain fat free or flavored yogurt 8

**Add fresh berries or sliced banana 6*

WAFFLES & PANCAKES

belgian waffle with whipped cream and caramelized banana 22

buttermilk pancakes with sliced banana or mixed berries 22

buttermilk or silver dollar pancakes 19

french toast with apple compote 20

EGGS & OMELETS

Served with breakfast potatoes & Toast

three organic egg omelet with choice of (2) fillings 22

organic egg white omelet with choice of (2) fillings 22

egg white frittata with spinach, asparagus, & tomato 22

two eggs any style with choice of applewood smoked bacon

or chicken/pork sausage 19

two organic eggs any style 15

SPECIALTIES

eggs benedict with canadian bacon or spinach 26

eggs benedict with smoked salmon 28

L new york toasted bagel with smoked salmon and cream cheese 24

seasonal fruit plate with fresh berries 19

SIDE ORDERS

croissant, muffin, or danish 8

selection of toast, white, whole wheat, rye, 7 grain, or english muffin 8

canadian bacon or applewood smoked bacon 8

AN 18% SERVICE CHARGE, DELIVERY FEE OF \$6.50 AND LOCAL SALES TAXES WILL BE ADDED TO ALL ORDERS.
CONSUMING RAW OR UNDERCOOKED SEAFOOD, SHELLFISH, MEATS, POULTRY, OR EGGS MAY
INCREASE THE RISK OF FOODBORNE ILLNESS

PLEASE INFORM YOUR ORDER TAKER AND SERVER OF ANY FOOD ALLERGIES.

new york bagel (choice of plain, everything, sesame, whole wheat)	8
chicken or pork sausage	8
breakfast potatoes	8

BEVERAGES

regular or decaffeinated pot of coffee (sm) / (lg)	6/12
regular or decaffeinated cappuccino / latte	8
regular or decaffeinated espresso (s) / (d)	6/9
hot chocolate	8
selection of teas (sm) / (lg)	6/12
whole, skim, 2%, or soy milk	5
juice <i>(orange, grapefruit, carrot, apple, cranberry, pineapple, tomato, prune, v8)</i>	8
lemonade, or iced tea	6
smoothie (choice of strawberry, mango, banana)	14

ALL DAY DINING

11:30 AM TO 11:00 PM, ☪ = AVAILABLE FROM 11:00 PM TO 6:00 AM

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APPETIZERS

soup du jour	12
GF ☪ organic chicken vegetable soup	14
☪ artisanal NY cheeses & stinger honey	28
☪ salumi	26
☪ H mezze tasting <i>Baba Ganoush, Spicy Feta, Hummus, Grilled Pita</i>	24
☪ jumbo shrimp <i>tomato cocktail sauce</i>	26
GF chunky lobster guacamole <i>chipotle aioli, rooftop honey, pico de gallo salsa, warm tortilla chips</i>	26
☪ buffalo chicken wings <i>celery sticks, blue cheese</i>	20
H tuna poke <i>sushi grade tuna, sesame seeds, rice cracker, sriracha</i>	24
☪ grilled flatbread pizza	
-mozzarella, cherry tomato, arugula, parmesan	19
-goat cheese, spicy chorizo, plum tomato, rooftop honey	20

GREENS

GF H ☪ asian baby kale salad <i>edamame, rainbow carrots, shiitake mushrooms, honey miso dressing</i>	22
☪ stinger cobb salad <i>crispy romaine, grilled honey chicken breast, tomatoes, black olives, blue cheese, bacon, soft boiled egg, lemon honey dressing</i>	24
GF ☪ romaine hearts caesar salad <i>add chicken (8) or shrimp (10) or salmon (12)</i>	20

SANDWICHES (SERVED WITH A CHOICE OF FRIES OR SALAD)

☪ turkey club <i>lettuce, tomato, bacon on square ciabatta</i>	20
☪ chipotle chicken torta <i>tomato, cilantro, fried pickles, avocado, manchego cheese</i>	22
☪ tuna nicoise <i>hard-boiled egg, olive spread, lettuce on olive square</i>	26
☪ black angus burger <i>sharp cheddar, apple wood smoked bacon, pretzel roll</i>	24

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MAIN COURSES

H V C penne pomodoro <i>fresh basil, evoo</i>	23
GF H lemon grilled salmon <i>charred asparagus, smoked tomato compote</i>	34
GF H organic pan seared chicken breast <i>roasted cauliflower puree, sautéed baby kale, rosemary jus</i>	27
C steak frites <i>maître d' butter, fries</i>	36

V ACCOMPANIMENTS

GF sautéed spinach	8
GF grilled asparagus	8
GF roasted potatoes	8
fries	8
GF wilted greens	8

DESSERTS

apple-tatin <i>butter short dough, creme-brule, caramelized apples, salted caramel gelato</i>	12
GF sachertorte <i>layers of flourless chocolate cake, chocolate glaze, vanilla bean, roof-top honey</i>	12
chocolate bread pudding <i>mixed berries, cream cheese gelato, caramel chocolate sauce</i>	13
C ice cream, gelato, sorbet	10

FOR THE KIDS

chicken soup	6
C penne pasta with tomato sauce or butter	12
C chicken fingers with honey mustard sauce	16
grilled cheese	14
mini cheese burger sliders	16
curly fries	6

PETIT DESSERTS

C very berry ice cream	6
C chocolate brownie ice cream sundae	6
C iced watermelon popsicles	6

BEVERAGES

soft drinks <i>coke, diet coke, sprite, ginger ale, club soda, tonic</i>	4
water <i>evian (still), badoit (sparkling)</i>	6/12 (330ml/1L)

BOTTLED BEER

<i>Stella Artois, Miller Lite, Corona, Coors Light, Heineken, Amstel Light, Guinness, Blue Moon, Sam Adams, Sierra Nevada, Buckler (non alcoholic)</i>	8
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WINES

SPARKLING

Domaine Chandon Brut, California, US	16/60
Domaine Chandon Rose, California, US	17/64
Moët & Chandon Brut Impérial, Champagne, France	92
Veuve Clicquot "Yellow Label", Reims, France	150
Moët & Chandon Brut Impérial Rosé, Champagne, France	155
Dom Perignon Cuvée, Champagne, France	385

WHITE

Danzante, Pinot Grigio, Veneto, Italy	14/50
Whitehaven, Sauvignon Blanc, Marlborouh, New Zealand	16/56

Smoke Tree, Chardonnay, Sonoma County, <i>California, US</i>	15/54
Château de Sancerre, Loire, <i>France</i>	17/60
Dr. Loosen "Eroica", Riesling, <i>Columbia Valley, Washington</i>	18/60

ROSÉ

Fleur de Mer, Grenache, <i>Provence, France</i>	15/54
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RED

MacMurray Ranch, Pinot Noir, <i>Sonoma Coast</i>	17/60
Château de St. Michelle Merlot, <i>India Wells, Washington, US</i>	14/50
Terrazas de Los Andes, Malbec Reserva, <i>Mendoza, Argentina</i>	16/56
Louis M. Martini, Cabernet Sauvignon, <i>Sonoma, California</i>	15/54
Robert Mondavi, Cabernet Sauvignon, <i>Oakville, Napa Valley, California, US</i>	128
Duckhorn, Merlot, <i>Napa Valley, California</i>	140

SPIRITS BY THE BOTTLE

INCLUDES CHOICE OF 2 MIXERS, GLASSWARE & GARNISHES

VODKA

Stolichnaya	175	Stolichnaya 375ml	80
Grey Goose	250	Ketel One 375ml	100

GIN

Bombay Sapphire	175	Tanqueray 375ml	80
Hendricks	250	Hendricks 375ml	120

TEQUILA

Patron Silver	250	Patron Silver 375ml	120
Roca Patron Reposado	300	Don Julio Reposado 375ml	150

RUM

Bacardi Light Superior	175	Bacardi Light Superior 375ml	80
Facundo Eximo	300		

WHISKEY/BOURBON/SCOTCH

Johnnie Walker Black Label	225	Johnnie Walker Black 375ml	100
Macallan 12yr	250	Macallan 12yr 375ml	150
Johnnie Walker Blue Label	600	Johnnie Walker Blue 200ml	200
Bulleit Bourbon 375ml	80	Bulleit Rye 375ml	80
Jameson	175		
Woodford Reserve	225		
Jack Daniel's	175		

COGNAC

Hennessey VS	200	Hennessey VSOP	350
Hennessey VSOP 375ml	150		

PORT

Fonseca Bin 27	150	Fonseca Bin 27 375ml	50
Taylor Fladgate 20yr	250		

CORDIALS

Bailey's	175	Bailey's 375ml	80
Grand Marnier	230	Grand Marnier 375ml	100
Amaretto Di Saronò	225		
Frangelico	175		

MIXERS

Cranberry Juice, Orange Juice, Grapefruit Juice, Club Soda, Tonic Water, Ginger Ale, Coca Cola, Diet Coke, Sprite

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