



IN-ROOM DINING

ROOM SERVICE

In-Room Dining Selections

For private dining, our Room Service menu has been carefully selected to highlight items from our restaurants. Each dish is prepared to order.

All menu items are available 6:00am – 12:00am, seven days a week unless noted otherwise.

PLEASE CALL EXTENSION 203.3200 TO PLACE AN ORDER.

Prices are subject to a \$2.50 service fee, 18% gratuity and all applicable taxes.

On behalf of the entire staff, it is our pleasure to serve you.

ROOM SERVICE

In-Room Dining Breakfast Menu

PLAYERS BREAKFAST

8oz NY strip steak, home fries, two XL eggs your way, with your

choice of toast 25

FULL HOUSE

Two XL eggs your way, home fries, choice of ham, sausage or bacon, with your choice of toast 13

COLOSSAL BUTTERMILK PANCAKES

Served with butter and maple flavor syrup

Short Stack (1 pancake) 10 Tall Stack (2 pancakes) 12

Add blueberries or chocolate chips (1 addition) 2 (2 additions) 3

CNY CHEESE OMELET

Three XL eggs, aged cheddar cheese, with home fries and your choice of toast 11

WESTERN OMELET

Three XL eggs, ham, peppers, onions, cheddar cheese, with home fries and your choice of toast 13

VEGETABLE OMELET

Three XL eggs, spinach, mushrooms, onions, tomatoes, cheddar cheese, with home fries and your choice of toast 13



Additional Omelet Items: peppers, onions, tomatoes, mushrooms, broccoli, sausage, bacon and ham 2 each

Substitute egg whites and low-fat Egg Beaters 2

ROOM SERVICE



HEART HEALTHY OPTION



GLUTEN FREE OPTION

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ROOM SERVICE

In-Room Dining Breakfast Menu

CHALLAH FRENCH TOAST

Thick slices of our challah bread, served with maple flavored syrup and a dusting of powdered sugar 12

SEASONAL FRUIT AND YOGURT

The best in-season melons the market has to offer 11

COLD CEREAL

Includes your choice of Rice Krispies, Frosted Flakes, Raisin Bran, or Cornflakes with milk 7

HOT CEREAL

McCann's oatmeal, raisins and brown sugar 7

SIDES

Toast or English Muffin 3

Seasoned Home Fries 4

Extra Egg 3

Fresh Fruit 6

Corned Beef Hash 7

 Applesauce 4

Sausage, Ham or Bacon 5

Cottage Cheese 4

Bagel with Cream Cheese 4

BEVERAGES

Selection of Soda 4

Assorted Teas 4

Saranac Root Beer 5

Hot Chocolate 4

Pure Leaf Tea 5

Milk or Chocolate Milk 4

Assorted Fruit Juices 5

V-8 Juice 5

Bottled Water 4

Voss Water 6

Sparkling Water 5

Freshly Brewed Coffee

Regular or Decaf

20oz pot 8 / 40oz pot 12

Rockstar Energy Drink 6

In-Room Dining Appetizers & More

CRISPY CHICKEN STRIPS

5 chicken tenders deep fried to golden brown, choice of sauce:

Buffalo, BBQ or Honey Mustard 12

25 pieces 50

CHICKEN WINGS

7 chicken wings, cooling celery sticks, blue cheese 15



HEART HEALTHY OPTION



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ROOM SERVICE

Hot, Mild, Everything or Garlic

50 pieces 75

MOZZARELLA STICKS

5 mozzarella sticks fried to golden brown, with marinara sauce 10

25 pieces 50

COMBO PLATTER

Chicken strips, onion rings, mozzarella sticks, marinara and choice of two sauces 15

SHRIMP COCKTAIL

Bay shrimp tossed in a Bloody Mary cocktail sauce garnished with large shrimp, crispy bacon, and celery 14

In-Room Dining Soups & Salads

SALADS

CLASSIC COBB

Grilled chicken, hard-boiled egg, blue cheese, NY cheddar cheese, bacon, romaine, tomatoes, avocado, Italian vinaigrette or green goddess dressing 15

THE GREEK

Cucumber, romaine, crumbled feta cheese, Mediterranean olives, tomatoes, pickled onions, red pepper, red wine vinaigrette dressing 14

CAESAR SALAD

Romaine, croutons, pecorino cheese, Caesar dressing 10

Add grilled chicken 5

SOUPS

CHICKEN NOODLE

Bowl 7



HEART HEALTHY OPTION



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ROOM SERVICE

NEW ENGLAND CLAM CHOWDER

Bowl 9

FRENCH ONION

Bowl 9

In-Room Dining Lunch Menu

SANDWICHES

All sandwiches served on choice of bread with kettle chips and dill pickle. Substitute fries for an additional 2.

EMERALD CLUB

House roast turkey or ham with Applewood smoked bacon, lettuce, tomato and mayonnaise on toast 15

BLT

Applewood smoked bacon, lettuce, tomato and mayonnaise on toast 12

CHICKEN CAESAR WRAP

Grilled chicken breast, crispy romaine, pecorino, Caesar dressing in a pesto wrap 12

HOT SANDWICHES

All sandwiches served with crinkle cut fries

GRILLED CHEESE

New York State cheddar cheese on white bread, dill pickle 10

BUFFALO CHICKEN WRAP

Fried chicken tenders, tomato, mozzarella cheese, romaine, Buffalo style dressing, wrapped in a bell pepper flour tortilla 12

MARINATED CHICKEN SANDWICH

Grilled chicken breast, bacon, tomato, romaine, avocado ranch on grilled ciabatta 12



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GLUTEN FREE OPTION

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In-Room Dining Lunch Menu

SPECIALTY BURGERS

All burgers served with lettuce, tomato, and onion on a Brioche roll with seasoned crinkle cut fries and dill pickle

 Gluten free bun available on request

HAMBURGER OR CHEESEBURGER

Half-pound burger patty, grilled to your preference, lettuce, tomato, onion, choice of: American, cheddar, Swiss or provolone cheese served on a toasted brioche bun 13

Add bacon, mushrooms, grilled onions, peppers 1 each

HOT DOGS

Two all beef hot dogs served with seasoned crinkle cut fries, dill pickle, sauerkraut or cheddar cheese sauce 10



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In-Room Dining Dinner Menu

MAC N CHEESE

Five-cheese sauce, elbow macaroni, butter toasted bread crumbs, served with soup or salad 15

AMERICAN CLASSICS

Served with rolls, buttery and smooth mashed potatoes, seasonal vegetables, and choice of side salad or chicken noodle Upgrade to clam chowder or Caesar salad 1.50

ROAST TURKEY DINNER

Roast turkey, stuffing, turkey gravy 20

NY STRIP STEAK

Grilled 12oz NY strip 30

SURF AND TURF

Grilled 12oz NY strip and 6oz cold water lobster tail 50



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In-Room Dining Dinner & Dessert Menu

PASTAS

Served with soup or salad and garlic bread

SPAGHETTI AND MEATBALLS

Spaghetti, marinara sauce, three meatballs 15

SHRIMP SCAMPI

Jumbo shrimp, garlic butter, white wine sauce over spaghetti 24

SIDES

Mashed potatoes with gravy 4

Coleslaw 4

Crinkle cut fries 4

House salad 6

Sweet potatoes 5

Fresh fruit cup 6

Seasonal vegetables 4

DESSERTS

RED VELVET CAKE

Brilliant red velvet cake layers, chocolate truffle filling, cream cheese icing 10

BIG APPLE PIE

Crisp apples, cinnamon apple cider, loaded with crunchy granola crumbs 10

NY STYLE CHEESECAKE

Cheesecake topped with strawberries, whipped cream 10

CARROT CAKE



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Layers of moist carrot cake, raisins, walnuts, pineapple, cream cheese icing 10

BIG CHOCOLATE CAKE

Chocolate pudding between two layers of dark, moist chocolate cake 10

In-Room Dining Late Night Menu

MENU SERVED 12:00am – 6:00am, seven days a week

BREAKFAST

FULL HOUSE

Two XL eggs your way, home fries, choice of ham, sausage or bacon, toast 13

PLAYERS BREAKFAST

8oz NY strip steak, home fries, two XL eggs your way, toast 25

COLOSSAL BUTTERMILK PANCAKES

Served with butter and maple flavor syrup Short Stack (1 pancake) 10

Tall Stack (2 pancakes) 12

Add blueberries or chocolate chips (1 addition) 2 (2 additions) 3

CNY CHEESE OMELET

Fluffy 3 XL egg omelet, aged cheddar

Fluffy 3 XL egg omelet, ham, peppers, onions and cheddar cheese served with home fries and toast 13

APPETIZERS

CRISPY CHICKEN STRIPS

5 chicken tenders deep fried to golden brown, choice of sauce 12 Buffalo, BBQ or Honey Mustard

CHICKEN WINGS

7 chicken wings, cooling celery sticks, blue cheese 15 Hot, Mild, Everything or Garlic

MOZZARELLA STICKS

5 mozzarella sticks fried to golden brown with marinara sauce 10

LOADED FRIES

Cheese sauce, bacon, cheddar cheese and scallions 9

In-Room Dining Late Night Menu

MENU SERVED 12:00am – 6:00am, seven days a week

cheese, served with home fries and toast 11

COMBO BASKET

WESTERN OMELET



HEART HEALTHY OPTION



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Chicken strips, onion rings, mozzarella sticks, marinara and choice of two sauces

15 SANDWICHES

Served with French fries and a dill pickle

EMERALD MELT

Shaved steak, bell peppers, caramelized onions, cheddar cheese on buttered griddled country white 15

REUBEN

Corned beef, Swiss, sauerkraut, Thousand Island dressing on buttered griddled rye 13

TURKEY CLUB

House roast turkey with Applewood smoked bacon, lettuce, tomato and mayonnaise on toast 13

SALAD

CAESAR SALAD

Romaine, croutons, pecorino, Caesar dressing 10

Served with rolls and choice of side salad or chicken noodle

Upgrade to clam chowder or Caesar salad 1.50

CHICKEN PARMESAN

Add grilled chicken 5 or shrimp 8

ENTREES

BURGERS

Served with French fries and a dill pickle

CHEESEBURGER

Half-pound burger patty, grilled to your preference, lettuce, tomato, onion, choice of cheese: American, cheddar, Swiss, provolone 13

Add Bacon 1

HAMBURGER

Half-pound burger patty, grilled to your preference, lettuce, tomato, onion 13

IMPOSSIBLE BURGER™

6oz hand-formed patty, lettuce, tomato, pickled onions, melted vegan cheese and eggless Thousand Island dressing 15

8OZ NY STRIP STEAK

Center cut sirloin strip, grilled to your liking, potato and vegetable 23



HEART HEALTHY OPTION



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Breaded chicken breast, mozzarella cheese, spaghetti, marinara and garlic bread 19

FRIED HADDOCK DINNER

Emerald classic breading, fried golden brown, fries and coleslaw served with tartar sauce 18



HEART HEALTHY OPTION



GLUTEN FREE OPTION

In-Room Dining Refreshments

Alcohol Available Monday – Saturday, 8am – 1am and Sunday, 10am – 1am PLEASE CALL EXTENSION 203.3200 TO PLACE AN ORDER.



LOCAL WINE CRAFT SODA

A bottle A split
Saranac Cavit
cream Prosecco
imported petit of
grilled soda with
pretzels, berry
chips and \$20
Chex mix.
\$14



AND CHEESE

bottle of of
Lunetta orange
and and a bottle
root beer brie,
crostini and
preserves.



TROPICAL
GETAWAY AND
Two bottles of
Corona with a of
of tortilla cookies
chips and salsa.
\$15 cold milk.



COOKIES
MILK
An assortment
three large bowl
and
a jug of ice

\$18

Prices are subject to a \$2.50 service fee, 18% gratuity and all applicable taxes.

ROOM SERVICE

In-Room Dining Drink Menu Continued

SPIRITS

Choice of mixers and garnish included with each bottle.

VODKA

Tito's Vodka	\$100
Belvedere	\$125
Grey Goose	\$125

RUM

Bacardi Superior Rum	\$100
Captain Morgan Spiced Rum	\$100
Planation Rum	\$125

GIN

Hendrick's	\$100
Bombay Sapphire	\$125
Tanqueray #10	\$125

TEQUILA

Casamigos	\$125
Patrón Silver	\$125

WHISKEY

Jack Daniel's Tennessee Whiskey	\$100
Jameson	\$100
Johnnie Walker Black	\$100
Crown Royal Canadian Whiskey	\$125

SCOTCH

Dewar's White Label Blended Scotch	\$125
Glenfiddich Single Malt Scotch	\$175

BRANDY

Hennessy V.S.O.P.	\$150	Remy Martin	\$175
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BEER

bottle / bucket of 5 / case

Bud Light	\$5 / \$23 / \$100
Coors Light	\$5 / \$23 / \$100
Labatt Blue	\$5 / \$23 / \$100
Michelob Ultra	\$5 / \$23 / \$100
Budweiser	\$5 / \$23 / \$100 Labatt
Blue Light	\$5 / \$23 / \$100 Heineken
	\$6 / \$28 / \$120
Corona	\$6 / \$28 / \$120
Saranac Adirondack Lager	\$6 / \$28 / \$120

ROOM SERVICE

In-Room Dining Drink Menu

Available Monday – Saturday, 8am – 1am and Sunday, 10am – 1am

WHITE WINE

GLASS/BOTTLE

CHARDONNAY

Ferrari Carano Chardonnay (Sonoma, CA)	\$52
White Birch Chardonnay (NY)	\$9/\$40
Lamoreaux Landing Chardonnay (NY)	\$9/\$40

PINOT GRIGIO

Cliffhanger Pinot Grigio (Italy)	\$9/\$40
Santa Margherita Pinot Grigio (Italy)	\$60

SAUVIGNON BLANC

Matua Sauvignon Blanc (New Zealand)	\$36
Cloudy Bay Sauvignon Blanc (New Zealand)	\$62

RIESLING

Hermann J. Wiemer (Finger Lakes, NY)	\$48
White Birch (Skaneateles Lake, NY)	\$40

WHITE ZINFANDEL

Sutter Home White Zinfandel (CA)	\$9/\$32
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RED WINES

CABERNET SAUVIGNON

Ferrari-Carano Cabernet Sauvignon (Sonoma, CA)	\$12/\$58
White Birch (Skaneateles Lake, NY)	\$8/\$38

MERLOT

Rodney Strong Merlot (Sonoma, CA)	\$10/\$48
Freemark Abbey Merlot (Napa Valley, CA)	\$56

PINOT NOIR

Hob Nob Pinot Noir (France)	\$40
La Crema Pinot Noir (Sonoma, CA)	\$12/\$52

SPARKLING WINES

Martini & Rossi Asti (Italy)	\$56
Moët & Chandon Champagne (France)	\$85
Dom Perignon	\$275