

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 27.50

FULL HOUSE

Two XL eggs your way, home fries, choice of ham, sausage or bacon, with your choice of toast 14.50

COLOSSAL BUTTERMILK PANCAKES

Served with butter and maple flavor syrup

Short Stack (1 pancake) 11.00 Tall Stack (2 pancakes) 13.50

Add blueberries or chocolate chips (1 addition) 2.25 (2 additions) 3.50

CNY CHEESE OMELET

Three XL eggs, aged cheddar cheese, with home fries and your choice of toast 12.00

WESTERN OMELET

Three XL eggs, ham, peppers, onions, cheddar cheese, with home fries and your choice of toast 14.50

VEGETABLE OMELET

Three XL eggs, spinach, mushrooms, onions, tomatoes, cheddar cheese, with home fries and your choice of toast 14.50

♥ Additional Omelet Items: peppers, onions, tomatoes, mushrooms, broccoli, sausage, bacon and ham 2.25 each

Substitute egg whites and low-fat Egg Beaters 2.25

♥ HEART HEALTHY OPTION GF 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 13.50

  **SEASONAL FRUIT AND YOGURT**

The best in-season melons the market has to offer 12.00

COLD CEREAL

Includes your choice of Rice Krispies, Frosted Flakes, Raisin Bran, or Cornflakes with milk 8.00

 **HOT CEREAL**

McCann's oatmeal, raisins and brown sugar 8.00

SIDES

Toast or English Muffin 3.25

Seasoned Home Fries 4.50

Extra Egg 3.25

Fresh Fruit 6.50

Corned Beef Hash 7.75

 Applesauce 4.50

Sausage, Ham or Bacon 5.50

Cottage Cheese 4.50

Bagel with Cream Cheese 4.50

BEVERAGES

Selection of Soda 4.00

Assorted Teas 4.00

Saranac Root Beer 5.00

Hot Chocolate 4.00

Pure Leaf Tea 5.00

Milk or Chocolate Milk 4.00

Assorted Fruit Juices 5.00

V-8 Juice 5.00

Bottled Water 4.00

Voss Water 6.00

Sparkling Water 5.00

Freshly Brewed Coffee

Regular or Decaf

20oz pot 8.00 / 40oz pot 12.00

Rockstar Energy Drink 6.00

ROOM SERVICE

In-Room Dining Appetizers & More

CRISPY CHICKEN STRIPS

5 chicken tenders deep fried to golden brown, choice of sauce:
Buffalo, BBQ or Honey Mustard 13.50

25 pieces 55.00

CHICKEN WINGS

7 chicken wings, cooling celery sticks, blue cheese 16.50
Hot, Mild, Everything or Garlic

50 pieces 82.50

MOZZARELLA STICKS

5 mozzarella sticks fried to golden brown, with marinara sauce 11.00

25 pieces 55.00

COMBO PLATTER

Chicken strips, onion rings, mozzarella sticks, marinara and choice of
two sauces 16.50


SHRIMP COCKTAIL


Bay shrimp tossed in a Bloody Mary cocktail sauce garnished with
large shrimp, crispy bacon, and celery 15.50

ROOM SERVICE

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 16.50

 **THE GREEK**
Cucumber, romaine, crumbled feta cheese, Mediterranean olives, tomatoes, pickled onions, red pepper, red wine vinaigrette dressing 15.50

CAESAR SALAD

Romaine, croutons, pecorino cheese, Caesar dressing 11.00
Add grilled chicken 5.50

SOUPS

CHICKEN NOODLE

Bowl 8.00

NEW ENGLAND CLAM CHOWDER

Bowl 10.00

FRENCH ONION

Bowl 10.00

ROOM SERVICE

In-Room Dining Lunch Menu

SANDWICHES

All sandwiches served on choice of bread with kettle chips and dill pickle
Substitute fries for an additional 2.25

EMERALD CLUB

House roast turkey or ham with Applewood smoked bacon, lettuce, tomato and mayonnaise on toast 16.50

BLT

Applewood smoked bacon, lettuce, tomato and mayonnaise on toast 13.50

CHICKEN CAESAR WRAP

Grilled chicken breast, crispy romaine, pecorino, Caesar dressing in a pesto wrap 13.50

HOT SANDWICHES

All sandwiches served with crinkle cut fries



GRILLED CHEESE

New York State cheddar cheese on white bread, dill pickle 11.00

BUFFALO CHICKEN WRAP

Fried chicken tenders, tomato, mozzarella cheese, romaine, Buffalo style dressing, wrapped in a bell pepper flour tortilla 13.50



MARINATED CHICKEN SANDWICH

Grilled chicken breast, bacon, tomato, romaine, avocado ranch on grilled ciabatta 13.50



HEART HEALTHY OPTION



GLUTEN FREE OPTION

ROOM SERVICE

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 14.50

Add bacon, mushrooms, grilled onions, peppers 1.25 each

HOT DOGS

Two all beef hot dogs served with seasoned crinkle cut fries, dill pickle, sauerkraut or cheddar cheese sauce 11.00

ROOM SERVICE

In-Room Dining Dinner Menu

MAC N CHEESE

Five-cheese sauce, elbow macaroni, butter toasted bread crumbs, served with soup or salad 16.50

AMERICAN CLASSICS

Served with rolls, buttery and smooth mashed potatoes, seasonal vegetables, and choice of side salad or chicken noodle soup
Upgrade to clam chowder or Caesar salad 2.00

ROAST TURKEY DINNER

Roast turkey, stuffing, turkey gravy 22.00

NY STRIP STEAK

Grilled 12oz NY strip 33.00

SURF AND TURF

Grilled 12oz NY strip and 6oz cold water lobster tail 55.00



ROOM SERVICE

In-Room Dining Dinner & Dessert Menu

PASTAS

Served with soup or salad and garlic bread

SPAGHETTI AND MEATBALLS

Spaghetti, marinara sauce, three meatballs 16.50

SHRIMP SCAMPI

Jumbo shrimp, garlic butter, white wine sauce over spaghetti 26.50

SIDES

Mashed potatoes with gravy 4.50

Coleslaw 4.50

Crinkle cut fries 4.50

House salad 6.50

Sweet potatoes 5.50

Fresh fruit cup 6.50

Seasonal vegetables 4.50

DESSERTS

RED VELVET CAKE

Brilliant red velvet cake layers, chocolate truffle filling, cream cheese icing 11.00

BIG APPLE PIE

Crisp apples, cinnamon apple cider, loaded with crunchy granola crumbs 11.00

NY STYLE CHEESECAKE

Cheesecake topped with strawberries, whipped cream 11.00

CARROT CAKE

Layers of moist carrot cake, raisins, walnuts, pineapple, cream cheese icing 11.00

BIG CHOCOLATE CAKE

Chocolate pudding between two layers of dark, moist chocolate cake 11.00

ROOM SERVICE

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 14.50

PLAYERS BREAKFAST

8oz NY strip steak, home fries, two XL eggs your way, toast 27.50

COLOSSAL BUTTERMILK PANCAKES

Served with butter and maple flavor syrup

Short Stack (1 pancake) 11.00

Tall Stack (2 pancakes) 13.50

Add blueberries or chocolate chips (1 addition) 2.25 (2 additions) 3.25

CNY CHEESE OMELET

Fluffy 3 XL egg omelet, aged cheddar cheese, served with home fries and toast 12.00

WESTERN OMELET

Fluffy 3 XL egg omelet, ham, peppers, onions and cheddar cheese served with home fries and toast 14.50

APPETIZERS

CRISPY CHICKEN STRIPS

5 chicken tenders deep fried to golden brown, choice of sauce 13.50
Buffalo, BBQ or Honey Mustard

CHICKEN WINGS

7 chicken wings, cooling celery sticks, blue cheese 16.50
Hot, Mild, Everything or Garlic

MOZZARELLA STICKS

5 mozzarella sticks fried to golden brown with marinara sauce 11.00

LOADED FRIES

Cheese sauce, bacon, cheddar cheese and scallions 10.00

COMBO BASKET

Chicken strips, onion rings, mozzarella sticks, marinara and choice of two sauces 16.50

ROOM SERVICE

In-Room Dining Late Night Menu

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

SANDWICHES

Served with French fries and a dill pickle

EMERALD MELT

Shaved steak, bell peppers, caramelized onions, cheddar cheese on buttered griddled country white 16.50

REUBEN

Corned beef, Swiss, sauerkraut, Thousand Island dressing on buttered griddled rye 14.50

TURKEY CLUB

House roast turkey with Applewood smoked bacon, lettuce, tomato and mayonnaise on toast 14.50

SALAD

CAESAR SALAD

Romaine, croutons, pecorino, Caesar dressing 11.00

Add grilled chicken 5.50 or shrimp 9.00

ENTREES

Served with rolls and choice of side salad or chicken noodle soup

Upgrade to clam chowder or Caesar salad 2.00

CHICKEN PARMESAN

Breaded chicken breast, mozzarella cheese, spaghetti, marinara and garlic bread 21.00

FRIED HADDOCK DINNER

Emerald classic breading, fried golden brown, fries and coleslaw served with tartar sauce 20.00

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 14.50

Add Bacon 1.25

HAMBURGER

Half-pound burger patty, grilled to your preference, lettuce, tomato, onion 14.50

IMPOSSIBLE BURGER™

6oz hand-formed patty, lettuce, tomato, pickled onions, melted vegan cheese and eggless Thousand Island dressing 16.50

8OZ NY STRIP STEAK

Center cut sirloin strip, grilled to your liking, potato and vegetable 25.00

 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 CRAFT SODA

A bottle of Saranac orange cream and a bottle of root beer soda with pretzels, chips and Chex mix. \$16.00



WINE AND CHEESE

A split bottle of Cavit Lunetta Prosecco and imported petit brie, grilled crostini and berry preserves. \$22.00



TROPICAL GETAWAY

Two bottles of Corona with a bowl of tortilla chips and salsa. \$17.00



COOKIES AND MILK

An assortment of three large cookies and a jug of ice cold milk. \$20.00

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

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