

ROOM SERVICE

In-Room Dining Breakfast Menu

PLAYERS BREAKFAST

8oz NY strip steak, home fries, two eggs your way, with your choice of toast 30.00

FULL HOUSE

Two eggs your way, home fries, choice of ham, sausage or bacon, with your choice of toast 16.00

COLOSSAL BUTTERMILK PANCAKES

Served with butter and maple syrup

Short Stack (2 pancakes) 12.50 Tall Stack (4 pancakes) 15.00

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

CNY CHEESE OMELET

Three eggs, aged cheddar cheese, with home fries and your choice of toast 14.00

WESTERN OMELET

Three eggs, ham, peppers, onions, cheddar cheese, with home fries and your choice of toast 16.50

VEGETABLE OMELET

Three eggs, spinach, mushrooms, onions, tomatoes, cheddar cheese, with home fries and your choice of toast 16.00

♥ Additional Omelet Items: peppers, onions, tomatoes, mushrooms, broccoli, sausage, bacon and ham 3.00 each

Substitute egg whites and low-fat Egg Beaters 2.50

♥ HEART HEALTHY OPTION

GF GLUTEN FREE OPTION

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne 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 syrup and a dusting of powdered sugar 15.00

SEASONAL FRUIT AND YOGURT

The best in-season melons the market has to offer 13.00

COLD CEREAL

Includes your choice of Frosted Flakes, Raisin Bran, or Cheerios with milk 8.00

HOT CEREAL

McCann's oatmeal, raisins and brown sugar 9.50

SIDES

Toast 4.00

English Muffin 3.50

Seasoned Home Fries 5.00

Extra Egg 4.00

Fresh Fruit 7.50

Corned Beef Hash 9.00

 Applesauce 5.00

Sausage, Ham or Bacon 6.00

Turkey Bacon 6.50

Cottage Cheese 4.50

Bagel with Cream Cheese 5.00

BEVERAGES

Selection of Soda 20oz 5.50

Assorted Teas 4.00

Saranac Root Beer 6.00

Hot Chocolate 20oz 8.00

Pure Leaf Tea 5.00

Milk or Chocolate Milk 16oz 4.50

Assorted Fruit Juices 5.00

V-8 Juice 5.00

Bottled Water 5.00

Voss Water 6.00

Sparkling Water 5.00

Freshly Brewed Coffee

Regular or Decaf

20oz pot 10.00 / 40oz pot 14.00

Rockstar Energy Drink 16oz 7.50

 HEART HEALTHY OPTION

 GLUTEN FREE OPTION

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 15.50

25 pieces 55.00

CHICKEN WINGS

8 chicken wings, cooling celery sticks, blue cheese 20.50
Hot, Mild, Everything or Garlic

50 pieces 82.50

MOZZARELLA STICKS

5 mozzarella sticks fried to golden brown, with marinara sauce 12.50

25 pieces 55.00

COMBO PLATTER

Chicken strips, onion rings, mozzarella sticks, marinara and choice of
two sauces 18.50

LOADED FRIES

Bacon, cheddar cheese sauce and scallions 9.00



ROOM SERVICE

In-Room Dining Soups & Salads

SALADS

CLASSIC COBB

Romaine, grilled chicken, hard-boiled egg, blue cheese, NY cheddar cheese, bacon, tomatoes, avocado, choice of dressing 19.50

THE GREEK

Romaine, cucumber, crumbled feta cheese, Mediterranean olives, tomatoes, pickled onions, red pepper, choice of dressing 18.00

Add grilled chicken 6.00

Add grilled shrimp 9.50

CAESAR SALAD

Romaine, croutons, pecorino cheese, Caesar dressing 12.50

Add grilled chicken 6.00

Add grilled shrimp 9.50

SOUPS

CHICKEN NOODLE

Bowl 10.50

NEW ENGLAND CLAM CHOWDER

Bowl 12.00

FRENCH ONION

Bowl 12.75

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 17.00

BLT

Applewood smoked bacon, lettuce, tomato and mayonnaise on toast 16.00

CHICKEN CAESAR WRAP

Grilled chicken breast, crispy romaine, pecorino, Caesar dressing in a pesto wrap 15.50

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 16.00



MARINATED CHICKEN SANDWICH

Grilled chicken breast, bacon, tomato, romaine, avocado ranch on grilled ciabatta 14.50

REUBEN

Corned beef, Swiss, sauerkraut, Thousand Island dressing on buttered griddled rye 16.75



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 17.00

Add bacon, mushrooms, grilled onions, peppers 1.50 each

PORTOBELLO BURGER (vegetarian)

Portobello mushroom, roasted red pepper, onions, spinach, roasted tomatoes, boursin cheese on a multi-grain roll, served with terra chips 17.00

BEYOND BURGER (vegan)

Vegan burger, vegan cheddar, lettuce, tomato, onion, pickle, served with terra chips 17.00

HOFMANN HOT DOG

¼ lb griddled hot dog, on a toasted brioche bun, served with seasoned crinkle cut fries, dill pickle, sauerkraut or cheddar cheese sauce 11.50

ROOM SERVICE

In-Room Dining Dinner Menu

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 24.00

FRIED HADDOCK DINNER

Emerald classic breading, fried golden brown, fries and coleslaw served with tartar sauce 22.00

NY STRIP STEAK

Grilled 8oz NY strip 30.00



HEART HEALTHY OPTION



GLUTEN FREE OPTION

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 18.00

SHRIMP SCAMPI

Jumbo shrimp, garlic, diced tomato, lemon, white wine butter sauce over spaghetti 30.00

CHICKEN PARMESAN

Breaded chicken breast, mozzarella cheese, spaghetti, marinara and garlic bread 23.00

SIDES

Mashed potatoes with gravy 5.25

Crinkle cut fries 5.25

Seasonal vegetables 5.25

Coleslaw 4.75

House salad 6.50

Fresh fruit cup 7.25

DESSERTS

CARAMEL APPLE UPSIDE DOWN CAKE

With vanilla bean ice cream 11.50

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 eggs your way, home fries, choice of ham, sausage or bacon, with your choice of toast 16.00

PLAYERS BREAKFAST

8oz NY strip steak, home fries, two eggs your way, with your choice of toast 30.00

COLOSSAL BUTTERMILK PANCAKES

Served with butter and maple flavor syrup

Short Stack (2 pancakes) 12.50

Tall Stack (4 pancakes) 15.00

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

CNY CHEESE OMELET

Three eggs, aged cheddar cheese, with home fries and your choice of toast 14.00

WESTERN OMELET

Three eggs, ham, peppers, onions, cheddar cheese, with home fries and your choice of toast 16.50

APPETIZERS

CRISPY CHICKEN STRIPS

Chicken tenders deep fried to golden brown, choice of sauce 15.50
Buffalo, BBQ or Honey Mustard

CHICKEN WINGS

8 chicken wings, celery sticks, blue cheese 20.50
Hot, Mild, Everything or Garlic

MOZZARELLA STICKS

Fried to golden brown with marinara sauce 12.50

LOADED FRIES

Bacon, cheddar cheese sauce and scallions 9.00

COMBO BASKET

Chicken strips, onion rings, mozzarella sticks, marinara and choice of two sauces 18.50



HEART HEALTHY OPTION



GLUTEN FREE OPTION

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

MARINATED CHICKEN SANDWICH

Grilled chicken breast, bacon, tomato, romaine, avocado ranch on grilled ciabatta 14.50

REUBEN

Corned beef, Swiss, sauerkraut, Thousand Island dressing on buttered griddled rye 16.75

TURKEY CLUB

House roast turkey with Applewood smoked bacon, lettuce, tomato and mayonnaise on toast 17.00

BUFFALO CHICKEN WRAP

Fried chicken tenders, tomato, mozzarella cheese, romaine, Buffalo style dressing, wrapped in a bell pepper flour tortilla 16.00

SALAD

CAESAR SALAD

Romaine, croutons, pecorino, Caesar dressing 12.50

Add grilled chicken 6.00
or shrimp 9.50

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 17.00

Add Bacon 1.50

HAMBURGER

Half-pound burger patty, grilled to your preference, lettuce, tomato, onion 17.00

PORTOBELLO BURGER

(vegetarian)

Portobello mushroom, roasted red pepper, onions, spinach, roasted tomatoes, boursin cheese on a multi-grain roll, served with terra chips 17.00

BEYOND BURGER (vegan)

Vegan burger, vegan cheddar, lettuce, tomato, onion, pickle, served with terra chips 17.00

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 23.00

FRIED HADDOCK DINNER

Emerald classic breading, fried golden brown, fries and coleslaw served with tartar sauce 22.00

8OZ NY STRIP STEAK

Served with rolls, mashed potatoes, vegetables and choice of side salad or chicken noodle soup 30.00



HEART HEALTHY OPTION



GLUTEN FREE OPTION

ROOM SERVICE

In-Room Dining Drink Menu

Available Monday – Saturday, 8am – 12:30am and Sunday, 10am – 12:30am

WHITE WINE

GLASS/BOTTLE

CHARDONNAY

Kendall Jackson Chardonnay (CA)

\$10/\$44

Cakebread Chardonnay (CA)

\$78

PINOT GRIGIO

Ruffino Pinot Grigio (Italy)

\$10/\$44

Cliffhanger Pinot Grigio (Italy)

\$78

SAUVIGNON BLANC

Matua Sauvignon Blanc (New Zealand)

\$10/\$44

Cloudy Bay Sauvignon Blanc (New Zealand)

\$62

RIESLING

White Birch (Skaneateles Lake, NY)

\$10/\$44

Hermann J. Wiemer Dry (Finger Lakes, NY)

\$48

WHITE ZINFANDEL

Sutter Home White Zinfandel (CA)

\$10/\$44

RED WINES

CABERNET SAUVIGNON

Robert Mondavi Cabernet Sauvignon (Sonoma, CA)

\$12/\$52

Stags Leap Winery Cabernet Sauvignon (Napa, CA)

\$84

MERLOT

Rodney Strong Merlot (Sonoma, CA)

\$10/\$44

Freemark Abbey Merlot (Napa, CA)

\$78

PINOT NOIR

La Crema Pinot Noir (Sonoma, CA)

\$12/\$52

Resonance Pinot Noir (Oregon)

\$78

SPARKLING WINES

Mionetto Prosecco (Italy)

\$55

Moët & Chandon Champagne (France)

\$95

Dom Perignon Champagne France

\$340

ROOM SERVICE

In-Room Dining Drink Menu Continued

SPIRITS

Choice of mixers and garnish included with each bottle.

VODKA

Tito's Vodka	\$50
Belvedere	\$60
Grey Goose	\$60

RUM

Bacardi Superior Rum	\$50
Captain Morgan Spiced Rum	\$50

GIN

Hendrick's	\$50
Bombay Sapphire	\$60

TEQUILA

Patrón Silver	\$60
---------------	------

WHISKEY

Jack Daniel's Tennessee Whiskey	\$50
Jameson	\$50
Johnnie Walker Black	\$55
Crown Royal Canadian Whiskey	\$60

SCOTCH

Dewar's White Label Blended Scotch	\$60
------------------------------------	------

BRANDY

Hennessy V.S.O.P.	\$75
-------------------	------

BEER

Bud Light	\$6 / \$24 / \$120
Coors Light	\$6 / \$24 / \$120
Labatt Blue	\$6 / \$24 / \$120
Michelob Ultra	\$6 / \$24 / \$120
Budweiser	\$6 / \$24 / \$120
Labatt Blue Light	\$6 / \$24 / \$120
Heineken	\$7 / \$29 / \$144
Corona	\$7 / \$29 / \$144
Saranac Adirondack Lager	\$7 / \$29 / \$144

BOTTLE / BUCKET OF 5 / CASE