



INTERCONTINENTAL  
NEW YORK TIMES SQUARE



4/23

IN-ROOM DINING  
Dial "0"

BREAKFAST  
6:00AM TO 11:30AM

CONTINENTAL

\$32

Fresh Croissant, Muffin, Danish, Bagel,  
Toast, Cream Cheese, Jams, Fresh Fruit

AMERICAN

\$38

Eggs Any Style, Bacon, Breakfast Potatoes,  
White/Wheat Toast, Seasonal Fruit

Both are served with juice and  
coffee, tea, or hot chocolate.

GOOD MORNING NEW YORK

McCann's Steel Cut Irish Oatmeal <sup>V/GF</sup> \$15  
Brown Sugar, Dried Fruit

Greek Yogurt Parfait <sup>GF</sup> \$18  
Granola, Berries, Local Honey

Assorted Cereals \$12

Add to above a Sliced Banana or Mixed Berries \$4

EGGS

Three-Egg Omelet <sup>GF</sup> \$28  
or Egg White Omelet <sup>GF</sup>

Select Three Items: Ham, Turkey, Onions, Tomato,  
Peppers, Cheddar Cheese, Feta Cheese, Mushrooms,  
Spinach. Served with Breakfast Potatoes and Choice of  
Toast.

Two Eggs Any Style <sup>GF</sup> \$19  
Breakfast Potatoes with Choice of Toast.

SIDES

Seasonal Fruit Bowl \$9  
Mixed Assorted Berries \$10  
Toast \$9  
Toasted English Muffin \$9  
Muffin or Croissant \$9  
Breakfast Potatoes \$9  
Toasted Bagel \$9  
Applewood Smoked Bacon <sup>GF</sup> \$11  
Chicken Apple Sausage <sup>GF</sup> \$11

BIG APPLE BREAKFAST

The Stinger Avocado Toast \$23  
Smashed Avocado, Radishes, Pickled Shallots  
Add Poached Egg \$5 | Smoked Salmon \$9

Elevated Egg Sandwich \$28  
Scrambled Eggs, Bacon, Gruyere, Sliced Avocado,  
Arugula. Served on a Toasted Brioche Bun with  
Breakfast Potatoes

Classic Eggs Benedict \$28  
Poached Eggs, Canadian Bacon, Hollandaise,  
English Muffin, Breakfast Potatoes  
Sub Spinach \$3 | Sub Smoked Salmon \$9

Bagel and Smoked Salmon \$32  
Red Onions, Tomato, Cream Cheese, Capers

Traditional Buttermilk Pancakes or Waffles \$25  
Served with Upstate Maple Syrup and Butter  
Add Chocolate Chips, Banana, or Blueberries \$4

BEVERAGES

Tea Selection | Harney & Sons \$9.50

English Breakfast, Earl Grey, Decaf Earl Grey,  
Egyptian Chamomile, Organic Peppermint,  
Mint Verbena, Organic Green, Japanese Sencha,

Coffee

Small Pot \$10 | Large Pot \$15

Cappuccino \$9 Espresso \$7  
Latte \$9

Juice \$9  
Orange, Grapefruit, Apple, or Cranberry

ALL-DAY DINING  
11:30AM TO 11:00PM

STARTERS

Tomato Basil Bisque \$16

Hand-Cut Truffle Fries <sup>GF</sup> \$14  
Truffle and Parmesan

Cheese and Charcuterie Platter \$28  
Locally Sourced Artisanal Cheeses,  
Cured Meats, Olives, Marcona Almonds

44th Street Quesadilla \$24  
Bell Peppers, Onions, Shredded Jack Cheese,  
Sour Cream, Mild Salsa, Guacamole  
Add Chicken \$5 | Steak \$7

Parmesan Crusted Chicken Wings <sup>GF</sup> \$22  
Housemade Wings Glazed with Creamy  
Parmesan Sauce, Parmesan Cheese, Celery Sticks

Heirloom Tomato and Burrata Flatbread \$22  
Mozzarella, Burrata, Caramelized Onions, Basil Oil  
Add Chorizo \$5

SALADS

Market Salad Greens <sup>GF</sup> \$22  
Breakfast Radish, Shaved Manchego Cheese, Pear,  
Champagne Vinegar

Stinger Wedge Salad <sup>GF</sup> \$26  
Iceberg, Crispy Bacon, Heirloom Cherry Tomato,  
Shaved Onion, Statesboro Blue Cheese Crumble,  
Creamy Peppercorn Dressing

InterContinental Caesar \$24  
Classic Dressing, Shaved Parmesan

Add to any above Salads: Chicken \$8 |  
Shrimp \$12 | Salmon \$15

Please inform your order-taker and server of  
any food allergies. <sup>V</sup> Vegan. <sup>GF</sup> Gluten Free.

HANDHELDS

The Stinger Burger \$34  
With Or Without Cheese, Short-Rib Blend,  
Brioche Roll, Caramelized Onion, Special Sauce,  
Half Sour Pickle, Thin Cut Fries

Broadway Grilled Cheese \$24  
Country Bread, White American, Tomato Basil Soup

Classic Turkey Club \$30  
Roasted Turkey Breast, Bacon, Bibb Lettuce,  
Beefsteak Tomato, Mayonnaise, Country Bread,  
Thin Cut Fries

MAIN COURSE

Bucatini Pomodoro <sup>V</sup> \$26  
Crushed Cherry Tomato, Basil, Garlic  
Extra Virgin Olive Oil  
Add Chicken \$8 | Shrimp \$12

Free Range Roasted Chicken <sup>GF</sup> \$32  
Lyonnais Potatoes, Braised Cippolini Onions,  
Thyme Jus

Grilled Mediterranean Branzino <sup>GF</sup> \$38  
Spinach, Charred Lemons, Romesco Sauce

Steak Frites <sup>GF</sup> \$50  
Marinated NY Strip Steak, Red Wine Jus,  
Thin-Cut Fries, Broccolini

SWEETS

Seasonal Sliced Fruit Platter \$20

Häagen-Dazs Ice Cream Trio <sup>GF</sup> \$16  
Vanilla, Chocolate, Strawberry

New York Cheesecake \$16  
Mixed Berry Compote

Flourless Chocolate Cake <sup>GF</sup> \$16  
Amarena Cherry Sauce

18% of the total food and beverage will be added to your bill and distributed solely to the hotel service employees who provided you with service. A separate delivery charge of \$7.50 will be added to your bill for all orders which include food and/or alcoholic beverages and be kept by the hotel. This delivery charge is not a gratuity and will be kept by the hotel, for which sales tax applies.

IN-ROOM DINING  
BEVERAGES

WHITE

Pierre Sparr \$19/56  
Riesling, Alsace, France 2020

Whitehaven \$20/80  
Sauvignon Blanc, Marlborough,  
New Zealand 2021

Sonoma-Cutrer \$23/85  
Chardonnay, Sonoma Coast, California 2021

Santa Margherita \$25/88  
Pinot Grigio, Alto Adige, Italy 2021

RED

Killka Collection \$18/56  
Malbec, Mendoza, Argentina, 2021

The Federalist \$18/72  
Cabernet Sauvignon, Lodi, California 2019

MacMurray Ranch \$19/72  
Pinot Noir, Sonoma Coast, California 2020

Unshackled \$20/80  
Red Blend, Lodi, California 2019

SPARKLING

Domaine Chandon \$18/80  
Brut Classic, Napa Valley, California

Domaine Chandon \$21/85  
Rosé, Napa Valley, California

Piper Sonoma \$24/92  
Brut, Napa Valley, California

Moët & Chandon \$150  
Brut Impérial, Champagne, France

Moët & Chandon \$155  
Rosé Imperial, Champagne, France

BEER

\$12  
Stella Artois, Blue Moon, Corona,  
Amstel Light, Coors Light, Peroni,  
Miller Lite, Sam Adams, Budweiser,  
Heineken, Heineken 0.0, Guinness,  
Lagunitas IPA

WATER

Large Still (750 ml) \$12

Large Sparkling (750 ml) \$12

SODA

\$9  
Coke, Diet Coke, Sprite,  
Ginger Ale, Club Soda