



BREAKFAST 6:00AM TO 11:30AM

CONTINENTAL	32	BIG APPLE BREAKFAST	
Choice of Three Fresh Pastries: Butter Croissa Pain Au Chocolat, Seasonal Danish, Seasonal Muffins, Toasted Breads or Bagel. Seasonal Fr Jams, Cream Cheese, and Butter.		Acai Bowl Coconut, Banana, Strawberry, Blueberry, Granola, Chia Seeds	22
AMERICAN	38	The Stinger Avocado Toast Smashed Avocado, Radishes, Pickled Shallots	24
Eggs Any Style, Bacon, Breakfast Potatoes, Seasonal Fruit, Choice of White or Wheat Toa with Jams and Butter. Both are served with juice and coffee, tea, or hot chocolate.	st	Add Poached Egg 6 Smoked Salmon 9 Elevated Egg Sandwich Scrambled Eggs, Bacon, Gruyere, Arugula, Sliced Avocado. Served on a Toasted Ciabatta Bu with Breakfast Potatoes Classic Eggs Benedict	28 in 28
GOOD MORNING NEW YORK		Poached Eggs, Canadian Bacon, Hollandaise, English Muffin, Breakfast Potatoes Sub Spinach 3 Sub Smoked Salmon 9	
McCann's Steel Cut Irish Oatmeal ^{V/GF} Brown Sugar, Dried Fruit	15	Traditional Buttermilk Pancakes or Waffles	26
Greek Yogurt Parfait ^{GF} Granola, Berries, Local Honey	18	Served with Upstate Maple Syrup and Butter Add Chocolate Chips, Banana, or Blueberries	4
Assorted Cereals Add to above a Sliced Banana or Mixed Berrie	12 es 4	Bagel and Smoked Salmon Red Onions, Tomato, Cream Cheese, Capers	32
EGGS		BEVERAGES Served All Day	
Three-Egg Omelet ^{GF} or Egg White Omelet ^{GF} Select Three Items: Ham, Turkey, Bacon, Chic Sausage, Onions, Tomato, Peppers, Cheddar G Feta Cheese, Mushrooms, Spinach. Served with	Cheese,	Tea Selection Harney & Sons English Breakfast, Earl Grey, Decaf Earl Grey, Egyptian Chamomile, Organic Peppermint, Mint Verbena, Organic Green, Japanese Sencha	9.5
Breakfast Potatoes and Choice of Toast. Two Eggs Any Style ^{GF}	19	Coffee /// Small Pot 10 Large Pot 15	
Breakfast Potatoes with Choice of Toast.	10	Cappuccino 9 Espresso	7
SIDES		Latte 9	
Chobani® Greek Yogurt ^{GF} Seasonal Fruit Bowl ^{GF, V}	8 9	Juice Orange, Grapefruit, Apple, or Cranberry	9
Mixed Assorted Berries GF, V Toast: White, Wheat, Rye	10 9	SMOOTHIES	
	10	Tropical Green Smoothies Pineapple, Lemon, Banana, Spinach, Wheatgrass Mango, Carrot, Coconut Milk, Sasha Inchi Protes Berry Banana Smoothie	

ALL-DAY DINING 11:30AM TO 10:45PM

STARTERS		SALADS	
Hand-Cut Truffle Fries VEG/V/GF Truffle, Parmesan	14	Market Salad Greens VEG/GF Breakfast Radish, Shaved Manchego Cheese, Pear, Champagne Vinaigrette	23
French Onion Soup Gruyère, Croutons	16	InterContinental Caesar VEG	24
Mango Tuna Tartare Diced Tuna, Mandarin Orange, Green Onion, Sweet Soy	26	Classic Dressing, Shaved Parmesan, Croutons Superfood Bowl V Baby Spinach, Kale, Red Wheatberry,	26
Heirloom Tomato & Burrata Flatbread VEG Mozzarella, Burrata, Caramelized Onions, Basil Oil	25	Edamame, Grape Tomato, Dry Cranberry, Rooftop Honey, Lemon Vinaigrette	
Crispy Chicken Wings Choice of Creamy Parmesan or Habanero & Rooftop Honey with Carrots, Celery,	23	Add to any above Salads: Chicken 10 Shrimp 12 Salmon 15	
Blue Cheese Dressing			0.0
Mediterranean Mezze Platter VEG Hummus, Whipped Feta, Olives, Grilled Pita	22	Bucatini Pomodoro ^{VEG} Crushed Cherry Tomato, Basil, Garlic Extra Virgin Olive Oil	28
Korean Short Rib Sliders Braised Short Rib, Cabbage Slaw, Horseradish Aioli	26	Add Chicken 10 Shrimp 12	
44th Street Quesadilla ^{VEG} Bell Peppers, Onions, Shredded Jack Cheese,	24	Free Range Roasted Chicken ^{GF} Lyonnaise Potatoes, Braised Cippolini Onions, Thyme Jus	36
Sour Cream, Mild Salsa, Guacamole Add Chicken 6 Steak 8		Blackened Salmon ^{GF} Sautéed Asparagus, Creamy Polenta, Romesco	38
Rooftop Flatbread Prosciutto, Ricotta, Fig, Baby Arugula, Roof Top Honey Drizzle	26	Steak Frites ^{GF} 10 oz Ribeye, Truffle Butter, Asparagus, French Fries	52
HANDHELDS		SWEETS	
All handhelds are served with Thin Cut Fries or Side Salad.		Seasonal Sliced Fruit Platter	20
The Stinger Burger	35	New York Cheesecake Mixed Berry Compote	16
Short-Rib Blend, Caramelized Onions, Choice of Cheese, Special Sauce, Half Sour Pick Served on a Potato Bun.	de.	Chocolate Hazelnut Sponge Cake Amarena Cherry Sauce	16
Garden Burger ^{VEG} Mushroom, Beet, Carrot, Sprouts, Gouda Chees	28 se,	Mixed Berry Tart Chocolate Sauce	16
Chipotle Aioli, Potato Bun, Sweet Potato Fries Gluten-Free Bun Upon Request.		Häagen-Dazs Ice Cream Pint Vanilla, Chocolate or Strawberry	16
Classic Turkey Club Roasted Turkey Breast, Bacon, Bibb Lettuce, Beefsteak Tomato, Mayonnaise. Served on Country Bread.	30	Tallina, Officeriate of Strawberry	
New England Lobster Roll	36		

Served on a Toasted Potato Bun.

IN-ROOM DINING BEVERAGES

SPARKLING

Large Still (750 ml)

SODA

Large Sparkling (750 ml)

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda 12

12

9

Whitehaven Sauvignon Blanc Marlborough, New Zealand 2021 Hartford Court	22/80	Val d'Oca Prosecco, Veneto, Italy, NV	20/60
	25/90	Piper-Heidsieck Brut Cuvée, Champagne, France, NV	28/130
Chardonnay Russian River Valley, CA 2021		Moët & Chandon Brut Impérial, Champagne, France	150
Santa Margherita Pinot Grigio Alto Adige, Italy 2021	25/88	Moët & Chandon Rosé Imperial, Champagne, France	155
ROSÉ		BEER	
Whispering Angel Grenache La Motte, France 2021	22/85	Blue Moon, Corona, Amstel Light, Coors Light, Peroni, Miller Lite, Sam Adams, Budweiser, Heineken, Heineken 0.0, Guinness,	12
RED		Lagunitas IPA	
Luigi Bosca Malbec	22/75	WATER	

20/75

21/80

20/72

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Mendoza, Argentina 2019

Cabernet Sauvignon, CA 2021

Juggernaut

Maddalena

Acrobat

Pinot Noir

Cabernet Sauvignon Paso Robles, CA 2021

Sonoma Coast, CA 2020

WHITE

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.