

ROOM SERVICE MENU



breakfast: served from 6:30 am
to 11:00 am daily

*All room service orders will include an 18% Service Charge,
\$3.50 delivery Fee and 7.375% New York State Tax.*



BREAKFAST

breakfast: served from
6:30 am to 11:00 am daily

main fare

*starred items below are served with home-style breakfast potatoes

sleepy hollow breakfast	13
<i>2 eggs any style, your choice of italian breakfast sausage, apple wood bacon or black forest ham steak, with toast, coffee or juice*</i>	
corned beef hash benedict	14
<i>freshly made hash topped with poached egg and a basil hollandaise*</i>	
steak and eggs benedict	15.5
<i>sliced grilled certified angus beef® prime tenderloin on a toasted english muffin, with 2 eggs any style topped with a basil hollandaise*</i>	
made to order omelettes	13
<i>choice of: black forest ham, mushrooms, peppers, onions, tomatoes, spinach, apple wood bacon, Italian breakfast sausage, swiss, cheddar, provolone or american cheese (choice of egg beaters or egg whites)*</i>	
buttermilk pancakes	11
<i>served with your choice of apple wood bacon, italian breakfast sausage, or black forest ham, and all natural vermont maple syrup</i>	
cinnamon raisin french toast	11
<i>served with your choice of apple wood bacon, italian breakfast sausage, or black forest ham, and all natural vermont maple syrup</i>	
country-style french toast	10.5
<i>thick egg battered toast dipped in crushed corn flakes, layered with fresh whip cream, strawberries and all natural vermont maple syrup</i>	
belgian waffle	10.5
<i>fresh waffle with crème fresh, strawberries and all natural vermont maple syrup</i>	
panini breakfast sandwich	12
<i>scrambled eggs with your choice of apple wood bacon, black forest ham or italian breakfast sausage with american or cheddar cheese on a ciabatta bread, grilled on our panini grill*</i>	
smoked salmon plate	13
<i>norwegian smoked salmon with whipped fennel cream cheese, capers and bermuda onions</i>	

Some items may contain raw or undercooked ingredients. Consuming raw or undercooked foods may increase your risk of foodborne illness.

*All room service orders will include an 18% Service Charge,
\$3.50 delivery Fee and 7.375% New York State Tax.*



BREAKFAST

breakfast: served from
6:30 am to 11:00 am daily

bakery & pantry

rye, wheat, white toast or english muffin	3.75
assorted cereals and fruit <i>choice of: melon, bananas or assorted berries</i>	6.5
fresh melon or grapefruit	6.5
fresh fruit plate <i>banana, honeydew, cantaloupe, strawberries and assorted berries with a honey yogurt dip</i>	10
assorted pastries and breads <i>choice of: assorted danish, muffins, bagels, cinnamon buns or croissant</i>	6.75
assorted yogurts	5
hot oatmeal <i>served with raisins, brown sugar, cinnamon and milk or cream</i>	6

beverages

fresh orange juice	4	coffee or tea	3
grapefruit juice	2.5	cappuccino	3.75
cranberry juice	3.25	latte or espresso	3.75
apple juice	2.5	skim, 2% or whole milk	2.75
voss water	4.5	saratoga spring water	3.5
pepsi, diet pepsi or assorted sodas		2.5	

sides

breakfast potatoes	2
black forest ham	3
apple wood smoked bacon	3
smoked italian sausage links	3.5
single egg any style	2.5

Some items may contain raw or undercooked ingredients. Consuming raw or undercooked foods may increase your risk of foodborne illness.

*All room service orders will include an 18% Service Charge,
\$3.50 delivery Fee and 7.375% New York State Tax.*



CHILDREN'S SELECTIONS

childrens menu: served

from 11:00 am to
10:00 pm daily

for children 10 years of age
and younger; all children's
meals are \$9.50 including
choice from standard
beverage list (specialty
beverages are additional)

hamburger
cheeseburger
chicken tenders

grilled cheese
grilled ham & cheese
turkey sandwich

above served with your choice of salad, french fries,

potato chips, or rice

grilled chicken breast with pasta

served with marinara sauce

pasta

served with butter or marinara sauce

fish & chips

batter fried haddock served with french fries and cole slaw

macaroni & cheese

baked macaroni in a creamy cheese sauce with crumb topping

chef's salad

*Including mixed greens, tomatoes, peppers, sliced ham, turkey
and boiled eggs with crumbled bacon bits*

children's specialty beverages

virgin strawberry daiquiri	2.00
shirley temple	2.00
chocolate milk shake	2.00

beverages

milk 2% or skim	2.75
pepsi, diet pepsi and sodas	2.50
orange juice	3.00
apple juice	2.50
cranberry juice	3.00
san pellegrino spring water	3.50

*All room service orders will include an 18% Service Charge,
\$3.50 delivery Fee and 7.375% New York State Tax.*



LUNCH:

served from
11:00 am - 2:00 pm

DINNER:

served from
5:00 pm - 11:00 pm

SOUPS

FRENCH ONION SOUP

6

Made with 5 types of onions; sweet Georgia Vidalia and Bermuda onions, scallions, shallots and leeks, braised – simmered in beef broth topped and baked with four cheeses; Gruyere, smoked Gouda, mozzarella and Romano.

ITALIAN WEDDING SOUP

This delicious soup is not served at weddings as one would assume; but rather the name wedding soup is derived from the Italian words "minestra maritata", meaning the marriage of greens and meats. The classic Neapolitan soup is a delicious combination of greens, meats and pasta and is good enough to serve at a wedding!

ASSORTED CHEESES AND CARNE PLATOS

14

To build your own cheese and meat platter, choose from any three cheeses and meats from the selections below. All platters served with comb honey, candied cranberries, raisins and grape jam.

ARRAY OF IMPORTED CHEESES

FORME D' AMBERT (*French Cow's Milk Blue Cheese*)

This one is named for the fourme – or the form (as in mold) where the curds are ladled, which gives this blue cheese its distinct cylindrical shape – and the French market town of Ambert, where peasants traditionally sold this cheese. One of the milder French blues, it is nutty and mushroomy, with a creamy mouthfeel and a little zing on the finish.

RONCOL MANCHEGO (*Spanish Hard Goat's Milk Cheese*)

Manchego gets all the attention for being "the" Spanish aged sheep's milk cheese, but Roncal deserves its very own spotlight. Made in the Valle de Navarra region of Spain, its recorded history dates back to the 13th century, and Roncal was the first cheese to be given the protected "D.O." designation. Rustic and complex with medium intensity, it is sheepy, savory, sweet, and tangy, with a hint of toasted nuts.

GORGONZOLA DOLCE

Italy's most famous blue, and deservedly so! Spicy and earthy, with a pronounced sweet finish (hence the "Dolce" part of the name).

DRUNKEN GOAT

Also known as Queso de Cabra al Vino. We assure you no goats were harmed in the making of this cheese; instead, it is the wheel of cheese which has been "made drunk" by submerging it in a bath of Doble Pasta wine (Mourvedre grapes) for 72 hours, giving the rind a vivid purple hue. Mild, sweet, and fruity, it has a smooth, creamy, semi-firm texture.

*All room service orders will include an 18% Service Charge,
\$3.50 delivery Fee and 7.375% New York State Tax.*



LUNCH:

served from
11:00 am - 2:00 pm

DINNER:

served from
5:00 pm - 11:00 pm

ARRAY OF IMPORTED MEATS

PROSCIUTTO DI PARMA (*Dry Cured Pork Aged 17 Months*)

Ah, Prosciutto. The pinnacle of pig, King of All Cured Meats. Such an elegant pork product comes from such simple, rustic beginnings: hog legs are salted and stacked to drain their moisture and preserve the meat, then they are rinsed and hung to dry in Italian mountain-side curing huts.

DUCK PROSCIUTTO (*Seasoned, Smoked and Cured Duck Breast*)

Classic prosciutto is salt-cured ham; this similar curing method is also used for duck breasts, hence the term "Duck Prosciutto". The Duck Prosciutto we use hangs the duck from a rack in a temperature controlled refrigerator which allows air to circulate around it as it cures. For the tastiest results, we specify that the fat not be trimmed from the breasts. Using kosher salt best preserved the duck's distinctive flavor.

HOT SOPRESSATA (*Spicy Italian Hard Salami*)

Sopressata, one of the most popular Italian-style salami, is characterized by its coarsely ground meat and even distribution of pork and fat, making for a supremely enjoyable flavor and texture. While Sopressata is already robust, this one is spicy-hot. Balance out the flavor with Young Pecorino Toscan.

CASALINGO SALAMI (*Traditional Italian Hard Salami*)

Casalingo is a rustic, home-style pork salami, seasoned with garlic, wine, black pepper, and other spices; it's robust but not hot. Its texture is medium-coarse, about halfway between Genoa and Sopressata.

FLAT BREAD PIES (*Pizza*)

LITTLE ITALIAN PIE	12
Tomato sauce with prosciutto, Sopressata and salami topped with mozzarella cheese.	
MEDITERRANEAN PIE	11
with black olives, feta, basil and artichokes.	
SHRIMP & LOBSTER PESTO PIE	18
Shrimp and lobster tossed in pesto sauce with marinara and mozzarella cheese.	




LUNCH:

served from
11:00 am - 2:00 pm

DINNER:

served from
5:00 pm - 11:00 pm

TAPAS FRIAS (Cold)

MEDITERRANEAN COBB SALAD	12
Fresh mesclun topped with tomatoes, cucumbers, bacon, avocados, cheddar cheese and hard boiled eggs with choice of dressings.	
CAESAR SALAD	8
Traditional Caesar salad only	
 THE WALDORF STEAK SALAD	15
Traditional Waldorf salad with mesclun greens topped with grilled sliced tenderloin cooked to our desired temperature or you may choose to substitute the tenderloin tips with your choice of grilled shrimp or chicken.	
TOMATO MOZZARELLA MOONS	10
Mozzarella, fresh plum tomatoes, red onion and basil drizzled with balsamic basil vinaigrette.	
SHRIMP COCKTAIL	12
4 jumbo shrimp served with traditional sauce and spicy mango chutney.	

TAPAS CALIENTES (Hot)

 MIXED GRILL	12
Marinated tenderloin tips, grilled Italian sausage and sautéed shrimp on a bed of caramelized red cabbage and Spanish onions and sweet potato fries.	
BRUSCHETTA TRIO	10
3 individual toasted bruschetta Ciabatta bread wedges topped with tenderloin tips, crab & shrimp.	
MEDITERRANEAN GLAZED CHICKEN WINGS	9
Deep Fried Chicken wings marinated in lime juice, with Spanish and cayenne peppers, soy and molasses mix served with sweet potato fries.	
CRAB CAKES	9
Fresh lump blue crab served with wasabi and a sweet and spicy plum sauce.	
KOBE BEEF BURGER SLIDERS	12
2 mini-Kobe beef burgers topped with cheddar cheese and sweet potato fries.	
BAKED BRIE L'ORANGE	9
French Riviera Brie cheese topped with orange marmalade wrapped in puff pastry and baked 'til golden brown...Bon Appetite!!	

Some items may contain raw or undercooked ingredients. Consuming raw or undercooked foods may increase your risk of foodborne illness.





LUNCH:

served from
11:00 am - 2:00 pm

DINNER:

served from
5:00 pm - 11:00 pm

TAPAS PLATOS PRINCIPALES (*Large Plates*)

LOBSTER MAC & CHEESE	28
Sautéed lobster in a creamy smoked gouda and aged cheddar sauce, topped with buttery bread crumbs.	
TUSCAN GARLIC SHRIMP	22
Sautéed shrimp with fresh plum tomatoes, garlic, white wine and Lemon butter sauce.	
GRILLED CHILEAN SEA BASS	30
Topped with a crabmeat sherry cream sauce served over a bed of sautéed baby spinach.	
BLACKENED MEDITERRANEAN SALMON	28
Our own Mediterranean herb spices rubbed onto the salmon, then blackened and served over creamy yellow corn polenta.	
CYPRUS CHICKEN	24
Sautéed chicken breast with a sweet basil marinara sauce, tossed in penne pasta and topped with mozzarella and parmesan cheese.	
 MOROCCAN TENDERLOIN TIPS	28
Marinated tenderloin tips in sweet chili vinaigrette, sautéed with garlic, scallions, and sun dried tomatoes and tossed with fresh basil and served over Cellentani pasta.	
 14 OZ NEW YORK SIRLOIN	37
Topped with a Vidalia onion basil butter compound Rioja's only serves the finest beef, all our New York Sirloin steaks are certified Angus beef and have been wet-aged for a minimum of 21 days!	



SPIRITS

Ask your server for your favorite mixology.

premium vodkas

<i>absolut</i>	<i>trump</i>	<i>ketel one</i>
<i>grey goose</i>	<i>belvedere</i>	<i>svedka</i>
<i>stolichnaya</i>	<i>chopin</i>	<i>effen</i>
<i>absolut flavors</i>	<i>vox</i>	<i>svedka flavors</i>
<i>effen flavors</i>	<i>level</i>	

gins

<i>bombay</i>	<i>bombay saphire</i>	<i>beefeaters</i>
<i>tanqueray</i>		

rums

<i>bacardi silver</i>	<i>bacardi 151</i>	<i>captain morgan</i>
<i>mount gay</i>	<i>bacardi 8</i>	<i>myer's</i>

tequilas

<i>cuervo</i>	<i>cuervo 1800</i>	<i>sauza hornitos</i>
<i>chinaco</i>	<i>patron silver</i>	<i>sauza conmemorativo</i>

kentucky bourbons & whiskeys

<i>maker's mark</i>	<i>crown royal</i>	<i>southern comfort</i>
<i>old bushmills</i>	<i>booker's</i>	<i>tangle ridge</i>
<i>canadian club</i>	<i>knob creek</i>	<i>gentleman jack</i>
<i>jim beam</i>	<i>jameson's</i>	<i>seagram 7</i>
<i>seagram vo</i>	<i>jack daniels</i>	

brandy & cognac

<i>courvoisier v.s.</i>	<i>hennessey v.s.</i>	<i>remy martin v.s.</i>
<i>remy xo</i>		

single malt & scotch

<i>j. walker blue</i>	<i>j. walker black</i>	<i>glenlivet 18 yr.</i>
<i>glenmorangie</i>	<i>macallan 12 yr.</i>	<i>macallan 18 yr.</i>
<i>oban</i>	<i>woodford reserve</i>	<i>dalmore 12 yr.</i>
<i>chivas regal</i>	<i>old pulteney</i>	

liquers

<i>amaretto</i>	<i>frangelico</i>	<i>dry sack</i>
<i>campari</i>	<i>baileys</i>	<i>irish mist</i>
<i>grand marnier</i>	<i>cointreau</i>	<i>chambord</i>
<i>midori</i>	<i>kahlua</i>	<i>b&b</i>
<i>drambuie</i>	<i>starbucks</i>	<i>sambuca</i>
<i>tia maria</i>		