

IN ROOM DINING

Breakfast Menu

PLEASE DIAL "0" TO PLACE YOUR ORDER

AVAILABLE 6:30AM - 11:00AM

QUICK BITES

OLD FASHION OATMEAL Served with brown sugar, raisins, and milk	\$9.00	FRESH FRUIT CUP Melons, pineapple, and fresh berries	\$9.00
GRANOLA & YOGURT PARFAIT Greek yogurt, granola and fresh berries	\$9.00	TOASTED BAGEL Plain, Cinnamon Raisin, or Everything Served with butter, cream cheese, and jelly	\$4.00
CINNAMON ROLL OVERNIGHT OATS With cream cheese frosting	\$9.00		

PANCAKES AND FRENCH TOAST

BUTTERMILK PANCAKES Plain, Banana, Blueberry, Strawberry, or Chocolate Chip	\$17.00	BRIOCHE CINNAMON FRENCH TOAST With Fresh Strawberries	\$16.00
MULTIGRAIN PANCAKES With pecan honey glaze	\$17.00	STUFFED FRENCH TOAST Stuffed with cannoli cream Served with chocolate chips	\$17.00
		FRENCH TOAST STACK With nutella and bananas Served with honey cinnamon syrup	\$17.00

EGG DISHES

AVOCADO TOAST Sunny side up eggs, 5 grain toast, mashed avocado, sriracha ketchup Served with hashbrowns	\$18.00	ALBANY ARCES FARMER SCRAMBLE Cage free whole eggs or egg whites Onions, bacon, country pork sausage, jalapeno peppers, cheddar cheese Served with hashbrowns	\$18.00
TWO EGGS ANY STYLE Cage free eggs served with hashbrowns and toast Choice of bacon, country pork sausage, turkey bacon, ham steak, <u>or</u> chicken sausage	\$17.00	WILD MUSHROOM & CHORICO FRITTATA With brick cheese and green onions Served with Hashbrowns	\$19.00
THREE EGG OMELETTE Cage free whole eggs or egg whites Choice of <u>four</u> ingredients: ham, bacon, sausage, mushrooms, onions, peppers, tomatoes, spinach, American, Swiss, or cheddar cheese Served with hashbrowns and toast	\$18.00	2 ALBANY BREAKFAST 2 eggs any style, 2 pancakes, 2 strips of bacon, 2 country pork sausage, 2 slices of toast	\$22.00
		GRILLED BEC OR BEA DOUBLE DECKER Butter grilled Texas toast, fried eggs, bacon With American cheese <u>or</u> Avocado Served with hashbrowns	\$18.00

DONUT MENU

DONUTS MADE FRESH TO ORDER - 15 MINUTE BAKE TIME

WARM ARTISANAL HANDMADE BRIOCHE DONUTS	\$4.00
<i>Tossed or Stuffed</i>	
TOSSED	
Honey glazed, vanilla glazed, or cinnamon sugar	
STUFFED	
Cannoli cream	
Oreo Cream	
Toasted Smores	
Banana Cream	
Boston Cream	
Pecan Pie	
Chocolate Peanut Butter	
Vanilla Glazed Raspberry Jelly	
New York Style Cheesecake:	
Plain or with chocolate chips, strawberries, blueberries or raspberries	

BEVERAGES

Coffee Tazo Teas Hot Chocolate	\$4.00	Soda Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic Water	\$3.00
Espresso	\$4.00	Juice Apple, Cranberry, Grapefruit, Orange, Pineapple	\$4.00
Double Espresso	\$6.00	Iced Tea Sweetened or Unsweetened	\$3.00
Americano Cappuccino Latte Macchiato	\$5.00	Flavors: Blackberry, Peach, Raspberry, Strawberry	\$1.00
Add Flavor to Your Coffee Beverage	\$0.50	Lemonade Flavors: Blackberry, Peach, Raspberry, Strawberry	\$3.00
Milk Whole, 2%, Skim, Almond, Oat, Soy	\$3.00	Fever-Tree Ginger Beer	\$5.00
		Red Bull Regular, Sugar Free, or Tropical	\$5.00
		Bottled Water Still or Sparkling	\$3.00

Please notify your server of any allergies ● Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness ●
● Please note a 21% service charge & \$4.00 deliver fee is applied to all room service orders. ● All food items will be packaged in to go items ●

IN ROOM DINING

Lunch & Dinner Menu

PLEASE DIAL "0" TO PLACE YOUR ORDER

AVAILABLE 11:00AM - 10:00PM

STARTERS

CHICKEN & MATZAH BALL SOUP \$10.00 Chicken, carrot, celery, egg noodle, chicken broth	JERSEY SWEET CORN CHOWDER \$10.00 With cornbread croutons and queso fresco
SMOKED BRISKET CHILI \$11.00 With Mexican chorizo, roasted jalapeno pepper, and sharp cheddar	WINGS \$18.00 Tossed in: buffalo, hot honey, maple black pepper, or balsamic glaze Choice of: ranch or blue cheese

SALADS

CAESAR SALAD \$12.00 Romaine lettuce, herb croutons, creamy Caesar dressing, parmesan cheese	COBB SALAD \$18.00 Chicken breast, crumbled blue cheese, hard cooked egg, bacon, avocado, and heirloom tomatoes. Served with red wine vinaigrette	
SUPERFOOD SALAD \$18.00 Baby kale, broccoli, shaved beets, carrot, edamame, shaved brussels sprouts, avocado, blueberry, sunflower, pumpkin, flax, & chia seeds Served with blueberry acai vinaigrette	GARDEN SALAD \$12.00 Mesclun or romaine lettuce, teardrop tomatoes, sliced cucumbers Dressings: Red wine, balsamic, Italian, ranch, French Side Salad: \$6	
ADD TO ANY SALAD: Chicken breast: herb grilled, balsamic glazed, or blackened \$10.00	Shrimp: pan seared garlic or Cajun spiced \$14.00	Smoked beef brisket \$12.00

HANDHELDS

Served with Jersey Shore Fries, Sweet Potato Fries, or Side Salad

CHIPOTLE CHICKEN SANDWICH \$18.00 Grilled poblano pepper, onion, queso fresco, cilantro crema, avocado, baby arugula, Telera bread	STRAUSS BURGER \$19.00 Grass fed beef, caramelized onions, mushrooms, white American cheese, brioche roll
DOUBLE DECKER BURGER \$19.00 Two all beef patties, black pepper bacon, smoked bacon, sharp white cheddar, white American cheese, brioche roll	CRABCAKE SANDWICH \$18.00 Lettuce, tomato, remoulade sauce, brioche roll
BEYOND BURGER \$19.00 Vegan, soy, and gluten free vegetable patty, caramelized onion, mushrooms, optional cheddar Lettuce wrapped or brioche roll	SMOKED BRISKET RUEBEN \$18.00 Smoked brisket, honey poppyseed slaw, Swiss cheese, pumpernickel bread
TURKEY CLUB SANDWICH \$17.00 Roasted turkey breast, toasted white bread, bacon, lettuce, tomato, and Swiss cheese	CHICKEN BOURSIN PANINI \$18.00 Grilled chicken breast, Boursin cheese, roasted peppers, wilted spinach, panini bread
	GRILLED HONEY MUSTARD CHICKEN SANDWICH \$18.00 Smoked bacon, lettuce, tomato, pretzel roll

MAC & CHEESE

CHOPPED BRISKET \$20.00 Smoked jalapeno, triple cheddar cheese sauce	WILD MUSHROOM SPINACH \$20.00 Roasted peppers, Boursin cheese sauce
BUFFALO CHICKEN \$20.00 Fried chicken tossed with buffalo sauce, white cheddar cheese sauce, crumbled blue cheese	LOBSTER \$36.00 Lobster meat, asiago fontina cream sauce

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BRICK OVEN PIZZA

Personal or Family Size

MARGHERITA PIZZA

San Marzano tomato sauce, mozzarella, basil

\$15 | \$22

PEPPERONI PIZZA

San Marzano tomato sauce, mozzarella, pepperoni, shredded parmesan

\$16 | \$23

MEAT LOVERS PIZZA

Italian sausage, bacon crumbles, pepperoni, ground beef, San Marzano tomato sauce, basil

\$18 | \$26

GRILLED VEGETABLE PIZZA

Neapolitan or cauliflower crust

Squash, roasted peppers, mushrooms, red onions, San Marzano tomato sauce, mozzarella cheese, baby arugula, balsamic glaze

\$18 | \$26

SMOKED TEXAS STYLE BBQ

Served with choice of three: Cowboy beans, mac & cheese, buttermilk smashed potatoes, BBQ fries, creamy coleslaw, whiskey spiked pecan greens, fresh corn off the cobb, smoked au gratin cauliflower, green chile-cheddar cornbread

APPLEWOOD SMOKED HALF CHICKEN

Nitro stout BBQ sauce

\$21.00

TEXAS STYLE BEEF BRISKET

Brown sugar bourbon BBQ sauce

\$25.00

ST. LOUIS STYLE RIBS

Half Rack or Full Rack

Stewart's root beer BBQ sauce

\$25 | \$35

SMOKEHOUSE COMBO: Beef brisket, half rack of ribs, applewood smoked chicken **\$35.00**

STEAK & SEAFOOD

Served with choice of two: mashed potatoes, mashed sweet potatoes, au gratin potatoes, rice pilaf, wild grains with kale, asparagus, broccoli, honey glazed carrots, brussels sprouts with lemon and parmesan

NEW YORK STRIP STEAK

Horseradish steak sauce

\$45.00

FILET MIGNON

Bearnaise sauce

\$45.00

PAN SEARED SALMON

Maple mustard glaze or saffron dill sauce

\$32.00

ROASTED COD

Butter crumb crust, lemon butter sauce

\$28.00

MARYLAND STYLE JUMBO LUMP CRABCAKES

Remoulade sauce

\$28.00

DESSERT

KENTUCKY BOURBON PECAN PIE **\$9.00**

JUNIOR'S NEW YORK STYLE CHEESECAKE **\$9.00**

CHOCOLATE LOVIN SPOON CAKE **\$9.00**

WARM ARTISANAL HANDMADE BRIOCHE DONUTS **\$4.00**

DONUTS MADE FRESH TO ORDER - 15 MINUTE BAKE TIME

Tossed or Stuffed

TOSSED

Honey glazed, vanilla glazed, or cinnamon sugar

STUFFED

Cannoli cream

Oreo Cream

Toasted Smores

Banana Cream

Boston Cream

Pecan Pie

Chocolate Peanut Butter

Vanilla Glazed Raspberry Jelly

New York Style Cheesecake:

Plain or with chocolate chips, strawberries, blueberries or raspberries

NON-ALCOHOLIC BEVERAGES

Soda **\$3.00**
Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic Water

Juice **\$4.00**
Apple, Cranberry, Grapefruit, Orange, Pineapple

Iced Tea **\$3.00**
Sweetened or Unsweetened
Flavors: Blackberry, Peach, Raspberry, Strawberry

Lemonade **\$3.00**
Flavors: Blackberry, Peach, Raspberry, Strawberry

Fever-Tree Ginger Beer **\$5.00**

Red Bull **\$5.00**
Regular, Sugar Free, or Tropical

Bottled Water **\$3.00**
Still or Sparkling

Coffee | Tazo Teas | Hot Chocolate **\$4.00**

Espresso **\$4.00**

Double Espresso **\$6.00**

Americano | Cappuccino | Latte | Macchiato **\$5.00**

Add Flavor to Your Coffee Beverage **\$0.50**
Caramel, Hazelnut, SF Vanilla

Milk **\$3.00**
Whole, 2%, Skim, Almond, Oat, Soy

IN ROOM DINING

Beverage Menu

PLEASE DIAL "0" TO PLACE YOUR ORDER

AVAILABLE: MON - SAT 9AM - 10PM | SUN 12PM - 10PM

Beer

IMPORTED BOTTLED BEER

Corona Extra | Corona Light
Guinness Stout
Heineken | Heineken Light
Modelo
Stella Artois

NON-ALCOHOLIC

Heineken 0.0

HARD SELTZERS

High Noon Vodka Hard Seltzer
-Ask for available options
Truly Hard Seltzer - Fruit Punch
White Claw
-Ask for available options

DOMESTIC / CRAFT BOTTLED BEER

\$8.00	902 Brewing Co. (16oz Cans)	\$8.00
\$8.00	-Ask for available options	
\$8.00	Blue Moon	\$6.00
\$8.00	Brooklyn East IPA	\$7.00
\$7.00	Budweiser Bud Light	\$6.00
	Coors Light	\$6.00
	Goose Island IPA	\$7.00
	Miller Lite	
\$8.00	Montclair Brewery (16oz Cans)	\$6.00
	-Ask for available options	
	New Belgium Fat Tire Ale	\$8.00
	Sam Adams Boston Lager	\$6.00
	Sierra Nevada Pale Ale	\$7.00
\$7.00	Yuengling	\$7.00
		\$6.00

Wine

SPARKLING

	BOTTLE
Blanc de Blancs Brut, Canvas, Veneto, Italy	\$38.00
Prosecco Rosé, La Marca, Italy (187ml)	\$10.00
Brut, Chandon, California (187ml)	\$15.00
Rosé, Chandon, California (187ml)	\$15.00
Extra Dry Brut, Piper-Heidseck, France	\$80.00

WHITE

	GLASS	BOTTLE
Pinot Grigio, Canvas, Veneto, Italy	\$9.00	\$38.00
Chardonnay, Canvas, California	\$9.00	\$38.00
Chardonnay, Hess Collection, Napa Valley, California	\$15.00	\$55.00
Sauvignon Blanc, The Crossings, Marlborough, New Zealand	\$11.00	\$45.00
Sauvignon Blanc, Loveblock, Marlborough, New Zealand	\$15.00	\$55.00
Riesling, Chateau Ste. Michelle, Washington	\$12.00	\$48.00

RED

	GLASS	BOTTLE
Cabernet, Canvas, California	\$9.00	\$38.00
Cabernet, Caymus Bonanza, California	\$14.00	\$55.00
Malbec, Finca el Origen Reserva, Mendoza, Argentina	\$12.00	\$40.00
Pinot Noir, Canvas, California	\$9.00	\$38.00
Pinot Noir, Joseph Wagner's Boen, California	\$14.00	\$55.00
Red Blend, Decoy, Sonoma, California	\$11.00	\$48.00

ROSE

	GLASS	BOTTLE
Fleur de Mer, Provence, France	\$13.00	\$48.00
McBride Sisters Black Girl Magic, California	\$14.00	\$50.00

CANVAS WINES STORY

"Since we began our partnership with Hyatt Hotels & Resorts in 2007, my family and I have dedicated ourselves to only producing fine, approachable wines that pair wonderfully with food. We're proud that our beliefs remain strong resulting in the uncompromising quality Canvas Wines represent and for being a part of the outstanding hospitality that Hyatt Hotels & Resorts continue to offer their customers." - Michael Mondavi