

Welcome to Breakfast

North Country Breakfast

Eggs any style with home fries and your choice of toast

One Egg	4.5
Two Eggs	5.5
Three Eggs	6.5

Add Bacon, Sausage, Ham or Canadian Bacon
3

Egg White Delight 7.5

Egg white omelet with spinach and tomatoes, served with Canadian bacon, english muffin, and a side of fresh fruit

Belgian Waffle 8

Homemade Belgian waffle served with Huntley Farm's pure maple syrup and choice of meat

Fresh Stacks 6

Enjoy three buttermilk pancakes with Huntley Farm's pure maple syrup
Add blueberries or chocolate chips 1.25

French Toast 7

Three slices of Texas toast, dipped in our signature batter and served with Huntley Farm's pure maple syrup

Breakfast Burrito 6

Two scrambled eggs with your choice of bacon, sausage, or ham, and cheese wrapped up in a grilled white tortilla and served with home fries

Create Your Own Omelet 8

3 egg omelet with your choice of three ingredients, served with home fries & toast
Peppers – onions – mushrooms – ham – sausage – tomatoes - choice of cheese – spinach – bacon – jalapeños

Breakfast Sandwich 6

Fresh egg with your choice of bacon, sausage, or ham, topped with American cheese on an english muffin, served with home fries

Corn Beef Hash & Eggs Skillet 9

Grilled corned beef hash topped with two eggs any style and home fries

Eggs Benedict 8.5

Traditional egg benedicts with Canadian bacon, and hollandaise sauce, served with home fries

Smoked Salmon Benedict 9.5

Smoked salmon, avocado and poached egg, finished with dill hollandaise

Veggie Benedict 8.5

Tomato, spinach, avocado and poached egg, finished with basil hollandaise

Salmon Lox 9.5

Smoked salmon served with your choice of bagel, cream cheese, and capers

Soda

Pepsi – Diet Pepsi – Mountain Dew – Sierra Mist -
Ginger Ale 2.5

Juice

Orange – Cranberry – Apple – Grapefruit– Pineapple 2.5

Coffee

2.5

Herbal Tea

2.5

Milk

2% or Skim. Whole or chocolate 2.5

Sides & À La Carte

Toast 2

English muffin 2

Bagel 3

One Pancake 2.5

Home Fries 3

Bacon, Ham, or Sausage 3.5

Oatmeal - raisins & brown sugar 4.5

Two Eggs Any Style 2.5

Assorted Cereals- Raisin Bran, Corn Flakes, Granola 4

Fresh Fruit Cup 4.5

Yogurt- vanilla, strawberry 3.5

An 18% gratuity will be added to all room service orders as well as for parties of 8 or more. A 10% gratuity will be added for take-out orders. In an effort to maintain customer satisfaction we will prepare dishes as you request. Please be conscious that consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Get Started

Chicken Wings 13

Hot, Medium, Mild, BBQ, Honey Mustard, Sweet & Sour, Garlic Butter, Thai Chili

French Onion Soup 6

Savory onion soup topped with provolone cheese and baked to perfection

Duck Poutine 13

Beer battered French fries layered with pulled duck, mozzarella and brown sugar demi-glace. Topped with sour cream and fresh scallion

Garlic Parmesan Tots 7

Crispy fried tater tots served with your choice of Sriracha Ketchup or Jalapeño Ranch

Hummus Plate 10

House recipe hummus, pita wedges and fresh vegetables

Chicken Tenders 9

Jumbo breaded tenders served with French fries and choice of sauce

Buffalo Corkscrew Shrimp 12

Fried shrimp topped with buffalo sauce and blue cheese crumbles. Finished with jalapeño ranch and fresh scallion

Beef Tips 8

Served with our house BBQ

Sashimi Tuna 11

Seared yellowfin, rice wine soy sauce, wasabi and pickled ginger

Chef's Signature Chili 3/5

Chef's signature recipe topped with melted cheddar in your choice of a cup or a crock
All additional toppings will have additional \$

Greens

Fresh Cobb 6

Crisp romaine topped with grape tomatoes, bacon bits, chopped egg, avocado, and crumbly bleu cheese

Julienne 9

Mixed greens topped with turkey, ham, American & Swiss cheese, egg, tomato, cucumber, bacon bits and croutons

Cranberry Walnut 6

Mixed greens topped with dried cranberries, feta cheese, walnuts

Beet Salad 7

Mixed greens tossed together with sliced beets and light house dressing. Finished with pickled onions and goat cheese

ADD

Chicken	5.00
Steak	8.00
Shrimp	7.00

Dressings Include:

Italian, Ranch, Caesar, Bleu Cheese, Honey Mustard, Thousand Island, Red Wine, Raspberry, Honey Dijon and Balsamic Vinaigrette

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Wraps

Buffalo Chicken 9

Grilled chicken tossed in spicy buffalo sauce, with lettuce, tomato, creamy bleu cheese and cheddar cheese

Turkey Bacon Pesto 8.5

Sliced turkey, sun-dried tomato aioli, smoked bacon, chopped romaine, mozzarella cheese and basil pesto

Paninis

Chicken BLT 9.5

Grilled chicken breast, leaf lettuce, tomato, smoked bacon and provolone cheese

Gourmet Grilled Cheese 9.5

Gouda, provolone, and cheddar served with house-recipe tomato bisque

Flatbreads

Gluten Free Upon Request

Italian Sausage and Basil Flatbread 13

Thinly sliced Italian sausage, sun-dried tomato pesto, roasted red peppers with mozzarella and Parmesan cheeses, drizzled with a balsamic reduction and topped with fresh basil

Chicken, Fig and Goat Cheese 9.5

Grilled chicken with fig glaze, goat cheese and spinach

Buffalo Corkscrew Shrimp Flatbread 10

Fried corkscrew shrimp tossed in buffalo sauce with red onion, mozzarella cheese, crumbly blue and finished with jalapeño ranch and chopped scallions 🌶️

Sandwiches and Burgers

Turkey Club 8.5

A triple decker of turkey, smoked bacon, mayonnaise, lettuce and tomato piled high on Italian bread

Chicken Sandwich 9

Grilled or fried chicken breast topped with cheddar cheese, lettuce, tomato and avocado. Finished with chipotle mayo on a grilled brioche roll

Prime Rib Philly 11.5

Shaved house-roasted prime rib topped with mozzarella cheese, sautéed mushroom, onion and peppers.
Served on a toasted hoagie roll

Corned Beef Reuben 11.5

Shaved house corned beef piled high with sauerkraut, Swiss cheese and thousand islands dressing. Served on a thick-grilled Marble Rye

Pretzel Sandwich 8.5

A soft rolled pretzel bun with warm butter and a touch of honey, filled with your choice of hot turkey, ham or roast beef and cheese.

Best Western Burger 8.5

½ lb. Angus char-broiled and served with lettuce, tomato and onion on a toasted brioche roll

Pepper Jack Burger 10.5

Char-broiled ½ lb. Angus topped with smoked bacon, pepper jack cheese and chipotle mayo. Served on a toasted brioche roll

Black Bean Burger 9

Vegetarian black bean-based with southwestern spice. Chef's Recipe

Hawaiian Turkey Burger 9

Grilled turkey burger topped with charred pineapple, leaf lettuce, red onion and mango BBQ sauce

Smoked Salmon BLT 12

Thin sliced smoked salmon stacked with bacon, lettuce and tomato. Dressed with spicy mayo. Served on toasted ciabatta

* Beer Battered French Fries * Homemade French Fries * Coleslaw * Cottage Cheese * Gourmet Onion Rings \$ * Bacon Pimento Mac and Cheese \$*
* Sherry Vinaigrette Tossed Greens *

\$= Up-charge

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Savory onion soup topped with cheese and baked to perfection

Duck Poutine 13

Beer battered French fries layered with pulled duck, mozzarella and brown sugar demi-glace. Topped with sour cream and fresh scallion

Buffalo Corkscrew Shrimp 12

Fried shrimp topped with buffalo sauce and blue cheese crumbles. Finished with jalapeño ranch and fresh scallion

Hummus Plate 10

House recipe hummus, pita wedges and fresh vegetable

Chicken Tenders 9

Jumbo breaded tenders served with French fries and sauce

Italian Sausage and Basil Flatbread 13

Thinly sliced Italian sausage, sun-dried tomato pesto, roasted red peppers with mozzarella and parmesan cheeses, drizzled with a balsamic reduction and topped with fresh basil –Gluten free upon request

Buffalo Corkscrew Shrimp Flatbread 10

Fried corkscrew shrimp tossed in buffalo sauce with red onion, mozzarella cheese, crumbly blue and finished with jalapeño ranch and chopped scallions

Sashimi Tuna 11

Seared yellowfin, rice wine soy sauce, wasabi and pickled ginger

Chef's Signature Chili 3/5

Chef's signature recipe topped with melted cheddar in your choice of a cup or a crock
All additional toppings will have additional \$

Greens

Fresh Cobb 6

Crisp Romaine topped with grape tomatoes, bacon bits, chopped egg, avocado and crumbly bleu cheese

Cranberry Walnut 6

Mixed greens topped with dried cranberries, feta cheese and walnuts

Side Caesar or House Salad 5

Beet Salad 7

Mixed Greens tossed together with sliced beets and light house dressing. Finished with pickled onions and goat cheese

Caesar Salad 7

Crisp romaine lettuce tossed together with bacon bits, shaved parmesan, house made croutons and fresh lemon

ADD ONS

Chicken 5.00

Steak 8.00

Shrimp 7.00

Dressings Include:

Italian, Ranch, Caesar, Bleu Cheese, Honey Mustard, Thousand Island, Red Wine, Raspberry, Honey Dijon and Balsamic Vinaigrette

Sandwiches and Burgers

Chicken Sandwich 9

Grilled or fried chicken breast topped with cheddar cheese, lettuce, tomato and avocado. Finished with chipotle mayo on a grilled brioche roll

Prime Rib Philly 11.5

Shaved house roasted prime rib topped with mozzarella cheese, sautéed mushroom, onion and peppers. Served on a toasted hoagie roll

Corned Beef Reuben 11.5

Shaved house corned beef piled high with sauerkraut, Swiss cheese and thousands islands dressing. Served on a thick-grilled Marble Rye

Buffalo Chicken Wrap 9

Grilled chicken tossed in spicy buffalo sauce, with lettuce, tomato, creamy bleu cheese and cheddar cheese

Best Western Burger 8.5

½ lb. Angus char-broiled and served with lettuce, tomato and onion on a toasted brioche roll

Pepper Jack Burger 10.5

Char-broiled Angus topped with smoked bacon, pepper jack cheese and chipotle mayo on a toasted brioche roll

Black Bean Burger 9

Southwest vegetarian black bean burger with lettuce, tomato and onion on a toasted brioche roll

Hawaiian Turkey Burger 9

Grilled turkey burger topped with charred pineapple, leaf lettuce, red onion and mango BBQ sauce.

Maple Bourbon Burger 11

½ lb. Angus burger smothered in house maple bourbon BBQ sauce topped with bacon and onion rings. Served on a toasted brioche roll

Smoked Salmon BLT 12

Thin sliced smoked salmon stacked with bacon, lettuce and tomato. Dressed with spicy mayo. Served on toasted ciabatta

Entrées

Savory Seared Pork 17

5oz. pork tenderloin, pan-roasted and topped with spinach, bacon, caramelized onion and grape tomato

Veal Tortellacci 15

Al dente veal purses finished with beef demi-glaze. Accompanied by fresh sautéed vegetables.

Fresh Catch

Fresh off the boat; selected by our Chef. Ask your server for details
Market Price

Chef's Signature Salmon 18

6 oz. salmon filet slathered in Chef's signature honey pepper glaze and char-broiled to a perfect medium temperature served with wild rice pilaf.

Sweet Seafood Medley 21

Sautéed shrimp and scallops tossed together with linguine pasta. Topped with caramelized onion and sweet pineapple beurre blanc

Korean BBQ Steak 26

10oz. NY strip steak basted in spicy Korean BBQ sauce and char-grilled to temp. Finished with sautéed onion, pepper, sugar snap peas and bean sprout

Kale and Chicken Ravioli 18

Savory kale and chicken stuffed ravioli finished with basil pesto garlic butter. - *Gluten Free*

Butternut Chèvre Pasta 14

Al dente farfalle pasta combined with sweet butternut squash, caramelized onion, toasted walnut and goat cheese. Finished with aged parmesan and fresh basil

Chicken Caprese 17

Grilled basil chicken breast topped with mozzarella, roasted tomato and balsamic glaze

Chicken Parmesan 15

Hand-breaded chicken breast layered with marinara sauce and mozzarella cheese. Baked and served with a side of pasta

** Beer Battered French Fries *Homemade French Fries *Mashed Potatoes *Wild Rice Pilaf *Sherry Vinaigrette Tossed Greens*
*Gourmet Onion Rings \$ * Bacon Pimento Mac and Cheese \$*

À la carte

Steak House

Grilled Salmon 13
5 oz. Pork Filet 10
6 oz. Petite Beef Tenderloin 17
10oz. N.Y. Strip 20
Prime Rib: Queen 18 King 21

Smother it up: 1.5

Sautéed Onion
Sautéed Mushroom
Sautéed Pepper
Bleu Cheese
Crispy Fried Onion Straws
Candied Bacon
Roasted Garlic
Goat Cheese
Avocado Bruschetta

Give it a drizzle: 1.5

Compound Butter
Red-wine Demi Glaze
Pepper sauce
Chef's Signature Balsamic Glaze
Maple Bourbon BBQ

Finish it off: 4

Mashed Potatoes
Beer Battered French Fries
Homemade French Fries
Gourmet Onion Rings
Wild Rice Pilaf
Tator Tots
Steamed Vegetables

Desserts

Deep Fried Twinkie A La Mode

With raspberry coulis

Chocolate Thunder Cake

Kentucky Bourbon Pecan Pie

Monster Cookie

An over-sized chocolate chip cookie with three scoops of vanilla ice cream topped with whipped cream

Pumpkin Cheesecake

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