



ROOM SERVICE ALL DAY MENU

Available 11:30am – 9:00pm, Sunday – Thursday | 11:30am – 9:30pm, Friday & Saturday
For our room service Breakfast menu, please see door tag. Breakfast available 7:30am – 10:00am.

STARTERS

SOUP DU JOUR 15

ONION SOUP GRATINEE 17
crispy shallots, thyme crouton, aged gruyere

TUNA TARTARE 18
*heirloom radishes, avocado,
citrus-soy emulsion, & crispy rice*

MARKET GREENS 12
*red onions, fine herbs, tomatoes, shaved
radishes & honey dressing*

BABY BEETS & MACHE 15
goat cheese mousse, toasted hazelnut

ROMAINE HEARTS “CAESAR” 15
*classic dressing, Parmigiano-Reggiano,
boquerones, rosemary croutons*

SIDES

SIDE SALAD 8
radishes, herbs, honey dressing

TRIPLE MAC & CHEESE 12
brie, Parmigiano-Reggiano, aged cheddar

BRUSSELS SPROUTS 8
agrodolce, chipotle aioli

POMME FRITES 9
truffle, Parmigiano-Reggiano, herbs

MAINS

MIRBEAU BURGER 20
*brioche bun, gruyère, portobello, truffle aioli,
caramelized onions, pomme frites*

STEAK FRITES 30
bavette, herb butter, jus

POTATO CRUSTED SALMON 30
fingerling potatoes, sautéed spinach, citrus beurre blanc

DESSERTS

ASSORTED CHEESES 14
*three rotating cheeses, candied walnuts, fruit compote,
local honey, toast*

ICE CREAM AND SORBET 8

LA MANDARINE 11
58% chocolate mousse, mandarin confit, pistachio

CHOCOLATE CHIP COOKIES 10
*plate of 3 jumbo cookies baked fresh to order
please allow 40 minutes

COFFEE & TEA

COFFEE 3.5
ESPRESSO 2.5
LATTE 5
MACCHIATO 5
AMERICANO 5
CAPPUCINO 5
TEA 3.5

JUICES

ORANGE 4
GRAPEFRUIT 4
TOMATO 4

SOFT DRINKS

PEPSI \$3
DIET PEPSI \$3
SIERRA MIST \$3
CLUB SODA \$4
TONIC \$4
GINGER BEER \$4

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or egg may increase your risk of food born illness.
Please inform your server if a person in your party has a food allergy.*

IN- ROOM DINING BEVERAGES

11:30am - 9:00pm

CHAMPAGNE

LOUIS D'OR, BRUT NV 18/72
Vincelles, Champagne, France
LA CARAVELLE, BRUT ROSE NV 28/112
Epernay, Champagne, France

WHITE

CHARDONNAY, CUVAISSON 15/60
Los Carneros, Napa Valley, CA 2017
PINOT GRIGIO, IL CANOVINO "QUARTO VECCHIO" 14/56
Veneto, Italy 2019
SANCERRE, CLEMENT & FLORIAN BERTHIER 16/64
Loire, France 2019

ROSE

GRENACHE BLEND, WHISPERING ANGEL 15/60
Cotes de Provence, France 2019

RED

PINOT NOIR, DOMAINE DES MOIROTS 16/64
Burgundy, France 2018
CABERNET SAUVIGNON, AMAPOLA CREEK 18/72
Sonoma Valley, CA 2017
BAROLO, REVERDITO 19/76
Piedmont, Italy 2016
BORDEAUX BLEND, CHATEAU HAUT-PLAISANCE 14/56
Saint-Emilion, Bordeaux, France 2015

COCKTAILS

WINDSOR GARDEN 12
empress gin, lemon, fresh herbs, tonic
SPA TREATMENT 13
*ketel one cucumber & mint, prosecco,
mint, lemon, strawberry*
3 SHEETS TO THE WIND 12
bourbon, aperol, lemon, rosemary, grapefruit
THE UPSTATE 13
sazarac rye, walnut liquor, antica vermouth

THE BIG APPLE 12
crown royal, apple, cranberry

GINGEMBRE ET POIRE 13
grey goose pear, luxardo, lemon, ginger

BEER

MILLHOUSE, KOLD ONE, 4.6% KOLSCH *Poughkeepsie, NY* 10
COMMUNITY BEER WORKS, LET'S GO PILS, 4.2% PILSNER *Buffalo, NY* 6
RARE FORM, ROYAL COCONUT, 6% CREAM ALE *Troy, NY* 9
PRARIE ARTISINAL ALES, BOMB!, 13% IMPERIAL STOUT *McAlester, OK* 14
THIN MAN, MINKEY BOODLE, 7% RASPBERRY SOUR *Buffalo, NY* 11
GRIMM (ROTATING SELECTION) *Brooklyn, NY* MP
COMMUNITY BEER WORKS, 4.9% THAT IPA *Buffalo, NY* 11
LORD HOBO, BOOM SAUCE, 7.8% DOUBLE IPA *Woburn, MA* 12
STELLA ARTOIS, 5.2% LAGER *Belgium* 7
ST BERNARDUS, ABT 12, 10% QUADRUPLE *Belgium* 14
MILEA ESTATE, STAATSBURG, 6% HARD CIDER *Staatsburg, NY* 7
MILEA ESTATE, THE JUMPER, 6% HARD CIDER *Staatsburg, NY* 7
BECK'S *Germany (non-alcoholic)* 5

Inquire about our wines by the bottle list for further selections by dialing 5027

Please note that a \$5 tray fee and 20% service charge will be applied to all In Room Dining orders