

# BREAKFAST

SERVED DAILY FROM 6:30AM TO 11:00AM | IN-ROOM DINING DIAL "1623"

## BEVERAGES

Chilled Orange, Apple, Cranberry, Grapefruit Juice	3.00
Hot or Cold Trinity Farm Chocolate Milk	4.00
Whole, 2%, Soy, Almond Milk	4.00
Pot of Freshly Brewed Coffee	8.00
Hot Specialty Teas	3.00
Coke, Diet Coke, Ginger Ale, Sprite	3.00
Coconut Water	6.00
Saratoga Springs, Sparkling or Still Water	4.00
Mango, Mint & Agave Blended Smoothie	6.00

## BREAKFAST SIDES

Skillet Potatoes, Smoked Ham, Bacon or Sausage	3.00
Muffin, Bagel or Toast	4.00
Basket of Fresh Bakeries, Steel Cut Oatmeal, Yogurt and Fruit Parfait	7.00

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Fruit Plate Ripe Fruits, Seasonal Berries, Greek Yogurt	6.00
Pancakes Classic Buttermilk, Gluten Free or Gingerbread	10.00
French Sourdough Toast Vanilla Brulee, Toffee Drizzle, Salted Butter	10.00
Belgian Waffle Oatmeal Almond or Malted Vanilla	10.00
Eggs Benedict Poached Eggs, Horseradish Buttered Muffin, Grilled Tomato, Smoked Ham Hollandaise, Asparagus, Skillet Potatoes	12.00
Two Fresh Eggs Any Style Bacon, Sausage or Smoked Ham, Skillet Potatoes, Toast	10.00

# ALL DAY DINING

SERVED DAILY FROM 11:00AM TO 11:00AM | IN-ROOM DINING DIAL "1623"

Mindful of the worldwide demands on resources, we have moved to incorporate local, regional and sustainable foods for our menu.

## SALADS & SOUPS

Soup Du Jour Chef's Daily Creation	5.00
Roman Caesar Salad Crisp Romaine, Spanish Anchovies, Housemade Croutons and Fresh Grated Asiago Cheese Tossed with Creamy Caesar Dressing <i>(Santa Cristina, Pinot Grigio, IT)</i>	14.00
Peruvian-Quinoa Chop Black Beans, Red Onion, Edamame, Roasted Corn, Ripe Tomato Avocado & Sweet Potato Tossed with Arugula, Quinoa & Cilantro-Citrus Vinaigrette <i>(Don David, Malbec, ARG)</i>	12.00
Salade D'hotel Poached Red Beets, Candied Pecans, Peppery Watercress, Red Onion, Grape Tomatoes, Herbed Goat Cheese, Crisp Petite European Greens And Watercress <i>(Mionetto, Prosecco Brut, IT)</i>	16.00

## SANDWICHES

Served with House Chips and Whiskey Pickle, GF Flat Bread Available

The Angus Bistro Burger Coarse Ground Angus Beef, Aged Cheddar, Garlic Mayo, Ale Mustard, LTO, Butter-Toasted Brioche <i>(Murphy Goode, Merlot, CA)</i>	17.00
Bloody Mary Grilled Cheese Pancetta, Horseradish Havarti, Fresh Mozzarella, Heirloom Tomato Arugula, Thick-Cut Italian Bread	14.00
Chorizo Chicken Burger Housemade, Roasted Poblano, Cilantro Aioli, Smoked Tomato Confit, Avocado, Arugula, Butter-Toasted Brioche	16.00
Veggie Press Sandwich Portobella, Roasted Pepper Hummus, Spinach, Grilled Red Onion Avocado, Crispy Ciabatta	12.00

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20% of the food and beverage will be added to your account as a gratuity and fully distributed to servers.  
The Department of Health requires us to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions

# ALL DAY DINING

SERVED DAILY FROM 11:00AM TO 11:00AM | IN-ROOM DINING DIAL "1623"

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## ENTREES

Served with Soup Du Jour or Field Greens Salad, Market Fresh Vegetables and Starch Freshly Baked Bread and Butter.

	Market Price
Fisherman's Catch	
Chef's Creation	
Pan-Seared Filet Mignon	31.00
Chimichurri, Chevre Compound Butter, Crispy Shallots, Demi Glace <i>(El Coto, Rioja, SP)</i>	
Chicken Pot Pie	18.00
Braised Chicken Thighs, and Mirepoix with Puff Pastry Topping	
Pork and Sage Meatloaf	19.00
Bourbon Pan Glazed	

## DESSERTS

Vanilla Bean Brulee	8.00
Madagascar Vanilla Bean, Toffee Cheesecake, Blackberry Cabernet Sauce	
Raspberry Lemon Drop	8.00
Lemon Mousse, Vanilla Genoise, Raspberry Preserve, White Chocolate Curls	
Chocolate Trilogy	8.00
Dark, Milk and White Chocolate Mousse Layers on Chocolate Genoise	
Now You Can Enjoy DoubleTree's Signature Cookies Wherever You Are! Pick Up a Tin at The Front Desk or Have Them Delivered Anywhere in The Country by Calling (800)916-0097 Or Visiting <a href="http://DoubleTreeCookies.com">DoubleTreeCookies.com</a>	10.95

# CHILDREN'S MENU

BREAKFAST SERVED DAILY FROM 6:30AM TO 11:00AM  
ALL DAY MENU SERVED DAILY FROM 11:00AM TO 11:00PM  
IN-ROOM DINING DIAL "1623"  
AVAILABLE FOR CHILDREN UNDER 12 YEARS OF AGE

## BREAKFAST

Humpty Dumpty Eggs	7.00
Two Scrambled Eggs, Sausage or Bacon, Toast, Juice or Milk	
Silver Dollar Pancakes	7.00
Whipped Butter, Maple Syrup, Choice of Juice or Milk	
Assorted Cereals	5.00
Served with Strawberries or Blueberries and Milk	

## ALL DAY MENU

All American Grilled Cheese	8.00
American Cheese, Texas Toast, Chips, Carrot Sticks, Juice Box, Milk or Soda	
Rooster Toes	9.00
Chicken Nuggets, French Fries, Juice Box, Milk or Soda	
Classic PB & J	7.00
Peanut Butter & Strawberry Jelly on White, Apple Wedges, Chips Juice Box, Milk or Soda	
Personal Cheese Pizza	7.00
Bold Tomato Sauce, Shredded Mozzarella, Iceberg Salad Juice Box, Milk or Soda	

# WINE BY THE GLASS

IN-ROOM DINING DIAL "1623"

Cabernet / Chardonnay / Merlot 6 / -

## Bubbly

Mionetto-Prosecco, Italy - / 34

Mumm Napa, Brut Rose - / 49

## Whites

Santa Cristina, Pinot Grigio 8 / 32

Cupcake, Sauvignon Blanc, New Zealand 7 / 26

Kendall Jackson, Chardonnay, California 10 / 38

La Crema, Chardonnay, California 11 / 42

Chateau St Michelle, Riesling, New York 8 / 32

Villa Pozzi, Moscato, Italy 7 / 26

## Reds

Line 39, Pinot Noir, California 7 / 26

Menage A Trois Silk, Red Blend, California 9 / 34

Gnarly Head, Zinfandel, California 8 / 30

Kendall Jackson, Merlot, California 11 / 42

Portillo, Malbec, Argentina 8 / 30

Estancia, Cabernet Sauvignon, California 10 / 38

Imported and Domestic Beer and Liquor Also Available for Room Service Upon Request.