



BREAKFAST

served daily from 6:00 a.m. until 11:30 a.m.

COMPLETE BREAKFASTS

Continental Breakfast 33

chef's morning bakery basket or toast
choice of freshly squeezed juice
regular, decaffeinated coffee or selection of teas

European Breakfast 38

sliced cheese and cured meats with rustic bread
fresh melon or greek yogurt
choice of freshly squeezed juice
regular, decaffeinated coffee or selection of teas

American Breakfast 40

two farm fresh eggs with breakfast potatoes
choice of breakfast meat
chef's morning bakery basket or toast
choice of freshly squeezed juice
regular, decaffeinated coffee or selection of teas

Energizer Breakfast 38

egg white omelet with asparagus and tomato confit
seasonal berries
seasonal low fat muffin
choice of freshly squeezed juice
regular, decaffeinated coffee or selection of teas

HEALTHY BEGINNING

Ruby Red Grapefruit 14

Seasonal Sliced Fruit and Berries 22

Cereals 12

with seasonal berries or sliced bananas add 6

Steel Cut Irish Oatmeal 14

fig and walnut confit, brown sugar

with seasonal berries or sliced bananas add 6

House Made Bircher Muesli 16

green apples, pecans, berries

All Natural Greek Yogurt 16

pomegranate honey, house made granola, berries

Yogurt 12

fat free plain, low fat raspberry, blueberry or strawberry

****Fruit Salad with Honey Yogurt Sauce 16**

calories 196 (22% from fat); fat 4.8g (sat 1.8g, mono 1.7g, poly 0.8g);

iron 0.9mg; cholesterol 2mg; calcium 111mg;

carbohydrate 37.9g; sodium 40mg; protein 4.3g; fiber 4.7g

Berry Blast Smoothie 14

strawberries, blueberries, raspberries and fat free plain yogurt

Tropical Treat Smoothie 14

mango, lychee, passion fruit and orange juice

FROM THE GRIDDLE

Brioche French Toast 25

bananas foster, strawberries

Belgian Waffle 25

choice of nutella with banana, strawberries with whipped cream or

blueberry meyer lemon compote

Buttermilk Pancakes 25

pure vermont maple syrup

***Cooking Light - In partnership with Cooking Light Magazine, the New York Palace is pleased to offer several delicious healthy dining options. Our culinary team will be happy to accommodate any special requests you may have.*

19% gratuity, applicable sales tax and a guest room dining surcharge of \$7 per person will be applied to all orders.

EGGS AND SPECIALTIES

all eggs are cage free and locally sourced

Two Farm Fresh Eggs Any Style 21

breakfast potatoes

choice of toasted semolina, rye, seven grain or sourdough bread

Breakfast Burrito 26

scrambled eggs, jack cheese, avocado, bell pepper, salsa verde

Egg White Frittata 27

cremini mushroom, roasted cipollini onion

heirloom tomato, red pepper coulis

choice of toasted semolina, rye, seven grain or sourdough bread

Skillet Scramble 26

chicken sausage, potato, tomato, onion, mushroom, spinach, cheddar

choice of toasted semolina, rye, seven grain or sourdough bread

Eggs Benedict 27

canadian bacon, toasted english muffin, hollandaise sauce

breakfast potatoes

Farm Fresh Three Egg Omelet 25

choice of mushroom fricassee, green onion, spinach, tomato

bell pepper, virginia ham, cheddar or goat cheese

choice of toasted semolina, rye, seven grain or sourdough bread

**Mushroom and Bell Pepper Omelet with Fontina 26

calories 272 (59% from fat); fat 17.7g (sat 7.3g, mono 6.5g, poly 1.8g);

iron 2.4mg; cholesterol 448mg; calcium 145mg; carbohydrate 7.1g;

sodium 576mg; protein 19.5g; fiber 1.3g

Catskill Smoked Salmon with New York Bagel 26

vine ripe tomato, bermuda onion, capers

regular or low fat cream cheese

choice of bagel

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ON THE SIDE

Canadian Bacon
Turkey Bacon
Maple Glazed Peppered Bacon
Country Ham
Sausage Links
Smoked Chicken and Apple Sausage
Breakfast Potatoes
Seasonal Berries

12 each

FROM THE BAKERY

Toasted New York Bagel with Cream Cheese 14
plain, wheat, everything, cinnamon raisin or sesame
choice of regular or low fat cream cheese

Chef's Morning Bakery Basket 16
croissant, chocolate croissant, fruit danish and muffin

Hearth-Baked Breads 12
semolina, rye, seven grain, sourdough or english muffin

BEVERAGES

Freshly Brewed Regular or Decaffeinated Coffee

small pot 10 / large pot 14

Espresso

single 10 / double 14

Cappuccino, Latte, Hot Chocolate 14

Selection of Teas 14

organic breakfast, lavender earl grey, chamomile blossoms, peppermint

long life green, monsoon chai

Juice

small 10 / large 14

freshly squeezed orange, grapefruit or carrot

apple, prune, pineapple, cranberry or V8

Bottled Water

small 9 / large 12

icelandic glacial, evian, san pellegrino or perrier

Skim, Low Fat, Whole Milk or Soy Milk 9

Mimosa, Bellini 14

Bloody Mary 15

New York State Law does not allow the sale of alcoholic beverages between the hours of 4 am to 8 am on Monday - Saturday and 4 am to 12 pm on Sundays.

ALL DAY DINING

served daily from 11:30 a.m. until 11:00 p.m.

STARTERS

French Onion Soup 16

bruléed hawthorne farm alpine cheese, baguette

House Made Chicken Soup 15

mushroom agnolotti

Spinach Artichoke Dip 16

warm tortilla chips

Jumbo Lump Crab Cakes 26

sweet corn chanterelle succotash, parsley remoulade

Classic Shrimp Cocktail 28

cocktail sauce, lemon, horseradish

BBQ Chicken Wings 19

honey lime chipotle glaze

Grilled Chicken Quesadilla 24

pickled pepper slaw, cilantro, salsa

****Grilled Tuna with Papaya Chutney 19**

calories 244 (20% from fat); fat 5.5g (sat 1.4g, mono 1.8g, poly 1.6g);

iron 1.6mg; cholesterol 42mg; calcium 38mg; carbohydrate 21.6g;

sodium 251mg; protein 26.6g; fiber 1.8g

****Chicken and Lemon Pot Stickers 18**

soy lemon dipping sauce

calories 260 (37% from fat); fat 10.8g (sat 1.6g, mono 2.4g, poly 6.5g);

iron 1.6mg; cholesterol 2mg; calcium 49mg; carbohydrate 27.2g;

sodium 693mg; protein 12.1g; fiber 1.5g

Selection of Local Farmer's Cheeses 26

fig cake, honey comb

Osetra Caviar 220 per ounce

traditional accompaniments, toast points

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SALADS

Satur Farm Market Salad 18

baby heirloom tomato, grilled baby artichoke, chayote squash
local sherry wine vinaigrette

Classic Caesar Salad 25

garlic croutons, white anchovy, creamy parmesan dressing
grilled chicken or shrimp add 6

Nori Spiced Seared Ahi Tuna 25

soba noodle, seaweed salad, miso vinaigrette

**Cobb Salad with Green Goddess Dressing 28

grilled chicken, tomato, avocado, blue cheese, hard-boiled egg
calories 273 (39% from fat); fat 11.8g (sat 3.6g, mono 4.3g, poly 2.5g);
iron 3.2mg; cholesterol 158mg; calcium 196mg; carbohydrate 16.3g;
sodium 637mg; protein 25.7g; fiber 3.8g

SANDWICHES

Prime Beef Burger with French Fries 33

signature house blend of three prime cuts
sesame seed bun, boston lettuce, tomato, onion, pickle
select your choice of cheese, toppings and sauce

Cheese

blue, swiss, aged cheddar, smoked mozzarella, pepper jack

Topping

peppered bacon, caramelized onion, wild mushroom,
tomato relish, avocado

Sauce

house made steak sauce, roasted garlic aioli, southern bbq

Croque Monsieur 26

black forest ham, gruyere cheese, dijon, baby green salad

Corned Beef Sandwich 27

swiss cheese, onion roll, spiced mustard, french fries

The New York Palace Chicken Club 26

grilled chicken breast, peppered bacon, organic tomato
boston lettuce, brioche, parmesan cheese fries

Portobello Mushroom Panini 24

pecorino cheese, roasted tomato, baby arugula, market salad

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PASTAS

Build Your Own Pasta 26

Pasta

rigatonicini, penne, linguini or whole wheat spaghetti

Sauce

arrabiata, parmesan cream, bolognese or pomodoro and basil

Add 6

jumbo shrimp, herb marinated chicken or sweet italian sausage

PIZZAS

Margherita Pizza 25

mozzarella, tomato, fresh basil

Meat Lover's Pizza 26

pepperoni, sausage, ham

Pizza Bianca 24

ricotta, wild mushroom, arugula, white truffle oil

FROM THE GRILL

Choose your choice of "cut" or "seafood", sauce and two side dishes

Cut

dry aged new york sirloin, 12 oz. 48

filet mignon, 8 oz. 45

dry aged boneless ribeye, 16 oz. 52

double colorado lamb chops 48

Sauce

house made steak sauce, red wine, béarnaise, truffle sauce

Seafood

atlantic swordfish 41

long island striped bass 38

catch of the day 36

Sauce

meuniere, blood orange

Side

sauteed wild mushroom, creamed spinach, grilled asparagus,

mashed potatoes, french fries, baked potato,

truffled mac & cheese, steamed jasmine rice

additional side dish 12 each

ENTREES

Jumbo Prawn Scampi 38

organic quinoa pilaf, baby spinach

Braised Beef Shortrib 42

mushroom mélange, wilted greens, horseradish whipped potatoes

Veal Scaloppini 40

artichoke, cippolini, porcini tagiatelle, marsala

****Miso Glazed Salmon 38**

bok choy, steamed jasmine rice

calories 444 (21% from fat); fat 10.4g (sat 1.6g, mono 3.3g, poly 4.6g);

iron 3.4mg; cholesterol 99mg; calcium 165mg; carbohydrate 44.5g;

sodium 824mg; protein 44g; fiber 1.9g

****Roasted Chicken Breast with Pinot Noir Sauce 35**

steamed seasonal vegetables

calories 258.; fat 10g (sat 4.1g, mono 3.7g, poly 1.2g);

iron 1.7mg; cholesterol 105mg; calcium 26mg; carbohydrate 5g;

sodium 349mg; protein 35.2g; fiber 0.2

DESSERTS

Granny Smith Apple Pie "A la Mode"

Tahitian Vanilla Crème Brûlée

Chocolate Brownie

hot fudge sauce and vanilla gelato

New York Style Cheesecake

graham cracker crust, strawberry compote

**Lemon-Buttermilk Panna Cotta

blueberry sauce

calories 173 (10% from fat); fat 2g (sat 1.2g, mono 0.6g, poly 0.1g);
iron 0.2mg; cholesterol 8mg; calcium 148mg; carbohydrate 34.8g;
sodium 117mg; protein 5.4g; fiber1g

Gelato / Sorbet

seasonal flavors

12 each

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CHILDREN'S CORNER

BREAKFAST

served daily from 6:00 a.m. until 11:30 a.m.

Scrambled Eggs with Cheese

Silver Dollar Pancakes with Maple Syrup

French Toast Sticks with Nutella and Banana

all breakfasts served with a fruit cup

14 each

MAINS

served daily from 11:30 a.m. until 11:00 p.m.

Junior Burger with Fries

Crispy Chicken Fingers with Fries

Hot Dog with Fries

****BBQ Pulled Chicken Sliders**

calories 400; fat 7.5g (sat 2.3g, mono 0.9g, poly 0.5g);
iron 2.7mg; cholesterol 60mg; calcium 83mg; carbohydrate 52.7g;
sodium 481mg; protein 30g; fiber 1.9g

****Spaghetti with Meat Sauce**

calories 449 (25% from fat); fat 12.5g (sat 4.9g, mono 5.1g, poly 0.6g);
iron 4.8mg; cholesterol 50mg; calcium 239mg; carbohydrate 58.3g;
sodium 633mg; protein 27.4g; fiber 4.9g

****50 / 50 Mac & Cheese - Half the Calories, Half the Fat**

calories 350 (29% from fat); fat 11.2g (sat 6.3g, mono 2.9g, poly 0.9g);
iron 1.9mg; cholesterol 32mg; calcium 306mg; carbohydrate 42.4g;
sodium 497mg; protein 18g; fiber 2.1g

16 each

SWEETS

served daily from 11:30 a.m. until 11:00 p.m.

Berries and Cream

Ice Cream Sundae

Chocolate Chip Cookies with Milk

10 each

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LATE NIGHT

served nightly from 11:00 p.m. until 6:00 a.m.

ALL NIGHT SNACKS

French Onion Soup 16

bruléed hawthorne farm alpine cheese, baguette

BBQ Chicken Wings 19

honey lime chipotle glaze

Classic Shrimp Cocktail 28

cocktail sauce, lemon, horseradish

Grilled Chicken Quesadilla 24

pickled pepper slaw, cilantro, salsa

Classic Caesar Salad 25

garlic croutons, white anchovy, creamy parmesan dressing

grilled chicken or shrimp add 6

New York Palace Chicken Club 26

peppered bacon, organic tomato, boston lettuce, brioche

parmesan cheese fries

Prime Beef Burger with French Fries 33

sesame seed bun, boston lettuce, tomato, pickle

bacon, mushroom and caramelized onion

choice of cheese

Grilled New York Sirloin 48

grilled asparagus, red wine sauce, french fries

Penne Bolognese 26

parmesan cheese

Farm Fresh Three Egg Omelet 25

choice of mushroom fricassee, green onion, spinach, tomato, bell pepper

virginia ham, cheddar or goat cheese

choice of toasted semolina, rye, seven grain or sourdough bread

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LATE NIGHT SWEETS

Granny Smith Apple Pie "A La Mode"

Chocolate Brownie

hot fudge sauce and vanilla gelato

New York Style Cheesecake

graham cracker crust, strawberry compote

Gelato / Sorbet

seasonal flavors

12 each

BEVERAGES

BAR

Domestic Beer 8 Imported Beer 9 Local Beer 9

BOTTLE SERVICE

VODKA

Russian Standard 200
Belvedere 260
Grey Goose 300

COGNAC

Remy Martin VSOP 450
Hennessey VSOP 450
Remy Martin XO 800

GIN

Bombay Sapphire 275
Tanqueray 10 300

RUM

Bacardi Silver 200
Myers Dark Rum 250

SCOTCH WHISKEY

Dewar's White Label 250
Johnnie Walker Black Label 325
Johnnie Walker Blue Label 850

SINGLE MALT SCOTCH

Macallan 12 years 350
Glenfiddich 12 years 375
Oban 14 years 450

BOURBON

Maker's Mark 275
Woodford Reserve 300

TEQUILA

Patrón Silver 300
Don Julio Anejo 350

BUTLER SERVICE

Bartender and servers can be provided by the hour with two hour minimum, please contact the In-Room Dining department for availability and pricing.

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WINE LIST

	Half	Bottle
Champagne		
Louis Roederer, Brut Premier, NV	60	125
Veuve Clicquot, Yellow Label, NV	65	125
Taittinger Prestige Brut Rosé, NV		180
Louis Roederer, Cristal Brut		650
Moët & Chandon, "Brut Dom Pérignon"		525
Moët & Chandon, "Rosé Dom Pérignon"		1250
Sparkling Wine		
Roederer Estate, Brut, Anderson Valley, NV		70
Marquis de la Tour, Brut, Loire Valley		50
White Wines		
Domestic		
Cakebread Cellars, Sauvignon Blanc, Napa Valley		78
Grgich Hills, Fumé Blanc, Napa Valley		45
Dr. Konstantin Frank, Dry Reisling, Finger Lakes		58
Simi, Chardonnay, Sonoma County		55
Chalk Hill, Chardonnay, Sonoma County	64	88
Chateau Montelena, Chardonnay, Napa Valley	65	
Far Niente, Chardonnay, Napa Valley		125
International		
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand		55
Ruffino Lumina, Pinot Grigio, Italy		60
Guy Saget, Sancerre, Burgundy, France	32	68
Joseph Drouhin, Chablis Premier Cru, Burgundy, France		76
Louis Jadot, Pouilly-Fuissé, Burgundy, France	42	82
Olivier Leflaive, Puligny-Montrachet, Burgundy, France	58	115

Red Wines

	Half	Bottle
Domestic		
Benton-Lane, Pinot Noir Reserve, Oregon		67
Sonoma Cutrer, Pinot Noir, Sonoma Coast		92
School House, Pinot Noir, Napa Valley		210
St. Francis, Merlot, Napa Valley		58
Swanson, Merlot, Napa Valley	48	74
Merryvale Starmont, Cabernet Sauvignon, Napa Valley	46	
Kendall-Jackson Grand Reserve, Cabernet Sauvignon, Napa Valley		75
Faust, Cabernet Sauvignon, Napa Valley		110
Grgich Hills, Cabernet Sauvignon, Napa Valley	74	145
Caymus, Cabernet Sauvignon, Napa Valley		155
Ramey, Cabernet Sauvignon, Napa Valley	70	
Joseph Phelps, Insignia, Napa Valley	145	350
Opus One, Cabernet Sauvignon, Napa Valley		355
Rubicon Estate, Cabernet Sauvignon, Napa Valley		280
Merryvale Profile, Cabernet Sauvignon, Napa Valley		295
Caymus Special Select, Cabernet Sauvignon, Napa Valley		335
International		
Nozzole, Chianti Classico Riserva, Toscana, Italy	38	60
Campo di Sasso Insoglio del Cinghiale, Toscana, Italy		68
Louis Jadot, Gevrey Chambertin, Burgundy, France		115
Brunello Di Montalcino, Castello Banfi, Italy		175
Antinori Tignanello, Toscana, Italy		190
Tenuta San Guido, "Sassicaia", Bolgheri, Italy		495
Casa Lapostelle, Clos Apalta, Cabernet Sauvignon, Chile		160
Moulin de Duhart, Pauillac, Bordeaux, France		82
Château Cantenac Brown, Margaux, Bordeaux, France		95
Château Pichon-Longueville Comtesse de Lalande Pauillac, Bordeaux, France		450
Perrin & Fils, Châteauneuf-du-Pape, Les Sinards, Rhône, France		90

Wines by the Glass

Each wine is seasonally selected by our sommelier to fit each taste profile. Our In-Room Dining Team will be happy to assist you with your selection.

White	Red
Bright and Bubbly	Smooth and Fruity
Clean and Crisp	Deep and Complex
Rich and Tropical	Dark and Zesty