

To order, press the "ROOM SERVICE" button on your phone.

FOR BREAKFAST LOVERS

Served with breakfast potatoes and choice of toast. Egg whites and low-cholesterol eggs available, add \$2

Seneca Starter \$9

Two eggs any style.

Add bacon, sausage or ham \$2

Corned Beef Hash and Eggs \$11

Generous portion of this breakfast classic

Two of a Kind \$14

Two eggs, two strips of bacon, two sausage links and two buttermilk pancakes

Spinach and Feta Omelet \$12

Tomatoes and onions

Western Omelet \$12

Peppers, onions and ham

Build Your Own Omelet \$13

Choice of cheese, bell peppers, tomatoes, mushrooms, onions and ham

Steak and Eggs \$19

8 oz. strip steak

HOT OFF THE GRIDDLE

Add choice of bacon, ham or sausage for \$2

Hotcakes \$9

Stack of golden brown buttermilk pancakes
Add blueberry, chocolate chip or banana walnut \$2

Cinnamon Swirl French Toast \$11

Thick-cut, soaked in vanilla and egg custard, and cooked golden brown

Continental Breakfast 1 person \$12, 2 people \$16

Freshly baked breakfast breads and muffins, fruit, with choice of juice or milk and choice of coffee, tea, or hot chocolate.

New York Style Bagels \$5

Plain, sesame, onion or everything

Assorted Cereals \$5

Nature Valley Granola, Cheerios, Raisin Bran, Rice Crunchins, Corn Flakes, Frosted Flakes
Add fresh berries or bananas \$2

Yogurt Parfait \$7

Topped with seasonal fruit and granola

Seasonal Fresh Fruit \$7

SOUP

Chicken Noodle \$7

Home-style chicken broth with vegetables and egg noodles

Classic French Onion \$8

Slow-cooked to a rich flavor, then baked with provolone and Swiss cheeses

Soup du Jour \$7

SALADS

Caesar Salad \$10

Crisp romaine tossed with classic dressing, Parmesan cheese and croutons

Add chicken \$5 • Add steak \$7 • Add shrimp \$8

Black-n-Bleu Salad \$15

Blackened NY strip steak on a bed of mixed greens with bacon, cheddar cheese, tomato, pickled red onions, cucumbers, crumbled bleu cheese and croutons with house-made bleu cheese dressing and balsamic drizzle

Mediterranean Salad \$14

Mixed greens and arugula with grilled chicken, roasted red peppers, olives, feta cheese, red onions, carrots, cucumbers, and tomato. Served with Greek dressing

Combo 1/2 Deli Sandwich & Soup or Salad \$12

One-half of turkey, roast beef or ham sandwich with soup du jour or side salad

STARTERS, PIZZA, WINGS & FINGERS

Chicken Quesadilla \$13

Flour tortilla, cheddar and jack cheeses, tomatoes, onions, salsa and sour cream

Loaded Potato Skins \$9

Cheddar cheese, bacon, scallions, sour cream and salsa

Chips & Salsa \$7

Corn tortilla chips and zesty salsa

Fried Mozzarella \$9

Served with marinara

Nacho Grande \$9

Tortilla chips topped with zesty taco meat, cheese sauce, jalapeños, tomatoes, olives, salsa and sour cream

Shrimp Cocktail \$16

Five shrimp, cocktail sauce, lemon

Chicken Wings or Fingers \$14

Celery and bleu cheese dressing (hot, medium, mild or barbeque)

Cheese and Pepperoni Pizza \$12

Baked with four cheeses and pepperoni

Supreme Pizza \$13

Pepperoni, sausage, sweet peppers, olives and scallions

Pizza of the Day \$13

Ask your server for today's feature

SPECIALTY SANDWICHES & BURGERS

Served with French fries

The Club \$14

Sliced turkey stacked high with bacon, lettuce and tomato on toasted wheatberry bread

Beef on Weck \$13

Slow-cooked shaved top round, served on a Kummelweck roll with horseradish on the side

Buffalo Chicken Wrap \$13

Grilled chicken breast, shredded iceberg lettuce, diced tomato, provolone and spicy bleu cheese dressing in a sundried tomato wrap

The Café Burger \$13

8 oz. beef patty on a Kaiser roll topped with choice of Swiss, American, Cheddar or pepper jack cheese. Add bacon \$2

Carved Hot Turkey Sandwich \$14

Hand-sliced turkey breast with savory stuffing on white toast. Topped with pan gravy and cranberry sauce.

Grilled Reuben \$14

Shaved corn beef, sauerkraut, Swiss cheese Russian dressing on grilled rye bread

CAFÉ CLASSIC

Served with choice of potato and Chef's vegetables. Add soup or salad \$2

ASK ABOUT OUR DAILY FEATURES

New York Strip Steak \$29

USDA choice cut, topped with onion rings

Slow Roasted Turkey \$17

Served with home-style bread stuffing, pan gravy and a side of cranberry sauce

Fish Fry \$17

Haddock fillet, beer-battered then breaded and fried golden brown

Chicken Parmesan \$17

Italian classic served with penne pasta and garlic bread

DESSERT

Seneca Café Banana Split \$7

Vanilla, chocolate and strawberry ice cream, bananas, strawberries and chocolate syrup

Warm Brownie Sundae \$7

Mounds of vanilla ice cream, hot fudge, whipped cream and nuts on a huge warm brownie

Sugar Reduced Pie \$7

Slice of fresh wild berry pie served warm with sugar-reduced ice cream

Chocolate Peanut Butter Pie \$7

Dark chocolate and peanut butter mousse full of Reese's peanut butter cups

Four High Carrot Cake \$7

Layers of moist carrot cake with raisins, walnuts and pineapple finished with sweet cream cheese icing and drizzled with white chocolate ganache.

Caramel Apple Granny Pie \$7

Buttery caramel and toffee custard with slow-cooked granny smith apples atop a melt-in-your-mouth shortbread crust

Hand-Scooped Milkshakes \$7

Choice of chocolate, vanilla or strawberry

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IN-ROOM BEVERAGES

HOT BEVERAGES

Freshly brewed coffee, decaf, assorted teas or hot chocolate

Three-cup Pot \$6 • Six-cup Pot \$9

COLD BEVERAGES

Orange, Apple, Cranberry, Tomato or Grapefruit Juice \$5

Milk or Chocolate Milk \$4

Fiji Water 16.9 oz \$5

San Pellegrino Sparkling Water 16.9 oz \$5

Soft Drinks \$4

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mountain Dew, Iced Tea, Pink Lemonade, Ginger Ale, Sobe Life Water

IBC® Root Beer \$5

Red Bull regular or sugar-free \$5

BOTTLED BEER

Domestic \$6

Budweiser, Bud Light, Michelob Light, Michelob Ultra, Miller Lite, Coors Light, Labatt Blue, Labatt Blue Light

Premium \$7

Peroni, Heineken, Molson Canadian, Corona, Samuel Adams, Yuengling, Amstel Light, Stella Artois

Non-Alcoholic \$5

O'Doul's

CHAMPAGNE & SPARKLING WINE

Martini & Rossi, Asti Spumante, Italy \$47

Mumm Napa, Brut Prestige, California \$60

Moët & Chandon, White Star, France \$118

Dom Perignon, France \$325

Cristal, France \$500

Armand de Brignac \$575

WHITE WINE

Kendall-Jackson, Vintner's Reserve, Riesling, California \$38

Antinori Santa Cristina, Pinot Grigio, Italy \$40

Kendall-Jackson, Vintner's Reserve, Chardonnay, Sonoma \$46

BLUSH WINE

Sutter Home, White Zinfandel, California \$32

Merritt Bella Rosa \$32

Beringer, White Zinfandel, California \$34

RED WINE

Wyndham Estates, Shiraz, Australia \$32

Robert Mondavi, PS, Cabernet Sauvignon, California \$42

Straccali, Chianti Classico, Tuscany \$42

Blackstone, Merlot, California \$43

Estancia, Merlot, Alexander Valley \$44

J. Lohr Estates, Seven Oaks, Cabernet Sauvignon, California \$50

Opus One, Napa \$450

SPIRITS (350 ML)

Bourbon

Jim Beam \$25

Jack Daniel's \$40

Scotch

Johnny Walker Red \$40

Chivas Regal \$50

Whiskey Blends

Canadian Club \$25

Tequila

Jose Cuervo \$25

Cognac

Hennessy \$50

Remy Martin XO \$185

Cordials

Southern Comfort \$25

Bailey's Irish Cream \$40

Vermouth

M & R Sweet or Dry \$20

Vodka

Skyy \$20

Absolut \$30

Grey Goose \$40

Ketel One \$40

Gin

Beefeater \$35

Bombay Sapphire \$35

Rum

Bacardi \$20

Captain Morgan Spiced Rum \$25

Captain Morgan Parrot Bay Coconut Rum \$25

MIXERS

Soft Drinks \$6

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Dr. Pepper, Club Soda, Mountain Dew, Iced Tea, Pink Lemonade, Tonic Water

Red Bull \$4

Regular or sugar-free

Bloody Mary Mix \$12

Sweet and Sour Mix \$12

Juice \$8

Orange, Tomato, Grapefruit, Apple, Cranberry

Fiji Water \$5

San Pellegrino Sparkling Water \$5