



IN - ROOM DINING

Available 7AM-10PM

Please dial 6500 from your guest room phone to order.

BREAKFAST

DAILY 7AM - 10:30AM

Two Local Farm Eggs - any style, bacon or sausage, choice of toast, arugula salad, garlic herb potatoes	19
Steel Cut Oats - chia, flax, hearth roasted mango, coconut whipped cream, banana crumble	15
Farm Fresh Omelet - two farm eggs, chive, white cheddar, garlic herb potatoes	19
Breakfast Burrito - scrambled egg, chorizo, caramelized shallot, cotija cheese, salsa verde, garlic herb potatoes	19
Brioche French Toast - maple creme anglaise, poached apple, pecan crumble	20
Buttermilk Waffle - lemon curd, blueberry compote, espresso streusel	20
Croque Madame - brioche, gruyere mornay, local ham, wholegrain dijon, farm egg, garlic herb potatoes	20

LUNCH & DINNER

Available until 10PM

Farmstead Cheese & Charcuterie - local honey, grain mustard, quince, charred bread	26
Local Baby Lettuces - oregano vinaigrette, shaved red onion, grape tomato, cucumber, aged gouda, soft herbs <small>(add grilled chicken \$10, shrimp \$12, steak \$15)</small>	15
Bucatini - english pea, mascarpone, basil, pine nut	27
Lakeside Burger - white cheddar, lettuce, tomato, onion, sauce rose, fries	24

SIDES

House Fries	9	Sticky Brussels Sprouts	10
Hearth Beets - pickled vidalias, radish	10	Shells and Cheese - cheddar, chevre, parmesan	10

KIDS

Chicken Tenders - fries	13	Kids Mac & Cheese - fries	13
Hot Dog - fries	13	Cheeseburger - fries	13

DESSERT

Vanilla Bean Panna Cotta - marinated berries (gf,ef)	11
Salted Chocolate Brownie - dulce de leche, marinated berries (nf,v)	12

Please let us know if you have dietary restrictions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness



LATE NIGHT MENU

Available 10PM-7AM

Please dial 6500 from your guest room phone to order.

PAPA'S BEST BATCH SMOKED PISTACHIOS

\$6

CHIPS + DIP

north fork potato chips with truffle-tomato cheddar dip

\$14

HAND ROLL

sticky rice, cucumber, carrot, roasted pepper, soy-chili sauce

\$14

BOMBER

italian assorted baguette, provolone, balsamic butter, arugula, pepper spread

\$16



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BEVERAGE MENU

Available

Sunday - Thursday until 1AM

Friday & Saturday until 2AM

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WINE

Dr. Konstantin Frank Celebre Sparkling Riesling, Keuka, NY	\$50
Delamotte Brut Champagne, France	\$140
Meomi Rose California	\$50
Ch. de d'Esclans 'Whispering Angel' Rose Provence, France	\$80
Simi Chardonnay Sonoma County, California	\$50
Boundary Breaks Dry Riesling Seneca Lake, NY	\$44
Prisoner 'Unshackled' Red Blend California	\$62
Nathan K. Pinot Noir Seneca Lake, NY	\$80

BEER

Corona/Corona Premier/Miller Lt	\$6/ea or \$24/6pk
Other Half Rotating IPAs	\$10/ea or \$35/4pk
Three Heads The Kind IPA	\$8/ea or \$40/6pk

COCKTAILS

On the Rocks Effen Cosmopolitan or Basil Hayden Manhattan	\$35/375ml bottle
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NON-ALCOHOLIC

Pepsi/Diet Pepsi /Ginger Ale/Sierra Mist	\$3.50
Bottled Water	\$2