



MANSION IN-ROOM DINING MENU

BREAKFAST ENTREES

7:00 AM – 10:30 AM

The Bayside*	17	Two Fresh Eggs, cooked any style, your choice of Bacon or Sausage, with Breakfast Potatoes and Toast
Sliced Fruit Plate	16	Seasonal Melon and Pineapple with Fresh Berries. Served with Yogurt and House made Granola
3-Egg Omelet	17	Choose from Tomatoes, Mushrooms, Spinach, Peppers, Onion, Bacon, Ham, Sausage, Cheddar, American, or Swiss Cheese. Served with Breakfast Potatoes
Cinnamon French Toast	14	Vermont Maple Syrup
Buttermilk Pancakes	12	3 Light and Fluffy Griddle Cakes, Vermont Maple Syrup
Blueberries	14	
Chocolate Chips	14	
Kellogg's Cereal	9	Fresh Strawberries or Bananas with Chilled Milk

COFFEE AND JUICE

Starbucks® House Blend Coffee	9	
Tazo Teas	9	Awake, Earl Grey, Refresh, Calm, Organic Chai, Wild Orange
Fresh Orange Juice	5	
Assorted Fruit Juices	4	

BEVERAGES

Coca Cola Soft Drinks	4	20oz. Bottles of Coke, Diet Coke, Sprite, Ginger Ale
Saranac Root Beer	4	
Saratoga Water		Mineral or Sparkling, 375mL
	5	Mineral or Sparkling, 800mL
	8	

APPETIZERS

11:00 AM – 9:00 PM

New England Clam Chowder	10	
Chicken Wings	14	Buffalo Hot Sauce, Blue Cheese Dressing, Celery and Carrot Sticks
Crab Cakes	18	Fennel Corn Relish, Pimento Aioli
Cauliflower Soup	8	Parmesan Crouton
Shrimp Cocktail	15	Cocktail Sauce, Pickled Cucumber, Fennel, and Onions

Children's Selections

For those young ones 12 and under

Chicken Fingers	12	Ranch Dipping Sauce, Carrot and Celery Sticks, French Fries
Macaroni and Cheese	8	Steamed Broccoli

Spaghetti and Meatballs	10	Thin Spaghetti, Marinara Sauce, Meatballs, Asiago
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SALADS

Mansion Garden Salad	12	Market Greens, Pomegranate Vinaigrette, Orange, Strawberries, Goat Cheese, Toasted Pine Nuts
Caesar	12	Romaine Hearts, Herb and Garlic Croutons, Asiago, House Caesar Dressing
Steak Salad	24	Tenderloin Tips, Market Greens, Pomegranate Vinaigrette, Orange, Strawberries, Goat Cheese, Toasted Pine Nuts
Grilled Chicken Caesar	19	Romaine Hearts, Herb and Garlic Croutons, Asiago, House Caesar Dressing

Before placing your order, please inform your Room Service Agent if you or anyone in your party has a food allergy.

18% Gratuity, \$3.00 in-room dining charge and applicable taxes will be added to your account. The in-room dining charge is not a gratuity or tip and is not the property of the employee(s) providing service to you.

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



SANDWICHES

Accompanied by French Fries or Small Salad

Bayzo's Signature Burger*	17
Basted with Guinness Glaze, Swiss Cheese, Smoked Bacon, Fried Onions	
Lobster Roll	29
Maine Lobster, Celery, Mayonnaise, Buttered New England Roll	
Bayzo's Turkey Club	16
Traditional Triple Decker, Leaf Lettuce, Tomato, Smoked Bacon, Mayonnaise, Toasted Multigrain Bread	
Grilled Cheese	14
Cheddar and Fontina Cheeses, Smoked Bacon, Tomato, Sourdough	

PIZZA

12" FRESH DOUGH, TOMATO SAUCE,
SHREDDED MOZZARELLA

Three Cheese	16
Blend of Mozzarella, Provolone, and Parmesan	
Pepperoni	17
Buffalo Chicken	18
Hot Sauce, Pulled Chicken, Cheese Blend, Pickled Celery, Blue Cheese Dressing	
Steak and Cheese	17
Caramelized Onions, Roasted Mushrooms	
Prosciutto and Apple	18
Roasted Garlic Spread, Charred Apple, Gorgonzola, Balsamic Drizzle	
Margherita	17
Roasted Garlic Spread, Fresh Mozzarella, Cherry Tomatoes, Basil	

ENTRÉES

5:00PM—9:00 PM

Baked Cod	30
Pan Seared, Vanilla Buerre Blanc, Lobster Meat, Wilted Spinach, Blistered Tomato, Roasted Fingerling Potatoes	
Sirloin Steak	30
12oz. Center Cut, Mashed Potato, Roasted Mushrooms, Roasted Carrots, Demi-Glace, Blue Cheese Butter	
Roasted Chicken	26
1/2 Roasted Chicken, Leek Bread Pudding, Mashed Potato, Grilled Asparagus, Chicken Jus	
Grilled Swordfish	29
Pancetta Potato Hash, Cranberry Fennel Relish, Asparagus	
Roasted Salmon	27
Pea Puree, Roasted Fingerling Potatoes, Peach Jalapeno Chutney, Roasted Carrots	
Farro and Miso	23
Roasted Carrots, Asparagus, Zucchini, Mushrooms, Toasted Pine Nuts, Miso Broth	

DESSERT

Peaches & Cream Cake	9
Caramel Fudge Cake, Toasted Hazelnuts	
Banana Toffee Bourbon Cake	11
Dolce de Leche Ice Cream, Candied Pecan	

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