



## MANSION IN-ROOM DINING MENU

### BREAKFAST ENTREES

*7:00 AM – 10:30 AM*

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

### COFFEE AND JUICE

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

### BEVERAGES

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

### APPETIZERS

*11:00 AM – 9:00 PM*

|  |    |
|--|----|
| <b>New England Clam Chowder</b>                                    | 10 |
| <b>Chicken Wings</b>   | 14 |
| Buffalo Hot Sauce, Blue Cheese Dressing, Celery and Carrot Sticks  |    |
| <b>Crab Cakes</b>  | 18 |
| Beet Coulis, Charred Apple and Fennel Relish                       |    |
| <b>Cauliflower Soup</b>  | 8  |
| Parmesan Florettes   |    |
| <b>Shrimp Skewer</b>   | 16 |
| Jumbo Shrimp, Giardiniera, Roasted Cipollini, House Cocktail Sauce |    |

### Children's Selections

For those young ones 12 and under

|   |    |
|---|----|
| <b>Chicken Fingers</b>                                      | 12 |
| Ranch Dipping Sauce, Carrot and Celery Sticks, French Fries |    |

|                            |   |
|----------------------------|---|
| <b>Macaroni and Cheese</b> | 8 |
| Steamed Broccoli           |   |

|   |    |
|---|----|
| <b>Spaghetti and Meatballs</b>                    | 10 |
| Thin Spaghetti, Marinara Sauce, Meatballs, Asiago |    |

### SALADS

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|--|----|
| <b>Mansion Garden Salad</b>  | 12 |
| Market Greens, Pomegranate Vinaigrette, Mango, Goat Cheese, Pine Nut |    |

|   |    |
|---|----|
| <b>Caesar</b>   | 12 |
| Romaine Hearts, Herb and Garlic Croutons, Asiago, House Caesar Dressing |    |

|   |    |
|---|----|
| <b>Steak Salad</b>  | 23 |
| Tenderloin Tips, Market Greens, Pomegranate Vinaigrette, Mango, Goat Cheese, Pine Nut |    |

|   |    |
|---|----|
| <b>Grilled Chicken Caesar</b>   | 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

|   |    |
|---|----|
| <b>Bayzo's Signature Burger*</b>  | 16 |
| Basted with Guinness Glaze, Swiss Cheese, Smoked Bacon, Fried Onions                                |    |
| <b>Lobster Roll</b>   | 29 |
| Maine Lobster, Celery, Mayonnaise, Buttered New England Roll  |    |
| <b>Bayzo's Turkey Club</b>  | 15 |
| Traditional Triple Decker, Leaf Lettuce, Tomato, Smoked Bacon, Mayonnaise, Toasted Multigrain Bread |    |
| <b>Muffuletta Panini</b>  | 16 |
| Smoked Ham, Genoa Salami, Hot Capicola, Hot Cherry Pepper Relish, Provolone, Focaccia               |    |

## PIZZA

12" FRESH DOUGH, TOMATO SAUCE,  
SHREDDED MOZZARELLA

|  |    |
|--|----|
| <b>Three Cheese</b>  | 16 |
| Blend of Mozzarella, Provolone, and Parmesan                                       |    |
| <b>Buffalo Chicken</b>   | 18 |
| Hot Sauce, Pulled Chicken, Cheese Blend, Pickled Celery, Blue Cheese Dressing      |    |
| <b>Pepperoni</b>   | 17 |
| <b>Margherita</b>  | 17 |
| Roasted Garlic Spread, Fresh Mozzarella, Roma Tomatoes, Basil                      |    |
| <b>Fig &amp; Prosciutto</b>  | 18 |
| Macerated Figs, Roasted Garlic Spread, Fresh Mozzarella, Arugula, Balsamic Drizzle |    |

## ENTRÉES

5:00PM—9:00 PM

|  |    |
|--|----|
| <b>New England Baked Cod</b>   | 27 |
| Tomato Basil Pesto Spread, Panko Hazelnut Crust, Fingerling Potatoes, Haricot Vert               |    |
| <b>Grilled Sirloin Steak</b>   | 30 |
| 12oz. Center Cut, Mashed Potato, Roasted Trumpet Mushrooms, Caramelized Baby Carrots, Demi-Glace |    |
| <b>Poulet Roti</b>   | 26 |
| Herbed Half Chicken, Mashed Potato, Broccolini, Natural Jus                                      |    |
| <b>Grilled Swordfish</b>   | 29 |
| Chorizo Corn Hash, Golden Raisin and Fennel Relish, Roasted Carrots                              |    |
| <b>Roasted Salmon</b>  | 27 |
| Celeriac Puree, Swiss Chard, Roasted Baby Carrots, Lemon Honey Glaze                             |    |
| <b>Quinoa and Beets</b>  | 23 |
| Carrot Puree, Black Garlic, Eggplant, Zucchini, Pine Nuts  |    |

## DESSERT

|                                |    |
|--------------------------------|----|
| <b>Brownie Bite Cheesecake</b> | 10 |
| Chocolate Ganache, Raspberry   |    |
| <b>Strawberry Vanilla Cake</b> | 10 |
| Crème Anglaise, Whipped Cream  |    |

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