IN-ROOM DINING

Unwind & dine

IN COMFORT & STYLE

This menu contains a curated selection of our in-room dining offerings.

As part of The Plaza's commitment to environmental stewardship, this menu contains locally sourced, organic and sustainable items wherever possible. All of our fish are wild caught or sustainably farmed.

To place your order, simply call In-Room Dining.

OVERNIGHT MENU

available from 11:00pm to 6:00am

Please inform in-room dining of any allergies.
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.
A delivery charge of $12, applicable taxes and a 22% service charge will be added to all order.

Comfort

Our favorite familar comfort classics | 11:00a - 11:00p

CLASSIC CLUB SANDWICH
Turkey Breast, Bacon, Muenster Cheese, Lettuce, Beefsteak Tomato, Fries 38
dairy

MAINE LOBSTER ROLL
Lobster, Fennel, Celery, Yuzu, Citrus Aioli, Fries 48
dairy . seafood

CHICKEN WINGS
Dry Rubbed Wings, Celery, Carrots, Buffalo Sauce 32

QUESADILLA
Monterey Jack Cheese, Peppers, Onions, Sour Cream, Pico de Gallo, Fries 24
Add Chicken +10
Add Shrimp +16
Add Lobster +25
dairy. seafood

SPAGHETTI BOLOGNESE
Beef Bolognese Sauce, Spaghetti 38

SUMMER SQUASH ORECCHIETTE
Squash, Heirloom Tomato Confit, Zucchini, Corn, Asparagus, Pesto 36
dairy

NY PIZZA
Pomodoro Sauce Base With A Selection of Toppings: Mozzarella, Blue Cheese, Cherry Tomatoes, Wild Mushrooms, Peppers, Olives 32
Add Chicken
Add Beef Pepperoni +8
Add Shrimp +16
dairy . gluten

THE PLAZA WAGYU BURGER
Murray's Maple Smoked Cheddar, Patriot Pickles, Brioche, Plaza Burger Sauce, Fries 42
Add Avocado $8
Add Nueske Bacon $8

Smalls & Sides

The perfect complement awaits | 11:00a - 11:00p

SUMMER SUCCOTASH dairy 15
BUTTERY ASPARAGUS dairy 15
SAUTEED KING TRUMPET MUSHROOMS 15
CHARRED ARTICHOLE HEARTS dairy 15
FRENCH FRIES 15
CREAMY MASH POTATO dairy 15

BAKED POTATO 15
STEAMED BASMATI RICE 15
SAUCES:
BLACK PEPPER DEMI-GLACE dairy
BORDELAISE BLANCHE dairy
OR CHIMICHURRI $5

Lumiere

Our light fare | 11:00a - 11:00pm

CLASSIC OSETRA CAVIAR 1OZ
White Sturgeon, Traditional Garnishes 195
dairy . gluten . egg

ROYAL OSETRA 1OZ
White Sturgeon, Traditional Garnishes 235
dairy . gluten . egg

SPECIAL RESERVE 1OZ
White Sturgeon, Traditional Garnishes 295
dairy . gluten . egg

SESAME SEARED TUNA SALAD
Mesclum, Farro, Edemame, Asparagus, Boiled Egg, Citrus Tahini Dressing 40
dairy . gluten . seafood

CAESAR SALAD
Baby Gem, Parmesan, White Anchovies, Polenta Crostini, Capers, Caesar Dressing 32
dairy . seafood
Add Chicken +16
Add Shrimp +18
Add Salmon +20

Fairmont Fit

Nutricious & Delicious | 11:00a - 11:00p

SEASONAL FARM LETTUCE SALAD
Mesclun, Seasonal Vegetables, Balsamic Vinaigrette 28

CATCH OF THE DAY MP seafood

SEARED FAROE ISLAND SALMON 48 seafood

8oz PRIME FILET MIGNON 74

14oz PRIME RIB EYE 62

CORNISH HEN 55 dairy

Sweet Treats

Go ahead - indulge yourself | 11:00a - 11:00p

COOKIE & CREAM CHEESECAKE
Vanilla Cheesecake, Cocoa Chantilly, Cookie & Cream Crakers 24
dairy . gluten . egg

PISTACHIO ROCHER
Pistachio Praline, Jivara Chocolate Ganache, Pistacho Mousse 28
dairy . nuts . egg

VERDANT YOGURT BERRIES
Mint & Basil Yogurt Chantilly, Fresh Berries, Berries Sauce 26
dairy

BANANA SPLIT
Three Scoops of Vanilla Ice Cream, Whipped Cream , Caramel Croquant, Chocolate Sauce 26

ICE CREAM SUNDAE
Three Scoops of Ice Cream, Whipped Cream, Maraschino Cherries, Krispy Chocolate Pearl, Chocolate Sauce, Caramel Sauce 32

ICE CREAM
Three scoops seasonal ice cream 22
dairy . egg

SORBET
Three scoops of seasonal sorbet 22

HOME ALONE SUNDAE
Sixteen Scoops of Assorted Ice Cream, Whipped Cream, Maraschino Cherries, M&M's Chocolate, Caramel, Raspberry Sauce $350
dairy . gluten . egg

Breakfast

The perfect start to your day | 06:00a - 11:00a

Morning Rituals

MCCANN'S STEEL CUT IRISH OATMEAL
Candied Coconut, Organic Brown Sugar, Roasted Shaved Almonds 22
vegan . tree nuts

BUTTERMILK PANCAKES OR FRENCH TOAST
Served with New York Maple Syrup
Choice of: Banana, Blueberry, Chocolate Chip, or Seasonal Fruit Compote Gluten-Free Available Upon Request 34
dairy . gluten . egg

THE PLAZA SIGNATURE EGGS BENEDICT
Two Cage-Free Poached Eggs, English Muffin, Hollandaise Sauce Roasted Vine Tomato, Pearl Onions, Breakfast Potato
Choice of: Canadian Bacon or Smoked Salmon. 38
dairy . gluten . egg

TWO CAGE-FREE EGGS ANY STYLE
Served With Roasted Vine Tomato, Pearl Onions, Breakfast Potato, and Your Choice Of Bacon, Chicken Apple Sausage or Pork Sausage 36

AVOCADO TOAST
Croissant, Poached Eggs, Crushed Avocado, Grated Parmigiana Cheese $33
Add: Smoked Salmon +6
dairy . gluten . egg

THE PLAZA ROYAL OMELET
Stracciatella, Osetra Caviar, Roasted Vine Tomato, and Pearl Onions 38
dairy . seafood . egg

5TH AVENUE QUICHE
Poached Eggs, Buttered Leeks, Gruyere Cheese 38
dairy . gluten . egg

SIDES $14
- Bacon
- Mixed Green Salad
- Chicken Apple Sausage
- Cream Cheese
- Pork Sausage
- Cambridge House Smoke Salmon
- Sliced Avocado
- Homemade Hash Brown

CONTINENTAL
Choice of Three Fresh Baked Pastries: Croissant, Pain au Chocolate, Chocolate Twist, Seasonal Danish, Seasonal Muffin
Seasonal Sliced Fruits
Fruit Compote Greek Yogurt 48
dairy . gluten . egg

PLAZA AMERICAN
Two Cage Free Eggs Any Style
Roasted Vine tomato, Pearl Onions and Breakfast Potato
Choice of: Bacon, Southern Chicken Sausage, Pork Sausage 55
dairy . gluten . egg
Choice of Toast: Sourdough, Rye, Wheat, White, Wholegrain, English Muffin, Gluten-Free Bagel,Pita

CENTRAL PARK
Choice of: Buttermilk Pancakes or French toast
Served with New York Maple Syrup and Seasonal Fruit Salad 45
dairy . gluten . egg

All Packages Served With Vermont Butter, Jams, and Honey
Choice of: Freshly Squeezed Juice, Locally Source Coffee, or Organic Loose-Leaf Tea

Breakfast

The perfect start to your day | 06:00a - 11:00a

FRESH BAKED PASTRIES 22
Choice of three fresh-baked pastries: Croissant, Pain au Chocolate, Chocolate Twist Seasonal Danish, Seasonal Muffin 28
dairy . gluten . egg

TOAST 14
Choice of: sourdough, rye, wheat, white, multigrain, English muffin, bagel, gluten-free white, gluten-free bagel, or pita
dairy . gluten

Wake-Up Wellness

Nutritious start to your day | 06:00a - 11:00a

CHIA SEED PUDDING
Lavender Coconut Milk, Kiwi, Pineapple, Berries, Pepitas 28
vegan

GRANOLA PARFAIT
Greek Yogurt, Seasonal Berries, Honey 24

SLICED FRUIT & BERRIES 26

SELECTION OF MURRAY'S CHEESE
Crackers, Seasonal Jam, Roasted Walnuts, Dried Apricots 36
dairy . gluten

SMOOTHIES

BUCKINGHAM BANANA 20
Greek Yogurt, Banana, Agave Nectar, Whole Milk
dairy

BERRY PROTEIN 22
Realm, Strawberries, Banana, Coconut Powder
vegan . nuts

MORNING BOOST 24
Dates, Blueberries, Avocado, Chia Seeds, Spinach
Choice of: Low Fat, Whole, Almond, Soy Milk, Coconut yougrt
dairy

Our smoothies are made with **Realm**, a nutrient-rich blend of fruits, veggies, superfoods, and plant protein. A certified Women Owned business, Realm is commited to eliminating food waste and lowering their carbon footprint.

Add to any smoothie: +4

Eloise at The Plaza

For children up to 12 years old

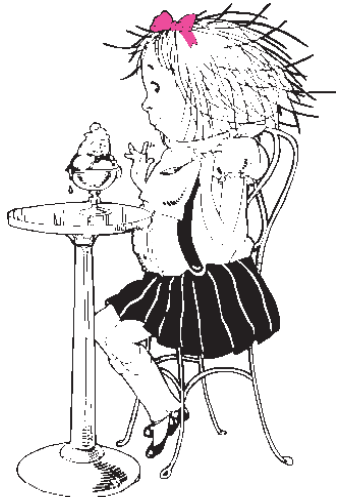
BREAKFAST 6:30am - 11:00am

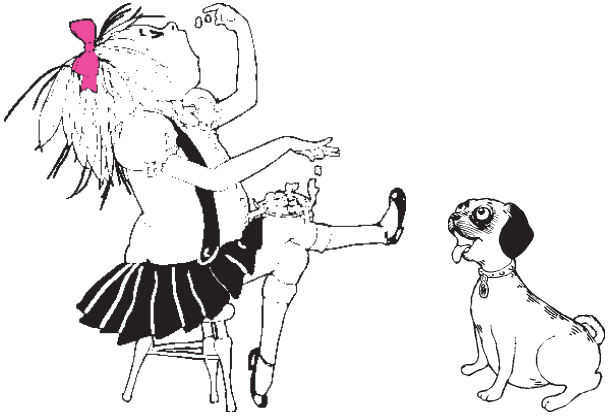
CENTRAL PARK PANCAKES
With Maple Syrup 18

ORGANIC EGGS ELOISE
Scrambled Eggs, Bacon, Toast 16

ONE EGG BENNY – HOT HOT HOT
With Canadian Bacon, Hollandaise 18

PERFECT PARFAIT
Granola, Fresh Fruit, Yogurt 12





APPETIZERS 11:00am - 10:00pm

MR. SALOMONE SALAD
Mini Caesar Salad 16

I'm-Not-A-Chicken Soup 18

MAINS 11:00am - 10:00pm

CHARGE IT PLEASE, MAC & CHEESE 18

HERE'S WHAT I LIKE: TWO SLIDERS!
Cheese, Choice of Fries *or* Salad 20

SKIPPERDEE'S SNEAKERS
Breaded Chicken Filets, Honey Mustard, Fries 20

ORGANIC CITY CHILD CHICKEN
Grilled Chicken, Rice, Carrots, Sweet Peas 22

TEENIE WEENIE
All-beef Hot Dog, Choice of Fries *or* Salad 18

SIR CRUNCH
Ham & Cheese 18

DESSERTS 11:00am - 10:00pm

ABSOLUTELY! ICE CREAM
One Scoop of Home-Made Ice Cream 12

THE KEVIN SUNDAE
Three Scoops of Ice Cream, Whipped Cream, Maraschino Cherries, M&M's, Chocolate Sauce 18

HOP AROUND
Fruit Salad 11

Drinks

Refresh and unwind with our selection of drinks | 24 hours

SOFT DRINKS

ASSORTED SOFT DRINKS 9
Coke
Diet Coke
Coke Zero
Sprite
Tonic
Club Soda
Ginger Ale

WATER
Evian 11/21
Pellegrino 11/21

JUICES 14
Cranberry, Pineapple,
Organic Apple, Tomato

FRESHLY SQUEEZED JUICES 18
Orange, Grapefruit,
Pineapple, Carrot

GREEN CLEANSE 18
Kale, Cucumber, Ginger,
Green Apple, Spinach

HOT BEVERAGES
LOCALLY ROASTED DEL'ARIA COFFEE
French Press 17/20
Cappucino, Latte, Americano 16/21

PALAIS DE THES LOOSE LEAF TEAS 15
English Breakfast, Earl Grey,
Chamomile, Green, Mint, Darjeeling

BEER

DOMESTIC BEER
Angry Orchid 12
Hard Cider, New York
Brooklyn Brewery 12
East IPA, New York
Samuel Adams 10
Lager, Boston, Massachusetts
Ommegang Three Philosophers 18
Quadrupel and Belgian Kriek Blend, New York

IMPORTED BEER
Amstel Light 10
Light Lager, Netherlands
Corona 10
Pale Lager, Mexico
Heineken 10
Pale Lager, Netherlands
Stella Artois 12
Belgian Pilsner, Belgium
Hitachino 19
Belgian White Ale, Japan
St. Pauli Girl 10
Non-Alcoholic Beer, Germany

WINE BY THE GLASS

WHITE WINE
Allan Scott Sauvignon Blanc 19
Marlborough, New Zealand
Jordan Chardonnay 27
Sonoma, California

R ED WINE
Theresa Noelle Pinot Noir 24
Central Coast, California
Brendel Cooper's Reed Cabernet Sauvignon 26
Napa Valley, California

CHAMPAGNE AND SPARKLING WINES
Served in 187ml bottles

La Marca Prosecco 25
Veneto, Italy
Nicolas Feuillatte, Brut 38
Chouilly, France
Nicolas Feuillatte, Rosé 51
Chouilly, France

By the Bottle

187 ML BOTTLES

La Marca Prosecco 25
Veneto, Italy

Nicolas Feuillatte, Brut 38
Chouilly, France

Nicolas Feuillatte, Rosé 51
Chouilly, France

HALF BOTTLES

CHAMPAGNE

Served in 375ml bottles

Ruinart Blanc de Blancs 180
Reims, France

Taittinger Prestige Rosé 110
Reims, France

WHITE WINE

Pascal Jolivet Sancerre 65
Loire, France

Santa Margherita Pinot Grigio 70
Trentino-Alto Adige, Italy

Au Bon Climat Chardonnay 50
Santa Barbara, California

Alsace Willm Riesling 45
Alsace, France

RED WINE

Served in 375ml bottles

La Crema Pinot Noir 50
Sonoma County, California

Groth Cabernet Sauvignon 120
Oakville, California

Stag's Leap Cabernet Sauvignon 75
Napa Valley, California

Opus One 400
Napa Valley, California

By the Bottle

CHAMPAGNE

Nicolas Feuillatte Brut,
Chouilly, France 160

Laurent-Perrier Brut,
Tours-sur-Marne, France 175

Taittinger 'La Francaise',
Reims, France 185

Veuve Clicquot,
Reims, France 190

Krug Grande Cuvée,
Épernay, France 700

ROSÉ CHAMPAGNE

Laurent-Perrier Brut,
Tours-sur-Marne, France 250

Moët & Chandon Imperial,
Épernay, France 250

Perrier Jouet 'Blason',
Épernay, France 220

Taittinger Prestige,
Reims, France 250

Veuve Clicquot,
Reims, France 250

PRESTIGE CHAMPAGNE

Moët & Chandon 'Dom Pérignon',
Épernay, France 800

Moët & Chandon 'Dom Pérignon' Rosé,
Épernay, France 880

Louis Roederer 'Cristal',
Reims, France 900

Louis Roederer 'Cristal' Rosé,
Reims, France 1400

Veuve Clicquot Ponsardin "La Grande Dame" Brut,
Reims 700

Duval-Leroy Rosé Prestige,
A Vertus, France 245

ROSÉ WINE

Saint Marie VieVité,
Côtes de Provence, France 100

Château d'Esclans Whispering Angel,
Provence, France 115

WHITE WINE

Tolloy Pinot Grigio,
Alto Adige, Italy 130

Jermann Pinot Grigio,
Venezia, Italy 120

Henri Bourgeois Jadis, Sancerre,
Chavignol, France 118

Cakebread Sauvignon Blanc,
Napa Valley, California 180

Allan Scott Sauvignon Blanc,
Marlborough, New Zealand 83

Au Bon Climat Chardonnay,
Santa Barbara, California 115

Sonoma-Cutrer Chardonnay,
Russian River, California 85

Cakebread Chardonnay,
Napa Valley, California 155

Jordan Chardonnay,
Sonoma, California 115

Oberon, Chardonnay,
Los Carneros, California 88

Olivier Leflaive, Chardonnay,
Bourgogne, France 150

RED WINE

Au Bon Climat Pinot Noir,
Santa Barbara, California 110

Flowers Pinot Noir,
Sonoma Coast, California 200

Castello Banfi Rosso di Montalcino,
Tuscany, Italy 130

Decoy Cabernet Sauvignon,
Napa Valley, California 105

Frog's Leap Cabernet Sauvignon,
Rutherford, California 250

Celera, Pinot Noir,
Central Coast, California 120

Groth, Cabernet Sauvignon, Special Edition,
Napa Valley, California 550

Rosenblum Zinfandel,
Sonoma County, California 150

Far Niente,
Napa Valley, California 600

Duckhorn, Cabernet Sauvignon,
Napa Valley, California 350

Château Ducru-Beaucaillou,
Bordeaux, France 900

Opus One Red Blend,
Napa Valley, California 850

Domaine Drouhin, Pinot Noir,
Dundee Hills, Oregon 180

Stag's Leap, Merlot,
Napa Valley, California 140

Domaine Thevenot-Le Brun, Bourgogne, Hautes Côtes
de Beaune, France 95

By the Bottle

VODKA
Tito's 275
Grey Goose 350
Ketel One 350
Belvedere 300

GIN
Tanqueray 250
Bombay Original Dry 250
Hendrick's 300

TEQUILA
Patron Silver 300
Don Julio Reposado 350
Corzo Añejo 375
Don Julio 1942 800

RUM
Bacardi 250
Ten Cane 275
Myers's Dark 12 300

COGNAC
Remy Martin V.S.O.P. 400
Courvoisier XO 700
Hennessy XO 800
Louis XIII 6000

WHISKEY
Jack Daniel's 300
Crown Royal 300
Bushmills 16 375

BOURBON
Maker's Mark 300
Knob Creek 300
Woodford Reserve 350

SCOTCH
Chivas Regal 12 300
Johnnie Walker Black 300
Johnnie Walker Blue 900

SINGLE MALT SCOTCH
Glenlivet 12 400
Glenfiddich 12 400
Macallan 18 950