



CROWNE PLAZA®
SYRACUSE

Room Service

Please Dial "o" for In-Room Service

Available from 6 AM – 12 AM

Breakfast

Monday – Friday 6:00 AM – 11:00 AM

Saturday – Sunday 6:00 AM – 12:00 PM

Fresh Start

Seasonal Fruit Plate	8
Honey Roasted Granola Parfait	8
Vanilla Yogurt, Berries	
Steel Cut Oatmeal	9
Cinnamon, Brown Sugar	

Farm Fresh Egg

Two Eggs	11.95
Bacon, Ham, or Sausage; Home Fries, Toast	
Breakfast Wrap	11.95
Scrambled Eggs, Cheddar Cheese, Bacon, Sausage, or Ham; Home Fries	
Egg White Omelet	12.95
Spinach, Tomato, Feta, Home Fries, Toast	
Omelet of Your Choice	12.95
Spinach, Onion, Mushroom, Tomato, Bacon, Sausage, Ham, Swiss, Cheddar; Home Fries, Toast	
Eggs Benedict	13.75
English Muffin	
Lobster Eggs Benedict	15.95
Brioche Bun	

Specialties

Ricotta Crepes	12.95
Fruit Compote	
Belgian Waffle	12.95
Whipped Cream, Strawberries	

Children

Ages 12 and under

Soft Drink included

Breakfast

Redfield Hot Cakes	5.25
Plain, Chocolate Chip, or Blueberry	
French Toast	5.25
Oatmeal	5.25
Cinnamon, Brown Sugar	
Kid's Red's Breakfast	5.25
Two eggs scrambled, Home Fries, Bacon, Sausage, or Ham	

Lunch/Dinner

Grilled Cheese	4.50
Fries or Fresh Fruit	
PB & J	5
Fries or Fresh Fruit	
Crispy Chicken Tenders	6
Fries or Fresh Fruit	
Jr. Cheeseburger	7
Fries or Fresh Fruit	
Kid's Mac & Cheese	5
Penne Pasta	6
Marinara or Butter	

Dessert

Cinnamon Raisin Bread Pudding 8
Crème Anglaise

Molten Chocolate Cake 8
Vanilla Ice Cream

Seasonal Crème Brulee 8

Seasonal Cheesecake 8

Mixed Berry Mousse 8
Whipped Cream

Beverages

Juice 3.5
Orange, Grapefruit, Apple, Cranberry, Tomato

Soda 2.75
Coke, Diet Coke, Sprite, Ginger Ale

Pot of Coffee, Decaf, Hot Tea 6
Serves 2 – 3 cups

Milk 2.5

Iced Tea 2.25

Saratoga Sparkling, Still Water 3.95

Alcoholic Beverages

Available upon request

Lunch

Monday – Friday 11:00 AM – 12:00 AM

Saturday – Sunday 12:00 AM – 12:00 PM

Appetizers

Soup of the Day 8

Shrimp Cocktail 12
Cocktail Sauce, Lemon

Cilantro Hummus 9
Tomato Basil Chips, Vegetables

Zucchini Cakes 10
Chipotle Ranch

Bacon Spinach Artichoke Dip 10
Pita Chips

Fried Tomato Mozzarella Caprese 11

Antipasti Skewers 11
Olives, Prosciutto, Artichoke Hearts, Tomato, Mozzarella

Chipotle Chicken Quesadilla 12
Cheddar, Sour Cream, Guacamole, Pico de Gallo

Cheese Plate 15
Crackers, Berries

Chicken Wings 12
Mild, Hot, Asian Zing, Garlic Parmesan, Chipotle BBQ, Bleu Cheese, Celery

Salads

Grilled Chicken	6
Grilled Salmon	10
Grilled Shrimp	11
Caesar Salad	10
Shaved Parmesan, Caesar	
Mixed Green Salad	10
Carrot, Red Radish, Grape Tomato, Red Onion	
Spinach & Fennel Salad	11
Roasted Corn, Roasted Red Pepper, Capicola, Poblano Vinaigrette	
Arugula Salad	11
Chorizo, Bleu Cheese, Dried Cherries, Candied Walnuts, Honey Truffle Vinaigrette	
Cobb Salad	11
Cucumber, Tomato, Bleu Cheese, Bacon, Hard Boiled Egg Red Onion, Balsamic Vinaigrette	
<u>Sandwiches</u>	
Cheddar Bacon Burger	11
Lettuce, Tomato, Red Onion	
Horseradish Havarti Burger	11
Lettuce, Tomato, Red Onion	
Tomato & Fried Mozzarella Sandwich	11
Basil Pesto, Spinach, Grilled Flat Bread	
Grilled Chicken BTL	11
Herb Mayonnaise, Kimmelweck, Roll	

Dinner

Monday – Sunday 5:00 PM – 10:00 PM

Entrees

Smoke Bone-in Pork Chop	24
Apple, Fig, Toasted Almond, Wile Rice; Apple Bourbon Reduction, Seasonal Vegetables	
English Pea & Crab Risotto	26
Arugula, Tomato, Parmesan	
Grilled New York Strip Steak	30
Pickled Fennel, Balsamic Mushroom Salad, Au Gratin Potatoes, Seasonal Vegetables	
Filet Mignon	38
Lobster Risotto, Seasonal Vegetables, Saffron Aioli	
Seared Chicken	26
Farro, Apple, Kale, Maple & Balsamic Gastric	
Seafood Diablo	30
Shrimp, Bay Scallops, Clams, Mahi-Mahi, Spicy Tomato Sauce, Saffron Rice	
Seared Salmon	28
Wild Rice Pilaf, Arugula, Peach & Poblano Barbeque Sauce	
Fish Tacos	24
Saffron Wild Rice Pilaf, Arugula, Chipotle Remoulade	
Pappardelle Primavera	21
Julienned Vegetables, Garlic White Wine Sauce	