

CONRAD®

NEW YORK
MIDTOWN

In-Room Dining Breakfast Menu

served daily from 6:30am – 11:00am

ENTREES

TWO EGGS FREESTYLE 25

eggs your way | potato hash | toast
choice of: bacon | pork sausage | chicken sausage
Canadian bacon

THREE EGG OMELET 26

potato hash, toast
choice of three: spinach | onion | pepper | mushroom
tomato | bacon | ham | sausage | cheddar | provolone
Swiss | American

BUTTERMILK PANCAKES 22

whipped ricotta | mixed berries | maple syrup
add chocolate chips 4

LA FERMIERE FRENCH YOGURT 10

CONTINENTAL BREAKFAST 30

juice | bakery basket or toast | butter | preserves
choice of: brewed coffee or tea

AMERICAN BREAKFAST 45

eggs your way | potato hash | toast | butter | preserves
choice of: juice, brewed coffee or tea
choice of: bacon | pork sausage | chicken sausage
Canadian bacon

STEEL CUT OATMEAL 18

almonds | raisins | brown sugar

SELECTION OF CEREAL 10

SIDES

Mixed Berries 15

Bacon | Canadian Bacon 10

Pork or Chicken Apple Sausage 10

Bagel with Cream Cheese 12

Pastry Basket 16

One Egg 10

BEVERAGES

HOT BEVERAGES

small coffee 12

large coffee 18

espresso 8

cappuccino | latte | café mocha 10

select gourmet tea 10

choice of milk: whole milk | half & half

low fat | skim | soy | almond | oat

COLD JUICE 12

orange | grapefruit | cranberry | apple

BOTTLED WATER

small 10 or large 12

sparkling 12

SOFT DRINKS 10

Coca-Cola | Diet Coke | Sprite | Tonic

Ginger Ale | Club Soda

17% is charged as a Gratuity and is distributed to hotel employees. Applicable taxes will apply.

\$10 is charged as a Service Charge and is retained by the Hotel to cover administrative and discretionary costs.

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

V-Vegetarian, DF-Dairy Free, GF-Gluten Free, NF-Nut Free

In-Room Lunch Menu

served daily from 12:00pm – 5:00pm

SOUP

SOUP OF THE DAY 19
seasonally inspired

SALADS

APPLE PIE SALAD* 24

baby kale | julienne apples | candied walnuts | pie crust
croutons | dried cranberries | smoked aged gouda
apple cider & juniper berry vinaigrette
add: grilled chicken 10 | shrimp 12 | salmon 16

CAESAR* 24

rosemary focaccia | parmesan cheese | anchovies
add: grilled chicken 10 | shrimp 12 | salmon 16
NF

ENTREES

GRILLED VEGETABLE WRAP 28

hummus | arcadian lettuce | mozzarella cheese
spinach flour tortilla
NF

BUTTERMILK CHICKEN SANDWICH 32

spicy aioli | coleslaw | brioche bun | sweet potato fries
NF

RUBEN* 33

pastrami beef brisket | sauerkraut | swiss cheese
thousand island spread | marble rye | fries
NF

STEAKHOUSE BURGER* 39

brioche bun | bacon | fries
choice of cheese:
cheddar | provolone | Swiss | American
NF

MARGHERITA FLATBREAD 30

woodfired crust | fresh mozzarella | basil
san marzano tomato sauce
NF

SMOKED SALMON FLATBREAD 32

woodfired crust | red onions | dill crème fraiche | arugula
NF

KIDS

Chicken Tenders and Fries 16
Mini Cheeseburgers and Fries 16
Grilled Cheese and Fries 16

SIDES

Petite Green Salad 12
Sautéed Asparagus 14
Roasted Vegetables 15
Sweet Potato Fries 12

DESSERT

Upon placing your order, we invite you to inquire about our seasonally inspired dessert offerings.

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MIDTOWN

In-Room Dining Dinner Menu

served daily from 5:00pm – 11:00pm

SOUP

SOUP OF THE DAY 19
seasonally inspired

SALADS

WEDGE SALAD 22

oven roasted heirloom tomato | stilton | bacon
add: grilled chicken 10 | shrimp 12 | salmon 16
GF

CAESAR* 24

rosemary focaccia | parmesan cheese | anchovies
add: grilled chicken 10 | shrimp 12 | salmon 16
NF

ENTREES

CITRUS TROFIE PASTA* 34

pine nuts | baby arugula | heirloom tomato | sage
V | DF

PAN ROASTED AIRLINE CHICKEN 43

parsnip-potato puree | roasted baby vegetables sherry
green peppercorn demi-glace
GF | NF

STEAKHOUSE BURGER* 39

brioche bun | bacon | fries
choice of cheese:
cheddar, provolone, Swiss, American
NF

HALIBUT EN PAILLOTE 46

black beluga lentils | pattypan squash champagne
beurre blanc | candied lemon
GF | NF

CHICKEN B.L.T SANDWICH* 28

multigrain bread | fries
add: avocado 5
DF

NEW YORK STRIP STEAK (12oz)* 54

roasted vine tomato | tarragon green peppercorn
butter | fries
NF

KIDS

Chicken Tenders and Fries 16
Mini Cheeseburgers and Fries 16
Grilled Cheese and Fries 16

SIDES

Petite Green Salad 12
Sautéed Asparagus 14
Roasted Vegetables 15
Sweet Potato Fries 12

DESSERT

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In-Room Dining Wine and Beer Offerings

served daily from 12:00pm – 10:00pm

SPARKLING

	Glass	Bottle
La Marca, Prosecco Rosé, Veneto, Italy	15	75
Bouvet Cremant, Brut, Loire, France	20	90
Moët & Chandon, Imperial Brut, Epernay, France	47	235
Veuve Clicquot, Yellow Label, Reims, France	49	245
Bollinger, Rosé, Champagne, France		415

WHITE WINE

	Glass	Bottle
Rosé, Whispering Angel, Côtes de Provence, France	24	95
Chardonnay, Hess Shirtail Ranches, Monterey, California, USA	20	80
Chardonnay, Sanford Estate, Sta. Rita Hills, USA	23	90
Sancerre, Langlois-Chateau, Loire Valley, France	23	90
Sauvignon Blanc, Duckhorn Vineyards, Napa Valley, California, USA	28	110
Riesling, Chateau St. Michelle & Dr. Loosen "Eroica", Washington, USA		75

RED WINE

	Glass	Bottle
Pinot Noir, Ponzi Vinyards Tavola, Willamette Valley, USA	21	85
Merlot, Matanzas Creek, Sonoma County, USA	30	120
Cabernet Sauvignon, DAOU Vineyards, Paso Robles, USA	20	85
Cabernet Sauvignon, the Hess Collection Allomi, Napa Valley, USA		125
Malbec, Bodega Norton, Mendoza, Argentina	19	75

BEER 10

Budweiser | Bud Light | Brooklyn Lager | Corona Extra | Heineken

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In-Room Dining Overnight

served daily from 11:00pm – 6:30am

SOUP

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seasonally inspired

SALAD

CAESAR* 24
rosemary focaccia | parmesan cheese | anchovies
add: grilled chicken 10 | shrimp 12 | salmon 16
NF

ENTREES

STEAKHOUSE BURGER* 39
brioche bun | bacon | fries
choice of cheese:
cheddar | provolone | Swiss | American
NF

THREE EGG OMELET 26
potato hash, toast
choice of three: spinach | onion | pepper | mushroom
tomato | bacon | ham | sausage | cheddar | provolone
Swiss | American

MARGHERITA FLATBREAD 30
woodfired crust | fresh mozzarella | basil
san marzano tomato sauce
NF

SMOKED SALMON FLATBREAD 32
woodfired crust | red onions | dill crème fraiche | arugula
NF

BUTTERMILK CHICKEN SANDWICH 32
spicy aioli | coleslaw | brioche bun | sweet potato fries
NF

KIDS

Chicken Tenders and Fries 16
Mini Cheeseburgers and Fries 16
Grilled Cheese and Fries 16

DESSERT

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