

BREAKFAST

Available 6am to 11:30 am

PANCAKES & WAFFLES

Golden Buttermilk Pancakes \$15

served with Vermont maple syrup and whole sweet butter

Blueberry Buttermilk Pancakes \$15.50

served with Vermont maple syrup and whole sweet butter

Belgian Waffles \$13.50

served with Vermont maple syrup, berry garnish and whole sweet butter

Brioche French Toast \$14.50

thick cut brioche dipped in egg & milk batter, lightly browned on griddle, and dusted with Cinnamon sugar and served with Vermont maple syrup

FROM THE BAKERY

The Continental Breakfast \$18

*croissant plain or chocolate, Danish pastries, assorted muffins
two pieces per order, served with sweet butter and preserves
choice of coffee, tea, regular or decaffeinated
choice of fresh orange, grapefruit juice
or preserved juices*

**Croissant Plain or Chocolate, Danish Pastries,
Assorted Muffins \$6.50**

two pieces per order, served with sweet butter and preserves

Breakfast Toast \$6

*choice of two slices of country white, rye, 7grain, whole wheat,
or English muffin
Served with sweet butter and preserves*

New York Style Plain Bagel \$6.50

served with cream cheese

A \$4.00 In-Room Dining charge (per person), 8.875% sales tax and 15% gratuity will be added to each check.

There will be a \$5.00 per person for the delivery of utensils, china, glassware or corkscrews for the consumption of items not purchased through the In-Room Dining Department.

EGG ENTREES

served with choice of toast with sweet butter and preserves

The CP Breakfast \$24

*farm fresh eggs any style with Yukon Gold potato home fries and your choice of smoked ham, country sausage, bacon, Canadian back bacon or chicken sausage
Choice of coffee, tea, regular or decaffeinated
As well as a choice of fresh orange, grapefruit juice or preserved juices*

Classic Eggs Benedict \$18

Hollandaise sauce, Canadian bacon, toasted English muffin, baked plum tomato and asparagus

Egg White Frittata \$18

egg whites, baby leaf spinach and onions prepared with First Pressed Olive Oil and baked plum tomato and asparagus

Two Farm Fresh Eggs \$12.50 One Egg \$9

cooked to order and served with baked plum tomato and Yukon Gold potato home fries

Three Farm Fresh Egg Omelet \$17

two choices of smoked ham, cheddar cheese, ripened tomatoes, peppers, green onions, spinach, asparagus or mushrooms with choice of toast

Skillet Roasted Corned Beef Hash \$19

hashed corned beef, diced Yukon Gold potato and chopped onions served with two eggs any style, baked plum tomato

Steak and Eggs \$22

grilled 5 oz filet mignon with two eggs any style, Yukon Gold potato home fries baked plum tomato and asparagus

SIDE DISHES

<i>Yukon Gold Potato Home Fries</i>	<i>\$7</i>
<i>Smoked Bacon</i>	<i>\$8</i>
<i>Griddle Smoked Ham</i>	<i>\$8</i>
<i>Canadian Bacon</i>	<i>\$8</i>
<i>Country Pork Breakfast Sausage</i>	<i>\$8</i>
<i>Chicken Apple Smoked Sausage</i>	<i>\$8</i>
<i>Corned Beef Hash</i>	<i>\$8</i>

A \$4.00 In-Room Dining charge (per person), 8.875% sales tax and 15% gratuity will be added to each check.

There will be a \$5.00 per person for the delivery of utensils, china, glassware or corkscrews for the consumption of items not purchased through the In-Room Dining Department.

SPECIALTY PLATES

Smoked Atlantic Salmon Plate \$18

toasted New York Style plain bagel with smoked Atlantic salmon, sliced ripened tomatoes, red onion, leaf lettuce, cucumber and cream cheese

Seasonal Fresh Fruit Plate \$12.50

accompanied with cottage cheese or nonfat vanilla yogurt

BREAKFAST CEREALS & GRAINS

Selection of Premium Dry Cereals and Granola \$7

served with skim, 2%, whole milk or soy milk

Oatmeal \$8.50

served with skim, 2%, whole milk or soy milk with dried fruit, honey and brown sugar

Side of Seasonal Berries or Sliced Banana, additional \$5

FRESH FRUITS & YOGURTS

Seasonal Mixed Berries \$12.50

served with milk or whipped cream

Strawberries \$12

served with milk or whipped cream

Sectioned Grapefruit Half \$7.50

Yogurt - Assorted Fruit Flavors \$7

A \$4.00 In-Room Dining charge (per person), 8.875% sales tax and 15% gratuity will be added to each check.

There will be a \$5.00 per person for the delivery of utensils, china, glassware or corkscrews for the consumption of items not purchased through the In-Room Dining Department.

BEVERAGES

Yogurt Smoothie \$8
Strawberry or Mixed Berry

Fresh Squeezed Juice \$6
Orange or Grapefruit Juice

Preserved Juices \$6
Apple, Cranberry, Pineapple, Tomato, or V8

Whole Milk, 2%, Skim or Soy Milk \$6

Select Regular or Herbal Tea \$6
Iced Select Regular or Flavored Herbal Tea

Coffee \$6
Regular or Decaffeinated

Italian Roast Espresso \$6.50

Cappuccino, Cafe Latte or Café Mocha \$6.50
choice of beverage served hot or iced

Hot Chocolate \$6

Still or Sparkling Mineral Water
\$5.50 (7oz) or \$9 (liter)
Evian or San Pellegrino

A \$4.00 In-Room Dining charge (per person), 8.875% sales tax and 15% gratuity will be added to each check.

There will be a \$5.00 per person for the delivery of utensils, china, glassware or corkscrews for the consumption of items not purchased through the In-Room Dining Department.



CROWNE PLAZA®

TIMES SQUARE
MANHATTAN

IN ROOM DINING

*Available 11:30am to 2:00 pm
and
from 4:00pm-Midnight*

STARTERS

Homemade 3 Bean Chili & Beef \$11
cilantro-jalapeno cream, brioche crouton

"Mac and Cheese" \$11
cavatappi pasta, three cheese

"Firecracker" Popcorn Shrimp \$12
fried rice noodles, chili lime sauce

Romaine Hearts Salad \$10
creamy garlic vinaigrette, molten brie croutons

1605 Salad \$10
*baby watercress and frisée, Gala apple, Humboldt Fog goat cheese,
toasted hazelnuts, and port vinaigrette*

Steamed Vegetable Basket \$10
*red coconut curry sauce, with bok choy, snow peas, shiitake mushrooms,
Napa cabbage, haricots vert, green and white asparagus*

SOUPS

Soup of the Day \$9
made with the freshest ingredients

CP Onion Soup Gratinée \$9
three cheese crusted-gruyere, mozzarella, gouda

Chicken & Shrimp Gumbo \$9
fried okra, peppers, andouille sausage

PIZZA

House Made Dough and Sauce, Drizzled with First Pressed Olive Oil

Italian Pizza \$14
mozzarella, tomato sauce and sliced tomatoes

Pepperoni Pizza \$14
tomato sauce, mozzarella and pepperoni

Vegetarian Pizza \$12
*marinated artichokes, Roma tomatoes, spinach, mushrooms,
shredded mozzarella, sliced olives and tomato sauce*

*A \$4.00 In-Room Dining charge (per person), 8.875% sales tax and 15% gratuity will be
added to each check.*

*There will be a \$5.00 per person for the delivery of utensils, china, glassware or
corkscrews for the consumption of items not purchased through the In-Room Dining
Department.*

LITE FARE

CP Angus Burger \$16
brioche bun, fries

Reuben Sandwich \$14
corned beef with sauerkraut, Swiss cheese and Russian dressing on rye, fries

Traditional Turkey Club \$14
sliced tomatoes, crisp bacon, lettuce and mayonnaise, fries

Lobster Roll \$19
traditional New England style, toasted brioche bun, baby arugula, fries

Steamed Vegetable Basket \$16
*red coconut curry sauce, with bok choy, snow peas, shiitake mushrooms,
Napa cabbage, haricots vert, green and white asparagus*

Grilled Angus Beef Sliders \$14
served with a whiskey dipping sauce and fries

Cuban \$15
roast pork, smoked ham, pickles, mustard on a crusty baguette, tostones

Chicken Quesadilla \$14
*sautéed peppers, onions, cilantro and pepper jack cheese with tequila scented
pico de gallo*

Scotch Scented Wings \$14
served with celery sticks and choice of bleu cheese or ranch dipping sauce

Shrimp Tempura \$14
served with a black pepper dipping sauce

Cp Frittata \$16
asparagus, spinach, feta cheese and tomatoes

Asian Chicken Salad \$15
*marinated chicken breast, in a sesame-soy vinaigrette, shredded carrots, snow
peas, baby tomatoes, cucumbers, julienned carrots and Napa cabbage*

Grilled Meatloaf Sandwich \$14
*whipped potatoes, portabella mushroom sauce
served on a ciabatta roll with onion rings*

A \$4.00 In-Room Dining charge (per person), 8.875% sales tax and 15% gratuity will be added to each check.

There will be a \$5.00 per person for the delivery of utensils, china, glassware or corkscrews for the consumption of items not purchased through the In-Room Dining Department.

MAIN DISHES

Atlantic Salmon \$19

spaghetti style vegetables and roasted tomato concasse

Lump Crab Cake \$22

served with lobster cream sauce, slaw

Free Range Chicken \$18

*Parisian potatoes, sautéed asparagus, pearl onions, spinach,
brown chicken jus*

Linguine Shrimp Primavera \$26

shrimp and spaghetti style vegetables with garlic herbs and white wine

Steak Au Poivre \$28

pepper-crusting flat iron steak with truffle mash potatoes and braised greens

New York Strip Steak \$32

12 ounce strip, pan roasted fingerling potatoes, haricot vert and charred tomatoes

Chicken and Waffles \$19

fried breast of chicken, savory waffles, maple chicken sauce

Skirt Steak \$22

*grilled skirt steak, grilled asparagus, rainbow chard, scallions, poblano jasmine
rice, adobo sauce*

Grilled Meatloaf \$18

portabella mushroom, onion rings

Chef's Daily Feature

Market Price

Please inquire with your order taker for our daily specialty offering

SIDE DISHES

<i>Sauteed Spinach</i>	\$6
<i>Fresh Fruit</i>	\$6
<i>French Fries</i>	\$6
<i>Baked Potato</i>	\$6
<i>Haricot Vert</i>	\$6
<i>Whipped Potatoes</i>	\$6

A \$4.00 In-Room Dining charge (per person), 8.875% sales tax and 15% gratuity will be added to each check.

There will be a \$5.00 per person for the delivery of utensils, china, glassware or corkscrews for the consumption of items not purchased through the In-Room Dining Department.

DESSERTS

Country Style Warm Apple Crisp \$9.50
homemade crisp with brown sugar and oatmeal crumb topping

New York Style Cheesecake \$9.50
raspberry coulis, chocolate syrup

Chocolate Cake \$9.50
seven layer chocolate fudge cake

Assorted Seasonal Berries \$9.50

Assorted Ice Creams and Sorbets \$9.50
(2 scoops)
Please inquire with your order taker for our daily specialty offering

CHILDREN'S MENU

Kid's Pizza \$10
tomato sauce and mozzarella

Kid's Burger \$10
two mini burgers with french fries

Chicken Fingers \$10
honey mustard and french fries

Chicken Noodle Soup \$5
fresh chicken breast, carrots, celery, onions, fresh chicken broth

Spaghetti and Meatballs \$10
tomato sauce

Mac and Cheese \$10
cavatappi, three cheeses

A \$4.00 In-Room Dining charge (per person), 8.875% sales tax and 15% gratuity will be added to each check.

There will be a \$5.00 per person for the delivery of utensils, china, glassware or corkscrews for the consumption of items not purchased through the In-Room Dining Department.



Alcohol service available until midnight daily.
Please be prepared to show identification upon delivery.

BOTTLED BEERS

Domestic Beers - \$8

Budweiser	Miller Lite
Bud Light	Michelob Ultra
Samuel Adams	Bass
Blue Moon	Buckler, Non- Alcoholic
Coors Light	Brooklyn Brown Ale

Imported Beers - \$9

Heineken	Corona
Heineken Light	Stella Artois
Amstel Light	Hoegarden
Corona Light	Guinness

WINES BY THE GLASS

Sparkling and White Wines

	<u>Glass</u>	<u>Bottle</u>
<i>Piper Sonoma, Cuvee Brut</i>	\$14	\$45
<i>Louis Roederer "Brut Collection" NV</i>	\$17	\$78
<i>Veuve Clicquot, Brut Yellow Label</i>	\$17	\$120
<i>Dom Perignon, 2000</i>		\$330
<i>Louis Roederer, Cristal, 2002</i>		\$375
<i>Mionetto, Prosecco</i>	\$10	\$30
<i>Chateau Ste. Michelle, "Cold Creek" Riesling</i>	\$14	\$52
<i>Brancott, Sauvignon Blanc</i>	\$12	\$39
<i>Sonoma Cutrer, Chardonnay</i>	\$12	\$40
<i>Rodney Strong Chalk Hill, Chardonnay</i>	\$14	\$52
<i>Kris, Pinot Grigio</i>	\$10	\$30
<i>Borgo Conventi, Pinot Grigio</i>	\$11	\$35

Red Wines

	<u>Glass</u>	<u>Bottle</u>
<i>Mirassou Vineyards, Pinot Noir</i>	\$12	\$44
<i>Erath, Pinot Noir</i>	\$13	\$49
<i>Terrazas de los Andes, Malbec</i>	\$10	\$39
<i>Clos Du Bois, Merlot</i>	\$12	\$40
<i>Trincherro, Cabernet Sauvignon</i>	\$10	\$32
<i>Ferrari Carano "Siena"</i>	\$14	\$49
<i>Banfi, "Centine" Blend</i>	\$10	\$28
<i>Rioja, Marques de Arienzo</i>	\$11	\$40

A \$4.00 In-Room Dining charge (per person), 8.875% sales tax and 15% gratuity will be added to each check.

There will be a \$5.00 per person for the delivery of utensils, china, glassware or corkscrews for the consumption of items not purchased through the In-Room Dining Department.