

# IN-ROOM DINING

## **In-room Dining**

Please Touch 61 on your Guestroom Phone.

For Any Questions, Our Room Service Telephone Sales Representative will be Happy to Assist You. An Extensive Wine List is Available by the Glass or Bottle. 20% Gratuities, \$3.00 Delivery Charge and Local State Tax Will Apply to Your Order

## **Hours of Operations**

### **Breakfast**

6:30 AM to 11:00 AM Monday through Sunday

### **All Day Dining**

11:00 AM to 11:00 PM Monday through Sunday

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## **Three Rivers Restaurant**

Three River Restaurant Offers an Ambience and Atmosphere to Enhance your Palette with a Wide Array of Menu Selections Including Appetizers, Salads, and Sandwiches to Complete Entrées. For your Dining Pleasure a Selection of Wines by the Glass and Bottle and Martini and Cocktail Menu is Available to Complement your Meal.

## **Hours of Operations**

### **Breakfast**

6:30 AM to 11:00 AM Monday through Saturday

7:00 AM to 11:30 AM Sunday

### **Lunch**

11:00 AM to 2:00 PM Monday through Sunday

### **Dinner**

5:00 PM to 10:00 PM Monday through Saturday

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## **Three Rivers Bar**

11:30 AM to 12:00 AM Monday through Sunday

*Hours vary based on business levels.*

Three River Bar, Our Casual Cocktail Lounge Offers a Wide Selection of, Wines by the Glass and Bottle, Martini's, Cocktail's and Beer. A Selection of Appetizers and Sandwiches is offered until 11:00 PM.

# IN-ROOM DINING

## **BREAKFAST**

Served from 6:30 a.m. until 11:00 a.m. daily

## **BREAKFAST CLASSICS**

Wyndham exclusively uses “cage-free eggs.”

### **Continental Breakfast**

Basket of Baked Goods with Sweet Butter and Preserves,  
Freshly Squeezed Orange or Grapefruit Juice, Choice of Hot Beverage 13

### **Traditional American Breakfast**

Two Eggs Prepared to Your Choice, Potatoes, Choice of Sausage, Bacon or Ham, Toast or English  
Muffin, Freshly Squeezed Orange or Grapefruit Juice, Choice of Hot Beverage 16

### **The Customized Omelet**

Build Your Own Omelet with Potatoes and Your Choice of Three of the Following Items: Bacon, Ham,  
Sausage, Mushrooms, Peppers, Onions, Tomatoes, Swiss, Cheddar, Provolone or Gouda Cheese 14

### **Breakfast Sandwich**

Scrambled Egg, Grilled Ham, Cheddar Cheese on a Croissant, Potatoes 12

### **Classic Eggs Benedict**

Two Poached Eggs, Canadian Bacon, Sauce Hollandaise, Potatoes 15

### **Smoked Salmon Platter**

With Traditional Garnish, Toasted Bagel and Cream Cheese 16

### **Egg White Frittata**

Asparagus, Tomatoes and Shitake Mushrooms, Potatoes, Choice of Toast 15

### **Belgian Waffle**

Fresh Berries and Whipped Cream, Maple Syrup 12

### **French Toast**

Topped with Caramelized Bananas 11

### **Buttermilk Pancake**

Topped with Fresh Fruit 12

### **Steak & Eggs**

Bistro Steak, Two Eggs any Style, Breakfast Potatoes and Your Choice of Toast or English Muffin 17

# IN-ROOM DINING

## BREAKFAST

Served from 6:30 a.m. until 11:00 a.m. daily

### FRESH STARTS

Seasonal Fruit & Berry Plate Served with Cottage Cheese or Yogurt	12
Fresh Berries, Yogurt or Cottage Cheese with Crunchy Granola	
Chef's Choice of Berries in Season	11

### OATS AND GRAIN

Assorted Cold Cereal with Milk	
All Bran, Cheerios, Cornflakes, Granola, Rice Krispies, Raisin Bran or Shredded Wheat	6
Assorted Cold Cereal & Milk with Sliced Bananas or Strawberries	8
Steel Cut Oatmeal Brown Sugar & Golden Raisins	7

### A LA CARTE ADDITIONS

Two-Eggs Any Style	6
Bacon (3)	3
Breakfast Sausage (2)	3
Chicken Sausage (3)	3
Toast, White, Whole Wheat, Rye, Seven Grain, or English Muffin (2 pieces)	3
Bagel with Cream Cheese	5
Croissant (1), Filled Danish (2) or Muffin (2)	4

### MORNING BEVERAGES

We proudly serve Starbucks™

Freshly Brewed Starbucks™ Coffee	
Small Pot	6
Large Pot	10
Assorted Hot Tazo® Teas	5
Fresh Squeezed Juice	
Choice of Orange or Grapefruit	4
Juice	
Choice of Apple, Cranberry, Tomato or V-8	4
Soft Drinks	
Choice of Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale or Tonic	3

# IN-ROOM DINING

## ALL -DAY DINING MENU

Served from 11:00 a.m. to 11:00 p.m. daily

### SOUPS

French Onion	
Gruyere, Parmesan, Crouton	7
Soup of the Day	6

### LITE BITES

House Fries	
Sweet Potato & Russet Fries, Chipotle Ranch	6
Bruschetta	7
Crostini, Herbed Goat Cheese, Tomato Basil Concasse	16
Artisan Cheese Board	
Marinated Olives, Grain Mustard, Baguette	10
Seared Strip District Kielbasa	
Sauerkraut, Mustard Trio	10
Wings	
Six Chicken Wings, Buffalo or BBQ, Celery and Carrot Sticks, Ranch or Blue Cheese	7
Arancinis	
Bacon, Cheddar, Scallion, Buttermilk Sour Cream	11
Crab Cake	
Sour Chive Aioli, Napa Slaw	11
Ricci's Hot Italian Pierogi	
Spicy Tomato Garlic Sauce	7
Seared Scallops	
Avocado Lime Compote, Arugula, Candied Citrus	13

### FARM FRESH GREENS

Beet and Goat Cheese Salad	
Mixed Greens, Red & Gold Beets, Roasted Cashews, Creamy White Balsamic Vinaigrette	12
Spinach Salad	
Raspberries, Candied Pecans, Maytag Blue Cheese, Champagne Vinaigrette	10
Mixed Greens	
Grape Tomatoes, Cucumbers, Herbed Croutons, Creamy White Balsamic Vinaigrette	8
Add to any Salad: Chicken 5, Salmon 7, Steak 7 or Scallops 9	

# IN-ROOM DINING

## ALL -DAY DINING MENU

Served from 11:00 a.m. to 11:00 p.m. daily

### HAND HELDS

All Sandwiches are Accompanied with a Choice of Fruit, House Salad, Sweet Potato Fries, or ZTF Fries

#### Cheeseburger

Lettuce, Tomatoes, Brioche Roll 12

#### Steel City Burger

Red Onion Jam, Beef Bacon, Cheddar, Lettuce, Tomatoes, Cheddar Bacon Pierogi,  
Brioche Roll 13

#### Ciabatta Club Sandwich

Smoked Turkey, Applewood Bacon, Swiss Cheese, Herbed Mayonnaise, Lettuce, Tomatoes 13

#### Reuben Sandwich

Pastrami, Dressing, Sauerkraut, Swiss Cheese, Marble Rye 12

#### Portobello Sandwich

Roasted Peppers, Spinach, Tomatoes, Fresh Mozzarella Cheese, Brioche Roll 11

### HEALTHY SIZED PORTIONS

#### Herb Grilled Chicken Breast

Tomato Sweet Onion Basil Relish, Whipped Sweet Potatoes, Vegetables 22

#### Seared Salmon

Fingerling Potatoes, Chive Butter Sauce, Balsamic Glaze, Vegetables 24

#### Grilled Bistro Steak

Herbed Demi-Glace, Fingerling Potatoes, Vegetables 24

#### Filet Mignon

Caramelized Onions, Cheddar Bacon Pierogi, Port Demi-Glace, Yukon Mashed Potatoes,  
Vegetables 32

#### Gnocchi

Marinara, Parmesan Cream 16

With Chicken 21

With Scallops 25

#### Pappardelle Carbonara

Peas, Isaly's Chipped Ham, Bacon, Parmesan Cream 17

# IN-ROOM DINING

## ALL -DAY DINING MENU

Served from 11:00 a.m. to 11:00 p.m. daily

### INDULGENCES

Sliced Fresh Seasonal Fruit	6
New York Cheese Cake	
Strawberry Sauce	8
Warm Chocolate Bread Pudding	
Served warm with Bourbon and Caramel Sauce	8
Chocolate Lava Cake	
Raspberry and White Chocolate Sauce	8
Banana Foster Pierogies	
Filled with Ricotta Cheese, Banana Foster Sauce and Vanilla Ice Cream	8
Ice Cream	5

### BEVERAGES

	Regular	Large
Fresh Squeezed Juice		
Choice of Orange or Grapefruit	4	
Juice		
Choice of Apple, Cranberry, Tomato or V-8	4	
Soft Drinks		
Choice of Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale or Tonic	3	
Aquafina	3	
Perrier Water	4	7
San Pellegrino Water	4	7
Fiji Water	4	7

# IN-ROOM DINING

## CHILDRENS ENTRÉES

Reserved for those guests 12 years of age and under

### BREAKFAST

Silver Dollar Pancakes - Plain	4
Two Kids Waffles with Fresh Fruit and Whipped Cream	4
Little Patriot Breakfast	
One Egg Cooked Any Style with Roasted Potatoes, Toast and Hot Chocolate Milk	6

### REST OF DAY

Children's Salad with Mixed Greens, Tomatoes and Cucumber	4
Peanut Butter and Jelly Sandwich with Potato Chips	4
Grilled Cheese Sandwich with Potato Chips	5
Breaded Chicken Tenders with Fries	7
Cheeseburger Sliders (2) with Fries	7
Pasta and Meatballs	6

### DESSERT

Cookies & Milk	5
Fruit Cup	4
Ice Cream	
Your choice of Vanilla or Chocolate	5

# IN-ROOM DINING

## ADULT BEVERAGES

Guests must be 21 to purchase and consume alcoholic beverages; Proper identification required upon delivery.

### FROM THE VINE

#### Sparkling Wines

	Glass	Bottle
William Wycliff Brut, California	8	30
Domaine Ste. Michelle, Brut, Columbia Valley	15	50
Perrier-Jouët, Grand Brut, France		155

#### White Wines

Chardonnay, Sycamore Lane, California	7	30
Chardonnay, Natura by Emiliana, 100% Organic Grapes, Chile	13	48
Sauvignon Blanc, Nobile, New Zealand	13	46
Pinot Grigio, Sartori, Italy	13	50
Riesling, Barefoot, California	9	35
White Zinfandel, Sycamore Lane, California	7	30

#### Red Wines

Cabernet Sauvignon, Sycamore Lane, California	7	30
Cabernet Sauvignon, Natura by Emiliana, 100% Organic Grapes, Chile	13	48
Shiraz, McWilliam's, Hanwood Estate, Australia	12	44
Pinot Noir, McMurray Ranch, California	16	62
Merlot, Red Rock, California	12	42
Merlot, Sycamore Lane, California	7	30
Malbec, Diseno, Mendoza, Argentina	10	42

#### Half Bottle Selection

Chardonnay, Forest Glen, California		24
Sauvignon Blanc, Dry Creek, California		28
Cabernet Sauvignon, Forest Glen, California		26
Merlot, Blackstone, Napa Valley		27

*An extensive Wine List available on request*



# IN-ROOM DINING

## **SPIRITS AND DISTILLED BEVERAGES**

Bottle Service and Hospitality Bars available upon request; please speak with our Room Service Staff for details and pricing on spirits.

### **Vodka**

Smirnoff, Ketel One, Absolut & Grey Goose

### **Gin**

Tanqueray & Bombay Sapphire

### **Rum**

Cruzan, Bacardi Silver, Captain Morgan & Myer's Dark

### **Tequila**

Sauza Silver & Patron Silver

### **Whiskey/Bourbon**

Jack Daniels, Crown Royal, Jim Beam, Maker's Mark & Seagram's VO

### **Scotch**

Johnnie Walker Red, Dewar's White Label, Johnnie Walker Black & Macallan 12 Years

### **Brandy/Cognac**

Courvoisier VS & Hennessy VS

**All Spirits come with appropriate Mixers and Condiments**