

THE **ADELPHI** HOTEL



SARATOGA SPRINGS, NEW YORK

IN ROOM DINING MENUS

# BREAKFAST

*Available Monday-Friday from 7am - 11am*

## BEVERAGES

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- SEASONAL JUICE · 8
- TEA & HONEY · 6
- SARATOGA BOTTLED WATER · 8
- COFFEE · 6
- ESPRESSO · 6
- AMERICANO · 6
- CAPPUCCINO · 8
- CAFÉ LATTE · 8

## LITE & SWEET

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- COFFEE CAKE · 9  
*cinnamon crumb*
- OATMEAL · 13  
*steel-cut oats, berries, brown sugar, cinnamon*
- GREEK YOGURT PARFAIT · 14  
*fresh berries & house-made granola*
- POPPYSEED DONUTS · 13  
*lemon, strawberry glaze*
- STICKY BUN · 16  
*cinnamon whipped cream, candied pecans, macerated berries*

## LARGE PLATES

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- THE ADELPHI BREAKFAST · 24  
*two farm fresh eggs, choice of bacon or sausage; choice of sourdough toast, wheat toast or english muffin; with home fries or avocado & tomato*
- PANCAKES · 17  
*maple, butter, berries*
- ADELPHI OMELETTE · 22  
*boursin cheese, herb salad | add ham, bacon, or sausage +mp*
- BUCKWHEAT WAFFLE · 18  
*butter, syrup, mixed berries*
- THE BREAKFAST SANDO · 19  
*bears cup everything bagel, pork sausage, fried egg, cheddar cheese*
- BANANA FRENCH TOAST · 19  
*nutella, pastry cream, banana caramel*
- CLASSIC BENEDICT · 22  
*english muffin, canadian bacon, poached eggs, hollandaise*
- BREAKFAST LOBSTER ROLL · 28  
*fried egg, candied bacon, avocado, lemon aioli*

## SIDES

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- CANADIAN BACON · 11
- HOME FRIES · 10
- ENGLISH MUFFIN · 9
- WHEAT OR SOURDOUGH TOAST · 7
- BEARS CUP EVERYTHING BAGEL · 9
- BACON OR SAUSAGE · 11
- SEASONAL BERRIES · 10

*\*\*20% gratuity will be added to your bill*

# BREAKFAST

*Available Saturday & Sunday from 10am - 11am*

## BEVERAGES

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- SEASONAL JUICE · 8
- TEA & HONEY · 6
- SARATOGA BOTTLED WATER · 8
- COFFEE · 6
- ESPRESSO · 6
- AMERICANO · 6
- CAPPUCCINO · 8
- CAFÉ LATTE · 8

## LITE & SWEET

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- COFFEE CAKE · 9  
*cinnamon crumb*
- POPPYSEED DONUTS · 13  
*lemon, strawberry glaze*
- STICKY BUN · 16  
*cinnamon whipped cream, candied pecans, macerated berries*
- AVOCADO TOAST · 16  
*beet & horseradish cured salmon, watercress, cured egg yolk*

## LARGE PLATES

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- BRUNCH SANDWICH · 19  
*bears cup everything bagel, pastrami, egg, arugula, b1 mayo*
- BREAKFAST LOBSTER ROLL · 28  
*fried egg, candied bacon, avocado, lemon aioli*
- PANCAKES · 17  
*maple, butter, berries*
- ADELPHI OMELETTE · 22  
*boursin cheese, herb salad | add ham, bacon, or sausage +mp*
- BANANA FRENCH TOAST · 19  
*nutella, pastry cream, banana caramel*
- CLASSIC BENEDICT · 22  
*english muffin, canadian bacon, poached eggs, hollandaise*

## SIDES

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- CANADIAN BACON · 11
- HOME FRIES · 10
- BACON OR SAUSAGE · 11
- FRESH SEASONAL BERRIES · 10

# SUSHI

Available daily from 11am - 9pm

## APPETIZERS

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SEAWEED SALAD 10

EDAMAME 10

TUNA TATAKI\* 18  
*seared with house ponzu*

YELLOWTAIL SALAD 16  
*seaweed salad, jalapeno, hot pepper paste sauce*

ADELPHI TOWER SALAD 18  
*tuna, salmon, white fish, avocado, cucumber, crab stick, hot pepper paste sauce, unagi sauce, spicy mayo, tobiko, tempura flakes*

## NIGIRI & SASHIMI

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NIGIRI | 2 pieces of fish draped over rice • SASHIMI | 3 pieces of fish only

TUNA\* (MAGURO) | nigiri 8, sashimi 12

SALMON\* (SAKE) | nigiri 8, sashimi 12

KOBE BEEF\* (WAGYU) | MP

EEL\* (UNAGI) | nigiri 8, sashimi 12

YELLOWTAIL\* (HAMACHI) | nigiri 8, sashimi 12

SHRIMP\* (EBI) | nigiri 7, sashimi 10

WHITE TUNA\* (HIRO MAGURO) | nigiri 8, sashimi 12

FLYING FISH ROE\* (TOBIKO) | nigiri 8, sashimi 12

## HOUSE SPECIALS

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NIGIRI SPECIAL\* 23  
*6-piece: tuna, salmon, yellowtail, shrimp & chef's choice*

CHIRASHI 28  
*sashimi assortments with seaweed salad, served on sushi rice*

## SIGNATURE ROLLS

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CALIFORNIA ROLL 14  
*seasoned crab meat, cucumber, avocado*

YELLOWTAIL ROLL 14  
*hamachi, cucumber, scallion*

RAINBOW ROLL\* 18  
*california roll topped with tuna, salmon, yellowtail, shrimp, avocado*

ADELPHI VEGETABLE SPICY MAKI 12  
*seaweed salad, cucumber, topped with avocado & spicy mayo*

SHRIMP TEMPURA ROLL 17  
*shrimp tempura, kanikama, cucumber, avocado, eel sauce, lettuce*

ADELPHI VEGETABLE & MANGO MAKI 15  
*avocado, cucumber, carrot, mango, apple, lettuce, wrapped in soy paper, mango sauce, wasabi mayo*

SPICY TUNA MAKI\* 14  
*cucumber, spicy sauce*

SPIDER ROLL 20  
*soft-shell crab, cucumber, avocado, eel sauce, lettuce*

DRAGON ROLL 22  
*shrimp tempura, cucumber, avocado, topped with eel*

FIRECRACKER ROLL 22  
*seasoned crab meat, avocado, cucumber, topped with spicy tuna, tempura flakes, spicy mayo, scallions*

VOLCANO ROLL 23  
*seasoned crab meat, cucumber, avocado, baked scallop, spicy mayo, topped with tempura flakes, eel sauce & tobiko*

KOBE MAKI\* 23  
*shrimp tempura, avocado, cucumber, crab meat, topped with lightly torched Kobe beef sashimi, scallions, house sweet & spicy sauce*

ADELPHI MAKI\* 24  
*crispy spicy tuna & cucumber, avocado, topped with seared mixed sashimi & tobiko, tempura flakes, micro greens & teriyaki sauce, spicy mayo, wasabi mayo*

FRENCH CAKE\* 20  
*salmon, avocado, topped with tobiko, yellowtail, tempura flakes, teriyaki sauce, spicy sauce & house special sauce*

MANGO SALMON ROLL\* 20  
*salmon, avocado, cucumber, topped with salmon, fresh mango, mango sauce, wasabi mayo, micro greens*

SMALL SUSHI BOAT\* SERVES 2 78  
*california roll, shrimp tempura roll, 6-piece sashimi, 6-piece nigiri*

LARGE SUSHI BOAT\* SERVES 4+ 130  
*special maki, california roll, spicy tuna roll, salmon press roll, 12-piece sashimi, 12-piece nigiri*

\*\*20% gratuity will be added to your bill

# LUNCH

Available daily from 11am - 3pm

## SMALL PLATES

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EGGPLANT HUMMUS . 17  
*preserved lemon, barberries, pita*

FRIED GREEN TOMATOES . 15  
*comeback sauce*

MARINATED OLIVES . 13  
*charred orange & thyme*

CRISPY SQUASH BLOSSOMS . 18  
*blue crab, marscarpone, lemon yogurt*

WATERMELON GAZPACHO . 18  
*whipped feta, blue crab, basil*

TUNA TACOS . 24  
*seared yellowfin tuna, sesame seaweed salad, pickled ginger, sriracha aioli*

CALAMARI . 24  
*black garlic aioli, lemon*

LOBSTER CORN DOGS . 24  
*pickled ramp remoulade*

VEAL & RICOTTA MEATBALLS . 28  
*smoked tomato ragout, creamy fontina polenta*

## WOOD-FIRED PIZZAS

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MARGHERITA . 19  
*tomato, mozzarella, basil*

SAUSAGE . 20  
*tomato, sweet peppers, mozzarella*

WHITE . 20  
*mushroom, mozzarella, arugula, garlic, oil*

BRUNCH PIZZA . 21  
*candied bacon, egg, peppadew*

BURRATA . 22  
*pesto, burrata, prosciutto, asparagus*

## SALADS

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ADELPHI HOUSE . 16  
*gem lettuce, olives, marcona almond, grapes*

MORRISSEY'S CAESAR . 18  
*gem lettuce, tasso, black garlic caesar dressing, sourdough nuggets*

ENDIVE . 19  
*figs, gorgonzola, hazelnuts*

HEIRLOOM TOMATO & PEACHES . 21  
*burrata, prosciutto, arugula, aged balsamic*

ARUGULA SALAD . 19  
*frisee, haricots vert, smoked bacon, fingerling chips, truffle vinaigrette, crisp 5 minute egg*

ADD CHICKEN +10 . ADD SHRIMP +12 . ADD STEAK +14

## MAIN COURSE

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CRISP FALAFEL . 18  
*tzatziki, pickled onion, eggplant hummus*

MARYLAND STYLE CRAB CAKE SANDWICH . 24  
*napa slaw, pickled ramp remoulade*

CRISPY CHICKEN THIGH . 18  
*bread & butter pickles, ranch, hot sauce, brioche roll*

CHICKEN CLUB . 19  
*thick cut bacon, heirloom tomato, arugula*

DRY-AGED BURGER . 15  
*caramelized onion, white cheddar, B-1 mayo  
add wild mushroom +\$5 | add bacon +\$5*

CARNEGIE DELI HOT PASTRAMI . 22  
*rye bread, brown mustard*

CARNEGIE DELI HOT CORNED BEEF . 22  
*rye bread, brown mustard*

CARNEGIE DELI HOT REUBEN . 22  
*corned beef, rye bread, sauerkraut, gruyère, russian*

\*\*20% gratuity will be added to your bill

# DINNER

Available Sunday-Thursday from 4-9pm | Friday & Saturday 4-10pm

## SMALL PLATES

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WARM ROSEMARY FOCACCIA & SPICY TOMATO OIL · 14

YELLOWFIN TUNA TARTARE · 26  
*avocado, soy lime emulsion, sesame lavash*

WATERMELON GAZPACHO · 18  
*whipped feta, blue crab, basil*

JONAH CRAB COCKTAIL · 28  
*citrus, avocado, hackleback caviar*

MARINATED OLIVES · 13  
*charred orange & thyme*

EGGPLANT HUMMUS · 17  
*preserved lemon, barberries, pita*

FRIED GREEN TOMATOES & COMEBACK SAUCE · 15

CRISPY SQUASH BLOSSOMS · 18  
*blue crab, marscarpone, lemon yogurt*

TUNA TACOS · 24  
*seared yellowfin tuna, sesame seaweed salad, pickled ginger, sriracha aioli*

CALAMARI · 24  
*black garlic aioli, lemon*

LOBSTER CORN DOGS · 24  
*pickled ramp remoulade*

VEAL & RICOTTA MEATBALLS · 28  
*smoked tomato ragout, creamy fontina polenta*

## SALADS

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ADELPHI HOUSE · 16  
*gem lettuce, olives, marcona almond, grapes*

MORRISSEY'S CAESAR · 18  
*gem lettuce, tasso, black garlic caesar dressing, sourdough nuggets*

ENDIVE · 19  
*figs, gorgonzola, hazelnuts*

HEIRLOOM TOMATO & PEACHES · 21  
*burrata, prosciutto, arugula, aged balsamic*

ARUGULA SALAD · 19  
*frisee, haricots vert, smoked bacon, fingerling chips, truffle vinaigrette, crisp 5 minute egg*

ADD CHICKEN +10 · ADD SHRIMP +12 · ADD STEAK +14

## HOUSE-MADE PASTA

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POTATO GNOCCHI · 32  
*sweet corn & summer truffle*

SHEEPS MILK RICOTTA TORTELLINI · 30  
*romesco, baby zucchini, aged balsamic*

BUCATINI · 32  
*lamb sausage ragout, pecorino, fennel pollen*

## MAIN COURSE

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SEARED SEA SCALLOPS · 46  
*pork belly, polenta, heirloom tomatoes*

CITRUS BASTED FAROE ISLAND SALMON · 40  
*sweet pea risotto, ginger brown butter emulsion, crispy mint*

DRY-AGED BURGER · 20  
*caramelized onion, white cheddar, B-1 mayo | add wild mushroom +\$5 | add bacon +\$5*

ROASTED ORGANIC CHICKEN · 37  
*fennel & onion soubise, english peas, heirloom carrot*

STEAK FRITES · 37  
*hanger, chimichurri, parmesan fries*

SMOKED PORK CHOP · 42  
*peaches & chorizo*

GRILLED PRIME NY STRIP STEAK · 67  
*greek salad, tomato jam*

## ADDITIONS

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YUKON GOLD POTATO PURÉE · 14  
*olive oil & chives*

CRISPY BRUSSELS SPROUTS · 16  
*greek yogurt, coriander, barberries*

ROASTED PETITE SUMMER SQUASH · 16  
*red onion, tomato, basil, parmesan*

TRUFFLE & PARMESAN FRENCH FRIES · 16

\*\*20% gratuity will be added to your bill

# DESSERT

*Available Sunday-Thursday from 4-9pm | Friday & Saturday 4-10pm*

## SWEETS

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CHOCOLATE PEANUT BUTTER MOUSSE TORTE · 17  
*peanut brittle tuile*

MILK CHOCOLATE EARL GRAY CRÈME BRÛLÉE · 16  
*gluten free lemon lavender shortbread*

CARROT CAKE STACK · 16  
*candied ginger walnuts, cheesecake mousse*

CITRUS GIN & TONIC TART · 15  
*lychee agave hibiscus sorbet*

CHOCOLATE SALTED CARAMEL TART · 16  
*chocolate ganache, chocolate caramel, maldon sea salt, smoked vanilla ice cream*

PISTACHIO CHOUX AU CRAQUELIN · 17  
*pistachio crunch, amarena cherry ice cream*

SAMOA CHEESECAKE · 16  
*By Saratoga Dessert Bar*  
*new york style cheesecake, cookie crust, caramel, toasted coconut, chocolate*

# BEER

*Available daily from 11am - 9pm*

## DRAFT

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PERONI . 9  
GUINNESS . 9  
ZERO GRAVITY GREEN STATE LAGER . 10  
BROOKLYN SUMMER . 10  
GRIMM WEISSE . 12  
DOGFISH HEAD SEA-QUENCH ALE . 10  
ROTATING SEASONAL IPA . 12  
GRIMM WAVETABLE . 14

## BOTTLES & CANS

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MICHELOB ULTRA . 9  
MILLER LITE . 9  
CORONA EXTRA . 9  
STELLA ARTOIS . 9  
HEINEKEN . 9  
MIGHTY SQUIRREL CLOUD CANDY . 11  
MIGHTY SQUIRREL DOUBLE CLOUD CANDY . 12  
MIGHTY SQUIRREL SOUR FACE . 10  
HIGH NOON WATERMELON . 10  
HIGH NOON PINEAPPLE . 10  
ZERO GRAVITY RESCUE CLUB . 10  
NON-ALCOHOLIC PILSNER . 9  
NON-ALCOHOLIC IPA . 9



# WINE

Available daily from 11am - 9pm

## SPARKLING WINE

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PROSECCO . 15

*Rischio Reale, Prosecco, Italy*

CAVA . 18

*Raventós i Blanc, Rosé de Nit, 2014, Catalonia, Spain*

ADELPHI SPECIAL CUVÉE . 27

*Etienne Oudart, Champagne Brut, Champagne, France*

N/A SPARKLING TEA . 19

*“BLA”, Jasmin, White Tea, Darjeeling, Copenhagen, Denmark*

## WHITE WINE

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PINOT GRIGIO . 15

*Scarpetta, 2020, Friuli, Italy*

PINOT GRIGIO . 21

*Santa Margherita, 2020, Atlo Adige, Italy*

SANCERRE . 18

*Domaine des Vieux Pruniers, 2023, Loire, France*

SAUVIGNON BLANC . 22

*Cru, 2022, Smith & Sheth, Wairau Valley, New Zealand*

CHARDONNAY . 16

*Saracina unoaked, 2022, Mendocino, California*

CHARDONNAY . 27

*Flowers, 2021, Sonoma Coast, California*

PIQUEPOUL . 14

*“Picpoul de Pinet,” Domaine Font-Mars, 2022, Languedoc-Roussillon, France*

RIESLING . 17

*Kabinett, Selbach Oster, 2021, Mosel, Germany*

## ROSÉ WINE

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CINSAULT, GRENACHE, SYRAH . 16

*Les Terrasses Rosé, Château Pesquié, 2021, Rhône, France*

## RED WINE

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CABERNET SAUVIGNON . 17

*Architect, 2021, Alexander Valley, California*

CABERNET SAUVIGNON . 27

*Chappellet Mountain Cuvée, 2021, Napa Valley, California*

CABERNET FRANC . 16

*Cabernet Franc, Domaine des Sables Verts, “Glouglou,” 2022, Saumur-Champigny, Loire Valley, France*

PINOT NOIR . 17

*Elisabeth Rose, 2021, Yountville, California*

BORDEAUX BLEND . 15

*La Petite Lune, 2018, Bordeaux, France*

“SUPERTUSCAN BLEND” . 20

*Toscana Due Uve, Sempre Ricordare, 2020, Tuscany, Italy*

## SAKE

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“NIGHT SWIM” BY TOZAI, FUTSU (180ML) . 14

“SNOW MAIDEN” BY TOZAI, NIGORI (180ML) . 15

“LIVING JEWEL” BY TOZAI, JUNMAI (300ML) . 28

KONTEKI “TEARS OF DAWN”, DAIGINJO (300ML) . 44

HEIWA SHUZOU “KID”, JUNMAI (720ML) . 57

DIVINE DROPLETS, JUNMAI DAIGINJO (720ML) . 152

# COCKTAILS

Available daily from 11am - 9pm

## SEASONAL COCKTAILS

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CAPRI-C'EST SPRITZ · 20

*elena sweet vermouth, grey goose watermelon-basil vodka, club soda, prosecco, mini-caprese salad skewer*

COUNTRY HOUSE · 20

*ketel one vodka, amaro montenegro, italicus, fresh lemon, iced tea*

IN ABSENTIA · 20

*bobby's dry gin, green chartreuse, passion fruit, basil-tarragon syrup, absinthe, fresh lime*

PEACH PLEASE · 20

*salcombe rose gin, lavender, peach, green tea, ginger, fresh lemon, cranberry*

BUDDHA'S PALM · 20

*sweet gwendoline gin, pineapple honey shrub, yuzu, ponzu, fresh lemon, egg white*

SUSIE SMITH · 20

*lapostolle pisco, strawberry shrub, fresh lemon, egg white, xocolatl molé bitters*

VIOLET'S TURNING VIOLET · 20

*plantation 3star rum, blackberry syrup, mint, fresh lime, rose water, almond extract*

DAVID'S MAI TAI · 20

*a blend of scarlet ibis, gosling's dark, and smith & cross rums, pierre ferrand dry curacao, orgeat, fresh lime, cinnamon*

EQUINOX · 20

*casamigos jalapeno tequila, habanero-hibiscus syrup, sorel, fresh lime, burlesque bitters*

SMOKE-SHOW · 20

*bulleit bourbon, house-made spiced chili pepper honey, fresh lemon, laphroaig spritz*

COVFEFE · 20

*cantera negra anejo, agave de cortes mezcal, cacao nib-infused campari, giffard café honduras, espresso, peychaud's bitters, absinthe rinse*

BEECHWOOD BLEND · 20

*french oak-infused altair vodka, casa mariole vermut negre, cynar, luxardo maraschino, peychaud's bitters*

## SPIRIT-FREE COCKTAILS

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NOT MY TAI (N/A) · 14

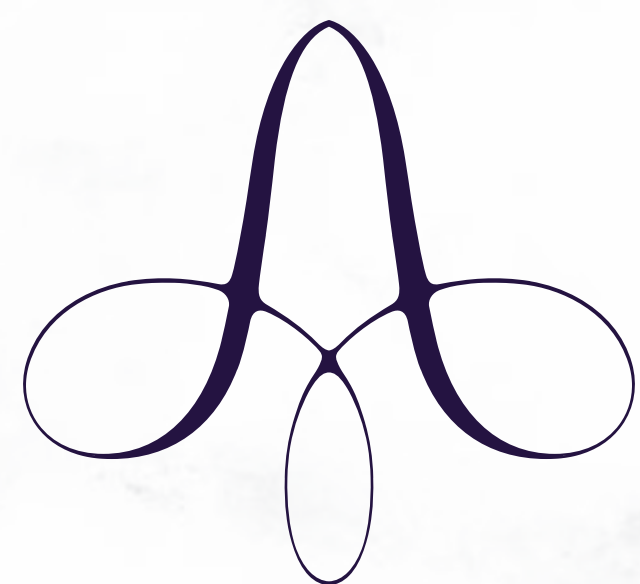
*pineapple, orgeat, lime*

NOT MY FIZZ (N/A) · 14

*N/A gin, lemon, lime, sugar, egg white, club soda*

STING-FREE BEE (N/A) · 14

*ritual whiskey alternative, honey-clove, orange*



THANK YOU FOR CHOOSING THE ADELPHI HOTEL!

*We've elevated the traditional hotel amenities to reflect our commitment to excellence and elegance.  
From dry cleaning to dry martinis, we're at your service around the clock.*

*If you find yourself in need of ice, fresh towels, room service, or anything at all during your stay with us,  
please don't hesitate to phone our Front Desk team who are always available to assist you.*