

BREAKFAST

7:00am - 11:00am
DIAL 7575



BEGINNINGS

PINK GRAPEFRUIT (GF)
Honey-Orange Syrup **11**

IRISH OATMEAL (GF) (V)
Warm Roasted Apple
Golden Raisins **15**

SPIKED YOGURT CRUNCH
Agave Spiked Greek Yogurt
Fresh Berries / Chia
House Made Granola **18**

OVERNIGHT OATS (GF)
Almond Milk / Maple Syrup
Yogurt / Blueberries / Almonds **17**

CLASSICS

*All eggs accompanied by
country potatoes.*

*Choice of toast: Whole Wheat,
Marble Rye, Rustic White, or Gluten Free.*

*Substitute Farm Eggs for Egg Whites
or Egg Beaters.*

TWO EGGS ANY STYLE (GF)
Choice of: Applewood Bacon
Sausage / Ham **19**

THREE EGG OMELET (GF)
Choice Of Three: Ham / Mushrooms
Peppers / Onions / Spinach
Tomatoes / American / Swiss
Sharp Cheddar / Goat Cheese **19**

THE CONTINENTAL
Assorted Mini Danish
Muffin of the Day
Croissant / Butter & Preserves
Coffee or Tea / Choice of Juice **22**

EXTRA INNINGS

Two Eggs Any Style
Buttermilk Pancakes / Choice of:
Applewood Bacon / Sausage / Ham **26**

BUTTERMILK PANCAKES
Local Maple Hill Sugar Farm Syrup **18**

**VEGAN SCRAMBLE
SANDWICH** (GF) (V)
Scrambled Tofu / Spinach
Mushroom / Tomato / Onion
Vegan Cheese / Avocado
Smoked Tomato Jam
Gluten Free Roll **18**

SIDES

Egg / Toast / English Muffin
Bagel & Cream Cheese / Country Potatoes
Applewood Smoked Bacon
Ham / Sausage / Seasonal Fruit
6 each

DINNER

5:00pm - 10:00pm
DIAL 7575

TO START

SIMPLE GREENS GF V

Spring Lettuce / Cherry Tomato
Cucumber / Shaved Asparagus
Breakfast Radish / Red Onion
House Vinaigrette **14**

FRENCH ONION SOUP

Gruyere / Seasoned Crouton **12**

EDAMAME DUMPLINGS V

Mushroom Mirin Broth
Shaved Scallions **22**

CAESAR SALAD

Hearts Of Romaine
House-Made Caesar Dressing
Focaccia Croutons / Locatelli Cheese **15**
Add Grilled Chicken or Salmon **10**

SOMETHING MORE

*Choice Of Natural Cut Fries or
Fresh Cut Fruit.*

GRILLED CHEESE

Spurbeck's Sharp Cheddar / Bacon
Tomato / Rustic White Bread **17**

BUTCHERS GRIND BURGER

Choice Of: Swiss / Blue / Cheddar
American / Goat Cheese **23**

VEGAN SMASH BURGER GF V

Avocado / Spice Smoked Salsa Aioli
Chao Vegan Cheese
Griddled Gluten Free Bun **23**

CREATE YOUR OWN ENTRÉE

Please select one item from each category to create your entrée.

PROTEIN

Chicken Breast **34**
10oz NY Strip Steak **41**
Grilled Salmon **34**

STARCH

Mashed Potato
Baked Potato
Jasmine Rice

VEGETABLE

Broccolini
Asparagus
Spinach

SAUCE

Roasted Garlic Au Jus
Chimichurri
Beurre Blanc

DESSERT

SEASONAL CREME BRULÉE

Brandy Snap Basket / Fresh Fruit **12**

CHOCOLATE STOUT CAKE

Caramel Sauce **18**

A perfect dessert for two!



CHILDREN'S

Menu

For children under
12 years old **18**



All meals served with a fresh fruit cup and choice of dessert

ENTREES

Served with choice of:
French Fries or Broccoli

CHICKEN FINGERS

Ranch or BBQ Sauce

OUR VERY OWN BEEF SLIDER

American Cheese

CHEESE QUESADILLA

HOUSE-MADE MAC 'N CHEESE

GRILLED BEEF HOT DOG

DESSERT

WORMS IN CHOCOLATE DIRT

SCOOP OF ICE CREAM

Vanilla or Chocolate



BEVERAGES

Must be 21 or older to order
alcoholic beverages.

REFRESHMENTS

20oz POT OF COFFEE OR TEA

Regular or Decaf Coffee

Selection of Harney & Sons Tea **18**

12oz MILK

Whole or Chocolate **7**

12oz JUICE

Freshly Squeezed Orange / Grapefruit

Apple / Cranberry **8**

12oz SOFT DRINK

Coca-Cola / Diet Coke / Sprite

Canada Dry Ginger Ale **7**

VIA CAROTA CRAFT COCKTAIL 100ml

Old Fashioned / Negroni / Manhattan

200ml Sparkling

French 75 / Spritz / Paloma **18**

WINES BY THE GLASS

LAMBERTI PROSECCO 187ml

Veneto, Italy NV **15**

SEGURA VIUDAS CAVA ROSADO 187ml

Catalonia, Spain NV **15**

PEBBLE LANE CHARDONNAY

California NV **12**

PEBBLE LANE CABERNET

California NV **12**

*Please ask your server about our full by
the glass wine list.*

Varietals include: Pinot Grigio
Sauvignon Blanc | Pinot Noir

WINES BY THE BOTTLE

Enhance your stay with a perfect pour. Whether you're winding down for the evening or celebrating a special moment, a bottle of wine is just a call—or scan—away. Simply scan the QR code below to view our full menu and place your order. Cheers!

BEER

DOMESTIC

Bud Light / Budweiser / Coor's Light

High Noon / Michelob Ultra

Miller Lite / Yuengling **7**

IMPORTED

Guinness 14.9oz can / Heineken

Labatt Blue / Labatt Blue Light

Modelo Especial / Stella Artois **8**

LOCAL CRAFT 16oz CAN

Cooperstown 'Old Slugger' Ale

Red Shed Jessica's Red Ale

Ommegang Neon Rainbows IPA

Ommegang Nirvana IPA

Ommegang Rare Vos Amber Ale

Ommegang Witte Wheat Ale **11**



OTESAGA

Dining Options

GLIMMERGLASS*

Serving breakfast with breathtaking views of the lake.

1909

Enjoy dinner in an intimate setting. Veranda dining in season.

HAWKEYE BAR & GRILL

Offering a casual setting for lunch and dinner with seasonal patio dining available, weather permitting.

MOHICAN MARKET

Featuring freshly brewed coffee, espresso drinks, smoothies, signature pastries, and more.

FIRE BAR*

Savor a delicious cocktail or sample our small plate menu amid a beautiful natural setting.

LEATHERSTOCKING GOLF BAR & GRILL*

Open seasonally, enjoy a welcoming oasis after a round of golf, overlooking the beautifully-groomed course and stunning Otsego Lake.

ROOM SERVICE

In-room dining is available for your convenience.

**Some dining outlets are open seasonally*

**OTESAGA
ON HAND**

For the Latest Information
During Your Stay





ROOM SERVICE

Menu

ROOM SERVICE OPTION ON PHONE OR DIAL 7575

Ⓞ GF Gluten-Free | Ⓞ V Vegan

Please alert the operator of any food allergies. Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illnesses. Prices listed do not include the 8% New York Sales Tax. All room service orders will be assessed a \$10 delivery fee and 20% automatic gratuity. This gratuity is paid in its entirety to the service staff.