

Seasonal Chef Specialties

❖ TEXAS STRAWBERRY SALAD WITH HOUSE STRAWBERRY VINAIGRETTE . . . \$9

Butter Head Lettuce, Strawberries, Goat Cheese, Roasted Sweet Onions & Toasted Almonds

BONE IN PORK CHOP WITH A RICH DEMI-GLACE . . . \$12

A House Favorite Served with Sautéed Spinach, Rainbow Swiss Chard & Roasted Fingerling Potatoes

❖ ROASTED CURRY TOFU BOWL . . . \$10

Gingered Green Onions, Baby Bok Choy & Bell Peppers over Jasmine Rice

❖ LEMON GRILLED CHICKEN . . . \$12

Served with Whole Grain Risotto & Sautéed Spinach

❖ BROILED ATLANTIC SALMON WITH BELL PEPPER BUTTER SAUCE . . . \$15

Served with Tarragon Baby Green Beans & Steamed Brown Rice

❖ 5 WAY LIGHTLY BREADED BAKED CHICKEN . . . \$12

Accompanied with Roasted Fingerling Potatoes & Green Beans Almondine

Choose Your Favorite Sauce

Marinara with Provolone Cheese Alfredo with Parmesan Cheese Lemon Caper Sauce Mushroom Brown Gravy Classic Béarnaise Sauce

❖ IZZE SPARKLING CLEMENTINE JUICE BEVERAGE . . . \$2

Prices are for guests only

Room Service Menu

Call: 2-3463 (2-DINE)

THE UNIVERSITY OF TEXAS MD Anderson Cancer Center

Making Cancer History®



