BREAKFAST À LA CARTE

MODERN CLASSICS

HUEVOS RANCHEROS
refried beans | corn tortilla | house salsa
I avocado | cheese | pico de gallo | two eggs | 12

TEXAS WAFFLE
macerated berries | whip cream | maple syrup | bacon, ham, or sausage | 12

BREAKFAST STAPLES

ALL AMERICAN
two eggs | hashbrowns | bacon, ham, or sausage | toast | 12

CLASSIC OATMEAL
brown sugar | dried fruit | milk | 7

BUTTERMILK PANCAKES
warm maple syrup | whipped butter | berries | 10

CLASSIC FRENCH TOAST
strawberries | banana rum | 12

TRADITIONAL EGGS BENEDICT
poached eggs | canadian bacon | english muffin | hollandaise | 14

BEVERAGES

COFFEE / DECAFFEINATED COFFEE | 3
FRESH FRUIT JUICE | 4
HOT TEA | 3
FRUIT SMOOTHIE | 4

BREAKFAST BURRITO
flour tortilla | scrambled eggs | chorizo | onions | peppers | tomatoes | pepper jack cheese | sliced fresh avocado | 13

PIGS IN A BLANKET
pancakes | breakfast sausage | two eggs | 13

BREAKFAST BURRITO
flour tortilla | scrambled eggs | chorizo | onions | peppers | tomatoes | pepper jack cheese | sliced fresh avocado | 13

BREAKFAST Buffet
FULL BREAKFAST Buffet | 15.95
& CONTINENTAL | 10.50
monday - friday at 6:30am to 10:30 am | saturday and sunday 7:30am to 11:30am

3 EGG OMELETS

BUILD YOUR OWN
choice of peppers, spinach, asparagus, mushrooms, sautéed onions, cheddar, feta, swiss, goat cheese, ham, or sausage | toast | hashbrowns | 13

HAM & CHEDDAR
hashbrowns | toast | 12

EGG WHITE
spinach | tomatoes | low fat mozzarella | 11

SIMPLE SIDES

FRUIT OF THE MOMENT
freshest of the season | 8

FRESH BERRY & GRANOLA PARFAIT
fat free greek yogurt | 7

APPLEWOOD BACON, PORK LINK SAUSAGE, HAM STEAK | 4

HASHBROWNS | 3

COLD CEREAL
kellogg’s products | choice of berries or sliced banana | milk | 6

PASTRY BASKET
selection of muffins, pastries, and croissants | 6

SINGLE CAGE FREE EGG
cooked to order | 2

Many items can be made Gluten Free with simple modifications. Servers can assist with these options. If you have special dietary restrictions, please do not hesitate to inform your server.
STARTERS

CHILLED SHRIMP COCKTAIL new
6 shrimp | tomato horseradish | lemon wedges 12
CRISPY CALAMARI
carrots | jalapeño | spicy ranch sauce 12
CLASSIC HUMMUS
garlic herb pita | crisp vegetables 8
SPINACH & ARTICHOKE DIP
tortilla chips | sour cream | salsa 10
FAJITA CHICKEN QUESADILLA
pico de gallo | jalapeño jack | guacamole | sour cream 13
JUMBO LUMP CRAB CAKE new
corn meal fried green tomatoes | frisee | citrus whole grain mustard aioli 18
POTATO SKINS
bacon | cheddar | green onion | sour cream 10
BRISKET QUESO new
tortilla chips | salsa 12

SOUP & SALAD

add grilled chicken, salmon, or shrimp to any salad 5

ICEBERG WEDGE new
blue cheese dressing | tomatoes | bacon 9
STEAK
6oz strip | baby bibb | mesclun | teardrop tomato | english cucumber | avocado | crispy onions | maytag blue cheese vinaigrette 16

GRILLED SHRIMP
baby bibb | mesclun | feta | cherry tomatoes | lavash | shallot | champagne vinaigrette 13

CAESAR
chopped romaine | parmesan | croutons | caesar dressing 10
COBB
garlic chicken | egg | avocado | tomato | bacon | blue cheese crumbles | ranch dressing 14

SUMMER SALAD new
spinach | mesclun | strawberries | blackberries | blueberries | candied pecans | raspberry vinaigrette 9

CHICKEN BROTH 4
SOUP OF THE DAY 5
CHICKEN NOODLE SOUP 5

PLATES

CLASSIC SPAGHETTI new
meat sauce | herbs | tomatoes 11

BLACKENED RED SNAPPER
baby shrimp | rice pilaf | green beans | garlic lemon tomato cream sauce 26

FISH & CHIPS
french fries | tartar sauce 16

ANGEL HAIR SCAMPI
grilled shrimp or chicken | mushrooms | garlic | sun dried tomatoes | white wine | lemon cream sauce 18

BLACKENED SALMON BOWTIE new
pesto cream 12

HOUSE MADE LASAGNA
ground beef | ricotta | mozzarella | sautéed spinach 17

CHICKEN POT PIE
a rotary house favorite 16

FRIED GULF SHRIMP new
8 butterflied shrimp | tartar or cocktail sauce | papaya relish | french fries 15

NEW YORK STRIP
10oz ny strip | caramelized o'brien potatoes | blue cheese creamed spinach | mushroom demi 27

HOUSEMADE GRILLED MEATLOAF
mushrooms | green beans | mashed potatoes | chablis sauce 18

LIGHTER FARE

BLACKENED FISH TACOS
3 tacos | mahi-mahi | flour tortillas | coleslaw | papaya relish | chipotle lime aioli 17

SIMPLY GRILLED CHICKEN BREAST new
balsamic glazed grilled vegetables | sautéed spinach 12

SIMPLY GRILLED RED FISH new
broccolini | rice pilaf 16

GRILLED SALMOM
cranberry couscous | broccolini | orange ginger sauce 24

IMPOSSIBLE BURGER
vegan patty | lettuce | pico | american cheese | house sauce 13

CHICKEN SALAD
coconut | lettuce | tomato 13

PETITE COMBO
choose one of each: petite turkey, chicken salad, or tuna sandwich | caesar salad or garden salad | cup of soup of the day, chicken noodle soup, or tomato basil soup (sub french onion soup add 2) 14

SANDWICHES

served with choice of side (loaded baked potato add 1.5)

ROAST BEEF DIP
sautééed mushrooms | caramelized onions | swiss cheese | ciabatta | au jus | horseradish cream 14

CHICKEN PHILLY
smothered chicken | onions | peppers | mushrooms | provolone 14

ROSEMARY HERBED GRILLED CHEESE new
tomato basil soup | cheddar | swiss | american 13

TRIPLE DECKER CLUB
turkey | bacon | lettuce | tomato | mayo 14

REUBEN
corned beef | swiss | sauerkraut | 1000 island | marbled rye 13

CLASSIC BACON CHEESEBURGER
cheddar | lettuce | tomato | onion 14

ADD ONS

MASHED POTATOES
SMALL GARDEN SALAD
SMALL CAESAR SALAD
GRILLED BABY CARROTS
BROCCOLINI
ASPARAGUS
FRUIT CUP
SAUTÉED SPINACH & MUSHROOMS
each for 5

LOADED BAKED POTATO
FRENCH FRIES
SWEET POTATO FRIES
PARMESAN FRIES
MAC & CHEESE
HOUSE-MADE CHIPS

BUFFET

DINNER BUFFET
for 17.95 | includes non-alcoholic drink
5:30PM - 8:30PM SUNDAY TO THURSDAY

Many items can be made Gluten Free with simple modifications. Servers can assist with these options.
If you have special dietary restrictions, please do not hesitate to inform your server.
20% service charge applied to parties of 6 or more.
## COCKTAILS

**HAND CRAFTED**

**FRANCE 75**
- Tanqueray Gin
- Fresh Lemon Juice
- Champagne

**TITO’S MOSCOW MULE**
- Tito’s Handmade Vodka
- Fresh Lime Juice
- Ginger Beer

**PISCO SOUR**
- Cuatro G’s Pisco
- Fresh Lime Juice
- Sugar
- Egg White

**PALOMA**
- Patron Silver Tequila
- Fresh Lime Juice
- Grapefruit Soda

**MEZCAL SOUR**
- Mezcal
- Fresh Lime Juice
- Sugar

**PALOMINI**
- Mezcal
- Fresh Lime Juice
- Cointreau

**MARGARITA**
- Casa Noble
- Fresh Lime Juice
- Triple Sec

**SEASONAL COCKTAIL**
- Ask your bartender about tonight’s special

## DRINK SPECIALS

**FROZEN PIÑA COLADA**
- House Rum
- Pineapple Juice

**MIONETTO MIMOSA**
- Mionetto Prosecco

**FROZEN MARGARITA**
- House Tequila
- Triple Sec

**SEASONAL COCKTAIL**
- Ask your bartender about tonight’s special

## DESSERTS

**KEY LIME PIE**
- With Granola Crust

**CRÈME BRÛLÉE CHEESECAKE**
- Topped with Fresh Berries

**CHOCOLATE CHEESECAKE**
- Served with Vanilla Ice Cream

**SUGAR-FREE APPLE PIE**
- Served Warm with Fresh Berries

**CARROT CAKE**
- Raisins

**CHOCOLATE MOLTEN CAKE**
- Walnuts

**PECAN BOURBON PIE**
- Hand Whipped Cream

## WHITE WINE

**BY THE GLASS**

<table>
<thead>
<tr>
<th>WINE TYPE</th>
<th>MICHIGAN</th>
<th>FLEURS DE PRAIRIE</th>
<th>CHATEAU STE. MICHELLE</th>
<th>CHARLES SMITH VINO</th>
<th>PIGGIN</th>
<th>BRANCOTT ESTATE</th>
<th>CHATEAU ST. JEAN</th>
<th>CLOS DU BOIS</th>
<th>SONOMA CUTRER</th>
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## RED WINE

**BY THE GLASS**

| WINE TYPE | MICHIGAN | ERATH | MEIOMI | J. LOHR LOS OSOS | ALAMOS | AUSTIN HOPE | COLUMBIA CREST H3 | ESTANCIA | CARNANGEN
<table>
<thead>
<tr>
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**WINE BOTTLE SPECIAL**
- Ask your bartender about tonight’s wine bottle special

## BEERS

**ON TAP**

<table>
<thead>
<tr>
<th>BEER TYPE</th>
<th>ST. ARNOLD BREWING CO.</th>
<th>HOUSTON, TX</th>
<th>BLUE MOON BREWING CO.</th>
<th>GOLDEN, CO</th>
<th>HEFEWEINZEN WEISSBIER</th>
<th>WHEAT BEER</th>
<th>LIVESTOCK BREWING CO.</th>
<th>CHICO, CA</th>
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<tbody>
<tr>
<td>ART CAR IPA</td>
<td>5</td>
<td>$7</td>
<td>PALE ALE</td>
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<td>$6</td>
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<tr>
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<td>5</td>
<td>$7</td>
<td>SAMUEL ADAMS BOSTON LAGER</td>
<td>5</td>
<td>$6</td>
<td>DOMESTICS &amp; IMPORTS</td>
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## NON-ALCOHOLIC

<table>
<thead>
<tr>
<th>DRINK TYPE</th>
<th>SOFT DRINKS</th>
<th>ICED TEA</th>
<th>FRUIT JUICE</th>
<th>MILKSHAKE</th>
<th>HEINEKEN 0.0</th>
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<td>4</td>
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<td>6</td>
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**DOMESTICS & IMPORTS**

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<tr>
<th>BEER TYPE</th>
<th>T. A. O’NEILL BREWING CO.</th>
<th>BOSTON, MA</th>
<th>MODERO ESPAÑOL</th>
<th>5</th>
<th>$6</th>
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<tr>
<td>BUD LIGHT</td>
<td>5</td>
<td>$5</td>
<td>GUINNESS DRAUGHT</td>
<td>7</td>
<td>$7</td>
<td>-domestic &amp; imports</td>
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| CHIVAS REGAL | 5 | $5 |- | | |-
| MILLER LIGHT | 5 | $5 |- | | |-
| CORONA LIGHT | 6 | $6 |- | | |-
| DOS XX | 6 | $6 |- | | |-

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breakFAST Boxes

6:30 AM to 10:30 AM  Monday - Friday
7:30 AM to 10:30 AM  Saturday - Sunday

To pre-order for tomorrow morning please call “At Your Service” by dialing “0” and place your order for delivery by room service.

CONTINENTAL BREAKFAST BOX  $13  TOTAL ORDERS______
Large Muffin, Fruit Cup, Choice of Bottled Juice, Coffee or Hot Tea
Choice of:
☐ Blueberry Muffin
☐ Mixed Berry Muffin

Chilled Bottled Juice:
☐ Fresh Orange
☐ Apple
☐ Cranberry
Choice of:
☐ Coffee
☐ Decaffeinated Coffee
☐ Tea
☐ Hot Chocolate

With:
☐ milk
☐ half and half
☐ lemon

SMOKED SALMON BAGEL SANDWICH BOX  $16  TOTAL ORDERS______
Toasted plain bagel, cream cheese, sliced tomato, red onion, capers, Bottled Juice and Coffee or Hot Tea

Chilled Bottled Juice:
☐ Fresh Orange
☐ Apple
☐ Cranberry
Choice of:
☐ Coffee
☐ Decaffeinated Coffee
☐ Tea
☐ Hot Chocolate

Breakfast Information:

TOTAL ORDERS______

Choice of:
☐ Bacon, Egg and cheese Croissant Sandwich with Coffee or Hot Tea

("JUST THE SANDWICH" BOX  $9  TOTAL ORDERS______
Bacon, Egg and cheese Croissant Sandwich with Coffee or Hot Tea
Choice of:
☐ Coffee
☐ Decaffeinated Coffee
☐ Tea
☐ Hot Chocolate

With:
☐ milk
☐ half and half
☐ lemon

Additional Beverages:
☐ Bottled Water - $3
☐ Large Coffee Box (96 oz) - $10
☐ Regular
☐ Decaffeinated
☐ With:
☐ Milk
☐ Half and Half
☐ Apple Juice
☐ Orange Juice
☐ Cranberry Juice
☐ Diet Coke
☐ Sprite
☐ Non-fat Milk
☐ Chocolate Milk

Delivery Information:

☐ Number of Guests
☐ Room Number
☐ /  /  Date

To Be Delivered Between:

8:00-8:15
8:45-9:00
9:00-9:15
9:15-9:30
10:00-10:15
10:15-10:30

An 18% service charge plus current sales tax will be added to your check. Before placing your order, please inform the server if a person in your party has a food allergy. Consuming raw eggs or under cooked beef may increase your risk of food born illness.

HOUJJ-1020