



## Dining Menu

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### BREAKFAST

Room Service Only - Dine in at The Southern Grind

7:00 am - 10:30 am

### DINNER

Room Service or Dine in at Hunter's Bend

5:00 pm - 8:00 pm

All room service orders will be automatically charged to the credit card on file with guest room.

# BREAKFAST MENU

## HOT & HEARTY

- ◇ **\*Hunter's Bend Breakfast** 12  
Two eggs, with your choice of bacon, sausage or ham, seasoned potatoes & side of toast.
- ◇ **\*Avocado Egg Melt** 13  
Three eggs scrambled, topped with melted cheddar cheese, sliced avocado & side of salsa. Served with fresh seasonal fruit.
- ◇ **\*Croissantwich** 11  
Two eggs, cheddar cheese & choice of bacon, ham or sausage served on a warm buttery croissant.
- ◇ **\*Quiche of the Day** 11  
Quiche of the day served with fresh seasonal fruit.

## LOCAL FAVORITES

- ◇ **\*Biscuits & Gravy** 8  
Two buttermilk biscuits covered with homemade hearty sausage gravy.
- ◇ **\*French Toast** 11  
French toast topped with candied pecans and side of bacon.

## QUICK & EASY

- ◇ **Cream Cheese Cinnamon Roll** 5
- ◇ **Yogurt & Granola Parfait** 8  
Vanilla yogurt served with granola & fresh fruit, drizzled with locally harvested honey.
- Bagel & Spread** 6  
Choice of a whole wheat, blueberry, everything or plain bagel. Served with butter, cream cheese or peanut butter.
- Oatmeal** 7  
Fresh hot oatmeal served with cranberries & brown sugar.  
Add pecans .75

## SIDES

- Blueberry Muffin 4
- \* Bacon Ham or Sausage 6
- Seasoned Potatoes 6
- \*Two Eggs 4
- Avocado Slices 4
- Seasonal Fruit 4

Room Service Delivery \$4 and 22% Service Charge

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

# DINNER MENU

## STARTERS

<b>Crispy Green Bean Fries</b>	7	<b>Mozzarella Sticks</b>	9
Crunchy & crispy breaded green beans served with wasabi ranch dipping sauce.		Breaded mozzarella cheese served with marinara sauce.	
<b>Chips &amp; Salsa</b>	7	◇ <b>Sweet &amp; Spicy Gulf Shrimp</b>	13
Homemade flour chips served with fresh salsa.		Tempura battered shrimp tossed in a sweet & spicy Thai infused sauce.	

## SALADS

◇ <b>House Salad</b>	9
Fresh greens, grape tomatoes, cucumber, red onion & croutons. Served with your choice of dressing.	
◇ <b>Caesar Salad</b>	10
Chopped romaine lettuce, parmesan cheese, garlic croutons tossed in a traditional Caesar dressing.	

### SALAD ADDITIONS

Chicken	4
Shrimp	6

### DRESSINGS

Buttermilk Ranch	Creamy Golden Italian
Blue Cheese	Raspberry Walnut Vinaigrette
Honey Lime Cilantro	Strawberry Vinaigrette

## HANDHELDS

◇ <b>Beach Burger in Paradise</b>	12
1/2 lb. of fresh ground beef, topped with lettuce, tomato, & red onion. Add your choice of cheddar, provolone or mozzarella cheese. Served with fries.	
◇ <b>Turkey Bacon Avocado Wrap</b>	13
Roasted turkey, provolone cheese, hardwood smoked bacon, avocado, tomato and lettuce served in a grilled spinach herb wrap. Served with a side of ranch dressing and fries.	
◇ <b>Chipotle Fried Chicken Sandwich</b>	13
Fried chicken breast, shredded lettuce, chipotle sauce & Wickles on a toasted bun. Served with fries.	

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# DINNER MENU

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## ENTRÉES

### **\*Pasta Beurre Blanc**

18

Choice of chicken or shrimp sauteed with garlic, white wine, lemon juice, capers, grape tomatoes, spinach & mushrooms. Served with a side salad.

### **\*Bourbon Glaze Meatloaf**

16

Glazed with our house special sweet bourbon sauce to give this southern classic a unique and delicious twist. Served with fries.

### **\*Chicken or Steak Quesadillas**

15

Choice of chicken or steak with flour tortilla filled with a blend of cheeses then grilled. Served with a side of fresh chips & salsa.

### **\*Chicken Tenders**

12

Four all breast tenders made traditionally or tossed in buffalo sauce served with fries & ranch.

## SWEETS

### **Brownie Sundae**

7

Warm brownie topped with a cool scoop of vanilla gelato.

### **Two Scoops of Gelato**

5

Seasonal flavors available, please check with your server.

## BEVERAGES

### **Assorted Juices**

5

### **Assorted Soft Drinks**

4

### **Sweet or Unsweet Tea**

4

### **Bottled Water**

4

### **Coffee ~ Regular or Decaf**

3

### **Coffee Carafe - 48oz**

7

## LOCAL PARTNERS

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**Sweet Home Farm**

**Royal Lagoon Seafood**

**Gulf Coast Produce**

**Kittrell's Daydream Honey**

**The Southern Grind**

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# BAR MENU

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## HAPPY HOUR

Served Sunday - Thursday

5:00 pm - 7:00 pm

**Fried Boom Boom Shrimp**

**Basket of Crab Fries - Seasoned with Old Bay**

**Fried Mozzarella Sticks with Marinara**

**Fried Wickles Pickles with Ranch**

**Chicken Quesadilla with Salsa**

**Chips & Salsa**

5 Each

Servings are Small Portions

## BEER

### DOMESTIC 4

**Budweiser / Bud Light**

**Coors Light**

**Michelob Ultra**

**Miller Lite**

**Redbridge**

**Yuengling**

### IMPORT & IPA 5

**Angry Orchard**

**Blue Moon**

**Corona**

**Fairhope Amber IPA**

**Goose Island IPA**

**Heineken**

**Lil Smack**

**Modelo**

**Sam Adams**

**Stella Artois**

**Sweetwater 420**

**Guests must be 21 years old and have valid state issued identification to consume alcohol.**

**No guest is allowed to leave the premises with an open container of alcoholic beverage.**

# BAR MENU

## SIGNATURE COCKTAILS

### The Guardian

Hendrick's Gin, St. Germain Elderflower liqueur and fresh lemon juice.

### Indigo Old Fashioned

Maker's Mark Bourbon, simple syrup & Angostura bitters garnished with orange peel.

### Indigo Rita

Sauza tequila, fresh lime juice, and agave nectar.

### Tradewind

Bulleit Bourbon, lemon juice, simple syrup, orange and Angostura bitters and mint.

### Pirate Punch

Captain Morgan Spiced Rum, Malibu Coconut Rum, Pineapple Juice, Grenadine & splash of Sprite.

### The Pompano

Tito's Vodka, Blue Curacao, Sweet & Sour, Grenadine and cranberry juice.

10

## RED

### 19 Crimes

30 Bottle 7.5 Glass

### Hogue Cabernet & Merlot

33 Bottle 8.5 Glass

### Kendall Jackson Grand Reserve

65 Bottle

### Louis M. Martini Cabernet

36 Bottle 9 Glass

### Matanzas Creek Merlot

65 Bottle

### Meiomi Pinot Noir

48 Bottle 12 Glass

### Robert Mondavi Cabernet

65 Bottle

## WHITE

### 19 Crimes

30 Bottle 7.5 Glass

### Bella Sera

36 Bottle 9 Glass

### Chateau Ste. Michelle Riesling

32 Bottle 8 Glass

### Danzante Pinot Grigio

35 Bottle 8.75 Glass

### Day Owl Rose

36 Bottle 9 Glass

### Hogue Chardonnay & Riesling

33 Bottle 8.5 Glass

### Kendall Jackson Chardonnay

40 Bottle 10 Glass

### Matua Sauvignon Blanc

32 Bottle 8 Glass

## SPARKLING

### Chandon Brut

65 Bottle

### La Marca Prosecco

7.5 Glass

### Domaine Ste. Michelle Brut

36 Bottle

### Cooks Champagne

7 Glass

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