



Dining Menu

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

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

SALADS

◇ House Salad	9
Fresh greens, grape tomatoes, cucumber, red onion & croutons. Served with your choice of dressing.	
◇ Caesar Salad	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

◇ Beach Burger in Paradise	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.	
◇ Turkey Bacon Avocado Wrap	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.	
◇ Chipotle Fried Chicken Sandwich	13
Fried chicken breast, shredded lettuce, chipotle sauce & Wickles on a toasted bun. Served with fries.	

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DINNER MENU

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

Sweet Home Farm

Royal Lagoon Seafood

Gulf Coast Produce

Kittrell's Daydream Honey

The Southern Grind

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BAR MENU

HAPPY HOUR

Served Sunday - Thursday

4:00 pm - 5:00 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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