

ROOM SERVICE

BREAKFAST MENU

Served from 6:30 AM – 11:00 AM

FEATURED FAVORITES

Overton Breakfast 13

*Local Farm Fresh Eggs Any Style, Choice of Breakfast Meat,
Breakfast Potatoes or Hash Browns
Warm Buttermilk Biscuit or Choice of Toast*

Build Your Own Omelet 13

Create your Custom Omelet with Our Fresh Ingredients

Choose Your Toppings: *Ham, Bacon, Turkey Sausage, Chorizo, Sausage, Cheddar Cheese, Pepper Jack Cheese, Swiss Cheese, Monterey Jack Cheese, Onions, Tomatoes, Spinach, Peppers, Mushrooms, and Jalapeños*

Served with Breakfast Potatoes

Warm Buttermilk Biscuit or Choice of Toast

Texas Waffle 11

Add Strawberries and Whipped Cream 4

Buttermilk Stack 10

Fluffy Pancakes Served Hot of the Griddle

Add Blueberries 3 | Add Candied Pecans 3

HEALTHY START

Mixed Berry Yogurt Parfait 8

*Home-Roasted Granola, Vanilla Yogurt,
Fresh Seasonal Berries, and Honey*

The Healthy Plate 12

Fresh Scrambled Egg Whites, Whole Wheat Toast, and Sliced Fresh Fruit

Lone Star Continental 10

*Fresh Seasonal Fruit and Berries
Selection of Assorted Danish and Pastries*

Oatmeal Cup 4 | Bowl 7

Served with Raisins and Brown Sugar

Add Blueberries 3 | Add Candied Pecans 3

Fresh Fruit Plate 10

*Seasonal Fresh Fruit and Berries
Served with Vanilla Yogurt Drizzled in Honey*

A LA CARTE SIDES

Buttermilk Biscuit or Choice of Toast 4

White, Wheat, Texas Toast, English Muffin, 9-Grain, Sourdough or Marble Rye

Choice of Breakfast Meat 4

Bacon, Pork Sausage, Ham or Chorizo

Smoked Tomato Creamed Grits 5

Two Eggs Any Style 4

Seasonal Fruit Cup 5

Vanilla Yogurt 4

BEVERAGES

Freshly Brewed Coffee

Regular or Decaffeinated

Small Pot (3 Cups) 7 | Large (6 Cups) 13

Juices 4

Orange, Apple, Cranberry, Grapefruit or Tomato

Milk 4

Whole, 2%, Almond, Soy or Skim Milk

Hot Tea 4

Assorted Selections Available

Bottled Water 4

ROOM SERVICE

ALL DAY MENU

Served from 11:00 AM – 1:00 AM

STARTERS & SALADS

Southern Bruschetta 10

Fried Green Tomatoes, Tossed with Olive Oil, Garlic and Roasted Red Pepper; Served on Fresh Mozzarella-Jalapeño Crostini

Texas Steak Fingers 14

Breaded Ribeye Steak Strips; Topped with Golden Haystack Potatoes and Creamy Boursin Cheese

Texas Bourbon Wings 14

*Bone-In Wings Tossed in our Signature Rebecca Creek Whiskey BBQ Sauce
Finished with Crispy Tobacco Onions and Blue Cheese Crumbles
Served with Ranch Dressing*

Tortilla Chips and Salsa 7

Pecan Grill Salad 7

*Fresh Mixed Greens, Cucumbers, Shredded Carrots and
Tomatoes
Accompanied with Guests' Choice of Dressing*

Caesar Salad 7

*Classic Romaine with Home-Made Croutons
Tossed with Caesar Dressing
Garnished with Parmesan Shavings*

Add 3 Grilled Shrimp 9 | Add 6oz Grilled Chicken 6 | Add 6oz Salmon Fillet 8 | Add 6oz Grilled Sirloin 8

Homemade Soup Created Daily

Cup 5 Bowl 7

SANDWICHES

Side Choices: Wedge Fries, Sweet Potato Fries, Tater Tots, Cole Slaw, Texas Caviar or Fresh Cut Fruit

Tenderloin Burger 15

*Texas Size 10oz, Served on a Jalapeño Bun
Topped with Cheddar Cheese, Lettuce, Tomatoes, Pickles, and Onions*

French Dip 15

Sliced Roast served on a Soft Split Top Hoagie Roll served with a Side of Au Jus

Chicken & Swiss 12

*Grilled Chicken Breast with Swiss Cheese and Caramelized Onion served on a Jalapeño Cheddar Roll
Finished with Chipotle Mayonnaise*

Add Bacon: 3

Classic Comfort BLT Sandwich 10

Smoked Thick Slice Bacon, Crispy Green Leaf Lettuce and Sliced Tomatoes with Mayonnaise on Toasted 9-Grain Bread

All Room Service Orders are subject to State and Local Taxes, a Delivery Charge of \$3.00, and a Service Charge of 20%

ROOM SERVICE

DINNER MENU

Served from 5:00 PM – 10:00 PM

ENTREES

Ribeye 30

12oz Steak Grilled

Seasoned with Chef's Signature Dry Rub

Roasted Brussels Sprouts with Rich Balsamic Glaze and Candied Pecans

Roasted Red Pepper Mashed Potatoes

Honey Sriracha Salmon 23

Salmon Tossed in a Texas Whiskey, Local Honey, and Sriracha Glaze

Served Over Texas Caviar Fried Rice

Chicken Fried Steak 20

8oz Rib Eye, Hand-Battered and Deep Fried in a Golden Crust; Topped with White Pepper Gravy

Served with Home Fried Potatoes and Roasted Green Beans

Stacked Chicken Verde 22

Smoked Gouda Enchiladas Topped with Shredded Chicken and Black Bean Relish

Served Over Salsa Verde

New York Steak and Tobacco Onions 28

10oz Steak Grilled

Served with Creamy Parmesan Potatoes and Roasted Green Beans

Finished with Crispy Fried Tobacco Onions

BEVERAGES

We proudly feature Coca-Cola products

Soft Drinks 4

Coke, Coke Zero, Diet Coke, Dr. Pepper, Root Beer or Lemonade

Iced Tea 4

Sweet or Unsweet

Bottled Water 4

Full Bar Selection Available

WINES

Sparkling Wines

House Champagne
Ruffino Prosecco
Poema Cava Brut Rose

Glass / Bottle

7 | 24
9 | 38
9 | 38

White Wines

House Pinot Grigio
Barone Fini Pinot Grigio
House Sauvignon Blanc
DryLands Sauvignon Blanc
House Chardonnay
Kendall Jackson Chardonnay
McPherson 'Les Copains' Dry Rose

7 | 24
9 | 34
7 | 24
9 | 32
7 | 24
10 | 38
8 | 24

Red Wines

House Pinot Noir
Irony Pinot Noir
House Merlot
Chateau St. Michelle Merlot
House Cabernet
Juggernaut Cabernet Sauvignon
Alexander Valley Cabernet Sauvignon

7 | 24
9 | 36
7 | 24
14 | 42
7 | 24
14 | 60
14 | 60

BEERS

Domestic 5 | Bottle

Coors Light, Bud Light, Michelob Ultra, Miller Lite

Premium 6 | Bottle

Dos Equis, Shiner Bock, Ziegenbock, Modelo