

IN-ROOM DINING

PLEASE CALL EXTENSION 5270 to place your order or use the breakfast door hanger menu provided.

"I won't be impressed with technology until I can download food" - ANONYMOUS

BREAKFAST & DINNER

Breakfast Available: 6am-10am, daily (please see door hanger menu provided)
Dinner Available: 5pm-11pm, daily

SHARED

TRADITIONAL BUFFALO WINGS 12
Authentic Buffalo style wings, bleu cheese dipping sauce

MEDITERRANEAN FLATBREAD 14
Pesto, mozzarella, sun dried tomatoes, artichoke hearts, olives, red pepper, basil balsamic glaze
Add Grilled Chicken 3

SHRIMP COCKTAIL 14
Lemon scented slaw, spicy cocktail sauce

HUMUS & PITA CHIPS 6

ARTISAN CHEESE PLATE 15
Chevrion® & fig jam, aged asiago, carmody, morel & leek aged dry jack, manchego, with lavosh

CRAB CAKE SLIDERS 14
House made crab cake, aioli, micro greens

MAINS

PAN SEARED SALMON 18
Orange segments, mint, red jalapeno, cilantro rice, cannellini beans, red onion

RIB EYE STEAK 12 OZ. 26
Mushroom truffle butter, mashed potatoes, asparagus

FRENCHED CHICKEN BREAST 16
Cannellini beans, wild mushrooms, arugula, natural jus

RIGATONI 14
Spicy Italian sausage, tomato basil sauce, shredded parmesan

MARKET GARDEN

MAGNOLIA SALAD 7
Spring mix, red onions, tomato, cucumber, shredded parmesan

CHOPPED COBB SALAD 12
Mixed greens, pecan smoked bacon, grilled chicken, egg, avocado, bleu cheese crumbles, grape tomatoes, gorgonzola vinaigrette

GRILLED SALMON SALAD 17
Spring greens, avocado, mandarin oranges, almonds, fried wontons, sesame ginger dressing

CHICKEN TORTILLA SOUP
Chef's house-made soup with peppers, tomatoes, chili spices, tortilla strips

CUP 5 BOWL 7

HAND HELD

All Hand Held items served with choice of small Magnolia salad, sweet potato fries or french fries

BUILD YOUR OWN BURGER 14
6 ounce hand made burger on brioche bun
Cheddar, Swiss or Pepper Jack Cheese

ADD ON 1 EACH

Sherry mushrooms, sliced jalapeno peppers, bacon, onion straws, fried egg, grilled onions, avocado

GRILLED CHICKEN PESTO SANDWICH 15
Marinated artichokes, roasted peppers, Havarti cheese on a ciabatta roll

SOURDOUGH CLUB 14
Roasted turkey, ham, pecan smoked bacon, avocado, tomato, lemon aioli

SHORT RIB FRENCH DIP 16
Braised short rib, provolone, on baguette, onion jus

BEVERAGES

BEER (Local Craft) 7

Deep Ellum IPA
Lakewood Lager
Deep Ellum Blonde
Shiner Blonde

BEER (National) 6

Budweiser
Bud Light
Coors Light
Michelob Ultra
O'Doul's (NA)

WHITE WINES

	GL	BTL
Canyon Road Pinot Grigio, California	7	28
Prosecco Mionetto, Italy	10	40
Laguna Chardonnay, California	12	46
Canyon Road Chardonnay, California	7	28
The Crossings Sauvignon Blanc, California	10	40

RED WINES

Miura Pinot Noir	12	46
Canyon Road Cabernet Sauvignon, California	7	28
Souverain Cabernet Sauvignon, California	12	46
Simi Merlot, California	11	44
Canyon Road Merlot, California	7	28
Adelaida Red Zinfandel	13	50

A gratuity of 21% and a \$2.00 delivery charge is automatically added to all orders. Please let your in room dining attendant know if you have any food allergies, as not all ingredients are listed for each item on the menu. Consuming raw or undercooked proteins may increase your risk of foodborne illnesses, especially if you have a medical condition.

ON-PROPERTY DINING VENUES PARK CITIES GRILL

Conveniently located across from the front desk, Park Cities Grill is the perfect place to gather after a day of meetings, to catch up with friends or just kick back and unwind. Choose from a wide selection of craft beers, signature cocktails and great wine selections, or select one of our Chef's signature entrees or nightly food specials.

HOURS OF OPERATION:

À la carte breakfast: Monday – Friday 6:00am-10:00am

À la carte breakfast: Saturday – Sunday 7:00am-11:00am

Dinner, nightly from: 4:00pm-10:00pm

In-Room Dining, nightly from: 4:00pm-10:00pm