

IN-ROOM DINING



BREAKFAST MENU

Monday - Friday 6AM - 11AM
Saturday - Sunday 7AM - 12PM

Dial Extension 52 to order.

LIGHTER OPTIONS

Parfait \$7.00
Vanilla yogurt topped with house granola, seasonal berries, and pepitas

Fruit Plate \$12.00
Seasonal sliced fruits with yogurt dip

ENTRÉES

All-American \$15.00
Two eggs any style, choice breakfast meat, potato hash served with Texas toast

House Breakfast Quesadillas \$12.00
Homemade tortillas filled with southwest scrambled eggs, bacon, and pepper jack cheese and served with avocado and salsa

Garden Omelet \$12.00
Three-egg omelet with seasonal vegetables and queso fresco served with potato hash and Texas toast *Substitute egg whites add \$2*

Country Griddle Cakes \$17.00
Topped with seasonal berries and powdered sugar and served with maple syrup, two eggs any style, and choice of breakfast meat

Texas Omelet \$14.00
Three-egg omelet with bacon, sausage, onions, peppers, mushrooms and cheddar cheese served with breakfast potatoes & Texas toast *Substitute egg whites add \$2*

Texas BLT \$14.00
Jalapeno cheese Texas toast with bacon, lettuce, and tomato topped with two eggs any style, served with potato hash

Fajita & Eggs \$18.00
Grilled skirt steak topped with onions and peppers, two eggs any style, refried beans, and homemade tortillas served with salsa

Smoked Salmon \$18.00
With red onion, capers, cream cheese, sliced tomato, lemon wedge and toasted bagel

SIDES

Freshly Baked Muffin \$4.00
Bagel with Cream Cheese \$4.50
Toast with Jams & Butter \$4.50
Two Eggs Any Style \$6.00

Oatmeal with Toppings \$6.00
Breakfast Potatoes \$4.00
Breakfast Meat \$4.50
Bacon, pork sausage, turkey sausage, chicken mango sausage, or country ham

\$3.50 delivery fee, 20% gratuity, and applicable sales taxes added to all orders.

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness.





LUNCH & DINNER MENU

Monday - Sunday 11AM - 12AM

Dial Extension 52 to order.

APPETIZERS

Burger Bites **\$12.00**
Three mini burgers topped with cheddar cheese and bacon and served with fries

Quesadillas
choice of beef fajita, grilled chicken or black bean & roasted corn served with guacamole, pico de gallo and sour cream

Buffalo Wings **\$14.00**
Tossed in hot sauce and served with ranch dressing for dipping

Guacamole **\$10.00**
Fresh avocados with jalapeños, onions, tomatoes cilantro & lime served with homemade tortilla chips

SOUPS

Chicken Tlalpeno Soup **\$8.00**
tomato and cascabel pepper broth with crispy tortilla strips, sliced avocado, Monterrey Jack cheese and lime

Vegetable Soup **\$8.00**
hearty vegetable blend in a savory broth

SALADS

Classic Caesar **\$10.00**
Romaine, house-made croutons, parmesan cheese tossed in creamy caesar dressing

Hollywood Cobb **\$10.00**
Romaine, applewood smoked bacon, eggs, tomatoes, avocado, cucumbers and stilton cheese with choice of dressing

add Chicken **\$4.00**
add Shrimp **\$6.00**
add Salmon **\$8.00**

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SANDWICHES

Bacon Cheddar Burger **\$16.00**
Half-pound Certified Angus burger topped with bacon, cheddar cheese, lettuce, tomato, and purple onion

Grilled Chicken Sandwich **\$14.00**
Grilled chicken breast with swiss cheese, lettuce, tomato, and purple onion

Club Sandwich **\$14.00**
Turkey, ham, bacon, avocado, swiss, cheddar, lettuce, and tomato served on wheat toast with chipotle mayonnaise

All sandwiches served with choice of fries, sweet potato fries, or fruit cup.

ENTRÉES

Grilled Chicken Pasta **\$22.00**
Green peas, mushrooms, sun-dried tomato cream and bow tie pasta

Garden Tacos **\$18.00**
Roasted poblano rajas, grilled onions, roasted corn, avocado, and cotija cheese in corn tortillas with basmati rice, black beans, and salsas (vegetarian)

Grilled Vegetables **\$20.00**
Asparagus, broccoli, squash, zucchini, carrots, tomatoes and basmati rice (vegan)

Texas Ribeye **\$36.00**
14-ounce Angus beef ribeye grilled to perfection and served with starter salad and a choice of side

Shrimp and Crab Capellini **\$24.00**
Sautéed shrimp, crab, asparagus, roasted red peppers, and tomatoes served with a lemon caper sauce

Blackened Snapper **\$34.00**
Topped with blue crab etouffee, Spanish rice and southern style green beans

Poblano Chicken **\$18.00**
Grilled chicken breast topped with poblano mushrooms, melted cheese, Spanish rice and charro beans

Filet **\$39.00**
8-ounce filet mignon served with a starter salad and a choice of side

Steak Sides: asparagus, broccoli, red potato mashers, french fries, sweet potato fries

DESSERTS

Ice Cream **\$6.00**
Vanilla, Strawberry, Chocolate
Key Lime Pie **\$8.00**

New York Cheesecake **\$8.00**
Chocolate Cake **\$8.00**

BEVERAGES

Herbal Tea **\$3.00**
Milk **\$3.00**
Skim, low-fat, or whole
Coffee **\$5.00 | \$8.00**
Juice **\$3.00 | \$5.00**
Orange, apple, tomato, cranberry, or grapefruit

Bottled Water **\$3.00**
Sparkling Water **\$4.00 | \$8.00**
Soft Drinks **\$3.00**
Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Dr Pepper, & Diet Dr Pepper

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WHITE WINE

	GLASS	BOTTLE
Sycamore Lane Chardonnay	\$9	\$30
Cambria "Bench Break" Chardonnay	\$14	\$54
Kendall Jackson "Vintners Reserve" Chardonnay	\$12	\$44
Sycamore Lane Pinot Grigio	\$9	\$30
Benvolio Pinot Grigio	\$10	\$36
Murphy-Goode "The Fume" Sauvignon Blanc	\$11	\$40
Matanzas Creek Sauvignon Blanc	\$14	\$54
Sycamore Lane White Zinfandel	\$9	\$30

RED WINE

Sycamore Lane Cabernet Sauvignon	\$9	\$30
Silver Palm Cabernet Sauvignon	\$12	\$44
Sycamore Lane Merlot	\$9	\$30
Murphy Goode Merlot	\$12	\$44
Murphy Goode Pinot Noir	\$12	\$44
La Crema "Monterey" Pinot Noir	\$12	\$44
Sycamore Pinot Noir	\$9	\$30
Masi Passo Doble Malbec	\$10	\$36

ROSE

Fabre En Provence Rose	\$10	\$35
Smoke Tree Rose	\$9	\$32
Chandon Sparkling Rose	\$14/split	

SPARKLING WINE

Chandon Sweet Star	\$14/split	
Benvolio Prosecco		\$44
Moet & Chandon		\$90
Ruinart Blanc De Blancs		\$139
Krug Grande Cuvee		\$275

LOCAL BEER

Ask for current selection of craft beers from local Houston Breweries:

Karbach Southern Star St. Arnolds

DOMESTICS & IMPORTS

Bud Light	Heineken Zero
Budweiser	Michelob Ultra
Blue Moon	Miller Lite
Coors Light	Modelo
Corona	Shiner Bock
Dos Equis	Sol
Heineken	Stella Artois

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