

The Fountain Grille Restaurant

Breakfast Menu

****An Automatic 18% Service Charge Will Be Added to Parties of 6 or More****

- ***Fountain Grille Breakfast** \$11
Two Eggs Any Style, Your Choice of Breakfast Sausage, Appplewood Bacon or Black Forest Ham Steak, with Your Choice of Toast
- ***Steak & Eggs** \$16
Grilled 6 oz. New York Steak Cooked to Your Liking with Two Eggs Any Style & Your Choice of Toast. Please Allow a Little More Time for This Order.
- Seasonal Fresh Fruit Plate** \$9
Banana, Honeydew, Cantaloupe, Pineapple, Strawberries, Assorted Seasonal Berries & Fruit Yogurt
- ***Made-To-Order Omelets** \$11
Choice of: Black Forest Ham, Mushrooms, Peppers, Onions, Tomatoes, Spinach, Appplewood Smoked Bacon, Sausage, Swiss, Cheddar, Provolone or American Cheese (Choice of Egg Beaters or Egg Whites)
- Buttermilk Pancakes** \$9
Served with Your Choice of Appplewood Bacon, Sausage, Black Forest Ham & Served with All Natural Vermont Maple Syrup
- Fruit Filled Buttermilk Pancakes** \$11
Choice of Bananas, Blueberries, Strawberries or Chocolate Chips. Served with Appplewood Bacon, Sausage or Black Forest Ham & All Natural Vermont Maple Syrup
- ***Maryland Crab Cakes Benedict** \$15
Hand Picked Jumbo Lump Maryland Crab Cake on a Toasted English Muffin & Topped with a Remoulade Hollandaise
- ***To Stay or To Go Eggs B.L.T.** \$7
Two Eggs Any Style, Served with Slices of Appplewood Bacon, Sharp Cheddar, Lettuce & Sliced Tomato on a Warm Kaiser Roll
- ***Greek Flat Bread Breakfast Sandwich** \$13
Scrambled Eggs, Feta Cheese, Caramelized Onion & Sautéed Spinach with Your Choice of Appplewood Bacon or Sausage.
- ***Breakfast Burrito** \$11
Three Eggs Scrambled with Cheddar Cheese, Appplewood Bacon or Sausage & Salsa all Wrapped in a Warm Flavored Flour Tortilla. Served Sliced Fruit.
- ***Corn Beef Hash & Eggs** \$10
Freshly Made Corn Beef Hash Topped with Two Eggs Any Style
- Sheraton French Toast** \$11
Sweet Hawaiian Bread, Egg Battered & Dipped in Corn Flakes, Layered with Whipped Cream, Strawberries & All Natural Vermont Maple Syrup
- Oatmeal** \$5
Creamy, Hot Oatmeal Served with a Choice of Two Toppings: Blueberries, Strawberries, Roasted Pecans, Roasted Almonds, Raisins or Brown Sugar
- Belgian Waffle** \$10
Waffle with Creme Fraises, Strawberries & All Natural Vermont Maple Syrup
- ***Fountain Grille Breakfast Buffet** \$16
All-You-Can-Eat Buffet Including Assorted Juices, Cold Cereals, Hot Oatmeal, Assorted Yogurts, Danish, Muffins, Bagels, Donuts, Scrambled Eggs, Appplewood Bacon, Corn Beef Hash, Sausage, Cinnamon French Toast, Waffles Made to Order & Eggs Made to Order.

** This Menu Item is Cooked to Order. Consuming Raw or Undercooked Meats, Poultry, Fish, Shellfish or Fresh Shelled Eggs May Increase Your Risk of Food-Borne Illness, Especially if You have Certain Medical Conditions.*

The Fountain Grille Restaurant Lunch Menu

Appetizers

An Automatic 18% Service Charge Will Be Added to Parties of 6 or More

Sesame Encrusted Calamari

Fresh Calamari Fried to a Golden Brown & Served with a Horseradish Marmalade Sauce, Sweet Garlic Chili Sauce & a BBQ Hoisin Sauce

\$12

Grilled Chicken Quesadilla

Marinated Grilled Chicken, Sautéed Peppers, Caramelized Texas Sweet Onions, Black Beans & Monterey Jack Cheese with Sour Cream, Salsa & Guacamole

\$9

Flat Bread Pizza

Roasted Tomato Marinara, Fresh Mozzarella, Topped Off with Diced Tomatoes, Feta Cheese Crumbles, Fresh Basil & White Truffle Oil

\$11

Maryland Crab Cakes

Jumbo Lump Crab Cakes, Served Over Seasonal Baby Greens & Topped with Mango Salsa

\$10

Seasonal Fresh Fruit Plate

Banana, Honeydew, Cantaloupe, Pineapple, Strawberries, Assorted Seasonal Berries & Fruit Yogurt

\$9

Soups & Salads

Soup du Jour

Our Chef's Creation of the Day

\$5

Five Onion Soup Gratinée

Spanish, Red, Leeks, Shallots & Scallions Slow Cooked with Beef Stock, Finished with Sherry Wine & Topped with Melted Provolone & Swiss

\$6

*Rgd Caesar Salad

Romaine, Radicchio, Parmesan Crisp, & Garlic Croûtons Tossed with a Creamy Traditional Caesar Dressing

Add Sliced Chicken \$13

Add 4 Jumbo Shrimp \$17

\$7

Heart of Iceberg

Bleu Cheese Crumble, Diced Apple-wood Smoke Bacon & Tear Drop Tomatoes, Served with Bleu Cheese Dressing

\$6

Tuscan White Bean

"Chef Hometown Creation"

\$6

Fountain Grille House Salad

Baby Organic Greens Stuffed in a Cucumber Basket, Topped Off with Crumbled Gorgonzola Cheese & Our Raspberry Vinaigrette

\$6

Crispy Chicken Cobb Salad

Mixed Greens Topped with Cheddar Cheese, Diced Tomato, Cucumber, Red Onion, Bacon, Avocado, Hard Boiled Egg & Crispy Chicken, Served with Ranch Dressing on the Side

\$13

Bowl of a Haff

A Bowl of Soup du Jour or Tuscan White Bean and Half of a Sandwich, Turkey or Ham with Lettuce, Tomato on Your Choice of Bread

\$8

Burgers, Sandwiches & Suchi

*BBQ Angus Burger

Mesquite Rubbed & BBQ Mopped Root Beer BBQ Sauce, Sharp Cheddar & Caramelized Texas Sweet Onions, Served with Sweet Potato & Seasoned Fries.

\$13

*Grilled Angus Burger

10oz. Angus Burger Cooked to Your Liking, Served with Sweet Potato & Seasoned Fries. Add Cheese \$1 Add Apple Wood Bacon \$1

\$11

Traditional New York Deli Pastrami

Tender Pastrami with Dijon Mustard Served on Rye Bread with Sweet Potato & Seasoned Fries

\$11

Pale Ale Battered Fish & Chips

Deep Fried North Atlantic Cod with an Avocado Aioli with Sweet Potato & Seasoned Fries

\$10

Vanderbilt Gordon Bleu Sandwich

Lightly Breaded Chicken Breast, Smothered with Sliced Ham & Swiss Cheese. Served with Sliced Beefsteak Tomatoes & Lettuce on Grilled Hoagie Roll with Sweet Potato & Seasoned Fries

\$11

*Grilled Tex/Mex Angus Burger

Served with Jalapeño Jack Cheese, Guacamole, Salsa & Fried Straw Tortilla

\$12

Blackened Snapper Sandwich

Gulf Red Snapper Dusted with Cajun Spices with Sliced Tomato, Watercress & Remoulade Sauce. Served on a Grilled Hoagie Roll with Sweet Potato & Seasoned Fries

\$14

Grilled Reuben

Thinly Sliced Corn Beef, Sauerkraut, Swiss Cheese & Russian Dressing Served on Rye Bread with Sweet Potato & Seasoned Fries

\$10

*Pesto Panini Club

Turkey, Roasted Red Peppers, Artichokes, Spinach & Smoked Gouda Cheese with a Pesto Mayonnaise Served on Panini Bread with Sweet Potato & Seasoned Fries

\$11

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The Fountain Grille Dessert Menu

Crème Burlee... \$8

*Classic French Style Crème Burlee made with Fresh Cream
& Real Vanilla*



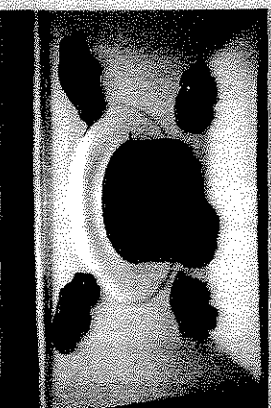
Tiramisu... \$8

*Coffee Liqueur Soaked Sponge Cake with Mascarpone
Cheese & Garnished with Coffee Reduction*



Chocolate Temptation... \$7

*Exquisite Chocolate with a Decadent Sponge Cake
Garnished with Fresh Raspberry & Grand Marnier Coulee*



Sheraton Apple Tart Sundae... \$7

*Pure Butter Puff Pastry Dough, Fresh Baked Granny
Smith Apples, Spanish Vanilla Ice Cream Garnished with
warm Carmel Sauce*



Profiterolles... \$7

*Cream Puff Filled with Spanish Vanilla Ice Cream &
Topped with Hot Chocolate Sauce & Fresh Seasonal
Berries*

