

Room Service Breakfast Menu

Made to Order

18% Service Charge & a \$2.50 Delivery Fee Will Be Added to Every Order

**Fountain Grille Breakfast*

Two Eggs Any Style, Your Choice of Breakfast Sausage, Applewood Bacon or Black Forest Ham Steak, with Your Choice of Toast

\$11

Buttermilk Pancakes

Served with Your Choice of Applewood Bacon, Sausage, Black Forest Ham & Served with All Natural Vermont Maple Syrup

\$9

**Maryland Crab Cakes Benedict*

Hand Picked Jumbo Lump Maryland Crab Cake on a Toasted English Muffin & Topped with a Remoulade Hollandaise

\$15

**Greek Flat Bread Breakfast Sandwich*

Scrambled Eggs, Feta Cheese, Caramelized Onion & Sauteed Spinach with Your Choice of Applewood Bacon or Sausage.

\$13

Sheraton French Toast

Sweet Hawaiian Bread, Egg Battered & Dipped in Corn Flakes, Layered with Whipped Cream, Strawberries & All Natural Vermont Maple Syrup

\$11

Oatmeal

Creamy, Hot Oatmeal Served with a Choice of Two Toppings: Blueberries, Strawberries, Roasted Pecans, Roasted Almonds, Raisins or Brown Sugar

\$5

Seasonal Fresh Fruit Plate

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

\$9

**Steak & Eggs*

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.

\$16

Fruit Filled Buttermilk Pancakes

Choice of Bananas, Blueberries, Strawberries, or Chocolate Chips. Served with Applewood Bacon, Sausage or Black Forest Ham & All Natural Vermont Maple Syrup

\$11

**Made-To-Order Omelets*

Choice of: Black Forest Ham, Mushrooms, Peppers, Onions, Tomatoes, Spinach, Applewood Smoked Bacon, Sausage, Swiss, Cheddar, Provolone or American Cheese (Choice of Egg Beaters or Egg Whites)

\$11

**Breakfast Burrito*

Three Eggs Scrambled with Cheddar Cheese, Applewood Bacon or Sausage & Salsa all Wrapped in a Warm Flavored Flour Tortilla. Served Sliced Fruit.

\$11

**Corn Beef Hash & Eggs*

Freshly Made Corn Beef Hash Topped with Two Eggs Any Style

\$10

Belgian Waffle

Waffle with Creme Fraises, Strawberries & All Natural Vermont Maple Syrup

\$10

The Continental

Assorted Baked Goods & Assorted Fruit with Coffee & Choice of Juice

\$10

*** Some Items May Contain Raw or Under Cooked Ingredients. Consuming Raw or Under Cooked Foods May Increase Your Risk of Food Borne Illness**

Room Service Breakfast Menu

Sides

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Assorted Cold Cereals with Fruit
 Cheerios, Apple Cinnamon Cheerios, Cocoa
 Puffs, Total Raisin Brain, Frosted Flakes, Mini
 Wheat & Special B

\$5

*Side of Applewood Bacon, Sausage,
 Black Forest Ham or Corn Beef Hash*

\$4

Assorted Muffins, Danish, Bagel,

Croissant

\$4

Wheat, White, Marble Rye or English

Muffin

\$3

Assorted Yogurts

\$4

Beverages

Coffee, Decaf or Hot Tea \$3

Large Pot of Coffee or Tea \$9

Small Pot of Coffee or Tea \$6

Assorted Juices \$3

Orange, Grapefruit, Cranberry, Apple, V-8, Grape, Lemonade & Pineapple

Assorted Soda \$3

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Orange, Root Beer, Dr. Pepper, Iced Tea
 (Sweetened & Unsweetened)

Poland Spring Water \$3

San Pellegrino \$8

1 Liter

Starbucks Cappuccino or Latte \$4

Decaf Available. Ask About Our Flavors

Starbucks Espresso \$3

Decaf Available

Arizona Ice Tea \$3

Pomegranate Green Tea, Green Tea, Diet Green Tea & Arnold Palmer

Propel \$3

Lemon or Berry

Sobe Life Water \$4

Passion Fruit Citrus & Pomegranate Cherry

Starbucks Frappuccino \$5

Mocha, Coffee & Vanilla

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Room Service All Day Dining & Lunch Menu

Appetizers

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Sesame Encrusted Calamari

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

\$12

Flat Bread Pizza

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

\$11

Grilled Chicken Quesadilla

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

\$9

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

Tuscan White Bean

"Chef Hometown Creation"

\$6

Five Onion Soup Gratinee

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

\$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

*Red Caesar Salad

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

Add Chicken \$13 Add Shrimp \$17

\$7

Heart of Iceberg

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

\$8

Bowl & a Half

Half of a Turkey Sandwich on Your Choice of Bread with a Bowl of the Soup du Jour or Tuscan White Bean

\$8

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Room Service All Day Dining & Lunch Menu

Sandwiches & Burgers

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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 Grinder with Sesame Yogurt Coleslaw, 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

Grilled Tex/Mex Angus Burger

Served with Jalapeño Jack Cheese, Sliced Avocado, Salsa & Fried Straw Tortilla

\$11

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 Marble 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

\$11

Vanderbilt Cordon Bleu Sandwich

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

\$11

Snacks

Sampler Platter Sliders

Shrimp, Beef & Chicken with Caramelized Onions & Melted Cheddar Cheese

\$11

Fried Mozzarella

Fresh Mozzarella Battered, Breaded & Deep Fried to a Golden Brown. Served with Our Homemade Marinara & Parmesan Cheese

\$8

Jumbo Buffalo Wings

A Half Dozen Wings Served with Bleu Cheese, Celery & Carrot Stick. Mild, Hot or Inferno (IF YOU DARE!!!) Go for a Dozen Jumbo Wings for \$15

\$10

Chicken Fingers

4 Breaded Chicken Strips Deep Fried Until a Golden Brown. Add French Fries Add \$3

\$8

Chips & Dip

Nachos & Salsa Dip. Serving for One

\$6

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Fountain Grille All Day Dining Menu

Appetizers

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

Grilled Chicken Quesadilla

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

\$9

Seasonal Fresh Fruit Plate

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

\$9

Maryland Crab Cakes

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

\$10

Soups & Salads

Soup du Jour

Our Chef's Creation of the Day

\$5

Tuscan White Bean

"Chef Hometown Creation"

\$6

Five Onion Soup Gratinée

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

\$6

*Red Caesar Salad

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

Add Chicken \$13

Add Shrimp

\$17

\$7

Fountain Grille House Salad

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

\$6

Sandwiches, Burgers & Such

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

Grilled Reuben

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

\$10

*Pale Ale Battered Fish & Chips

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

\$10

Bowl & a Half

Half of a Turkey Sandwich on Your Choice of Bread with a Bowl of the Soup du Jour or Tuscan White Bean

\$8

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