

GUEST ROOM DINING

Available Daily 12 noon-10pm
Please dial extension 7128

A \$3 delivery charge, and 22% gratuity plus applicable sales tax will be added to all orders.

Lowcountry She Crab Soup <i>Crabmeat and Chives</i>	14	Jumbo Lump Crab Cake <i>Black Eye Peas, Cucumber, Charred Peppers, Pea Tendrils</i>	19
🍷 Chef's Seasonal Soup <i>Chef's Selection</i>	13	'21' Burger <i>Inspired by our Sister Property the '21" Club, Grilled Red Onions, Tomatoes, Lettuce, Pickles, Housemade Bun</i>	29
🍷 Chilled Shrimp Cocktail <i>Lemon and Cocktail Sauce</i>	20	Surf & Turf Burger <i>'21" Burger, Béarnaise, Lobster</i>	31
Buffalo Wings <i>Side of Housemade Buffalo Wing Sauce, Celery, Choice of Blue Cheese or Ranch</i>	19	Turkey Club Wrap <i>Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Pesto Mayonnaise, French Fries or Fresh Fruit</i>	27
Margherita Pizza <i>Fresh Mozzarella Cheese, Tomato Sauce, Basil</i>	23	Southern Fried Chicken Tenders <i>Housemade Barbecue Sauce and Honey Mustard, Choice of French Fries or Fresh Fruit</i>	25
Pepperoni Pizza <i>Mozzarella Cheese, Pepperoni, Tomato Sauce</i>	23	Vegetable Linguine <i>Roasted Eggplant, Walnuts, Gorgonzola, Red Onions, Carrot, Cream</i>	29
Veggie Pizza <i>Pesto Base, Mushrooms, Red Onion, Tomato, Olives, Spinach</i>	23		
🍷 Hummus Plate <i>Pita Chips, Chef's Selection of Vegetables</i>	13	SIDES	
🍷 Cheese and Berries Plate <i>Chef's Selection of Cheeses, Fresh Berries</i>	17	French Fries	7
Cured Meat Plate <i>Chef's Selection of Accompaniments</i>	22	🍷🍷 Fresh Fruit	7
🍷🍷 Fresh Fruit Plate <i>Chef's Selection of Seasonal Fresh Fruit, Yogurt Granola Parfait</i>	24	DESSERTS	
🍷 Caesar Salad <i>Choice of Grilled Shrimp, Seared Diver Scallops, Fried Oysters, Grilled Chicken</i>	29	Crème Brûlée	10
🍷 Chef's Greens Salad (Half/Full) <i>Choice of Grilled Chicken or Grilled Shrimp, Choice of Dressings (🍷 Balsamic)</i>	16/29	Molten Chocolate Lava Cake <i>Grape Jelly Ice Cream</i>	10
		Almond Bread Pudding <i>Raspberry Coulis, Cinnamon Streusel, Toasted Almond Ice Cream, Amaretto Raspberries</i>	10

🍷 Gluten-Free

🍷 Vegan

BREAKFAST

Available Daily 6:30am-11:30am

Please dial extension 7128 or make your selection on your in-room menu and hang outside your door

SPECIALTIES

French Toast 20
Seared Hawaiian Bread, Accompanied by a Pineapple-Blueberry Compote, Choice of Bacon, Housemade Sausage Links or Patties

Tuscan Egg Sandwich 20
Scrambled Eggs, Country Ham, Gruyere Cheese, Caramelized Onions, Grain Mustard, Choice of Fresh Fruit or Breakfast Potatoes

Buttermilk Pancakes 18
Strawberries, Blueberries, Bananas, Pecans, or Chocolate Chips, Warm Maple Syrup, Choice of Bacon, Housemade Sausage Links or Patties

Lowcountry Shrimp & Grits 20
Housemade Tasso Gravy, Choice of Yellow or White Grits, Choice of Wheat, White, Rye Toast or Biscuit

House Cured Smoked Salmon 20
Thinly Sliced, Served with Bagel and Traditional Accompaniments

Steak & Eggs* 28
Two Eggs Any Style, Grilled Ribeye, Grilled Tomatoes, Mushroom Steak Sauce, Choice of Wheat, White, Rye Toast or Biscuit

Belgian Waffle 18
Chocolate Chips, Pecans, Walnuts or Blueberries, Warm Maple Syrup, Choice of Bacon, Housemade Sausage Links or Patties

Corned Beef Hash Omelet 21
Housemade Corned Beef, Aged Cheddar Cheese, Sherry Steak Sauce, Grilled Vine Ripened Tomatoes, Choice of Wheat, White, Rye Toast or Biscuit

Huevos Rancheros* 21
Poached Eggs, Black Bean Quesadilla, Chorizo and Ham, Ranchero Sauce, Sliced Avocados

Southern Biscuits & Gravy* 22
Two Buttermilk Biscuits, Sausage Gravy, Two Eggs Any Style

EGGS & OMELETTES

The All American* 22
Two Eggs Any Style, Choice of Side

Three Egg Omelet 23
Choice of Cheese and Fresh Ingredients, Choice of Side, Egg Whites Also Available

Eggs Benedict* 24
Toasted English Muffin, Canadian Bacon, Poached Eggs, Hollandaise, Choice of Side

SIDES

- Wheat, White, Rye or Gluten Free Toast or Biscuit
- Grits, Breakfast Potatoes or Fresh Fruit Cup
- Bacon, Housemade Sausage Links or Patties

LIGHTER OPTIONS

Deluxe Continental 23
*Juice of Your Choice, Choice of Two Freshly Baked Pastries, Seasonal Berries or Sliced Melon, Small Coffee, Decaffeinated Coffee or Hot Tea
French Press Coffee +2
Large Coffee +4*

Simply Healthy 23
*Juice of Your Choice, Fruit Cup or Berries and Yogurt, Choice of Cereal, Small Coffee, Decaffeinated Coffee, Hot Tea or Milk
French Press Coffee +2
Large Coffee +4*

À LA CARTE

Fresh Grapefruit	6
Seasonal Melon or Mixed Berries	7
Vanilla Bean Yogurt	6
Yogurt Parfait	9.50

Fresh Fruit Plate	24
<i>Chef's Selection of Seasonal Fresh Fruit served with Vanilla Bean Yogurt</i>	

A Selection of Breakfast Cereals	8.50
<i>Whole, 2%, Skim or Soy Milk, Side of Berries</i>	
<i>Choice of:</i>	
-Bran Flakes	-Granola
-Cheerios	-Raisin Bran
-Corn Flakes	-Special K

Oatmeal	8.50
<i>Whole, 2%, Skim or Soy Milk, Brown Sugar and Raisins, Side of Berries</i>	

One Egg, Any Style*	6
Two Eggs, Any Style*	10
Bacon, Sausage Links or Patties	6
Corned Beef Hash or Country Ham	6
Breakfast Potatoes or Grits	6

Breakfast Biscuit	15
<i>Choice of Bacon, Egg and Cheese or Sausage, Egg and Cheese</i>	

PASTRIES

Freshly Baked Danish	6
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Breakfast Pastry	6
<i>Bran, Blueberry, Banana Walnut or Zucchini Muffin or Flaky Croissant</i>	

Basket of Pastries	14
<i>Choice of any Four</i>	

Raisin Bread	6
Buttermilk Biscuit	6
Toasted English Muffin	6
Bagel with Cream Cheese	6

Freshly Toasted Bread	6
<i>White, Whole Wheat, Rye, Gluten Free</i>	

BEVERAGES

Juice	6
<i>Orange, Grapefruit, Apple, Cranberry, Tomato, Pineapple or V8 Juice</i>	

Whole, Skim, 2% or Chocolate Milk	5
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Pot of Fine Tea	One person 10 / Two people 15
<i>Comes with: Milk, Honey and Lemon</i>	
<i>Choice of:</i>	
- Chamomile	
- Decaffeinated	
- Earl Grey	
- English Breakfast	
- Green Tea	
- Organic Peppermint	

Pot of Freshly Brewed Coffee or Decaffeinated Coffee	One person 10 / Two people 15
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French Press Coffee	One person 12 / Two people 17
<i>Choice of:</i>	
- European: Gourmet Coffee, Regular or Decaffeinated	
- French Vanilla: 100% Arabica Columbian Blended with Vanilla	
- 100% Organic Aztec Roast: Medium, Spicy Body	
- 100% Organic Mayan Roast: Medium Roast with a Sweet Aroma and Smooth Finish	
- Ipanema Yellow Bourbon Rio Verde: Medium to Full Body, Bright Citrus and Cocoa Notes	

Pot of Hot Chocolate	7
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SPECIAL OCCASION

Romantic Start for Two	150
- Half Bottle of Moët Chandon Imperial Champagne	
- Two Glasses of Freshly Squeezed Orange Juice	
- Two Gourmet Omelettes with Your Choice of Ingredients	
- Smoked Salmon Plate with Traditional Accompaniments	
- Fruit Plate with Vanilla Bean Yogurt	
- Coffee, Decaffeinated Coffee or Hot Tea	

*Please note, consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

WINE

Available by the Glass or Bottle
Ask about our Liquor and Beer selections

BUBBLES

Veuve Clicquot Brut (Champagne) 24/115
iconic label with a rich, classic taste to match

Avinyó Cava Brut "Reserva" '17 (Spain) 11/50
Spain's answer to Champagne and great on a budget

Val de Mer Brut Nature Rosé 14/65
(Burgundy)
crisp minerality and loads of raspberries

Villa Sandi Prosecco Brut (Treviso) 12/55
very dry prosecco from a quality leader

LIGHT & DRY WHITES

Scarpetta Pinot Grigio '18 (Friuli) 13/50
dry, crisp and refreshing with a hint of peach

Fournier Sancerre '18 16/60
"Les Belles Vignes" (Loire Valley)
refreshing with white grapefruit, fresh herbs and stones

Whitehaven Sauvignon Blanc '19 13/50
(Marlborough)
classic New Zealand with lip smacking ruby red grapefruit

SWEET WINES & DRY ROSE

Coppo Moscato d'Asti '18 11/50
"Moncalvina" (Piedmont)
lightly sweet guzzler that is perfect with almost anything

Mönchhof Riesling Kabinett '17 13/50
(Mosel)
off dry, refreshing apple orchard aromas

Miraval Rosé '18 (Côte de Provence) 16/60
smooth and refreshing with notes of crushed berries

CHARDONNAY

Bouchard Pouilly-Fuissé '17 (Burgundy) 15/57
dry, crisp and minerally with citrus and pear aromas

Paul Hobbs "Ross Station" '16 35/139
(Russian River Valley)
powerful and structured; layered orchard fruits and citrus with toasty oak

Sonoma-Cutrer Chardonnay '17 16/60
"Russian River Ranches" (Sonoma County)
like a good friend you can count on, nicely balanced

Belulla Chardonnay '18 12/45
(Languedoc, France)
tropical fruit and pear aromas with a hint of oaky/spice

Stag's Leap Wine Cellars Chardonnay 17/65
"Karia" '17 (Napa Valley)
rich and buttery with a luxurious texture

SOFT & SMOOTH REDS

Louis Latour Pinot Noir '16 12/45
(Var, France)
classic pinot noir with bright acidity and cherry fruit

Calera Pinot Noir '17 (Central Coast) 15/58
elegant red and black berry notes with just enough earth

BIG & RICH REDS

Barnard Griffin Merlot '17 13/50
(Columbia Valley)
dark, powerful and smooth

Terrazas de los Andes Malbec '17 13/50
"Reserva" (Mendoza)
smooth, deep and soft with black fruit aromas

Kith & Kin Cabernet Sauvignon '17 20/78
(Napa Valley)
big, dark, cedary with decadently ripe fruit from a small family producer

Silver Oak Cabernet Sauvignon '15 38/150
(Alexander Valley)
benchmark California cabernet sauvignon

Catena Cabernet Sauvignon '16 13/50
(Mendoza)
full and spicy cabernet from Argentina