

In-Room Dining Offerings

Breakfast 6am–11am Lunch 11am–5pm Dinner 5pm–11pm Overnight 11pm-6am Please Call Extension 3841

A 20% gratuity is charged and distributed to In Room Dining Hotel Professionals. A delivery charge of 4.50 per order, applicable taxes and a 2% service charge are kept by the Hotel to cover administrative and discretionary costs.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



In-Room Dining Breakfast Menu

Please Dial Ext. 3841 6am-11am

OUR SIGNATURES

STEAK & EGGS 35

8 oz hanger steak, two eggs your way, breakfast potatoes, and sauteed asparagus

CRAWFISH & TASSO HAM OMELET 24

crawfish, Tasso ham, peppers, onions, cheddar cheese, choice of toast, breakfast potatoes

ROOSEVELT'S FAMOUS BEIGNETS 10

powered sugar, chocolate dipping sauce

MORNING FAVORITES

AVOCADO TOAST 17

sourdough toast, heirloom grape tomatoes, harissa, feta cheese, arugula, soft poached egg

add salmon **9** add caviar **10**

SEASONAL FRUIT PLATE 16

honey yogurt

ORGANIC GRANOLA & YOGURT BOWL 14

fresh strawberries, puffed sorghum, honey

SELECTION OF WHOLE GRAIN CEREALS 11

STEEL CUT OATMEAL 11

brown sugar, golden raisins, toasted walnuts

SMOKED SALMON PLATE 21

everything bagel, tomato, cucumbers, pickled onions, capers



CAGE-FREE EGGS

TWO EGGS YOUR WAY 24

choice of bacon, pork sausage, or chicken sausage, breakfast potatoes, choice of toast, English muffin or biscuit

CLASSIC EGGS BENEDICT 26

Canadian bacon, English muffin, hollandaise, sauteed asparagus

LUMP CRAB BENEDICT 30

local crab, sautéed spinach, English muffin, hollandaise, sauteed asparagus

BREAKFAST BLT 18

over easy egg, bacon, beef steak tomato, crisp lettuce, Don Phuong brioche, crystal hot sauce mayo, breakfast potatoes

GARDEN OMELET 21

spinach, tomatoes, exotic mushrooms, onions, peppers, Swiss cheese, breakfast potatoes, choice of toast, English muffin or biscuit

ANDOUILLE EGG WHITE OMELET 22

chicken sausage, peppers, onions, Swiss cheese, breakfast potatoes, choice of toast, English muffin or biscuit

BAKERY

BUTTERMILK PANCAKES 18

blueberry or chocolate chip, maple syrup

BISCUIT & GRAVY 19

biscuit, sausage gravy add sunny side up egg **4**

PECAN WAFFLE 22

strawberries, blueberries, bananas caramel rum sauce, and chantilly



LAGNIAPPE

BREAKFAST POTATOES 6 CIDER-CURED BACON, PORK OR CHICKEN SAUSAGE 6 STONE GROUND GRITS 5 add cheese 2 SLICED TOMATOES 5 TOAST, ENGLISH MUFFIN, BAGEL, CROISSANT 5 FRUIT & BERRY CUP 7

EYE OPENERS

HOUSE-MADE BLOODY MARY 16 MIMOSA 16 BAILEYS COFFEE 15 KAHLUA COFFEE 15 FRESH PRESSED ORGANIC JUICE BLEND 10

beet, carrot, apple, ginger *Sorry no substitutions or custom blends

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