

IN ROOM DINNING

SUMMER MENU 2023

Greek Yogurt Parfait 9

honey yogurt berries, almond granola

Fruit Plate 13

Assortment of seasonal fruit

Assorted Cereals 10

FROM THE GRILL

*All griddle items served with maple syrup
choice of applewood smoked bacon, pork sausage, or turkey bacon.*

Belgian Waffle 16

Buttermilk Pancakes 17

French Toast 17

FAVORITES

All Favorites served with breakfast potatoes.

Build your Own Omelet 16

choice of toast

Choice of 1 from each group

Meats: bacon, ham, sausage, Turkey bacon

Vegetables: spinach, tomatoes, mushrooms, onions, peppers
bacon

Cheese: american, cheddar, swiss, provolone, or feta

choice of toast

Additional items: \$1 each

Classic Egg Benedict 16

with canadian bacon on English muffin

Two eggs any style 15

Choice of applewood smoked bacon, pork sausage or turkey

Choice of toast¹

Steak & Eggs 23

8oz rib eye, 2 eggs any style

choice of toast

BEVERAGES

Orange, Cranberry, Apple Juice

Assorted Hot Teas 7

Coffee Cup 5 Pot 9

Milk 6

Soft Drinks 5

Panna or Pellegrino

SIDES 8

Applewood Smoked Bacon

Turkey Bacon

Fruit Cup

Pork Roll

Pork Sausage

Specials From the Bar Mimosa or Bloody Mary 11

FEATURING
Chef Craig's Leavander's 22
Southern Breakfast

Starters

Old Fashion Oatmeal 10
sweet cream, brown sugar, fresh berries.

Butter Cheesy Grits 10

FROM THE GRILL

Alabama Sweet Potato Buttermilk Pecan Pancakes 19
warm maple syrup

Carolina Peach Buttermilk Pancakes 19
warm maple syrup & whipped cream

DINNER MENU

5PM-10PM

ENTREES

Chef Craig's Brazilian Striped Lobster Ravioli 39
black garlic, sweet basil, crab vodka rosa sauce, asiago cheese.

Rib Eye Alla Griglia 42
14 oz. steak, herb butter & demi sauce.

Chef Craig's Valle D'Aosta 32
*pan seared chicken breast, wilted spinach, sundried tomatoes, black olives, fontina cheese
herb Italian black risotto, barolo white wine reduction.*

Black Italian Risotto w/Sweet & Sassy Shrimp 35
pan seared, farm raised black tiger shrimp, creamy mushroom herb Italian black risotto.

Braised Short Ribs 35
*marinated & slow cooked, fresh herbs, sweet chili red demi glaze
creamy polenta or crispy roasted fingerling potato.*

SIDES 12

Grilled Asparagus

Meatballs

Sautee Spinach

Steak Fries

Italian Sausage

Pasta Fettuccini, Bucatini, linguini

Sweet Tooth 14

Cannoli

2 fried pastry dough, sweet creamy ricotta filling.

Tiramisu

SMALL BITES

Tuscan soup 11

Classic Caesar Salad 14

shaved parmigiana, homemade croutons, anchovies and dressing.

Small Plates

Blistered Shishito Peppers 17

oven roasted, herbs, black garlic, grilled flat bread.

Dolce E Piccante Shrimp 19

sweet & spicy, bed of citric arugula.

SANDWICHES

served with homemade kettle chips.

Meatball Sliders 19

lite pomodoro sauce, toasted rolls

Chicken Parm Sandwich 19

lite pomodoro sauce, mozzarella cheese, toasted kaiser roll.

Chef Craig's Southern Italian Steak Sandwich 20

sautéed beef filet tips, Italian peppers, onions, mushrooms, pepper jack cheese, toasted Italian roll.

Turkey Club 17

lettuce, tomato, bacon on a toasted country white bread.