



BREAKFAST

FROM THE BAKERY

- CINNAMON ROLL
3
- BRAN MUFFINS (2)
3
- BLUEBERRY MUFFINS (2)
3
- STICKY BUN
3
- CHEESE DANISH
3
- ENGLISH MUFFIN
3
- CROISSANT
3
- BAGEL & CREAM CHEESE
3

BEVERAGES

- 100% SUPERIOR COLOMBIAN BLEND COFFEE
2.50
- SWEETENED AND UNSWEETENED ICED TEA
2.50
- HERBAL TEA
2.50
- SODAS
2.50
- FRUIT JUICES
3
- MILK
2.50
- HOT CHOCOLATE
2.50

WE PROUDLY SERVE



- ESPRESSO
3
- CAPPUCCINO
4
- CAFÉ LATTE
4
- FLAVORED CAPPUCCINO
4.50

FROM THE SKILLET

All skillet items come with toast

- TRADITIONAL EGGS 10
Two eggs made to order with sausage links and southern potatoes
- ANNIE'S SOUTHWESTERN BREAKFAST BURRITO 11
Scrambled eggs, grilled chicken, green pepper, onion and tomatoes topped with salsa
- THE SCARLET OMELET 11
Fluffy egg omelet with diced sausage, green onions, cheddar cheese & southern potatoes
- CORNED BEEF HASH 11
Traditional hash, two eggs made to order
- STEAK & EGGS 13
6 oz grilled angus sirloin steak, two eggs made to order & southern potatoes
- EGGS BENEDICT 12
Poached eggs served over Canadian bacon, English muffin with hollandaise sauce and grits
- SOUTHERN SKILLET 12
Scrambled eggs with grits, turkey sausage patty, biscuits and gravy
- * SPA OMELET (CALORIES 225 FAT .5 GRAMS FIBER 3 GRAMS) 11
Egg beaters, spinach, green onions, tomatoes and mushrooms served with Georgia mountain grits and a fresh fruit cup

FROM THE GRIDDLE

- BELGIAN WAFFLES 10
With maple syrup, butter, seasonal berries & bacon
- CAKE STACK 9
Traditional blueberry, banana, pecan or chocolate chip served with bacon and maple syrup
- FRENCH TOAST 9
Extra thick egg bread dipped in egg & cinnamon with sausage links and maple syrup

PICK ME UPPERS

- CEREALS, OATMEAL, CREAM OF WHEAT, GEORGIA MOUNTAIN GRITS 4
Additional toppings, seasonal berries or bananas add \$1.00
- * SOUTHERN FRUIT BOWL TOSS (CALORIES 187 FAT 1 GRAM FIBER 4 GRAMS) 6
Honeydew, Cantaloupe, Pineapple, Strawberries, Grapes
- HALF SUN RIPENED GRAPEFRUIT 4
- FLAVORED YOGURT 4

SIDE ITEMS

- SOUTHERN HOME STYLE POTATOES 4
- TURKEY SAUSAGE PATTY (2) 4
- SMOKED BACON 4
- CANADIAN BACON 4
- PORK SAUSAGE LINKS 4
- GRILLED HAM STEAK 4
- CORNED BEEF HASH 4
- ONE EGG 4
Made to order
- BISCUITS & GRAVY 4

* denotes Chef's healthy choice and approximate dietary values of our lighter fare

There is a long-standing tradition of providing travelers with delicious meals served in comfortable surroundings by hospitable and expertly trained staff members. Our goal today is to uphold that tradition. Please let us know if we do not meet this goal so that we may replace any menu item or enhance our service. If for any reason you are not completely satisfied, there will be no charge for your meal.

A 15% gratuity will be added to parties of 6 or more

Le Café

LUNCH

APPETIZERS

NACHOS
8
Served with chili, shredded cheddar cheese, guacamole, jalapeños, sour cream & green onions
(serves 2)

BUFFALO WINGS
9
A dozen wings in hot sauce over tortilla chips served with celery sticks & bleu cheese
(serves 2)

CRAB TIDBITS
10
Fried and served with spicy caper tartar sauce

CHICKEN QUESADILLAS
9
Served with pepper jack cheese in a sun-dried tomato tortilla with sour cream, jalapeños & guacamole
(serves 2)

SOUP & SALAD

CHEF'S SOUP OF THE DAY 5

SHE CRAB SOUP 6
A traditional low country creamy blue crab soup

TOSSED GREENS 5
Mixed greens with grape tomatoes, fresh dill cucumbers, red onion and croutons

WEST COAST FRUIT & CHEESE PLATTER 13
Fresh melon, berries, banana bread, brie & gouda cheese with peach yogurt dip

CHEF'S SALAD 11
Black Forest ham and Swiss cheese atop field greens, boiled egg, grape tomatoes, cucumbers, croutons with julienne carrot stack

CAESAR SALAD 9
Crisp romaine, parmesan cheese, grape tomatoes & croutons

Add Grilled Chicken 11
Add Shrimp 12

GRILLED HARVEST SALAD 12
Chicken, baby spinach, apples, bleu cheese, cranberry vinaigrette, walnuts and onions

GREEK TUNA SALAD 13
Grilled oregano tuna, tomatoes, cured olives, vinaigrette, feta cheese, red onions & cucumbers served on seasonal mixed field greens

Le Café

LUNCH

BEVERAGES

100% SUPERIOR COLOMBIAN
BLEND COFFEE
2.50

SWEETENED AND
UNSWEETENED ICED TEA
2.50

SODAS
2.50

FRUIT JUICES
3

WE PROUDLY SERVE



ESPRESSO
3

CAPPUCCINO
4

CAFÉ LATTE
4

FLAVORED CAPPUCCINO
4.50

BURGERS & SANDWICHES

GRILLED PORTABELLA SANDWICH 11
Served with basil aioli, roasted red peppers,
bleu cheese & a health salad

HALF A POUND CERTIFIED ANGUS BEEF HAMBURGER 12
Choose your toppings - Swiss, American, cheddar,
provolone cheese, mushrooms, grilled onions,
chili or bacon served with lettuce, tomato, onion,
pickle and fries

LE CAFÉ CLUB 12
A choice of Boars Head turkey or roast beef with
lettuce, tomato, bacon and mayonnaise with chips

SOUTHERN STEAK & CHEESE 15
Seasoned sliced steak topped with grilled onions,
sautéed mushrooms, lettuce, tomato, provolone
cheese on a baguette served with fries

REUBEN 12
Lean corned beef, sauerkraut & Swiss cheese,
Thousand Island dressing served on grilled marble
rye bread & fries

GRILLED CHICKEN MELT 12
Marinated breast of chicken topped with Black Forest
ham, melted Swiss & onions served with fries

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Children's Menu available upon request.

LeCafé

DINNER

SWEET TOOTH

GERMAN CHOCOLATE CAKE
Served with caramel sauce
5

KEY LIME PIE
a traditional favorite
5

GEORGIA PEACH COBBLER
Served warm with vanilla
bean ice cream
5

CLASSIC CHEESECAKE
Raspberry coulis with
whipped cream
5

***LIGHTER STYLE SEASONAL
CHEESECAKE**
5

PECAN TART
served with caramel sauce
5

**SOUTHERN CLASSIC RED
VELVET CAKE**
served with chocolate sauce
5

GLAZED FRUIT TART
served with Mango Coulis
5

**WORLD'S SMALLEST
SUNDAE**
Be surprised and enjoy!
3

MAIN COURSE

CRISPY SEARED SALMON 18
Served with basmati rice, curried coconut broth,
sautéed squash and onions
Penfolds, Koonunga Hill Chardonnay \$7.00

***SEARED MAHI MAHI** 17
(CALORIES 440 FAT 9 GRAMS FIBER 3 GRAMS)
Served with basmati rice, mango-tomato chutney and cilantro sauce
Brancott, Sauvignon Blanc \$6.75

SOUTHWEST CHICKEN AND BOWTIE PASTA 15
Tossed together with sautéed chicken, fresh corn, green onions,
diced tomatoes, chopped cilantro, red bell pepper in a light
southwestern cream sauce
Louis Jadot, Pouilly-Fuisse \$9.50

SOUTHERN FRIED CHICKEN TENDERLOIN PLATTER 14
Served with mashed potatoes, country gravy and squash casserole

***ROASTED CHICKEN** 17
CALORIES 490 FAT 11 GRAMS FIBER 9 GRAMS)
Boneless chicken breast served over butter beans and
tomato sauce with julienne vegetables
Bollini, Pinot Grigio \$8.00

***PASTA PRIMAVERA** 13
(CALORIES 410 FAT 10 GRAMS FIBER 3 GRAMS)
A medley of seasonal vegetables combined with garlic,
sweet tomato basil sauce and angel hair pasta
Talus Chardonnay \$5.50

SPAGHETTI BOLOGNESE 14
Pasta with meat sauce, served with parmesan cheese
and garlic bread
Villa Antinori Chianti Classico \$7.50

GRILLED PORK CHOP 10 OZ 18
Served with garlic mashed potatoes, sautéed onions,
apple cider demi glace,
Lingonberry preserve and apple chips
Brancott, Sauvignon Blanc \$6.75

NEW YORK SIRLOIN STEAK 12 OZ 24
Served with salt-crusted baked potato, southern squash
sauté and a cabernet demi glace
Talus, Cabernet Sauvignon \$6.50

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LeCafé

DINNER

BEVERAGES

DOMESTIC BEERS

4.50

Budweiser, Bud Light,
Coors Light, Miller Lite,
Michelob Ultra

DRAFT BEERS

5.25

Red Brick Lager, Grolsch,
Warsteiner Pilsner, Bass
Ale, Killian Irish Red

IMPORTED BEERS

5.50

Becks, Becks Dark,
Heineken, Amstel Light,
Corona, Foster's

FROM THE SIDE

SAUTÉED BUTTER BEANS	3	JULIENNE VEGETABLE	3
GARLIC MASHED POTATOES	3	BASMATI RICE	3
SOUTHERN SQUASH SAUTÉ	3	SALT-CRUSTED BAKED POTATO	3

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