

# ROOM SERVICE MENU | BREAKFAST

Served between 6:00 and 11:00 a.m. Monday through Friday and 6:00 a.m. to Noon Saturday and Sunday

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## CLASSICS

*Includes juice and choice of coffee, tea, milk or soft drink*

### Good Start Breakfast

Oatmeal, cold cereal or house made granola with fresh berries or bananas, skim milk and your choice of toast, bagel, or muffin \$12

### All American Breakfast

Two eggs your way, hash browns, choice of bacon, sausage or ham and toast, bagel or muffin \$14

### Create Your Own Omelet

Cheese, onions, peppers, tomatoes, spinach, bacon, sausage, or ham. Served with hash browns, and a choice of toast, bagel or muffin \$14

## Specialties

### Eggs Benedict

Poached eggs, Canadian bacon, English muffin, hollandaise sauce and hash browns \$14

### Egg White Frittata

Spinach, mushrooms, fennel with tomato basil relish \$14

### Steak and Eggs

Filet atop wild mushrooms, bacon hash and grilled tomatoes \$17

## GRIDDLE

### Pancakes, French Toast, or Waffle

Bacon, sausage or ham and warm maple syrup \$12

### Crunchy French Toast

Whole wheat bread, cholesterol-free eggs and crushed corn flakes, with strawberries and fresh bananas \$12

## SIDES AND SUCH

Bacon, sausage, ham or Canadian bacon \$4.5

Cold Cereal or granola with milk, sliced bananas, or berries \$4.5

Hot Oatmeal, banana and brown sugar \$4.5

Bowl of Fresh Fruit \$6

## BEVERAGES

Starbucks Coffee \$6

Selection of Tazo Teas \$4

Fresh Orange, Grapefruit, Cranberry, or Apple \$2.5

Pepsi, Diet Pepsi, Sierra Mist \$3

Skim, 2%, or Chocolate \$2

Still or Sparkling Water Large \$6 Small \$4

Consuming raw or undercooked meat, poultry, seafood, or eggs may increase risk of food borne illness.

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All prices are subject to applicable Minnesota state tax, a \$3 trip charge, a 3% service charge, and 17% gratuity.

## Slide 1

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**m1** Please put 3 spaces after the last word of menu description before price

Make sure spacing is consistent throughout.

Please type hours of operation

masta078, 1/12/2009

**m2** Please note service charge %. Use region appropriate number.

masta078, 1/12/2009

# ROOM SERVICE MENU | DAY MENU

Served between 11:00 a.m. and 11:00 p.m.

## [SOUPS & STARTERS]

- WILD RICE SOUP**, toasted almonds \$6
- SOUP OF THE DAY** \$5
- QUESADILLA**, choice of vegetable, blackened chicken, or pulled pork served with cilantro sour cream and guacamole \$10
- RED PEPPER HUMMUS**, grilled flat bread, crisp celery for dipping \$6
- BUFFALO WINGS**, blue cheese, crisp celery \$12
- PIZZA**, choose from cheese, pepperoni, sausage or vegetable \$14

## [SALADS]

- CAESAR SALAD**, romaine lettuce, caesar dressing, parmesan cheese, croutons \$11
  - add grilled chicken for additional \$4
  - add grilled shrimp for additional \$5
- SOFT LETTUCE**, bibb, romaine, tomatoes, bread shards, red wine dressing \$10
- COBB SALAD**, grilled chicken, tomatoes, egg, bacon, avocado, blue cheese \$14
- SESAME ASIAN SALAD**, red pepper, cucumber, carrots, walnuts, and avocado Chicken \$12 Salmon \$14

## [SANDWICHES]

- AMERICAN KOBE BURGER**, smoked bacon, aged cheddar \$14
- WALLEYE SANDWICH**, tempura battered, house made tartar sauce on a potato hoagie \$14
- STEAK SANDWICH**, spicy mayo and sautéed onion \$14
- PULLED BBQ PORK SANDWICH**, spicy BBQ, pickles, fried onion \$13
- CLASSIC CLUB**, turkey, bacon, lettuce, tomato, mayo \$13
- BLACKENED CHICKEN**, cilantro ranch, lettuce, tomato \$13

## [VEGETARIAN]

- BLACK BEAN BURGER**, lettuce and tomato \$12
- STIR FRY TEMPEH**, seasonal vegetable, soba noodle, yellow curry sauce \$16
- RIGATONI WITH MUSHROOM**, spinach, tomatoes, shaved parmesan \$14
- POT "VEGGIE" ROAST**, root vegetable, tempeh, biscuits \$16

## [GRILL]

- SIMPLY GRILLED FISH**, freshly caught with seasonal vegetable, choice of herb tomato relish, mustard vinaigrette, or ginger-lemon sauce \$24
- GRILLED RIBEYE**, seasonal vegetable, sautéed onion and bacon \$26
- GRILLED FILET**, sautéed mushrooms, hand cut fries, steak butter \$28

## [ENTREES]

- LOCAL ORGANIC ROASTED CHICKEN**, lemon herb glaze and seasonal vegetable (approximately 35 minutes) \$18
- RIGATONI WITH SAUSAGE**, spinach, tomatoes, shaved parmesan \$18
- PAN SEARED SALMON**, warm green beans, roasted potato, mustard vinaigrette \$24
- POT ROASTED SHORTRIBS**, roasted carrots, cheddar mashed potato \$18

## [SWEETS]

- HOUSE MADE ICE CREAM** vanilla, chocolate, flavor of the day \$5
- GERMAN CHOCOLATE CAKE**, \$6
- CHEF SAMPLER**, 4 mini chef's selection desserts \$5
- WARM APPLE & WALNUT COBLER**, vanilla ice cream \$4

## WINE

	Glass	Bottle
Meridian <b>Pinot Grigio</b>	\$10	\$30
Casa Lapostolle, <b>Sauvignon Blanc</b>	\$10	\$28
Meridian, <b>Chardonnay</b>	\$10	\$28
Clos Du Bois, <b>Chardonnay</b>	\$12	\$34
Mark West, <b>Pinot Noir</b>	\$13	\$38
Meridian, <b>Merlot</b>	\$10	\$30
Ravenswood, <b>Zinfandel</b>	\$11	\$32
Penfold's, <b>Cabernet Sauvignon</b>	\$12	\$34
BV Coastal, <b>Cabernet Sauvignon</b>	\$9	\$26

## BEER

**Domestic** \$5 | **Craft** \$5 | **Import** \$6

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