

## WINES

<b>Sparkling &amp; Champagne</b>	<b>Glass</b>	<b>Bottle</b>
Dom Perignon		\$300
Perrier-Jouet Brut Fleur de Champagne		\$220
Moet & Chandon White Star		\$95
Moet & Chandon White Star Half Bottle		\$50
Domaine Ste Michelle Brut Cuvee	\$10	\$30
<b>Chardonnay</b>	<b>Glass</b>	<b>Bottle</b>
Meridian		\$30
Castle Rock	\$7.25	\$30
Hess Select	\$9.50	\$39
<b>White Specialties</b>	<b>Glass</b>	<b>Bottle</b>
Beringer White Zinfandel	\$6.75	\$23
Campanile Pinot Grigio	\$7.25	\$30
Chateau Ste. Michelle Riesling	\$7.25	\$30
Casa Lapostolle Sauvignon Blanc	\$7.25	\$30
<b>Cabernet Sauvignon</b>	<b>Glass</b>	<b>Bottle</b>
Beaulieu Vineyard	\$7.25	\$30
Meridian		\$34
Estancia	\$9.50	\$38
<b>Merlot</b>	<b>Glass</b>	<b>Bottle</b>
Beaulieu Vineyards	\$7.25	\$34
Meridian		\$35
<b>Red Specialties</b>	<b>Glass</b>	<b>Bottle</b>
Castle Rock Pinot Noir	\$7.25	\$30
Ravenswood Zinfandel Vintner's Blend		\$30
Beaulieu Vineyards Shiraz	\$7.25	\$32
Marchesi di Frescobaldi Chianti		\$36



## **RENAISSANCE® ST. LOUIS GRAND & SUITES HOTEL**

## **ROOM SERVICE MENU**

### SPECIALTY HALF BOTTLE WINES

Meridian Chardonnay	\$15.00
Clos du Bois Chardonnay	\$15.00
Estancia Pinot Noir	\$15.00
Meridian Merlot	\$15.00
BV Coastal Cabernet Sauvignon	\$15.00

### BOTTLED BEER

Amstel Light	\$5.25	Guinness	\$6.25
Bass	\$5.75	Heineken	\$5.25
Becks	\$4.25	Miller Lite	\$4.25
Budweiser	\$4.25	Michelob Ultra	\$4.50
Bud Light	\$4.25	O'Douls	\$3.75
Corona	\$5.25	Sam Adams	\$4.25
Corona Light	\$5.25	Smirnoff Ice	\$5.25

A 20% service charge and applicable sales tax will be added to your check.

**BREAKFAST**  
served 6 a.m. – 11 a.m.

**CLASSICS**

The St. Louis Breakfast \$16  
Three-Egg Omelet with your choice of fillings; served with Maple  
Pepper Bacon, Sausage Links or Turkey Sausage;  
Toast with Assortment of Preserves & Butter

The All American \$15  
Two Eggs “any style” with Breakfast Potatoes; Your Choice of  
Maple Pepper Bacon, Sausage Links or Turkey Sausage, Toast with  
Assortment of Preserves & Butter

Healthy Start \$13  
Your Choice of Cereal or Low Fat Yogurt; Seasonal Melon; Muffin  
or Whole Wheat Toast with Assortment of Preserves & Margarine

**SIGNATURE DISHES**

The Frontiersman Breakfast \$17  
Cast Iron seared Grits Cake studded with Pancetta & White Cheddar;  
topped with two Farm Fresh Poached Eggs  
& Savory Red Pepper Hollandaise  
(Renaissance Grand Hotel, St. Louis, Missouri)

Lemon Soufflé Pancakes \$16  
topped with Fresh Raspberries,  
Toasted Pine Nuts & Raspberry Syrup  
(Stanford Court Hotel, San Francisco, California)

Egg White Omelet \$15  
Cooked in Olive Oil, with Spinach, Tomatoes & Feta Cheese  
(Renaissance Worthington, Fort Worth, Texas)

**Eat.Drink.BALANCE.**

**Bowl of Cut Fresh Fruit \$12**

**Steak & Eggs \$19**  
with Wild Mushroom Bacon Hash  
{Carb Conscious}

**Egg White & Vegetable Frittata \$15**  
with Tomato Basil Relish  
{Low Cholesterol}

**FROM THE GRIDDLE**

Buttermilk Pancakes \$14  
Choice of Maple Pepper Bacon or Sausage Links  
Served with Maple Syrup & Whipped Butter

Crunchy French Toast \$14  
Whole Grain Bread dipped in cholesterol-free Eggs  
& Crushed Corn Flakes;  
with Fresh Fruit & Maple Syrup  
{Low Cholesterol}

# Welcome

## To the Renaissance Grand Hotel



**Serving Breakfast, Lunch, &  
Dinner**  
6:30 AM – 2:00 PM  
5:00 PM – 10:00 PM  
Located on Concourse Level in  
Renaissance Grand Hotel



**Serving Dinner**  
Tuesday -Thursday 5 PM – 10 PM  
Friday and Saturday 5 PM – 11 PM  
Bar open until 1 AM nightly  
Closed on Sunday and Monday  
Reservations are recommended



**In Room Dining**  
6:00 AM – 12:00 AM Sun. – Thurs.  
6:00 AM – 1:00 AM Fri. – Sat.



6:00 AM-8:00 PM  
Located Next to  
Concierge Desk on Lobby



2:00 PM - Late  
Serving Appetizers,  
Sandwiches & Cocktails



### Lennox Lounge

2:00 PM - Late  
Serving Appetizers,  
Sandwiches & Cocktails

**Serving Breakfast, Lunch, & Dinner**  
6:30 AM – 2:00 PM  
5:00 PM – 10:00 PM  
Located on Concourse Level  
in Renaissance Suites Hotel

**JUST FOR KIDS BREAKFAST MENU**

Breakfast served with choice of juice or milk.

A to Z Breakfast \$9

Scrambled Eggs & choice of Maple Pepper Bacon  
or Sausage Links, Breakfast Potatoes, Fresh Fruit

Fruit & Yogurt \$8

French Toast Sticks \$9

Choice of Maple Pepper Bacon or Sausage Links  
Served with Maple Syrup

Short Stack Pancakes \$9

Choice of Maple Pepper Bacon or Sausage Links  
Served with Maple Syrup

**JUST FOR KIDS ALL DAY DINING MENU**

Meal includes choice of juice, milk or soda.

Chicken Tenders \$10

served with Fries, BBQ & Honey Mustard Dipping Sauce

Grilled Cheese Sandwich \$8

served with Fries, choice of Fruit or Green Salad

Renaissance Angus Burger \$14

with Cheddar Cheese, Lettuce, Tomato  
& Red Onion served with Fries

Grilled Chicken \$12

served with Fresh Vegetables & Carrot Sticks,  
BBQ Sauce & Honey Mustard

**BEVERAGES**

Orange, Grapefruit, Apple, Cranberry, Tomato or V8® Juice \$5

Hot Chocolate \$5.00

Sparkling or Mineral Water

Vasa® \$4.50

San Pellegrino® \$4.50

Perrier® \$4.50

Evian® (Half – Liter) \$4.50 / (Liter) \$8.50

Milk \$4.00

Whole, Skim or 2%

Soda \$4

A 20% service charge and applicable sales tax will be added to your check.

**ON THE SIDE**

Sliced Fruit & Berries \$12

*{Low Fat}*

Yogurt & Grandy Oats Granola Parfait \$11

*{Organic}*

Cereals \$8

Raisin Bran, Special K, Granola, Cheerios,  
Fruit Loops or Frosted Flakes

Oatmeal

Steel Cut Oats with Caramelized Banana,  
Brown Sugar & Raisins \$8

Sliced Smoked Salmon \$16

with Traditional Accompaniments: Red Onion,  
Capers & Hard Cooked Egg

*{Carb Conscious}*

Two Eggs “any style” \$5.50

Sausage Links or Turkey Sausage \$6.00

Maple Pepper Bacon \$6.00

Griddled Ham Steak \$6.00

Breakfast Potatoes \$5.00

Toast: White, Whole Wheat, Rye, Multi Grain, Sour Dough \$4.50

Toasted Bagel with Cream Cheese \$6

Warm Muffin with Whipped Butter \$4

Croissant with Fruit Preserves \$5

**BEVERAGES**

Pot of Freshly Brewed Coffee or Tea

(Regular or Decaffeinated)

Small (3Cups) \$7.50

Large (6 Cups) \$9.50

Orange, Grapefruit, Apple, Cranberry, Tomato or V8® Juice \$5

Espresso, Cappuccino, Latte or Hot Chocolate \$5.00

Sparkling or Mineral Water

Vasa® \$4.50

San Pellegrino® \$4.50

Perrier® \$4.50

Evian® (Half – Liter) \$4.50 / (Liter) \$8.50

Selection of Specialty or Herbal Teas \$5

Milk \$4.00

Whole, Skim or 2%

Soda \$4

A 20% service charge and applicable sales tax will be added to your check.

**ALL DAY DINING**  
*Daily*  
served 11 a.m. – 11 p.m.\*  
(\*available until 12am Friday and Saturday)

**APPETIZERS**

Shrimp Cocktail \$14  
with Cocktail Sauce  
*{Low Fat}*

Crudités & Hummus \$9  
*{Carb Conscious}*

Buffalo-Style Chicken Wings \$16  
Celery Sticks & Bleu Cheese Dipping Sauce

Chicken & Black Bean Quesadilla \$14  
with Salsa, Guacamole & Sour Cream

Sliced Fruit & Berries \$12  
*{Low Fat}*

Toasted Ravioli \$11  
served with Marinara Sauce  
*“St. Louis Tradition”*

Chicken Tenders \$14  
BBQ & Honey Mustard Dipping Sauces

**SOUP & SALAD**

Chef’s Soup of the Day \$8

Mixed Field Greens \$8  
with Tomato, Carrot & Cucumber  
Herb Vinaigrette

Caesar Salad \$12  
Hearts of Romaine, Croutons & Parmigiano Reggiano  
\$21.00 with Grilled Shrimp  
\$18.00 with Grilled Chicken Breast

**SANDWICHES**

Chicken BLT Wrap \$16  
Spinach Tortilla filled with Chicken, Bacon, Lettuce  
& Tomato with Ranch Dressing

Renaissance Angus Burger \$14  
with Cheddar Cheese, Lettuce, Tomato  
& Red Onion served with Fries

Turkey & Maple Pepper Bacon Club Sandwich \$16  
served with Fries

**ENTREES**

Herb Roasted Chicken \$22  
with Wild Mushrooms

Prosciutto wrapped Pork Tenderloin \$23  
Cauliflower Puree & Kalamata Olive Sauce  
*{Carb Conscious}*

Salmon Fillet \$24  
Lemon Chive Sauce

Pesto Pasta \$18  
Onions, Artichokes, Tomatoes & Garlic with Basil Cream Sauce  
with Grilled Shrimp \$30  
with Grilled Chicken Breast \$24  
with Seared Salmon \$26

NY Strip Steak \$29  
Garlic & Herb Butter

Chicken Paillards with Tomato Fumet \$20  
Fingerling Potatoes & Broccoli Rabe  
*{Low Cholesterol}*

**DESSERT**

Goopy Butter Cake \$8  
with Ice Cream & Caramel Drizzle  
*“St. Louis Tradition”*

NY Style Cheesecake \$7  
with Whipped Cream & Fresh Berries

Chocolate Decadence \$9  
with Cream Anglaise

**BEVERAGES**

Pot of Freshly Brewed Coffee or Tea  
(Regular or Decaffeinated)  
Small (3Cups) \$7.50  
Large (6 Cups) \$9.50

Orange, Grapefruit, Apple, Cranberry, Tomato or V8® Juice \$5

Espresso, Cappuccino, Latte or Hot Chocolate \$5.00

Sparkling or Mineral Water  
Vasa® \$4.50  
San Pellegrino® \$4.50  
Perrier® \$4.50  
Evian® (Half – Liter) \$4.50 / (Liter) \$8.50

Selection of Specialty or Herbal Teas \$5

Milk \$4.00  
Whole, Skim or 2%

Soda \$4