

Room Service

Please Dial: 7722

BREAKFAST MENU

Available from 6:30 a.m. to 11:00 a.m.

~ Chilled Juices ~

Fresh Squeezed Orange or Grapefruit Juice
Apple, Pineapple, Cranberry, Tomato or V8

3.50

Yogurt with Granola, Apples and Walnuts or Sliced Banana

5.95

Assorted Cold Cereals or Hot Oatmeal

4.95

Fresh Sliced Seasonal Fruits

9.95

Half Grapefruit

3.95

The Riverside Continental

Basket of fresh, mini breakfast pastries including
croissants, muffins and Danish

9.95

The Indigo

Two fresh eggs, any style, with choice of ham, bacon, or sausage,
home fried potatoes and toast

9.95

Steak & Eggs

Tender New York strip steak with two eggs, any style,
home fried potatoes and toast

14.95

Pan Browned Beef Hash

Beef hash with two fresh eggs, any style,
served with your choice of grits or home fried potatoes

9.95

Eggs Benedict

Poached eggs on a toasted English muffin with Canadian bacon,
served with Hollandaise sauce and home fried potatoes

11.95

Omelette

Three eggs and choice of three of the following toppings:
tomatoes, mushrooms, peppers, cheddar, ham, bacon, Swiss, onions or salmon.
Served with home fried potatoes and toast.

Egg whites are also available at your request at no additional charge

9.95

Toasted Bagel and Cream Cheese

With sliced tomato and onion **4.50**

With sliced tomato, onion and smoked Norwegian Salmon **12.95**

~ SIDE ORDERS ~

Breakfast Sausage **4.95**

Breakfast Potatoes or Grits **3.50**

Breakfast Meats or BeefHash **4.95**

English Muffin, Danish or Sliced Banana **2.25**

Toasted Bagel or Toast **3.50**

Croissant **3.50**

One Egg, Prepared Any Style **2.50**

Two Eggs, Prepared Any Style **3.95**

*18% Service Charge. 3.50 in-room dining charge per delivery
and applicable state taxes will be added to all room service checks.*

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APPETIZERS

Available from 11:00 a.m. to 10:00 p.m.

- Jumbo Shrimp cocktail with cocktail sauce **16.95**
- Fried Calamari with Cajun Tarter Sauce **13.50**
- Jumbo Lump Crab Cake with Three Pepper Coulis **16.**
- Chicken Tenders with Honey Mustard Sauce and French Fries **9.**

SALADS

- Indigo Salad with a Fresh Basil Vinaigrette **8.**
- Traditional Caesar Salad **10.**

ENTREES

- Grilled Atlantic Salmon and Arugula with white balsamic dressing **17.**
- Grilled Grouper with seasonal fresh vegetables **18.95**
- Fresh Herb Marinated Grilled Chicken served with french fries **16.**
- Sliced Steak Sandwich served with french fries **15.**
- Certified Angus Beef Burger grilled to order **11.25**
- Penne Genovese with kalamata olive and sun dried tomato **16.50**
- Grilled N.Y. Strip Steak served with french fries **32.**

DESSERT

- Chocolate Mousse with Raspberry Sauce **7.**
- Baked Alaska with Vanilla and Chocolate Ice Cream **6.50**
- Home-style Bread Pudding with Bourbon Sauce and Cinnamon Ice Cream **7.**
- Florida Key Lime Pie with Strawberry Sauce **6.50**

SANDWICHES AND CHIPS

available from the Pantry 10 p.m. to 11 p.m. Fri. & Sat. Please Dial: 7722

SOUP OF THE DAY **4.75**

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Receptions

For assistance in organizing your reception please contact our
Catering Office Ext. 7180
Many items require 24 hour notice to prepare.
However, we will make every effort to accommodate your request.

FOR YOUR CONVENIENCE

Standard Bottle Price: **145.** per liter
SCOTCH – J&B, Cutty Sark, Dewar's
BOURBON – Jim Bean, Early Times
BLEND – Canadian Club, VO
GIN – Beefeater, Tanqueray
VODKA – Friss RUM – Bacardi

Premium Bottle Price: **165.** per liter
SCOTCH – Chivas Regal, Johnny Walker Black
BOURBON – Jack Daniels, Crown Royal
GIN – Bombay Sapphire
VODKA – Absolut RUM – Myers Dark, Mount Gay

*All items include choice of mixers, glasses, ice, cocktail napkins and stir stix.
Rebates can not be given for any opened bottles.*

~ WINE LIST ~

CHAMPAGNE

Piper-Heidsiek, Brut, Reims, France, split – Bottle **15.**
Perrier Jouet, Grand Brut, Epernay, France, split – Bottle **23.**
719 Taittinger Brut “La Franaise”, Brut, France – Bottle **65.**
717 Veuve Clicquot, Ponsardin, “Yellow Label” – Bottle **95.**

WHITE

766 Chardonnay, Robert Mondavi, Caneros – Glass **10.** Bottle **38.**
802 Fume Blanc, Ferrari Carano, Sonoma Valley – Glass **10.** Bottle **36.**
882 Pinot Grigio, Aanta Margherita, Italy – Glass **11.** Bottle **40.**

RED

944 Cabernet Sauvignon, Franciscan, Napa Valley – Glass **11.** Bottle **40.**
1032 Merlot, CH. St. Michelle Canoe Ridge Washington – Glass **10.** Bottle **38.**
999 Pinot Noir, Au Bon Climat, Santa Barbara County – Glass **10.** Bottle **38.**
1052 Shiraz, Houghton Winery, Western Australia – Glass **11.** Bottle **40.**

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