

IN ROOM DINING

Breakfast served from 6:30 a.m. to 11:00 a.m.

HOUSE SPECIALTIES

Continental Breakfast

Choice of breakfast bread, muffin, croissant or Danish with butter & preserves
Coffee or tea

\$7

American Breakfast

Two eggs any style, breakfast potatoes, toast
Choice of bacon, sausage or ham

\$9

Classic Eggs Benedict

Two poached eggs, Canadian bacon on toasted English muffin with Hollandaise sauce
Breakfast potatoes

\$10

Steak & Eggs

Kansas City strip loin grilled to order
Two eggs any style, breakfast potatoes & toast

\$14

Three Egg Omelets

Ham, tomato, mushroom, bell pepper, onion,
American, cheddar or Swiss cheese
Served with breakfast potatoes and toast

\$9

Bagel with Cream Cheese and Smoked Salmon

Smoked Salmon served with Cream Cheese, Red Onion, Capers and Lemon

\$9

SWEET GRIDDLES

Buttermilk Pancakes

Three homemade buttermilk pancakes, sweet cream butter and maple syrup

\$8

Add pecans, blueberries, bananas or chocolate chips

\$9

Belgium Waffle

A golden waffle served with sweet cream butter, fresh berries and maple syrup

\$8

All room service orders are subject to a \$2 delivery fee and 20% gratuity.

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CEREALS

Cold Breakfast Cereals

Special K, All Bran, Corn Flakes, Raisin Bran, Cheerios or Frosted Flakes
Whole, 2% or skim milk
\$5

Hot Oatmeal or Grits

Raisins & Brown sugar
\$4

SMART STARTS

Fresh seasonal fruit plate
\$7

Plain or fruit yogurt
\$3

Breakfast Breads

Banana nut, bran or blueberry muffin
Croissant or Danish
Toasted bagel with cream cheese
\$3

English muffin, whole wheat, white, rye, sourdough or Texas toast
Sweet cream butter and preserves
\$2

Bacon, ham or sausage
\$3

BEVERAGES

Freshly brewed Community coffee or decaffeinated coffee
\$2

Orange, grapefruit, cranberry, apple, tomato or V8 juice
\$3

Hot tea, hot chocolate or Cappuccino
\$3

Milk
\$3

Iced Tea or soft drinks
\$3

Try our daily breakfast buffet served from 6am-10:30am daily
\$9

Beverages are not included.

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IN ROOM DINING

Served from 11:00 a.m. – 11:00 p.m.

APPETIZERS

Fried Gulf Shrimp Corn Maque Choux

Fried shrimp over corn simmered with onions, bell peppers and celery with creole seasoning
\$12

Shrimp Cocktail

Jumbo gulf shrimp chilled and served over a zesty cocktail sauce
\$10

SALADS

Classic Caesar

Crisp romaine hearts, garlic herb croutons, shaved parmesan and creamy Caesar dressing
\$12

Add Chicken \$4

Add Steak \$6

Add Shrimp \$5

Shrimp Remoulade

Shrimp remoulade over a bed of greens, accompanied by shaved hard boiled eggs
\$14

ENTREES

Eggplant Napoleon

Corn flour fried eggplant, oyster Bienville stuffing, angel hair pasta with sundried tomatoes, spinach and a side of New Orleans BBQ shrimp garnish
\$19

Grilled Flank Steak

Marinated and grilled Flank steak prepared to your liking. Roasted fingerling potatoes, grilled asparagus with roasted red peppers
\$22

Herbed Grilled Chicken

8 oz. herb infused bone in chicken breast grilled and basted with garlic marinade. Served with a medley of artichokes, green beans, tomatoes, fresh spinach and rice pilaf.
\$18

Grilled Balsamic Marinated Portobello Mushrooms

A nest of Portobello mushrooms immersed in aged balsamic vinegar, brushed with extra virgin olive oil and grilled to perfection then served over a bed of spinach, roasted vegetables and a layer of wild rice
\$18

Grilled Gulf Provencal

Grilled Seasonal Gulf Fish over roasted Roma tomatoes, red onions, Kalamata olives, capers and fresh basil
\$18

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IN ROOM DINING

Served from 11:00 a.m. – 11:00 p.m.

Filet Mignon

8 oz. hand cut Filet grilled to order and served with your choice of potato & vegetable du jour
\$22

Grilled Salmon

Wild caught Atlantic salmon seasoned & grilled, set atop a bed of braised baby spinach, finished in a honey soy glaze and served with a choice of potato and vegetable du jour
\$20

Fish Du Jour

Chef's Fresh Gulf Fish cooked to perfection and served with seasonal vegetables and choice of potato or rice
Market Price

SANDWICHES

Grilled Steak Sandwiches

Grilled seasoned Flank steak cooked to your taste, sliced thin and mounded onto a fresh ciabatta roll, finished with lettuce, tomatoes, caramelized onions and tabasco aioli.
\$12

Crowne Burger

½ lb. Ground sirloin, grilled to order on a fully dressed Kaiser roll topped with dijonaise
\$8

PASTAS

Chicken Fettuccini

Marinated grilled chicken on a bed of fettuccini, tossed in our creamy three cheese Alfredo sauce
\$18

Substitute shrimp \$2

Baked Creole Style Crawfish Manicotti

Fresh pasta filled with ricotta cheese and seasoned crawfish
\$19

Pasta Primavera

Zucchini, yellow squash, black olives and fresh spinach over a bed of rice noodles and finished with a basil marinara sauce
\$18

ACOMPANIMENTS

Baked Potato, Baked Sweet Potato, Rice Pilaf, Garlic Mashers, Grilled Asparagus, Sautéed Spinach, Steamed Broccoli
\$5

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