

# H STREET GRILLE

## HOURS OF OPERATION

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### **BREAKFAST**

**7:00AM - 11:00AM**

### **LUNCH**

**11:00AM - 1:30PM**

### **DINNER**

**5:00PM - 10:00PM**

### **BAR/LOUNGE**

**3:00PM - 11:00PM**

**FOR MORE INFORMATION TEXT THE  
FRONT DESK AT 407-537-5905**

# H STREET GRILLE BREAKFAST MENU

Cage Free Eggs

MUST TRY

**TWO EGGS ANY STYLE (FREE STYLE)** served with your choice of breakfast meat, breakfast potatoes & toast ..... 12.95

**THREE EGG OMELET** choose 5: tomatoes, onion, mushroom, spinach, red bell pepper, sausage, ham, bacon, breakfast Potatoes and toast ..... 12.95

## MAINS

MUST TRY

**PANINI** ..... 11.95

ciabatta bread, provolone cheese, ham & berries

**BREAKFAST BURRITO** ..... 12.95

scrambled eggs, bacon or sausage, breakfast potato

**PANCAKE STACK** ..... 10.95

served with choice breakfast meat or Nutella sauce & banana

**FRENCH TOAST** ..... 10.95

Topped with wild berry compote

**HAM & CHEESE** ..... 12.95

ham - cheddar cheese, fried egg, arugula

## FRESH FRUIT & GRAIN

### HEALTHY PARFAIT

wild honey, Greek yogurt, berries

9.95

### TROPICAL FRUIT PLATE

Chef's selection of fresh fruit & berries

9.95

## SIDES & BEVERAGES

bacon, ham, pork or sausage ..... 4.95

fresh fruit, single eggs or breakfast potato ..... 3.50

fresh brewed coffee or hot tea ..... 3.00

juice (apple or orange) ..... 4.00

mimosa (orange juice, pineapple or cranberry) ..... 9.00

bloody mary (vodka & tomato juice) ..... 9.00

## KIDS MENU

**JUNIOR SCRAMBLE** ..... 8.95

eggs, bacon, toast

**BREAKFAST CEREAL** ..... 4.95

choice of cereal, milk

## ROOM SERVICE

Dial 5 on your phone for room service

All room service orders have \$3.00 delivery charge +18% service charge automatically added

GF INDICATES GLUTEN FREE ITEM

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# H STREET GRILLE

## SMALL PLATES

MUST TRY

- GRILLED SHRIMP TACOS

fresh pico de gallo • cabbage • cilantro-lime crema • flour tortillas

12.75
- TUSCAN CHICKEN FLATBREAD

pesto • roasted red peppers • caramelized onions • fresh mozzarella • balsamic reduction • alfredo • naan

11.25
- FRENCH DIP SLIDERS

sliced sirloin • caramelized onions • horseradish aioli • bourbon demi-glaze • King's Hawaiian® rolls

14.75
- CLASSIC WINGS

choice of sauce: sriracha, roasted garlic parmesan or buffalo • blue cheese • veggies

11.25
- SPINACH & ROASTED ARTICHOKE DIP

blended cheeses • roasted garlic • toasted herb naan

10.75
- WHITE CHEDDAR MAC & CHEESE

aged cheddar • roasted garlic • panko

7.50
- CHICKEN QUESADILLA

blended cheese • green chili • fresh pico de gallo • salsa • cilantro-lime crema

11.00
- sub steak +4.00 sub shrimp +5.00

## HANDHELDS



MUST TRY

- CUBAN

14.25

sliced mojo pork • ham • dill pickles  
swiss cheese • mustard • pressed cuban roll
- GRILLED CHICKEN BRUSCHETTA

14.75

fresh mozzarella • tomato bruschetta  
roasted garlic aioli • balsamic glaze  
caesar greens • toasted brioche bun
- TURKEY CLUB

14.25

avocado • lettuce • tomato • bacon  
cheddar cheese • mayo
- GRILLED CAESAR STEAK WRAP\*

16.00

sirloin • tomatoes • caesar greens  
flour tortilla

\* SERVED WITH FRENCH FRIES OR PUB CHIPS \*

## BURGERS

MUST TRY

- BBQ BACON JACK\*

15.00

monterey jack cheese • bacon  
caramelized onions • bbq sauce
- MUSHROOM SWISS\*

14.75

sautéed mushrooms • swiss cheese  
roasted garlic aioli
- HOUSE\*

13.75

choice of cheese • house burger sauce
- SOUTHWEST VEGGIE

13.25

wheat bun • pico de gallo • pepper jack cheese  
cilantro-lime crema

\* SERVED ON A BRIOCHE OR WHEAT BUN WITH  
\* LETTUCE, TOMATO, ONION AND YOUR CHOICE  
\* OF FRENCH FRIES OR PUB CHIPS \*

Original Recipes  
FROM SCRATCH

## MAINS

Made Fresh  
PER ORDER

MUST TRY

- PAN SEARED SALMON\*

GF

19.75

roasted red potatoes • green beans • mushrooms • roasted red peppers  
caramelized onions • herb butter
- CENTER-CUT TOP SIRLOIN, 10 OZ.\*

GF

25.50

choice of topping: sriracha glaze, melted blue cheese or bourbon demi-glaze • roasted red  
potatoes • green beans • mushrooms • roasted red peppers • caramelized onions
- MEDITERRANEAN SHRIMP PASTA

20.25

jumbo shrimp • bowtie pasta • spinach • mushrooms • tomatoes • light pesto cream
- ROASTED HERB CHICKEN

GF

17.75

roasted red potatoes • natural jus • green beans • mushrooms  
roasted red peppers • caramelized onions

## SALADS

MUST TRY

- CHOPPED CHICKEN

13.25

mixed greens • red cabbage • green onions • ditalini pasta • bacon • tomatoes • blue cheese • sweet italian dressing
- SESAME GINGER

16.00

chili glazed shrimp or sriracha sirloin • mixed greens • cabbage • red peppers • carrots • green onions  
cilantro • crispy wontons • sesame ginger dressing
- HOUSE CHICKEN SALAD

13.75

seasonal fresh fruit • berries • toasted naan
- CAESAR

9.25

romaine • shaved parmesan • croutons • caesar dressing
- add shrimp +8.50 salmon +9.00 chicken +6.00

## SOUP

SOUP DU JOUR 6.00

\* ASK YOUR SERVER FOR  
\* TODAY'S OFFERING \*

GF INDICATES GLUTEN FREE ITEM

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# CLASSIC & CRAFT COCKTAILS

**MARGARITA** \_\_\_\_\_ 13.00  
Corazón Blanco tequila • Cointreau • fresh lime juice • housemade simple syrup

**KNOB CREEK RYE OLD FASHIONED** \_\_\_\_\_ 13.00  
Knob Creek Rye • housemade simple syrup • orange bitters

**CROWNE ROSE MANHATTAN** \_\_\_\_\_ 13.00  
Four Roses bourbon • M&R sweet vermouth • Angostura bitters

**MINT JULEP** \_\_\_\_\_ 14.00  
Woodford Reserve bourbon • housemade simple syrup • muddled mint leaves

**MOUNTAIN DUSK** \_\_\_\_\_ 13.00  
The Botanist Islay gin • M&R sweet and dry vermouth • fresh orange juice • pomegranate juice

**ISLAND BREEZE** \_\_\_\_\_ 13.00  
RumHaven coconut rum • Absolut Citron vodka • cranberry juice • triple sec • fresh lime juice

**PEACH & ORANGE BLOSSOM SPRITZ** \_\_\_\_\_ 13.00  
Ketel One Botanical Peach & Orange Blossom vodka • muddled raspberries • mint • fresh lemon juice • Fever-Tree club soda

**CROWNED JEWEL MULE** \_\_\_\_\_ 13.00  
Ketel One vodka • ginger beer • cranberry juice • blood orange bitters • fresh lime juice

MUST TRY

# BEERS

## DRAFT

**BUD LIGHT** \_\_\_\_\_ 6.00  
**CORONA LIGHT** \_\_\_\_\_ 6.00  
**STELLA ARTOIS** \_\_\_\_\_ 6.00  
**FAT TIRE** \_\_\_\_\_ 6.00  
**GOOSE ISLAND IPA** \_\_\_\_\_ 6.00  
**BLUE MOON** \_\_\_\_\_ 6.00

## BOTTLED

**BUD LIGHT** \_\_\_\_\_ 6.00  
**MILLER LITE** \_\_\_\_\_ 6.00  
**AMSTEL LIGHT** \_\_\_\_\_ 6.00  
**CORONA EXTRA** \_\_\_\_\_ 7.00  
**HEINEKEN 0.0** \_\_\_\_\_ 7.00  
**SAMUEL ADAMS BOSTON LAGER** \_\_\_\_\_ 6.00  
**LAGUNITAS IPA** \_\_\_\_\_ 7.00  
**COORS LIGHT** \_\_\_\_\_ 6.00  
**MODELO ESPECIAL** \_\_\_\_\_ 7.00  
**NEW BELGIUM FAT TIRE** \_\_\_\_\_ 6.00  
**WHITE CLAW HARD SELTZER** \_\_\_\_\_ 8.00  
**ANGRY ORCHARD CIDER** \_\_\_\_\_ 8.00

\*ASK ABOUT OUR SEASONAL OFFERINGS\*

# ZERO-PROOF COCKTAILS

**LIGHT & BREEZY** 10.00  
Seedlip Grove 42 • Fever-Tree ginger beer • lime

**GARDEN & GINGER** 10.00  
Seedlip Garden 108 • Fever-Tree ginger ale • rosemary

# WINES

## WHITE

**CHARDONNAY**

30 DEGREES, Monterey, CA \_\_\_\_\_ 12/45  
SEA SUN BY WAGNER, California \_\_\_\_\_ 13/48  
HARTFORD COURT, Russian River Valley, CA \_\_\_\_\_ 13/48  
LA CREMA, Monterey, CA \_\_\_\_\_ 13/48

**SAUVIGNON BLANC**

EMMOLO, Napa Valley, CA \_\_\_\_\_ 12/45  
KIM CRAWFORD, Marlborough, New Zealand \_\_\_\_\_ 12/45  
LOVEBLOCK, Marlborough, New Zealand \_\_\_\_\_ 12/45

**PINOT GRIGIO**

MASI MASIANCO, FRIULI D.O.C., Venezia, Italy \_\_\_\_\_ 12/45  
SANTA MARGHERITA D.O.C., Valldidage, Italy \_\_\_\_\_ 12/45

**WORLDLY WHITE**

DOMAINE LOUIS MOREAU CHABLIS, Chablis, France \_\_\_\_\_ 14/52  
TRIMBACH “CLASSIC” RIESLING, Alsace, France \_\_\_\_\_ 13/48  
YALUMBA EDEN VALLEY VIOGNIER, SAM’S COLLECT, Australia \_\_\_\_\_ 12/45

**SANCERRE**

TERRE DE PRINCES, Sancerre, France \_\_\_\_\_ 14/52

## BUBBLES AND ROSÉS

LAMARCA PROSECCO ROSÉ, Prosecco, Italy \_\_\_\_\_ 12/45  
PIPER SONOMA BRUT NV SPARKLING, Sonoma County, CA \_\_\_\_\_ 12/45  
GRIS BLANC ROSÉ, Pays d’Oc, France \_\_\_\_\_ 12/45  
LAMARCA PROSECCO, Prosecco, Italy \_\_\_\_\_ 10/35

## RED

**MERLOT**

DECOY BY DUCKHORN, California \_\_\_\_\_ 12/45  
LUKE, Wahluke Slope, WA \_\_\_\_\_ 12/45

**CABERNET SAUVIGNON**

30 DEGREES, Paso Robles, CA \_\_\_\_\_ 13/48  
STARMONT, North Coast, CA \_\_\_\_\_ 13/48

**RED BLEND**

MURPHY-GOODE, California \_\_\_\_\_ 11/38  
THE PRISONER, Napa Valley, CA \_\_\_\_\_ 15/56

**PINOT NOIR**

MEIOMI, California \_\_\_\_\_ 12/45  
ERATH RESPLENDENT, Willamette Valley, Oregon \_\_\_\_\_ 11/38

**WORLDLY RED**

BANFI CENTINE TOSCANA IGT RED BLEND, Tuscany, Italy \_\_\_\_\_ 10/35

FOR PARTIES OF 6 OR MORE, 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL  
Press room service button on your phone to order all room service orders have \$3.00 delivery charge + 18%% service charge automatically added