BREAKFAST MENU IN-ROOM DINING

JUMP START

Seasonal Fruits and Melons	
Yogurt Parfait	6.
Hearty Oatmeal	
Assorted Cereal	
Ask your server for today's selections	

SKILLETS

Loaded Breakfast Skillet Scrambled eggs, chorizo hash, all the meats, all the veggies, sausage gravy, home fries, cheese	15.5
* Chorizo Hash Skillet Chorizo hash, 2 eggs any style	14
Country Benedict Skillet Biscuits, chorizo sausage gravy, home fries, 2 poached eggs	13

FROM THE BAKERY

Jumbo Iced Cinnamon Roll 4 **Butter Croissant** 4 Seasonal Coffee Cake 4 **Buttermilk Biscuits** 3 Fruit Turnovers **English Muffin** 4 3 **Muffins** 4 3 Toast (white, wheat, rye)

Banana nut, blueberry, double chocolate chip or bran muffin

BREAKFAST SPECIALTIES

All American Breakfast Two eggs any style, choice of bacon or sausage,	13	Belgian Waffle Whipped cream, maple syrup, fresh fruit garnish	9
breakfast bread, home fries or grits 3 Egg Omelet Choose 4: Bacon, sausage, ham, mushrooms,	13	Traditional French Toast Cinnamon & brown sugar. Blueberry jam, maple syr whipped cream	11 rup,
tomatoes, onions, peppers, spinach, cheese, ch of breakfast bread, home fries or grits	hoice	Classic Pancakes Whipped cream, maple syrup, fresh fruit garnish	13
Steak & Eggs 7oz Sirloin steak, 2 eggs any style, home fries, Texas toast	18	Breakfast Burrito Sirloin, peppers, onions, cheddar, potatoes	13
Eggs Benedict Poached eggs, English Muffin, shaved ham, holland sauce, grits or home fries. (Substitute grilled tomat English muffin - Gluten Free)		Egg White or Egg Beaters Available 1.5	

SIDES

4.5

Applewood Smoked Bacon

Country Sausage Patties

Griddled Ham

4.5 Home Fries 4.5

Southern Grits

BEVERAGES

Coffee	4	Juice (Orange, Cranberry, Grapefruit, Apple)	4.5
Теа	4	Soft Drinks	4
Espresso	4	Bloody Mary or Mimosa	10
Cappuccino	5	Dasani Water (500ml)	5
Hot Chocolate	4	Perriere Sparkling (500ml)	6



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DINNER MENU IN-ROOM DINING

APPETIZERS

	AFFEIIZ	LERJ	
Today's Soup	7 14	Mango Habanero BBQ Ribs Vinegar slaw	12
Daytona Chicken Wings Buffalo, garlic parmesan, sweet chili, hc carrot sticks, blue cheese or ranch		Yellowfin Tuna Tacos Jalapeno, avocado, scallion in crisp wonton shell	14
	Tempura Fried (Old Bay di		
	SALAE		
	_		
Hearts of Romaine Caesar Salad Herb croutons, shaved parmesan che	eese	Chilled Watermelon Saladsm 10lgTajin spice, baby greens, feta cheese	g 13
Baby Iceberg Wedge Grape tomato, shaved Bermuda onio blue cheese crumble, catalina dressi		Add: Grilled Chicken 5 *Salmon 6 *Shrimp 6	
MAIN PLATES		HANDHELDS	
New York Strip Steak Garlic-parmesan fries, asparagus, cal demi glace	27 Dernet	The Plaza Burger Cheddar, bacon, lettuce, tomato & onion on a buttered bun	15
Grilled Atlantic Salmon Steamed rice, asparagus, sweet & tar	25 gy shaved	BBQ Pulled Pork Creamy slaw, aged cheddar, butter bun	14
cucumber salad		*Local Mahi Mahi	15
Spiced Shrimp over Linguine Artichoke hearts, avocado, cotija che	26	Aioli, white cheddar, pickled onion on rustic roll	14
chardonnay butter		Classic Turkey Club Applewood smoked bacon, cheddar, lettuce,	14
Country Fried Chicken Breasts Cole slaw & sweet potato fries	24	tomato and mayo on toasted whole wheat	
SIDES	7	KIDS	
Baked potato (chive & sour cream	or loaded)	Cheese or Pepperoni Pizza	10
Peas & carrots		Turkey Breast Sandwich Whole wheat	8
Creamed corn mac-n-cheese		PB&J	7
Sweet potato fries		White or whole wheat	
		Chicken Fingers	10
Grilled asparagus		French fries, ranch or honey mustard	
Garlic parmesan fries		All served with carrot sticks	
	DESSER	RTS	
Pineapple Upside-down Cake	7	Key Lime Tart with Whipped Cream	8
With whipped cream, rum sauce Brandy Bread Pudding with Vanil	la Ice Cream 7	Ben & Jerry's Ice Cream Pints Assorted flavors, ask for selection	8
SPECIALTY COCKTAILS	Mai Tai	10 Light Mich Ultra • Miller Lite •	
Platinum Margarita 16	Bacardi Superior Run		6
Sauza Hornitos Reposado	juices and lime, topp float of dark rum	ed with a Lagunitas IPA • Stella • Fat Tire Heineken • Model • Corona E	
Tequila, Cointreau, fresh lime and agave nectar	Moscow Mule	12 Angry Orchard • White Claw	7
and agave needal		dka side	
Spicy Mango Margarita 13	Tito's Handmade Vo	Singer Peer	
Spicy Mango Margarita 13 Sauza Gold Tequila, Cointreau,	serve of Fever-Tree (Ginger Beer, Canyon Road Collection	
Spicy Mango Margarita 13		Ginger Beer, Canyon Road Collection Cabernet • Merlot • Chardonn Pinot Noir glass 7 bottle	

*Consumer Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. A service charge of \$4.00 and gratuity of 21% will be added to all in-room dining orders.