

Beverages

Tazo Tea's

Earl Gray, Organic Awake, Organic Zen, Organic Passion, Organic Green Ginger
Organic Chi or Organic Citrus \$7
per person

Hot off the "Press"

Press Pot of Local "Roasted" Coffee
Kalupa Dark (Kona)
Kalupa Dark Decaf (Kona)
Small \$7
Large \$12

Regular of Decaf Coffee
Small \$5
Large \$7

Hot Chocolate \$4
with Mini Marshmallows small pot

Whole, Skim or Chocolate Milk \$4

The Juice Bar

Custom Combination of any of the following selections shaken tableside: \$7
Orange, Grapefruit, Cranberry, Tomato, V-8, Pineapple, Apple, 16oz
POM, Guava or Mango

Fiji Mineral Water Sm / Lg Sm. \$5
San Pellegrino Sm / Lg Lg. \$9

Soft Drinks \$4
Coke, Diet Coke, Sprite or Ginger Ale

Fruits

Sweet Golden Pineapple \$7

Sliced Banana and Strawberries \$6

Bowl of Fruit \$13
Trio of Melon, Golden Pineapple, Berries, Banana Bread and Yogurt

Cereal

Steel Cut Irish Oatmeal \$7
Banana, Cinnamon, Brown Sugar and Raisins

Birchermuesli \$7

Cold Cereal (Two Boxes) \$6
Raisin Bran, Frosted Flakes, Frosted Mini Wheat, Special K,
Corn Flakes, or Granola
Add Sliced Banana & Strawberries \$2



Room Service Breakfast Menu

6:00 a.m. to 12:00 noon

Main Choices

Continental Breakfast	\$14
Orange or Grapefruit Juice, Assorted Breakfast Pastries with Butter and Preserves, Coffee, Tea or Milk	
American Breakfast	\$15
Two Eggs Any Style, Breakfast Potatoes Choice of Bacon, Ham or Sausage, Toast or English Muffin	
Egg Sandwich	\$12
Toasted Kaiser Roll with Two Eggs Over Hard, Apple Smoked Bacon, American Cheese	
Kitchen Omelette	\$13
Choose 3: Tomatoes, Spinach, Onion, Bacon, Sausage, Ham, Cheddar Cheese, American Cheese, Swiss, Chorizo, Mushrooms, Peppers (Egg Whites & Egg Beaters Available)	
Classic Egg Benedict	\$14
Two Poached Eggs, Canadian Bacon, Breakfast Potatoes, Hollandaise Sauce	

Griddle

Belgium Waffles	\$12
Sweet Whipped Butter, Berry Compote and Maple Syrup	
Pancakes	\$12
Banana Compote, Berries and Maple Syrup	
French Toast	\$11
Cinnamon Banana Anglaise and Raspberry Syrup	
Smoked Salmon & Bagel	\$15
Toasted Bagel, Cream Cheese, Red Onion, Tomato and Capers	

Kitchen Hits

Steak & Cake	\$20
Two Poached Eggs with Filet Mignon & Maryland Crab Cake, Tomato Hollandaise	
Breakfast Wrap	\$11
Scrambled Eggs, Chorizo Sausage, Green Onion and Cheddar Cheese	
Pastrami Hash	\$14
Two Poached Eggs, Potatoes and Horseradish Hollandaise Sauce	

Sides

Yogurt	\$6
Plain Low Fat, Vanilla, Strawberry or Mixed Berry	
Low Fat Cottage Cheese	\$5
Toast and Sweet Butter	\$5
White, Rye, Whole Wheat or English Muffin	
New York Style Bagel	\$5
with Whipped Sweet Butter and Cream Cheese	
Breakfast Potatoes	\$4
Breakfast Meats	\$6
Apple Smoked Bacon, Sausage Links or Sliced Ham, Corned Beef Hash	

Little Rockers

Breakfast

Woody's Golden Crisp Waffles Berries and Maple Syrup	\$7
Spongebob's Stack of Flapjacks with Strawberries and Maple Syrup	\$7
Sam I Am Scrambled Eggs with Cheddar Cheese, Bacon, Breakfast Potatoes and Toast	\$7
Fred Flintstones French Toast Powdered Sugar and Maple Syrup	\$7
Bagel and Cream Cheese	\$5
Toast and Whipped Sweet Butter	\$3
Cereal Fruit Loops, Frosted Flakes, Cheerios, Apple Jacks	\$5

All Day

Wimpy Burger with Cheese and Fries	\$8
Fievel's Cheesy Macaroni	\$8
Rugrat's Chicken Tenders Fries, and Honey Mustard Sauce	\$8
Captain America's Grilled Chicken Dippers with Fruit Salad	\$8
The Jurassic Turkey Club Wrap with Bacon, Lettuce and Tomato, Fries or Fruit Salad	\$8
Chuckie's Grilled Cheese Sandwich with Fruit Salad or Potato Chips	\$8
Astro's Hot Diggity Dog with Potato Chips	\$8
Yogi's Peanut Butter and Jelly with Potato Chips	\$8
Bullwinkle's Cheese or Pepperoni Pizza	\$8

Desserts

Fruit Salad	\$5
Emack & Bolio's Ice Cream Vanilla, Chocolate or Strawberry with a Heap of Sprinkles	\$5
Double Fudge Brownies	\$5
Sugar Rush Rice Krispie Treat with Gummy Bears and Strawberries	\$5
Kidd Rock Cup Cakes with Cotton Candy Fluff	\$5
Paint & Eat, Guitar Puzzle with Cookies	\$5

Room Service All Day Dining

12:00 noon to 11:00 p.m.

Appetizers/Soups

Chicken Noodle Soup	\$7
New England Clam and Buffalo Chicken Chowder	\$7
Maryland Crab Cake Rémoulade Sauce	\$10
Chili Dusted Grilled and Chilled Shrimp Cocktail Tomato Horseradish Compote and Cilantro Cream	\$14
Chicken Tenders Fries and Honey Mustard	\$13
Grilled Jumbo Wings Whiskey Barbecue or Classic Buffalo Sauce and Bleu Cheese Dip	\$10
Fruit and Cheese Plate International & Domestic Cheeses with Seasonal Fruit	\$13

Large Salads

Asian Chicken Salad Tempura Chicken with Napa Cabbage Mix, Crispy Noodles, Toasted Sesame Ginger Vinaigrette	\$14
Caesar Garlic Croutons, Parmesan Cheese, Caesar Dressing Add Grilled Chicken Add Grilled Shrimp	\$11 \$16 \$17
Classic Cobb Romaine, with Grilled Chicken, Avocado, Bacon, Green Onion, Tomato, Egg and Bleu Cheese	\$15
Farmer's Green Salad Seven Types of Greens, Balsamic Vinaigrette	\$9

Sandwiches

Fries May Be Substituted with a Mixed Green Salad or Green Vegetable	
Club Roasted Turkey with Avocado, Sprouts, Lettuce, Tomato, Apple Smoked Bacon and Fries	\$14
Hamburger or Turkey Burger Lettuce, Tomato, Onion, Choice of Cheese and Fries	\$14
Grilled Cheese Sour Dough Bread, Cheddar Cheese, Tomato, Bacon and Fries	\$11
Florida Grouper Sandwich Seared Grouper, Lettuce, Tomato, Onion, Rémoulade and Fries	\$14
Grilled Ancho Chicken Sandwich Pico De Gallo, Monterey Jack Cheese, Ranch Dressing and Fries	\$12
Black Angus Steak & Cheese Sandwich Peppers, Onions, Provolone Cheese, Garlic Butter and Fries	\$13
Pastrami Ruben Sandwich Sauerkraut, Swiss Cheese, Thousand Island Dressing and Fries	\$11

Specialties

Fries may be substituted by a Mixed Green Salad or Green Vegetable

Kitchen Omelette	\$13
Choose 3: Tomatoes, Spinach, Onion, Bacon, Sausage Ham, Cheddar Cheese, American Cheese, Swiss, Chorizo, Mushrooms, Peppers (Egg Whites & Egg Beaters Available)	
Forest Mushroom Fettuccini	\$16
Sun Dried Tomato, Garlic and Marsala Wine	
Add Chicken	\$21
Add Shrimp	\$23
Chicken Pot Pie with Buttermilk Biscuit	\$13
Free Range Half Roasted Chicken	\$20
Broccolini, Mashed Potatoes and Natural Jus	
Spice Rubbed Black Grouper	\$21
Green Bean, Potato Bacon Salad and Stone Ground Mustard Vinaigrette	
Grilled Atlantic Salmon	\$24
Asparagus, Grape Tomatoes, Red Bliss Potato and Lemon Butter	
Grilled 12oz New York Strip	\$29
Asparagus, Fries or Onion Rings and Red Wine Reduction	
Pan Seared 8oz Filet Mignon	\$27
Green Beans, Shallots, Roasted Potatoes and Demi Glace	

Pastas

Fettuccini Primavera	\$16
Asparagus, Sun-dried Tomatoes, Spinach, Portobello Mushrooms, Basil Garlic and Olive Oil	
Add Grilled Chicken	\$21
Add Grilled Shrimp	\$23
Fettuccini Alfredo with Roasted Garlic and Spinach	\$16
Add Grilled Chicken	\$21
Add Grilled Shrimp	\$23

Sides

Broccolini with Garlic and Olive Oil	\$6
Sautéed Spinach with Garlic and Olive Oil	\$6
Beer Battered Onion Rings	\$6
Steak Fries with Cajun Spice	\$5
Green Beans with Garlic and Olive Oil	\$6
Loaded Baked Potato	\$6
Apple Smoked Bacon, Green Onion, Cheddar Cheese, Sour Cream and Whipped Butter	
Garlic Mashed Potato	\$5

Desserts

Emack & Bolio's Ice Cream	\$8
Vanilla, Chocolate, Strawberry and Sorbet Flavor of the Day	
Chocolate Torte	\$8
Cheese Cake	\$8
Key Lime Pie	\$8
Bowl of Fruit	\$13
Trio of Melon, Golden Pineapple, Berries, Banana Bread and Yogurt	
Cookies	\$6
Our Hotel's Signature Cookies	



Room Service Late Night Dining

11:00 p.m. to 6:00 a.m.

Appetizers/Salads

Chicken Noodle Soup	\$7
Chili Dusted Grilled and Chilled Shrimp Cocktail Tomato Horseradish Compote and Cilantro Cream	\$14
Chicken Tenders Fries and Honey Mustard	\$13
Grilled Jumbo Wings Whiskey Barbecue or Classic Buffalo Sauce and Bleu Cheese Dip	\$11
Caesar Garlic Croutons, Parmesan Cheese, Caesar Dressing	\$11
Add Grilled Chicken	\$16
Add Grilled Shrimp	\$17
Classic Cobb Romaine, with Grilled Chicken, Avocado, Bacon, Green Onion, Tomato, Egg and Bleu Cheese	\$15

Specialties

Mac & Cheese Elbows with Sharp Cheddar, Provolone and Parmesan	\$11
Hamburger or Turkey Burger Lettuce, Tomato, Onion, Choice of Cheese and Fries	\$14
Club Roasted Turkey with Avocado, Sprouts, Lettuce, Tomato, Apple Smoked Bacon and Fries	\$14
Grilled Cheese Sour Dough Bread with Cheddar Cheese, Tomato and Bacon, French Fries	\$11
BLT Apple Smoked Bacon with Lettuce, Tomato and French Fries	\$11
Grilled 12oz New York Strip Asparagus, Fries or Onion Rings, Red Wine Reduction	\$29
American Breakfast Two Eggs Any Style, Breakfast Potatoes Choice of Bacon, Ham or Sausage, Toast or English Muffin	\$15

Desserts

Emack & Bolio's Ice Cream Vanilla, Chocolate or Strawberry, 8oz. size packed	\$8
Bowl of Fruit Trio of Melon, Golden Pineapple, Berries, Banana Bread and Yogurt	\$13

Loews Loves Pets

FOR THE MUT

Bow Wow Beef \$11
Angus Ground Beef and White rice

Premium Dry Snacks \$4
per lb.

HERE KITTY

Kitty Salmon Supreme \$11

Premium Dry Snacks \$4
per lb.

All dishes are served in Pet Dishes and include Water Bowls.

CHAMPAGNE & SPARKLING

	GLASS	BOTTLE
Piper Heidsieck – Split		15.00
Kenwood Yalupa		32.00
Moet et Chandon, White Star		75.00
Dom Perignon		250.00

CHARDONNAY

Kendall - Jackson		20.00 (375ml)
Verget, Terroir De Fleys (Chablis)		60.00
Stagsleap Wine Cellar		75.00
Sonoma - Cutrer Russian River		46.00
Jerry Garcia		42.00
BV Coastal	7.25	31.00

INTERESTING WHITES

Beringer, White Zinfandel		25.00
Santa Margharita, Pinot Grigio		57.00
Benziger, Sauvignon Blanc		38.00
Seifried, Riesling		48.00
Evolution No. 9, Sokol Blosser		46.00

MERLOT

Kendall - Jackson		26.00 (375ml)
Prospero		38.00
Franciscan		46.00
Merryvale, Starmont		72.00

CABERNET

Kendall - Jackson		26.00 (375ml)
Coppola Diamond	9.00	38.00
Jerry Garcia		50.00
Alexander Valley		48.00
Wynns		41.00
Solaris, Reserve		55.00

GREAT REDS

Castello D'albola, Chianti Classico.		39.00
Benziger, Pinot Noir	9.00	38.00
Guenoc, Petite Syrah		44.00
Greg Norman, Shiraz		44.00
Steel, Pacini Vineyards, Zinfandel		48.00

Please note: HARD ROCK HOTEL is the only licensed authority to sell and serve alcoholic beverages for consumption on the premises. Therefore, beverages are not permitted to be brought into the Hotel.