

## GUEST ROOM DINING

### ~ MENU ~

#### BREAKFAST

Served from 6:00 a.m. until 11:00 a.m.

##### *Morning Starters*

Assorted Dry Cereals .....	5.85
Oatmeal .....	6.00
Freshly Baked Granola .....	6.25
Lowfat Yogurt .....	6.75
Lowfat Yogurt with Fresh Fruit and Berries.....	10.75
Seasonal Melon or Fresh Fruit Salad .....	8.25
Ruby Red Grapefruit .....	6.00
Assortment of Fresh Seasonal Berries.....	11.00
Swiss Bircher Muesli Mixed with Bananas, Apples and Dried Fruit <i>made with Skim Milk and served with a Lowfat Bran Muffin</i> .....	11.50

##### *Eggs*

Served with Breakfast Potatoes and a Choice of Toast

(Egg Whites and Egg Beaters Available, Organic Eggs are an Additional .50 Each)

Classic American Breakfast with Two Eggs, Any Style

*with Choice of Breakfast Meat, Juice and Regular or Decaffeinated Coffee*..... 14.50

Two Eggs, Any Style..... 8.50

Three-Egg Omelette, Made to Order, Choice of Fillings..... 12.00

Flat Iron Steak with Two Eggs, Any Style .....

##### *The Continental*

Choice of Juice or a Cup of Fresh Fruit, a Selection from the Pastry Shop,

and Regular or Decaffeinated Coffee, Tea or Milk .....

*A \$2.50 delivery charge, tax and 20% gratuity will be added to all orders.*

***Adolphus Specials***

Classic Eggs Benedict with Breakfast Potatoes .....	12.50
Crabmeat Benedict with Chipotle Hollandaise .....	19.00
Smoked Turkey Hash with Poached Eggs and Mustard Hollandaise .....	12.50
Huevos Rancheros: Two Eggs Sunny-side Up with Black Bean Puree, Avocado, Sour Cream, Pepper Jack Cheese, Chorizo, Corn Tortillas and Ranch Sauce .....	12.00
Texas Scramble with Chorizo, Tomatoes, Cheddar Cheese, Onions and Flour Tortillas .....	12.00
Smoked Salmon and Toasted Bagel with Cream Cheese, Red Onion, Tomatoes and Capers .....	17.00

***Pancakes and Waffles***

Buttermilk Pancakes .....	10.00
<i>with Fresh Seasonal Berries</i> .....	12.50
Banana Pecan Pancakes with Toffee Syrup .....	11.25
Belgian Waffle with Whipped Cream and Powdered Sugar .....	10.00
<i>with Fresh Seasonal Berries</i> .....	12.50

***From the Pastry Shop***

Croissant or Danish Pastries .....	5.50
Blueberry or Cranberry Muffins .....	5.50
Lowfat Bran Muffins .....	5.50
Cinnamon Roll with a Cream Cheese Glaze .....	5.50
Toasted Bagel with Cream Cheese .....	5.50
Choice of Toast or an English Muffin .....	5.00

*A \$2.50 delivery charge, tax and 20% gratuity will be added to all orders.*

***Accompaniments***

Bacon or Link Sausage .....	5.50
Ham Steak .....	5.50
Chicken and Wild Mushroom Sausage (Pork-Free) .....	5.50
Smoked Turkey Hash.....	5.50
Breakfast Potatoes or Soft Grits.....	5.00

***Beverages***

Freshly Squeezed Orange or Grapefruit Juice	
<i>Small</i> .....	4.00
<i>Large</i> .....	4.75
Cranberry, Pineapple, Prune, V-8, Tomato or Apple Juice .....	4.00
Organic Coffee Regular or Decaffeinated	
<i>Small Pot</i> .....	6.50
<i>Large Pot</i> .....	8.50
Assorted ML Teas .....	3.75
Skim, Whole or 2% Milk .....	4.00
Hot Chocolate.....	4.00
Espresso.....	3.50
Cappuccino or Café Latte .....	4.00
Café Mocha .....	4.50
Double or Grande Size - Add \$1.50	

ALL DAY DINING

Served from 11:00 a.m. until 10:00 p.m.

***Soups and Appetizers***

Jumbo Shrimp Cocktail

*with Sweet Chili Cocktail Sauce and Lemon*..... 5.00 ea

House-made Hickory-Smoked Atlantic Salmon

*Toast Points, Capers, Crème Fraîche, Cucumbers, Red Onion and Dill*..... 17.00

Artisanal Select Cheeses, Fruit and Nuts..... 17.00

Chips, Salsa and Guacamole (Serves Two)

*Fresh Fried Chips, House Made Cilantro Salsa, Lime Chili Guacamole*..... 8.00

Crispy Sesame Fried Calamari with Lime Dip..... 10.00

Buffalo Chicken and Blue Cheese Dip, Rustic French Bread ..... 10.00

Texas-Style Crab Cake

*Chipotle Aioli and Avocado Relish* ..... 16.00

Sopa Azteca with Crisp Tortilla Strips and Avocado ..... Cup 4.00 / Bowl 6.00

Chef's Soup Inspiration..... Cup 4.00 / Bowl 6.00

Gratin of Five-Onion Soup with Beer and Marjoram

*with Gruyere and Parmesan Cheese*..... 9.00

*A \$2.50 delivery charge, tax and 20% gratuity will be added to all orders.*

## ALL DAY DINING

Served from 11:00 a.m. until 10:00 p.m.

### ***Salads***

Farmer's Tomato and Buffalo Mozzarella Salad

*with Fresh Basil, Crisp Greens, Basil Garlic Toast, Aged Balsamic*

*Dressing and Basil Oil..... 10.00*

Crisp Field Greens

*with Garden Vegetables, Roasted Peppers, Olives and Sheep's Milk Mild Feta Cheese,*

*Tomato Crouton and Creamy Oregano Vinaigrette..... 9.50*

The Wedge

*Wedge of Iceberg Lettuce, Bacon, Garden Vegetables, Blue Cheese Dressing..... 9.00*

Caesar Salad

*with Romaine Lettuce, Marinated White Anchovy, Parmesan Cheese and*

*Grilled Cheese Crouton..... 9.00*

Baby Spinach Salad

*with Mushrooms, Bacon, Avocado, Goat Cheese and*

*Orange Citrus Dressing..... 11.00*

### ***Pasta***

*Choice of Penne or Angel Hair*

*with a Basil Pesto Sauce, Tomato Sauce or Chipotle Cream ..... 11.50*

Add to any salad or pasta:

Grilled Salmon ..... 10.00

Grilled Tuna ..... 10.00

Crispy Sesame Fried Calamari ..... 8.00

Grilled Chicken Breast ..... 6.00

Fresh Jumbo Shrimp ..... 14.00

*A \$2.50 delivery charge, tax and 20% gratuity will be added to all orders.*

## ALL DAY DINING

Served from 11:00 a.m. until 10:00 p.m.

### ***Sandwiches***

The Adolphus Burger

*Choice Ground Sirloin on a Toasted Hamburger Bun*

*served with Crispy French Fries* ..... 11.00

The Dijonaise Chicken “BLT”

*Dijon-Marinated Chicken, Lettuce, Tomato, Bacon, Avocado, Basil Mayonnaise*

*on Country Ciabatta Bread served with Crispy French Fries* ..... 11.50

Grilled Skirt Steak Sandwich

*on Country Bread with Gorgonzola Cheese, Horseradish Aioli,*

*Tomato, Lettuce and Onion served with Crispy French Fries*..... 11.50

Crab and Rare Seared Tuna Melt

*on Sourdough Bread with Bacon, Lettuce, Tomato, Swiss Cheese*

*and Wasabi Aioli served with Crispy French Fries* ..... 17.00

### ***Pizza***

Cheese Pizza with House-Made Crust and Fresh Tomato Sauce ..... 11.00

Build Your Own 10-Inch Pizza – Each Additional Topping \$1.00

*Fresh Tomato and Basil, Grilled Vegetables, Pepperoni, Sausage, Ham, Peppers,*

*Caramelized Onions, Spinach, Mushrooms, Goat Cheese, Artichoke Hearts,*

*Black Olives or Hot Chiles*

### ***Desserts***

Selections from The Adolphus Pastry Shop ..... 6.75

House-made Assorted Ice Creams ..... 5.00

House-made Sorbet of the Day ..... 5.00

Ice Cream Sundae ..... 6.75

*Your Choice of Ice Cream topped with Whipped Cream, Chopped Nuts and Chocolate Sauce*

*A \$2.50 delivery charge, tax and 20% gratuity will be added to all orders.*

DINNER MENU

Served from 5:00 p.m. until 10:00 p.m.

***Land and Sea***

Citrus Crusted Cod

*with Coconut Jasmine Rice and Mango Basil Sauce* ..... 27.00

Fillet of Salmon “Oscar”

*with Jumbo Crabmeat, Asparagus and Hollandaise Sauce* ..... 28.00

Grilled Ribeye Steak

*with Shitake Mushrooms and Marsala Wine Sauce* ..... 36.00

Texas Barbecue Ribs

*with Buttermilk Onion Rings and Hickory Barbecue Sauce*

*Full* ..... 28.00

*Half* ..... 14.00

Braised Short Rib

*with Horseradish Mashed Potato, Natural Jus* ..... 27.00

Free-Range Grilled Chicken Breast

*with Garlic Mashed Potato, Poblano Sauce* ..... 19.50

*Add coldwater lobster tail to any entrée for \$30.00.*

***Side Dishes***

Crisp French Fries ..... 6.00

Roasted Yukon Gold Potatoes ..... 6.00

Cheddar Mashed Potatoes ..... 6.00

Crisp Buttermilk Onion Rings ..... 6.00

Macaroni and Cheese ..... 6.00

Creamed Spinach ..... 6.00

Sautéed Mushrooms ..... 6.00

Seasonal Garden Vegetables ..... 6.00

Asparagus with Hollandaise Sauce ..... 9.00

*A \$2.50 delivery charge, tax and 20% gratuity will be added to all orders.*

## LATE NIGHT MENU

Served from 10:00 p.m. until 6:00 a.m.

### Chef's Soup Inspiration

<i>Cup</i> .....	4.00
<i>Bowl</i> .....	6.00

### Colossal Shrimp by the Piece

<i>with a Sweet Chili Cocktail Sauce</i> .....	5.00 each
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### Artisanal Select Cheeses, Fruit and Nuts

<i>served with Crackers and French Bread</i> .....	17.00 per plate
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### Mesclun Salad

<i>Seasonal Greens and Roma Tomatoes, Tossed with Herbal Croutons and Choice of Dressing</i> .....	8.00
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### Hot Ham and Swiss Cheese

<i>served on Sourdough Bread with Lettuce, Tomato and Barbecue Potato Chips</i> .....	11.00
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### Grilled Reuben Sandwich

<i>Sliced Corn Beef, Sauerkraut, Swiss Cheese, and Thousand Island Dressing, served with Barbecue Potato Chips</i> .....	11.00
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### Smoked Turkey Sandwich

<i>served on Toasted White or Wheat Bread with Barbecue Potato Chips</i> .....	11.00
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### The Adolphus Burger

<i>One-Half Pound of Choice Ground Sirloin on a Toasted Hamburger Bun, served with Barbecue Potato Chips</i> .....	11.00
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*A \$2.50 delivery charge, tax and 20% gratuity will be added to all orders.*

## HOSPITALITY HORS D'OEUVRES

### *Chilled*

#### **Artisanal Select Cheeses, Fruits and Nuts**

*served with Crackers and French Bread* ..... 17.00 per plate

#### **Fresh Vegetable Crudités**

*Assorted Fresh Vegetables with Ranch and Balsamic Dressing* ..... 10.50 per person

#### **Chilled Poached Gulf Shrimp**

*with a Sweet Chili Cocktail Sauce*..... 50.00 per dozen

#### **Hickory-Smoked Salmon**

*Sliced Smoked Salmon, Red Onions, Capers, Chopped Eggs,*

*Crème Fraîche and Toast Points* ..... 17.00 per person

### *Warm*

#### **Buffalo Chicken Wings**

*choice of Honey Barbecue or Suicidal Hot Sauce*

*served with Ranch or Blue Cheese Dressing and Celery Sticks* ..... 18.00 per dozen

#### **Spinach and Feta Cheese**

*served in Phyllo* ..... 46.00 per dozen

#### **Chicken Quesadillas**

*served with Sour Cream, Guacamole and House Made Salsa* ..... 49.00 per dozen

#### **Crab Wontons**

*served with a Sweet Chili Dip*..... 49.00 per dozen

#### **Miniature Beef Wellington**

*served with Béarnaise Sauce* ..... 49.00 per dozen

*A \$2.50 delivery charge, tax and 20% gratuity will be added to all orders.*

***Dry Snacks and Dips***

Texas Barbecue Potato Chips, Pretzels or Tortilla Chips .....	8.50 per bowl
Mixed Nuts .....	16.00 per bowl
Popcorn .....	6.50 per bowl
House-made Cilantro Salsa .....	5.50 per person
House-made Onion Dip .....	5.50 per person
Lime Chili Guacamole .....	6.50 per person

*Please allow 45 minutes for all hors d'oeuvres orders.*

*We will be happy to accommodate any dietary restrictions.*

*A \$2.50 delivery charge, tax and 20% gratuity will be added to all orders.*

## WINE LIST

### FULL BOTTLES (WHITES)

#### *Champagne & Sparkling Wines*

7120	Perrier Jouët “Grand Brut,” France	\$125.00
7132	Moët & Chandon “White Star,” France	\$120.00
7155	Schramsberg “Blanc de Blanc,” California	\$98.00
7129	Domaine Carneros, Taittinger, California	\$74.00
7150	Zardetto Prosecco, Italy	\$40.00

#### *Domestic White Wine*

7220	Chardonnay, Jordan, Sonoma	\$92.00
7222	Chardonnay, Sonoma Cutrer “Russian River Ranches,” Sonoma	\$60.00
7224	Chardonnay, Hess Suskol Vineyard, Napa	\$64.00
7226	Chardonnay, Sebastiani, Sonoma	\$40.00
4001	Adolphus Chardonnay	\$38.00
7240	Sauvignon Blanc, Bernardus, Monterey	\$42.00
7242	Sauvignon Blanc, Cakebread, Napa	\$78.00
5295	White Zinfandel, Beringer, California	\$32.00

#### *Imported White Wine*

7260	Chardonnay, Louis Latour Chassagne Montrachet, Burgundy	\$98.00
7262	Chardonnay, Olivier Leflaive “Les Setilles,” Burgundy	\$56.00
7228	Chardonnay, Yalumba “Un-Wooded,” South Australia	\$32.00
7252	Pinot Grigio, Alois Lageder, Italy	\$46.00
7244	Sauvignon Blanc, Cono Sur, Argentina	\$32.00
7246	Sauvignon Blanc, Forefathers, New Zealand	\$50.00

### HALF BOTTLES (WHITES)

#### *Champagne & Sparkling Wines*

7108	Veuve Clicquot “Yellow Label,” France	\$85.00
7110	Laurent Perrier “Brut,” France	\$62.00

***Domestic White Wine***

7230	Chardonnay, Chalone, Monterey	\$45.00
7232	Chardonnay, Kendall Jackson, Sonoma	\$23.00
7248	Sauvignon Blanc, Duckhorn, Napa	\$44.00

***Imported White Wine***

7264	Chardonnay, Louis Jadot Pouilly Fuisse, Burgundy	\$36.00
7254	Pinot Grigio, Santa Margarita, Italy	\$44.00
7249	Sauvignon Blanc, The Crossings, New Zealand	\$24.00

**FULL BOTTLES (REDS)**

***Domestic Red Wine***

7420	Cabernet Sauvignon, Heitz, Napa	\$120.00
7422	Cabernet Sauvignon, Chateau Ste. Michelle "Cold Creek," Washington	\$79.00
7424	Cabernet Sauvignon, Twenty Bench, Napa	\$56.00
7426	Cabernet Sauvignon, Eberle "Vineyard Selection," Paso Robles	\$90.00
4000	Adolphus Cabernet Sauvignon	\$38.00
7461	Meritage, Cain Concept, Napa	\$135.00
7442	Merlot, Ferrari Carano, Sonoma	\$58.00
4005	Adolphus Merlot	\$38.00
7440	Pinot Noir, Castle Rock, Monterey	\$40.00
7450	Petite Sirah, Bogle, California	\$32.00

***Imported Red Wine***

7460	Cabernet/Merlot, Chateau de Pez, Bordeaux	\$85.00
7470	Cabernet Sauvignon, Penfolds "Bin 407," South Australia	\$80.00
7472	Cabernet Sauvignon, Los Vascos, Argentina	\$45.00
7474	Malbec, Norton Reserve, Argentina	\$45.00
7462	Pinot Noir, Faivley, Burgundy	\$50.00
7476	Shiraz, Gemtree "Bloodstone," South Australia	\$48.00

## HALF BOTTLES (REDS)

### *Domestic Red Wine*

7428	Cabernet Sauvignon, Robert Mondavi, Napa	\$42.00
7430	Meritage, Niebaum – Coppola, “Claret,” California	\$30.00
7444	Merlot, Frog’s Leap, Napa	\$64.00
7452	Pinot Noir, King Estate, Oregon	\$44.00
7454	Pinot Noir, Estancia, Central Coast	\$26.00

### *Imported Red Wine*

7464	Grenache/Syrah, Perrin Cotes du Rhone, France	\$18.00
7446	Merlot, Concha y Toro, Chile	\$22.00
7480	Sangiovese/Cabernet, Villa Antinori “Toscana,” Italy	\$45.00
7478	Shiraz/Viognier, d’Arenberg “Laughing Magpie,” Australia	\$54.00

## HOSPITALITY LIQUOR MENU

<b><i>Scotch</i></b>	<b><i>Litre</i></b>	<b><i>Cognac and Brandy</i></b>	<b><i>Litre</i></b>
Glenfiddich	\$115.00	Remy Martin V.S.O.P.	\$125.00
Johnny Walker Black	\$110.00	Courvoisier V.S.O.P.	\$120.00
Chivas Regal	\$92.00	Christian Brothers Brandy	\$40.00
Dewars White Label	\$74.00		
J & B	\$70.00		
<b><i>Bourbon</i></b>		<b><i>Cordials</i></b>	
Wild Turkey	\$66.00	Grand Marnier	\$85.00
Jack Daniels	\$64.00	Bailey's Irish Cream	\$70.00
Wellers	\$54.00	Frangelico (750 ml)	\$68.00
		Amaretto Di Saronno	\$66.00
		Kahlua	\$64.00
<b><i>Blends and Canadian</i></b>		<b><i>Vermouth</i></b>	
Crown Royal	\$78.00	Martini and Rossi Sweet	\$18.00
Seagrams V.O.	\$56.00	Martini and Rossi Dry	\$18.00
Canadian Club	\$52.00		
Seagrams 7	\$46.00	<b><i>Tequila</i></b>	
		Jose Cuervo, Gold	\$54.00
<b><i>Vodka</i></b>		<b><i>Gin</i></b>	
Grey Goose	\$80.00	Tanqueray	\$72.00
Absolut	\$68.00	Beefeater	\$64.00
Stolichnaya	\$66.00	Bombay	\$60.00
Skyy	\$58.00		
<b><i>Rum</i></b>		<b><i>Beer and Wine</i></b>	
Myers's Dark	\$54.00	Imported Beer	\$4.75
Bacardi Silver	\$44.00	Domestic Beer	\$4.25
		Adolphus Chardonnay	\$38.00
<b><i>Soft Drinks</i></b>	<b><i>Bottle</i></b>	Adolphus Cabernet Sauvignon	\$38.00
Coke, Diet Coke, 7Up,		Adolphus Merlot	\$38.00
Dr. Pepper	\$4.00		

***Set-up Fee Daily***

Includes: all mixers, glassware, fruit garnishes, ice, etc.

***Hospitalities***

The services of a waiter and a bartender are available upon request.

Please notify the Guest Room Dining Department at least 24 hours in advance.

Large food functions may require 24 hour notice.

The sales and serving of alcoholic beverages are regulated by the Texas Alcoholic Beverage Commission.

The hotel, as a licensee, must adhere to these regulations. Therefore, under no circumstances may liquor be brought into the hotel from outside sources for use in hospitality suites. We must also insist that no food or other alcoholic beverages be brought into the hotel from outside sources. You may order in sufficient quantity and variety to please everyone in your party.

Cocktails, beer and wine are available until 1:30 a.m.

*Please note that hospitalities carry tax and 21% gratuity for additional labor required.*