

IN-ROOM DINING BREAKFAST MENU

Available daily from 6am to 11am

Dial 1232 to place your order

CONTINENTAL BREAKFAST 24

Choice of freshly squeezed juice Bakery basket served with butter,
honey and preserves Illy brand coffee or selected teas

WOODLANDS BREAKFAST 26

Choice of freshly squeezed juice
Stoney Field Greek yogurt (vanilla, plain or mixed berry) with hand rolled granola
Two farm fresh eggs any style
Choice of smoked bacon, breakfast sausage, turkey sausage or house made Canadian bacon
Choice of pastry basket or toast served with whipped butter, honey and preserves
Illy brand coffee or selected teas

WOODLANDS SPA FITNESS BREAKFAST 30

Choice of freshly squeezed juice
Stoney Field low fat Greek yogurt with rolled granola and berries
Two poached eggs with whole wheat pancakes, apple compote, fresh berries, sugar free syrup
Or
Egg white frittata with asparagus, mushrooms, grilled peppers, mozzarella cheese and sliced tomatoes
Seasonal whole bran muffin
Select teas

A LA CARTE BREAKFAST

FARM FRESH EGG OMELETTES 18

Whole Egg, Egg Whites or Egg Beaters, Hash brown potatoes and choice of 3 of the following:

CHEESES : White Cheddar, Aged Cheddar, Gruyere, American, Mozzarella

MEATS : Smoked Salmon, Ham, Bacon, Chorizo

VEGETABLES : Peppers, Onions, Asparagus, Tomatoes, Mushrooms

TWO EGGS ANY STYLE 17

Hash browns potatoes, choice of breakfast meats & choice of toast

STEAK & EGGS 25

Charbroiled flat iron steak, two eggs any style, hash brown potatoes, artisan toast

THE BENEDICTS

Served with hash brown potatoes and classic hollandaise

HOUSE MADE CANADIAN BACON 18

HOUSE SMOKED SALMON 19

HOUSE SMOKED BRISKET 20

ORGANIC CREAMY CHILI VERDE & GRITS 20

Two eggs any style, braised green chili pork shoulder, creamy white cheddar grits, artisan toast

HUEVOS RANCHEROS 18

Two eggs any style, corn & flour tortillas, Spanish chorizo, jack cheese, frijoles charros, red rancho sauce

QUINOA BREAKFAST BOWL 20

Two eggs any style, sliced avocado, tomatoes, scallions, massaged black kale

BREAKFAST WRAP 16

Egg whites scrambled with tofu, bell peppers, mushrooms, spinach, Monterey jack cheese, fresh fruit cup

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GRIDDLED

Served with whipped butter and warm syrup

WHOLE WHEAT PANCAKES 13

LEMON RICOTTA PANCAKES 14

BELGIAN WAFFLE 15

BRIOCHE FRENCH TOAST 14

ENHANCE YOUR SELECTION 2 EACH

Blueberries, strawberries, bananas, mixed berries, chocolate chips, whipped cream

SIDES AND EXTRAS

BAGEL & SMOKED SALMON 20

Toasted bagel served with house cured salmon, cream cheese, chilled hard cooked egg, red onion, capers.

Our bagels are made fresh daily, availability can be limited

SEASONAL FRUIT PLATE 18

Sliced melons, pineapple, berries, Stoney field Greek yogurt and banana bread

HOUSEMADE GRANOLA PARFAIT 9

STEEL CUT OATMEAL 9 CLASSIC CEREALS 8

Whole milk, 2%, soy or almond available

ENHANCE YOUR SELECTION 2 EACH

Blueberries, strawberries, bananas, mixed berries

BREAKFAST MEATS 6

HASHBROWNS 5

CREAMY WHITE CHEDDAR GRITS 6

FRESH SQUEEZED JUICE 8

SMOOTHIE OF THE DAY 10

HALF GRAPEFRUIT 6

ONE EGG 5

FRESH DANISH, TOAST OR MUFFIN 6

KIDS BREAKFAST MENU 15

12 years and under, 5 and under eat free with purchase of adult breakfast Served with fruit cup, choice of milk or juice

PANCAKE SANDWICH

Two buttermilk pancakes, one egg any style, sausage or bacon

AMERICAN BREAKFAST

2 scrambled eggs, choice of bacon or sausage, white or wheat toast

GOLDEN WAFFLE or SHORTSTACK

Scrambled egg, whipped cream, chocolate chips, berries, warm syrup

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STARTERS

CHARCUTERIE PLATE 20
house-cured meats / house-cured pickles / baked French bread slices

CRISP CALAMARI 16
sweet pepper aioli / fresh lemon

GUACAMOLE MOLCAJETE 12
corn tortilla chips / crunchy pork skins / toasted pepitas

ROASTED RED PEPPER HUMMUS 12
sahadis' chickpeas / roasted red bell pepper / lavash

WAGYU STEAK BITES 18
red curry / cashews / spicy peanut sauce

SEARED SALMON SASHIMI 18
gochujang dressing / apple relish / rice crackers

CHICKEN WINGS 16
buffalo style / blue cheese crumbles / green onions / ranch dressing

SOUPS & SALADS

ROASTED POBLANO 12
dried corn / pumpkin seed / Mexican crema

HEIRLOOM CAPRESE 16
imported mozzarella / heirloom tomato / basil / tomato vinaigrette / tellicherry pepper / maldon salt

KALE AND QUINOA 16
shredded black kale / red grapes / sunflower seeds / manchego / pecorino
choice of protein: smoked salmon / grilled chicken / avocado

CHICKEN COBB 18
pulled chicken / bacon / avocado / blue cheese / marinated tomato / green onion / buttermilk ranch

TUNA NICOISE 24
seared tuna / bib lettuce / imported olives / tomato / egg / green apple wasabi dressing

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BURGERS & SANDWICHES

CHEESEBURGER 16

butchers blend beef / cheddar / Thousand Island dressing / onion / butter lettuce / tomato / pickle

GREEN CHILI BURGER 17

butchers blend beef / roasted hatch chili / pepper jack / caramelized onions / mustard aioli

SMOKED BEEF BRISKET BURGER 22

butchers blend beef / chopped beef brisket / beef steak tomato / chopped arugula
crispy onions / bbq sauce / sharp cheddar

TURKEY CLUB 16

turkey breast / pesto mayo / crisp bacon / butter lettuce / tomato / avocado

CHICKEN SALAD 16

signature chicken salad / grapes / walnuts / tarragon mayo / butter lettuce / tomato

PASTRAMI ON RYE 16

served hot or cold / toasted or not / deli mustard / sauerkraut / pickle

FLATBREADS

WISE GUY ITALIAN MEATS 14

sausage / pepperoni / meatball / yellow onion

MARGHERITA 14

crushed tomato sauce / mozzarella / parmigiana / basil

WILD MUSHROOM 14

truffle oil / caramelized onion / fontina

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MAIN ENTRÉES

HATCH GREEN CHILI MACARONI AND CHEESE 18

choose from the following mix-ins:
diced chicken breast / smoked pulled pork / lobster meat

ROASTED HALF CHICKEN 26
confit potatoes / arugula salad / herb jus

CHARRED ATLANTIC SALMON FILET 28
honey chili glaze / green beans / confit potatoes

FLAT IRON STEAK 36
angus beef / herb butter / fries

SHRIMP & GRITS 28
gulf shrimp / andouille sausage / creole sauce

GUANCIALE BUCATINI CARBONARA 28
cured pork sausage / rosemary / red chili / parmesan

KIDS' LUNCH & DINNER MENU

Cheeseburger & Fries 10

Grilled Chicken Breast, Roasted Potato 12

Chicken Tenders & Fries 10

Pasta Noodles with Tomato Sauce 10

Chicken Quesadilla 10

All kids lunch & dinner selections served with fresh cup of fruit, scoop of ice cream and choice of soft drink or milk

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Lou Dog's Bistro

Four Legged Friend Menu

Gourmet Treats

\$12 a Bag

Sweet Potato Biscuit
Apples, Peanut Butter & Oats Biscuit
Cheddar Cheesy Biscuits
Chicken Biscuits

Doggie Meals

Made In House and served in half pound sealed bags
\$10 per Bag

Farm Raised Hormone Free Turkey Breast

Pearl Barley, Roasted Idaho Russet Potatoes. Sautéed Cabbage, Steamed Yellow Squash, California Broccoli, and Fine Ground Fresh Grated Carrots with Fresh Baked & Toasted Rye Croutons

Ground Angus Beef and Hormone-Free Oven Baked Chicken Breast

Pearl Barley and Oven-Roasted Idaho Russet Potatoes, Yellow Squash, Carrots, Broccoli, Green Beans, red apples & Garlic, Toasted Whole-Wheat Croutons

Grass-Fed Ground Beef and all Natural Chicken and vegetable Chili

Kidney Beans, Black Beans, Carrots, Tomatoes, Freshly Shredded Wisconsin Cheddar Cheese, Fresh Grated Bell Pepper, and a Touch of Garlic.

IN-ROOM BEVERAGE MENU

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BEVERAGES

Fresh Brewed Pot of Coffee 20oz **7** / 40oz **10**

Selection of Teas **6**

Milk or Chocolate Milk 16oz **4**

Bottled Water 20oz **4**

Soft Drinks 20oz **4**

Fresh Squeezed Orange or Grapefruit Juice 8oz **5**

Apple, Cranberry, Tomato, or V-8 Juice 10oz Bottle **5**

Iced Tea Pitcher **6**

SWEETS

New York Cheesecake **10**

wild blueberry compote / mascarpone crème

The Carrot Cake **10**

cream cheese icing / caramelized pineapple compote

Woodlands Black Forest Cake **10**

chocolate sauce / cocoa nib crunch

Vanilla Bean Crème Brulee **10**

citrus biscotti

KID'S DESSERT

Brownie Sundae **8**

chocolate sauce / M&M's / vanilla bean ice cream

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WINE SELECTIONS

	Glass	Bottle
Roderer Estate Sparkling	12	55
Mer Soleil Unoaked Chardonnay	12	46
Wind Racer Chardonnay	18	70
Ponzi Pinot Gris	13	50
Galerie Sauvignon Blanc	14	54
Michele Chiarlo Moscato	11	42
Meiomi Pinot Noir	12	46
Alexana Pinot Noir	15	58
Ferrari-Carano Merlot	12	46
Yardstick Cabernet Sauvignon	14	54
Chappellet Red Blend	18	70
Corazon Del Sol Malbec	14	54

BEER

	Bottle
Domestic: Budweiser, Bud Light, Miller Light, Coors Light, Michelob Ultra	6
Imported: Shiner Bock, Corona, Dos Equis, Stella Artois, Fat Tire	7

SPIRITS

	50ml Mini
Tito's Vodka	8
Bombay Sapphire Gin	11
Crown Royal Whiskey	9
Jack Daniels Bourbon	10
Dewar's Scotch Whiskey	10

Mixers available upon request: Coke, Diet Coke, Sprite, Ginger Ale
Club Soda, Tonic and Assorted Juices