



BREAKFAST

(5:30am - 11am)

Dial Extension 61300 to order

BREAKFAST CLASSICS

Simple Breakfast

Choice of:

- Oatmeal or Cold Cereal
- Seasonal Berries or Sliced Bananas
- Toast or English Muffin

Choice of: *Freshly-Brewed Coffee or Tea, Chilled Juice or Milk*

Fresh Fruit Plate

Honey and Organic Low-Fat Yogurt

Organic Yogurt and House-Made Granola Parfait

Seasonal Berries, Organic Low-Fat Yogurt and Honey

Cereal Bowls and Fruit

Choice of:

- Raisin Bran, Special K, Cheerios, Froot Loops or Frosted Flakes
- Seasonal Berries or Sliced Bananas

Steel-Cut Oatmeal

Raisins, Walnuts, Brown Sugar and Milk

The Palms Continental

Fresh Fruit and Pastries

Choice of: *Fresh-squeezed Orange or Grapefruit Juice, Coffee or Tea*

BREAKFAST FAVORITES

Classic Eggs Benedict

English Muffin, Canadian Bacon, Poached Eggs and Hollandaise Sauce

Buttermilk Pancakes

Classic or Pecan with Maple Syrup

Add Banana or Strawberries

All-American Breakfast

Two Eggs Any Style, Skillet Hashbrowns, Bacon, Toast and Preserves

Choice of: *Freshly-Brewed Coffee or Tea, Chilled Juice or Milk*

Classic Omelet

Choose from:

- Ham and Aged Cheddar
- Spinach and Mushroom
- Italian Sausage

Egg White and Egg Beaters available upon request

Family Style Breakfast for Four

Scrambled Eggs, Pancakes with Maple Syrup, Bacon or Sausage, Bakery Assortment

Includes: Freshly-Brewed Coffee or Tea, Chilled Juice or Milk

Steak and Eggs

NY Strip and Two Eggs Any Style, Hashbrowns, Toast and Preserves

Choice of: *Freshly-Brewed Coffee or Tea, Chilled Juice or Milk*

BREAKFAST ENHANCEMENTS

- Bacon
 - Pork Sausage
 - Canadian Bacon
 - Turkey Sausage
 - Skillet Hashbrowns
 - Fresh Bakery Assortment
 - Organic Low-Fat Yogurt
 - Biscuit and Gravy
 - Toast and Preserves
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BREAKFAST COCKTAILS

Spicy Bloody Mary

Grand Mimosa

ALL-DAY MENU (11am - Midnight)

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MINI BITES

Shrimp Cocktail

Classic Buffalo Wings

- 12 Wings
- 24 Wings

Quesadilla

Cheese, Smoked Pork or Chicken

Creamy Hummus

Pita Chips and Crisp Vegetables

Chips and Salsa

Pico de Gallo and House-Made Chips

SOUPS & SALADS

Classic Chicken Noodle Soup

Pulled Chicken, Celery, Carrots and Egg Noodles

Seasonal Soup

Create Your Own Salad

Choose from:

- Romaine, Mixed Greens or Spinach
- Tomato, Cucumber, Carrot, Radish, Avocado, Croutons
- Chopped Bacon, Boiled Eggs
- Blue Cheese, Parmesan Cheese, Goat Cheese
- Balsamic, Caesar, Buttermilk Ranch Dressing or Oil and Vinegar

Wedge Salad

Iceberg Lettuce, Bacon, Blue Cheese, Beefsteak Tomato, Green Onion and Buttermilk Ranch

Pair with Chateau Ste. Michelle, Riesling, Washington (per glass)

Classic Caesar

Romaine, Croutons and Shaved Parmesan

Pair with Meridian Vineyards, Chardonnay, California (per glass)

Chopped Cobb Salad

Tomato, Avocado, Blue Cheese, Red Onion, Chicken, Bacon and Chopped Egg

Pair with Provenance Vineyards, Sauvignon Blanc (per glass)

Roasted Beet Salad

Goat Cheese, Aged Balsamic, Spiced Pecans

Add To Your Salads:

- Grilled Chicken
- Salmon
- Grilled Shrimp
- NY Strip

SANDWICHES

All sandwiches are served with pickle and choice of house-made chips or French Fries.

Classic Club Sandwich

Roasted Turkey, Bacon, Lettuce, Mayonnaise, Tomato and White Toast

Classic Bacon Cheeseburger

Lettuce, Tomato, Onion, Bacon and Cheddar

Roasted Vegetable Wrap

Hummus, Whole Wheat Wrap

Grilled Chicken Sandwich

Lettuce, Tomato, Red Onion and Mustard

Customized Burger

Choose from:

- Beef, Turkey or Veggie
- White, Brioche, Potato, or Gluten Free Bun
- Cheddar, Swiss, Blue Cheese, American or Provolone
- Bacon, Guacamole, Caramelized Onions, Mushrooms
- Mustard, Mayonnaise, Garlic Aioli

Classic Omelet

Choice of:

- Ham and Aged Cheddar
- Spinach and Mushroom
- Italian Sausage

Egg White and Egg Beaters available upon request

ALL-DAY MENU

(Continued)

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PIZZA & PASTA

12" Pizza

Choose from:

- Classic Cheese
- Pepperoni
- Meat Lovers

Three Cheese Ravioli

Alfredo (*White*) or Pomodoro (*Red*)

DESSERT

Cheesecake

Chocolate Cherry Cake

Jack Daniel's Pecan Pie

Ice Cream Sundae

Key Lime Pie

Oatmeal and Raisin Cookies

Served with Milk

Fresh Seasonal Fruits

DINNER

(5pm - Midnight)

ENTRÉES

Served with two accompaniments

Add Artisan Salad

Salmon Fillet

Lemon Herb Butter

Pair with Pighin Pinot Grigio (per glass)

Roasted Half Chicken

Pair with Meridian Chardonnay (per glass)

Filet Mignon

Maitre d' Sauce

Pair with Ferrari-Carano Vineyards, Cabernet Sauvignon (per glass)

NY Strip Steak

Bordelaise Sauce

Pair with Alamos Malbec (per glass)

1/2 Rack of Lamb

Rosemary Sauce

Pair with Chardonnay Sonoma-Cutrer (per glass)

Asian Marinated Tofu Steak

Pair with Sauvignon Blanc, Provenance Vineyards (per glass)

Vegetarian/Gluten Free

ACCOMPANIMENTS

- Green Beans
- Seasonal Mixed Vegetables
- French Fries (*With Sea Salt*)
- Smashed Olive Oil Potatoes
- Salt Crusted Baked Potatoes
- Brown Rice

CHILDREN'S MENU

Dial Extension 61300 to order

BREAKFAST CLASSICS (5:30am - 11am)

Fresh Fruit

Apples, Grapes, Strawberries and Organic Yogurt Dip

Organic Yogurt and House-Made Granola Parfait

Seasonal Berries, Organic Low-Fat Yogurt and Honey

Blueberry Pancakes

Bananas can be substituted for berries.

All American Breakfast

Two Eggs Any Style, Skillet Hashbrowns, Fruit Cup and Bacon or Sausage

Choice of: Juice or Milk

ALL-DAY (11am - 5:30am)

All items are served with apple slices, salad or French fries.

Garden Chopped Salad

Tomatoes, Grapes, Carrots

Choice of: Vinaigrette or Ranch Dressing

Classic Grilled Cheese

Grilled Chicken Breast

Bacon Cheeseburger Jr.

Chicken Tenders

Grilled or Fried

ACCOMPANIMENTS

- Green Beans
- Apple Sauce
- Fresh Fruit (*Grapes and Strawberries*)
- Cucumbers and Carrots (*Ranch Dip*)
- Mac and Cheese

BEVERAGES

Fresh Squeezed Orange Juice

Chilled Fruit Juice

Apple, Cranberry, Tomato

Milk

Whole, Reduced Fat, Skim or Chocolate

Freshly-Brewed Coffee

Choice of:

- Small Pot
- Large Pot

Specialty Coffee

Latte, Cappuccino

French Press Coffee Pot

Assorted Hot Teas

Lemon and Honey

Hot Chocolate

Assorted Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda or Tonic Water

Energy Drinks

Gatorade (20oz), Red Bull (8.3oz), Sugar Free Red Bull (8.3oz)

Freshly-Brewed Iced Tea

Choice of:

- Glass
- Pitcher 2

WINE, BEER & SPIRITS

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SPARKLING WINES

glass / bottle

- **Mumm**
"Brut Prestige", Napa Valley
- **Segura Viudas**
"Aria" Estate Brut, Spain

WHITE / BLUSH

glass / bottle

- **Beringer**
White Zinfandel, California
- **Chateau Ste. Michelle**
Riesling, Washington
- **Meridian**
Pinot Grigio, California
- **Pighin Grave Del Friuli**
Pinot Grigio, Italy
- **Joel Gott**
Pinot Gris, Willamette Valley
- **Brancott**
Sauvignon Blanc, New Zealand
- **Provenance**
Sauvignon Blanc, Napa Valley
- **Meridian**
Chardonnay, California
- **Clos Du Bois**
Chardonnay (375ml.), California
- **Chateau Ste. Michelle**
"Canoe Ridge Estate"
Chardonnay, Horse Heaven Hills
- **Cuvaison Estate**
Chardonnay, Carneros
- **Sonoma-Cutrer**
"Russian River Ranches"
Chardonnay, Sonoma Coast

REDS

glass / bottle

- **Acacia "Carneros"**
Pinot Noir, Napa Valley
- **Kim Crawford**
Pinot Noir, Marlborough
- **Bear Boat**
Pinot Noir, Sonoma Coast
- **Mark West**
Pinot Noir, California
- **Bodega Catena Zapata**
"Alamos"
Malbec, Argentina
- **Rutherford**
Merlot, Napa Valley
- **Decoy by Duckhorn**
Merlot, California
- **Clos Du Bois**
Merlot, California
- **Swanson Vineyards**
Merlot, Napa Valley
- **Avalon**
Cabernet Sauvignon, California
- **Ferrari-Carano Vineyards**
Cabernet Sauvignon, Alexander Valley
- **Sterling Vineyards**
Cabernet Sauvignon, Napa Valley
- **Aquinas**
Cabernet Sauvignon, Napa Valley
- **Estancia**
Cabernet Sauvignon, Paso Robles
- **Greg Norman Estates**
Shiraz, Limestone Coast
- **Ravenswood**
"Vintner's Blend Old Vine"
Zinfandel, California
- **Francis Ford Coppola**
Director's Cut "Cinema"
Red Blend, Alexander Valley

COCKTAILS

Premium Spirits and Cocktails available upon request

BEER

Domestic Beer

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, O'Doul's (*Non-alcoholic*)

Crafts and Imports

Sam Adams (*Boston Lager or Seasonal*), Heineken, Amstel Light, Corona Extra, Blue Moon, Sierra Nevada Torpedo IPA, Red Bridge (*Gluten Free*)

Additional beer selections available upon request

LATE NIGHT (Midnight - 5:30am)

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STARTERS

Organic Yogurt & House-Made Granola Parfait

Seasonal Berries, Organic Low-Fat Yogurt and Honey

Classic Buffalo Wings

- 12 Wings
- 24 Wings

Creamy Hummus

Pita Chips and Crisp Vegetables

Fresh Fruit Plate

Honey and Organic Yogurt

SOUPS AND SALADS

Choice of Dressings: Buttermilk Ranch, Blue Cheese, Italian or Vinaigrette

Classic Chicken Noodle Soup

Pulled Chicken, Celery, Carrots and Egg Noodles

Classic Caesar

Romaine, Croutons and Shaved Parmesan

Wedge Salad

Iceberg Lettuce, Bacon, Blue Cheese, Beefsteak Tomato, Green Onion and Buttermilk Ranch Dressing

Add To Your Salads:

- Grilled Chicken
- Grilled Shrimp

LATE NIGHT

(Continued)

Dial Extension 61300 to order

SANDWICHES

All sandwiches are served with pickles and choice of house-made chips or French fries.

Classic Club Sandwich

Roasted Turkey, Bacon, Lettuce, Mayonnaise, Tomato and White Toast

Classic Bacon Cheeseburger

Lettuce, Tomato, Onion, Bacon and Cheddar

Quesadilla

Cheese, Smoked Pork or Chicken

Classic Omelet

Choose from:

- Ham and Aged Cheddar
- Spinach and Mushroom
- Italian Sausage

Egg White and Egg Beaters available upon request

PIZZA & PASTA

12" Pizza

Choose from:

- Classic Cheese
- Pepperoni
- Meat Lovers

Three Cheese Ravioli

Alfredo (White) or Pomodoro (Red)

AMENITIES

(12-hour notice is required)

Artisanal Cheese

Hand-crafted cheese selected by our Maitre d' Fromage

Served with Accompaniments

Romance

Chocolate Covered Strawberries and Sparkling Wine

Milk & Cookies

Freshly-Baked Chocolate Chip or Oatmeal Cookies

Chips and Dip

House-made Chips and Herb Onion Dip

Healthy Snacks

Crunchy Chickpeas, Crisp Vegetable Chips and House-made Trail Mix

Fresh Fruit

An arrangement of fresh fruits for two

IN-ROOM DINING HOSPITALITY

For groups of 8 or more

Our culinary team looks forward to hosting your In-Room Dining Hospitality event in the privacy of your own suite.

To request a complete hospitality planning guide, please contact our In-Room Hospitality Sales Manager at 61349 between the hours of 8am-6pm.

For information outside of business hours, please dial 88.