

DRINK MENU

Please dial 1021 to place your order.

REFRESHMENTS

Sprite	\$2.00
Coke	\$2.00
Coke Zero	\$2.00
Diet Coke	\$2.00
Dr. Pepper	\$2.00
Diet Dr. Pepper	\$2.00
Barq's Root Beer	\$2.00
Ginger Ale	\$3.00
Soda Water	\$2.00
Tonic Water	\$2.00
Apple Juice	\$2.00
Cranberry Juice	\$2.00
Grape Juice	\$2.00
Grapefruit Juice	\$2.00
Orange Juice	\$2.00
V8	\$2.00
Whole Milk	\$2.00
Reduced Fat Milk	\$2.00
Skim Milk	\$2.00
Chocolate Milk	\$2.00
San Pelegrino	\$5.00
Perrier	\$5.00
Voss Still	\$3.00
Voss Sparkling	\$3.00
Fiji	\$3.00
Dasani	\$2.00

BEER

Budweiser	\$4.00
Bud Lite	\$4.00
Coors Lite	\$4.00
Michelob Ultra	\$4.00
Miller Lite	\$4.00
Abita Amber	\$5.00
Abita Big Easy IPA	\$5.00
Blue Moon	\$5.00
Canbrake	\$5.00
Corona	\$5.00
Guinness	\$6.00
O'Doul's	\$4.00

WINE

	GLASS	BOTTLE
Coastal Vines Cabernet Sauvignon	\$7.00	\$28.00
Coastal Vines Merlot	\$7.00	\$28.00
Coastal Vines Chardonnay	\$7.00	\$28.00
Wycliff Sparkling	\$7.00	\$28.00

LIQUOR

Stolichnaya	\$7.00
Bacardi	\$6.00
Beefeater	\$8.00
Jose Cuervo	\$8.00
Jim Beam	\$6.00
Jack Daniels	\$8.00
Crown Royal	\$9.00
Dewars	\$8.00

IN-ROOM DINING MENU



Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All orders are subject to a 21% gratuity charge, a 10% state sales tax and \$2.00 delivery charge that is kept by the hotel to cover administrative and discretionary costs and is not a gratuity.

BREAKFAST MENU

Served from 6:00am to 11:00am. Please dial 1021 to place your order.

Continental Breakfast Your choice of two of the following: freshly baked danish, croissant, muffin, bagel, English muffin or sliced seasonal fruit. Served with assorted jellies and jams, butter, small juice and coffee or tea	\$9.00
Steel Cut Oatmeal Served with brown sugar, butter, raisins and milk on the side	\$6.00
Cold Cereals Your choice of an assortment of cold cereals, served with milk on the side and sliced seasonal fresh fruit	\$6.00
Southern Style Buttermilk Pancakes Our generously sized, fresh-as-the-morning stack of three light and fluffy buttermilk pancakes, accented with candied pecans and maple syrup	\$9.00
Louisiana Style French Toast Real French Market style French bread, battered and pan seared to a golden brown. Served with butter, candied pecans and piping hot maple syrup	\$9.00
The Junior Breakfast Two eggs (any style) with bacon or sausage links, grits or home fried potatoes, toast and butter	\$11.00
Classic Eggs Benedict Two poached eggs and Canadian bacon served on an English muffin, topped with hollandaise. Served with home fried potatoes	\$13.00
Build Your Own Omelet Three egg omelet, with your choice of the following: bacon, Chisesi ham, sausage, spinach, mushroom, onion, tomato, bell pepper, jalapeño, cheddar, swiss, pepperjack or American cheese. Served with yellow stone ground grits or home fried potatoes, toast and butter	\$13.00
<hr/>	
À LA CARTE	
Canadian Bacon, Bacon, Pork Links, Turkey Links or Ham	\$4.00
Yellow Stone Ground Grits	\$3.00
Toast or Biscuit	\$2.00
Fresh Sliced Seasonal Fruit	\$5.00
Homestyle Potatoes	\$3.00

ALL DAY MENU

Served 11:00am until 11:00pm. Please dial 1021 to place your order.

STARTERS

Spinach Artichoke Au Gratin Spicy spinach and artichoke dip broiled with asiago cheese. Served with toasted pita chips	\$9.00
Louisiana Crawfish Pies Five pies stuffed with sautéed vegetables, crawfish tails and rice in a Louisiana style pastry. Served with pink remolaude	\$10.00
Shrimp Cocktail Six steamed jumbo shrimp accented with Cajun seasoning. Served with homemade cocktail sauce	\$10.00
Capitol Hot Wings Six spicy, marinated wings tossed with your choice of buffalo, barbeque or garlic butter sauce	\$10.00

SOUPS & SALADS

Salad Dressings: Bleu Cheese, Buttermilk Ranch, Italian, Fat Free Balsamic, Honey Mustard, Citrus Vinaigrette and Poppyseed

French Onion Soup Tender julienne cuts of roasted sweet onions caramelized in butter, enhanced with beef and chicken stocks. Topped with French bread, provolone, Gruyère and Swiss cheeses	\$9.00
Chicken and Sausage Gumbo Rich and spicy chicken stock with stewed okra, chicken and smoked sausage	\$9.00
Petit Side Salad Fresh romaine and spring mix blend topped with grape tomatoes and homemade garlic croutons	\$6.00
Side Caesar Fresh romaine lettuce tossed with asiago cheese and caesar dressing with grape tomatoes	\$6.00
Classic Caesar A true classic prepared with fresh romaine lettuce, aged asiago cheese, caesar dressing, our homemade garlic croutons and grape tomatoes	\$8.00
Add Chicken	\$5.00
Add Shrimp	\$7.00
Strawberry Chicken Salad Fresh mixed greens, strawberries, mandarin oranges, grilled chicken, candied walnuts, grape tomatoes and homemade poppyseed dressing	\$13.00

SANDWICHES, WRAPS & BURGERS

All served with choice of shoestring or sweet potato fries. Add cheese or applewood smoked bacon \$2.00

Quatro Club Choice of sourdough or wheatberry bread with four layers of brown sugar ham, Cajun turkey, char-grilled chicken breast and applewood smoked bacon with lettuce, tomatoes, Swiss and cheddar cheese	\$17.00
Classic Cheeseburger Broiled Certified Angus beef patty topped with American cheese. Served on a brioche bun with leaf lettuce, red onion, tomato and sliced pickle	\$13.00
Spicy Shrimp & Tomato Wrap Sautéed bay shrimp, sweet peppers, onions and diced tomatoes	\$12.00

HOUSE SPECIALTIES

Veggie Stir Fry Mixture of Asian vegetables with sweet peppers and onions, stir-fried in a sesame teriyaki sauce. Served with steamed rice.	\$8.00
Add Chicken	\$5.00
Add Shrimp	\$7.00
Crawfish Linguini Sautéed crawfish tails in a Cajun three cheese mornay. Tossed with linguini and topped with green onions	\$16.00
Kickin' Cajun Chicken Seared chicken breast finished with Alfredo and jumbo Cajun spiced scampi shrimp. Served over a bed of roasted red potatoes with sautéed green beans and carrots	\$17.00
Blackened Salmon Blackened seasoned salmon accented with white wine and fresh lemon juice, served on a bed of fresh spinach, drizzled with a light citrus vinaigrette. Served with steamed green beans and carrots	\$20.00
6oz Aged Angus Filet Tender, lean Certified Angus filet seasoned and broiled to perfection. Served with roasted red potatoes and sautéed green beans and carrots	\$25.00

DESSERTS

À La Mode Vanilla ice cream topped with whipped cream	\$5.00
Chocolate Layered Mousse Cake A layer of chocolate mousse cake, topped with another layer of chocolate ganache, infused with rum and accented with a raspberry coulis	\$9.00
Bananas Foster Bread Pudding Louisiana French bread, fresh bananas and sweetened custard baked to a golden brown then topped with banana praline sauce	\$9.00
Strawberry Cheesecake Thick slice of New York style cheesecake topped with strawberry coulis and whipped cream	\$9.00

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All orders are subject to a 21% gratuity charge, a 10% state sales tax and \$2.00 delivery charge that is kept by the hotel to cover administrative and discretionary costs and is not a gratuity.