

ROOM SERVICE MENU

Revised March 2018

SERVED DAILY 6:30 A.M. - 11:00 P.M.

FOR IN ROOM DINING TOUCH "8360"

BREAKFAST

Available From 6:30 A.M. - 10:30 A.M. Monday - Friday.

Saturday and Sunday Breakfast Hours 7:00 A.M. - 10:30 A.M.

BEVERAGE

Fresh Chilled Orange Juice	4.00
Assorted Juices - V8, Grapefruit, Tomato, Apple, Cranberry, Pineapple	3.50
Small Pot of Freshly Brewed Coffee [3 Cup]	7.00
Large Pot of Freshly Brewed Coffee [6 Cup]	11.50
Milk - Whole, 2%, Skim, Soy, Almond	3.50
Hot Tea. Assorted Tazzo flavors	3.50
Hot Chocolate	4.00
Iced Tea	3.00
Soda [20oz Bottle] — Coca Cola Products	3.00
Root Beer, Bristol Brewing Co. — Local, Artisan Crafted, Non-Alcoholic	3.50
SMART Bottle Water [20oz]	3.00
Acqua Panna Still Water [1L]	7.50
Pelegrino Sparkling Water [500ml/1L]	4.50/7.50

FROM THE GRIDDLE

THE SHENANDOAH BREAKFAST	17.80
Cage free scrambled eggs, smoked bacon strips, country sausage, breakfast potato, charred tomato, grilled asparagus, buttermilk biscuit, preserves and butter. served with orange juice, coffee or hot tea.	
PANCAKE / WAFFLE	12.90
Powdered sugar, strawberries, whipped cream, house made seasonal jam, warm maple syrup	
HRCC BENEDICT	14.60
The classic with a twist — we change this presentation seasonally to feature local southern ingredients — your host will elaborate	
THREE EGG OMELETS	13.10
Your choice of ingredients: tasso ham, Virginia ham, bacon, pork or turkey sausage, spinach, onion, mushroom, tomato, peppers, cheddar, swiss cheese, goat cheese, served with breakfast potato, choice of toast, house made seasonal jam.	
REGENCY SPECIALTY GRITS BOWL	13.20
Bowl of white stone ground grits, your host will elaborate choice of toast, house made seasonal jam	

FROM THE BAKERY

THE REGENCY CONTINENTAL	13.40
Your choice of fresh or natural juices, a bountiful basket of signature muffins, scones, breakfast breads, butter and preserves, choice of beverage: coffee, tea or milk.	
• Add our Freshly Made Granola Parfait	2.50
Low fat yogurt, fresh fruit, honey, house made seasonal jam and signature granola.	

SIDE ORDERS

Granola Parfait (low fat yogurt, fresh fruit, house made seasonal jam, signature granola)	6.80
Seasonal Fresh Fruit Plate (melon, pineapple, berries)	7.00
Two Eggs, cooked the way you like them	5.60
Ham, Bacon, Sausage or Turkey Sausage	5.00
Breakfast Potato	3.25
Toast or English Muffin	2.50
Toasted Bagel with Cream Cheese	4.00
Oatmeal (sliced almonds, cinnamon, brown sugar)	4.50
Bakery Basket (muffins, breakfast bread, scones)	6.50
Cold Cereal	5.50

ALL DAY DINING

Served Daily From 11:00 A.M. To 11:00 P.M. For In Room Dining Touch "8360"

HOTEL ROANOKE PEANUT SOUP	7.00
SHE CRAB SOUP	9.80
CHICKEN FINGERS	13.90
French fries, ketchup and ranch dipping sauce	
REGENCY GARDEN SALAD	9.50
Mixed greens, cucumber, cherry tomato, red onion, goat cheese	
CAESAR SALAD	11.50
A bed of crisp hearts of romaine, green leaf lettuce, crisp parmesan and toasted herb croutons tossed in caesar dressing (contains seafood).	
• Grilled Chicken Breast	14.50
THE CLASSIC COBB SALAD	14.80
Mixed greens topped with grilled chicken, bacon, tomatoes, boiled egg, avocado, swiss and bleu cheese crumbles, choice dressing	

* available dressings—Ranch, Caesar, Balsamic, Champagne, Blue Cheese

CHEFS CUTTING BOARD	16.90
Selection of cured meats, artisan cheeses, crusty bread	
MARGARITA FLATBREAD	12.50
Plum tomato sauce, fresh mozzarella, torn basil	
Add pepperoni	2.00
SANDWICHES AND MAINS	
THE HOTEL ROANOKE BURGER	14.00
Chargrilled, branded & toasted pretzel bread bun, melted bleu cheese, apple wood smoked bacon, crispy onions, seasoned french fries.	
CRAB CAKE SANDWICH	17.90
Jumbo lump crab meat, chesapeake spices, branded & toasted pretzel bread bun, remoulade, sweet potato fries, chipotle aioli.	
GRILLED CHICKEN SANDWICH	13.50
Accompanied with chef's fresh selection of local and seasonal ingredients, your host will elaborate, seasoned french fries	
VEGETARIAN CHEESY GRITS	15.00
Stone ground creamy grits, asparagus, tomatoes, fried okra, green onions	
REGENCY CLUB	15.80
Roasted turkey, VA ham, salami, swiss cheese, lettuce, tomato, dijonnasise, crispy bacon, multi grain toast, seasoned french fries	
CHICKEN QUESADILLA	13.50
Crispy tortilla shell, cheddar cheese, grilled chicken, side of pico de gallo and sour cream (gluten free tortilla upon request)	

CHEF'S LOCAL DINNER SPECIALTIES - SERVED NIGHTLY FROM 6:00 P.M. TO 9:00 P.M.

Our full Regency Room dinner entrees are available for selection during hours of operation.

PAN FRIED APPALACHIAN TROUT	29.50
Accompanied with chef's fresh selection of local and seasonal ingredients, your host will elaborate	
HOTEL ROANOKE SIGNATURE CRAB CAKE	38.90
Jumbo lump crabmeat, chesapeake spice, bacon corn chowder	

SHRIMP AND SCALLOP CHESAPEAKE	28.90
Virginia country ham, lump crabmeat, corn cake, sherry wine cream	
REGENCY SHRIMP AND GRITS (GF)	27.00
Old bay butter basted shrimp, cheesy grits, crispy buttermilk cornmeal okra	
GRILLED FILET MIGNON	42.00
Accompanied with chef's fresh selection of local and seasonal ingredients, your host will elaborate	

DESSERTS - SERVED DAILY FROM 11:00 A.M. TO 11:00 P.M.
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HOTEL ROANOKE BREAD PUDDING	7.60
Bourbon sauce	
WARM CHOCOLATE BROWNIE	7.00
Chocolate sauce and raspberry sauce.	
CRÈME BRULEE (GF)	9.70
Mixed berries	
CREAMY CHEESECAKE	8.00
Fruit coulis	
FLOURLESS CHOCOLATE TORTE [GF]	8.80
Whipped cream, chocolate sauce	

CHILDREN'S MENU -FOR CHILDREN 12 & UNDER

EARLY EATS

SERVED DAILY FROM 6:30 A.M. TO 10:30 A.M. SATURDAY AND SUNDAY BREAKFAST HOURS 7:00 A.M. TO 10:30 A.M.

Oatmeal, butter, cinnamon, maple syrup	5.00
Fresh Fruit Bowl with low fat yogurt	6.00
Mini Pancakes, strawberries & maple syrup	7.10
Cage free Scrambled Eggs, sausage, or bacon, and toast and jelly	6.50
House Made Granola & Yogurt Parfait, low fat yogurt, fresh seasonal fruits & berries, honey, fruit compote	5.00
Dry Cereal with Bananas	5.10
Beverages	3.00
Milk, hot chocolate, soft drinks.	
Assorted Juices	3.50

ALL DAY DINING

SERVED DAILY FROM 11:00 A.M. TO 11:00 P.M.

Cup of Chef 's Daily Soup	5.50
Chicken Wing Dings (5 pieces) fries, ketchup, ranch, fresh fruit	8.50
Cheddar Grilled Cheese, white bread, cheddar cheese, fries, ketchup, fresh fruit	8.50
Grilled Cheeseburger pretzel bun, cheddar cheese, lettuce, tomato, fries, ketchup, fresh fruit	8.50
Cheese Quesadilla, flour tortilla, yellow cheddar, sour cream, pico de gallo	8.50
Penne Pasta, butter or tomato sauce, fresh fruit	8.50

DESSERTS

One Chocolate Brownie (no nuts) with Carton of Milk	3.50
Vanilla Ice Cream, 2 scoops (chocolate syrup on request)	3.50
Two Cookies of the Day and Cartoon of Milk	3.50

SPIRITS

ALCOHOLIC BEVERAGES SERVED DAILY FROM 11:00 A.M. TO 11:00 P.M.

Further wine list options available from you guest services agent

WHITE WINES (GLASS/ BOTTLE)	Glass / Bottle
A by Acacia, Ca	10.00/40.00
Pinot Grigio, Double Decker, Ca.	8.00 / 32.00
Sauvignon Blanc, Arona, Marlborough, Nz.	9.00 / 36.00
Riesling, Covey Run, Wa.	9.00 / 36.00
Moscato, Luccio, It.	9.00 / 36.00
RED WINES (GLASS/ BOTTLE)	
Cabernet Sauvignon, Lander Jenkins, Ca.	9.00 / 36.00
Pinot Noir, Leese Fitch, Sonoma, Ca.	10.00/40.00
Malbec, Terrazas Alto del Plato, Mendoza, Arg.	9.00 / 36.00
Merlot, Bordeaux, Chateau Vieux Manoir, Fr.	10.00/40.00

BEERS

Domestic Bottles	5.50
Import and Local Craft Bottles	from 6.50
Six Pack Domestic Beer	30.00
Six Pack Imported/Craft Beer	36.00
HOSPITALITY BARS	
Case of Domestic Beer	105.00
Case of Imported/Craft Beer	120.00

SPIRITS BY THE BOTTLE

House Brand Bottles	from 95.00
Premium Brands Bottles	from 125.00
Domestic Cordial Bottles	from 95.00
Imported Cordial Bottles	from 120.00
Mixer Package **with the purchase of Liquor Bottle	25.00
Includes six assorted sodas, bar fruit, pitcher of sweet & sour mix, ice, glassware, beverage napkins, six sparkling mixers, stir sticks.	
Mixer Package - on own	65.00

[Bartenders available with advance notice at a nominal set-up and service fee]

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Gratuity and Service Charge: 22% of the food and beverage charge will be added to your account and fully distributed as gratuity to the servers. An additional \$3.00 in-room charge plus applicable sales taxes will also be added to your account.

Valid government issued photo ID is required to purchase alcohol and will be checked upon delivery. All guests consuming must be of legal age.

The Department of Health requires us to inform you that consuming raw and undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially those with certain medical conditions.