



STEPHEN DEMARCO-EXECUTIVE CHEF

2020

SOUPS, SMALL PLATES

REGENCY SHE CRAB SOUP (GF) SPICED SHERRY CREAM, A TOUCH OF CHESAPEAKE, LUMP CRAB GARNISH 9.00

HOTEL ROANOKE PEANUT SOUP (GF,VN) OUR TRADITIONAL CLASSIC 8.50

BUFFALO CHICKEN QUESADILLA 14.00
shredded chicken, buffalo sauce, red onion, blue cheese crumbles, sour cream, celery

BLACKENED COD TACOS 14.00
flour tortilla, mango cucumber slaw, lime avocado crema

CAULIFLOWER TEMPURA (VN) 10.00
pepper jam glaze, spring onion, sesame seed

FLATBREAD PIZZA (V) 14.00
marinara, mozzarella, fresh basil, pepperoni

MUSHROOM BURRATA FLATBREAD (V) 14.00
balsamic, fresh herbs, truffle oil, red onion

CHICKEN WINGS 16.00
8 wings tossed with choice of bbq sauce or buffalo sauce, celery, bleu cheese dressing

OYSTERS ON THE HALF SHELL (GF,DF) 14.00
half dozen, citrus mignonette, chipotle cocktail sauce, lemon

GRAND OLE LADY QUICHE DAILY SELECTION SERVED WITH DRESSED GREENS, GRILLED ASPARAGUS 13.20

SALAD

CAESAR SALAD 12.00
traditional chopped romaine with parmesan cheese and herbed croutons, caesar dressing (contains seafood)
add grilled chicken (3.00), pan-roasted salmon (4.00) or 4 sautéed shrimp (6.00)

THE TURKEY COBB (GF) 14.25
garden greens, turkey, bacon, tomato, boiled egg, avocado, swiss cheese, blue cheese crumble

GARDEN SALAD (V, GF) 10.00
tender baby greens, grape tomato, red onion, sliced cucumber, goat cheese, sunflower seeds
choice of dressing – blue cheese, balsamic, ranch, feta herb
add grilled chicken (3.00), pan-roasted salmon (4.00) or 4 sautéed shrimp (6.00)

HANDHELDS

BBQ GRILLED CHICKEN SANDWICH 14.00
charred red onions, pepperjack cheese, cole slaw, seasoned french fries

THE CLUB 16.00
roasted turkey, va ham, salami, swiss cheese, lettuce, tomato, dijonnise, bacon, multi grain toast, seasoned french fries

HOTEL ROANOKE BURGER 16.00
melted blue cheese, bacon, crispy onions, lettuce, tomato, french fries

MAINS (6PM-9PM)

CHARGRILLED TENDERLOIN OF BEEF (GF) 43.00
garlic broccolini, truffle potato cake, bearnaise sauce

PAN SEARED STATLER CHICKEN BREAST (GF) 31.00
herb marinated, garlic broccolini, herb risotto, pan sauce

DOUBLE CUT LAMB CHOPS (GF) 35.00
sweet potato, pancetta sprouts, brandy butter pan jus

PAN ROASTED SALMON (GF) 31.00
strawberry tarragon salsa, herb risotto, citrus butter sauce

SHRIMP AND GRITS 29.75
old bay shrimp, white cheddar grits, crispy buttermilk corn meal okra

PASTA PRIMAVERA (V) 25.00
summer squash, tomatoes, asparagus, mushroom and fresh basil in alfredo or marinara sauce
add grilled chicken (3.00), pan-roasted salmon (4.00) or 4 sautéed shrimp (6.00)

SWEET AFTERS

VANILLA BEAN CRÈME BRULEE 10.00
orange rosemary sorbet, toasted cornmeal biscotti

FRIED CHOCOLATE HAND PIE 10.00
caramelized white chocolate ice cream, vanilla compressed strawberries, melted marshmallow

COCONUT DACQUOISE (GF) 10.00
crème anglaise, cherry sauce, cherry – marzipan ice cream



The health and safety of our guests, visitors and employees are of paramount importance to us. We thank you for joining us and The Hotel Roanoke & Conference Center will continue to closely monitor the novel coronavirus and react accordingly. C19

<i>Jam Pony</i>	11.	WHITE	GLS/BTL
Skyy Vodka, House Made Peach Jam Syrup,		Chardonnay, Mozaik Wines	8/30
Q Spectacular Ginger Beer, Fresh Lime, On the Rocks		Pinot Grigio, Entwine, CA.	8/30
		Rosé, Charles & Charles, WA.	10/38
<i>Cosmopolita</i>	13	Sauvignon Blanc, Mozaik Wines, NZ.	8/30
Espolòn Blanco Tequila, Cointreau, Fresh Lime,			
Cranberry Juice, Served Up, Salted Rim			
		RED	
<i>The Governor</i>	12.	Cab Sauvignon, Mozaik Wines CA.	8/30
Mount Gay Black Barrel Rum, Sweet Vermouth,		Bordeaux, Chateau Vieux Manoir, Fr	10/38
Angostura Bitters, Orange Juice, Up		Pinot Noir, Mozaik Wines, CA.	8/30
		Rioja , Campo Viejo Reserva, SP.	12/47
<i>Strawberry Mint Crush</i>	11.		
New Amsterdam Gin, Strawberry, Sugar, Lime, Mint,			
Club Soda			
		BEER	
		CRAFT BOTTLE VIRGINIA	
<i>Blueridge Belle</i>	11.	Get Bent IPA, Parkway Brewing, Salem VA	
The Spirit of Blueridge Vodka, House Made		Vienna Lager, Devils Backbone, Lex. VA	
Blueberry, Basil, Lemon Syrup, Q Spectacular Ginger			
Beer		BOTTLED DOMESTIC	
		Miller Lite, Michelob Ultra, Bud Light, Yuengling,	
		Budweiser, Sam Adams Boston Lager, Blue Moon	
<i>Sparkling Sangria</i>	11	IMPORT	
Red and White Wines, Seasonal Fruits and Juices,		Corona, Stella, Guinness	
Topped with Sparkling Wine			



At The Hotel Roanoke & Conference Center, clear and consistent communication has been the key to our past and future success. We want our guests and our associates to know that when you choose to travel to our Grand 'ole Lady once again, we will be ready to welcome them back to a clean and safe hotel environment.