



THE HOTEL ROANOKE & CONFERENCE CENTER

ROOM SERVICE MENU

PLEASE DIAL 8360

OFFERING UPSCALE AND CONVENIENT IN-ROOM DINING DURING YOUR VISIT. PLEASE ENJOY THESE FAVORITES FROM EXECUTIVE CHEF STEPHEN DEMARCO AND OUR CULINARY TEAM IN THE COMFORT OF YOUR ROOM. FOR MORE INFORMATION OR TO PLACE YOUR ORDER, DIAL "8360" FROM YOUR ROOM PHONE.

BREAKFAST

MON-FRI 6:30AM -10:30AM SAT & SUN 7:00AM -10:30AM

- THE SHENANDOAH BREAKFAST 21. TWO EGGS ANY STYLE, SMOKED BACON STRIPS, COUNTRY SAUSAGE, BREAKFAST POTATO, CHARRED TOMATO, GRILLED ASPARAGUS, MUFFIN, JAM AND BUTTER. SERVED WITH ORANGE JUICE, COFFEE OR HOT TEA. (GF WITHOUT MUFFIN) (TURKEY SAUSAGE AND TURKEY BACON AVAILABLE FOR SUBSTITUTION)
WAFFLE OR FRENCH TOAST 15. POWDERED SUGAR, BERRIES, WHIPPED CREAM, HOUSE MADE SEASONAL JAM, WARM MAPLE SYRUP
HRCC BENEDICT 20. THE CLASSIC WITH A TWIST – WE CHANGE THIS PRESENTATION SEASONALLY – YOUR HOST WILL ELABORATE
BREAKFAST BURRITO 15. SCRAMBLED EGGS, ANDOUILLE SAUSAGE, PEPPERJACK CHEESE, PICO DE GALLO
CREAMY OATMEAL (VN) 11. MAPLE STRAWBERRIES, SIDE OF BUTTER, BROWN SUGAR
THREE EGG OMELETS 17. YOUR CHOICE OF INGREDIENTS: ANDOUILLE SAUSAGE, HAM, BACON, SAUSAGE, SPINACH, ONION, MUSHROOM, TOMATO, PEPPERS, CHEDDAR, SWISS CHEESE, SERVED WITH BREAKFAST POTATO, CHOICE OF TOAST, HOUSE MADE SEASONAL JAM.
REGENCY SPECIALTY BREAKFAST BOWL 16. BOWL OF WHITE STONE GROUND GRITS WITH VARIOUS TOPPINGS, YOUR HOST CAN ELABORATE
FROM THE BAKERY—THE REGENCY CONTINENTAL 17. YOUR CHOICE OF FRESH OR NATURAL JUICES WITH FRUIT BOWL, YOGURT GRANOLA, MUFFIN, CROISSANTS, BREAKFAST BREADS, BUTTER AND JAM, CHOICE OF BEVERAGE: COFFEE, TEA OR MILK.

AFTERNOON & EVENING SERVICE

4:00PM - 11:00PM DAILY

- SEAFOOD BISQUE (GF) 14. SHERRY WINE, CREAM, SHRIMP GARNISH
PEANUT SOUP (GF, VN) 9. HOTEL ROANOKE HEIRLOOM RECIPE
CHEFS CUTTING BOARD 26. SELECTION OF CURED MEATS, ARTISAN CHEESES, CRUSTY BREAD, CONDIMENTS, LOCAL JAM
PEPPERONI PIZZA 16. ARTISAN OVAL CRUST, TOMATO, MOZZARELLA, BASIL
CHICKEN TENDERS 16. SELECT FROM BARBEQUE OR RANCH DIP. SERVED WITH FRENCH FRIES
CHICKEN QUESADILLA 15. GRILLED CHICKEN, CHEDDAR CHEESE, PICO DE GALLO, SOUR CREAM (GLUTEN FREE TORTILLA UPON REQUEST)

GRATUITY & SERVICE CHARGE: 20% OF THE FOOD AND BEVERAGE TOTAL WILL BE ADDED TO YOUR ACCOUNT AND FULLY DISTRIBUTED AS GRATUITY TO THE SERVERS. AN ADDITIONAL \$3.50 IN-ROOM CHARGE PLUS APPLICABLE SALES TAX WILL ALSO BE ADDED TO YOUR ACCOUNT. CONSUMING RAW AND UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

AFTERNOON & EVENING SERVICE

4:00PM - 11:00PM DAILY

REGENCY HOUSE SALAD (V,GF) WINTER GREENS, CARROT, APPLE, WALNUT, RADISH, CRANBERRY VINAIGRETTE	12.
CAESAR SALAD (CONTAINS SEAFOOD) ROMAINE, SWISS CHARD, PANCETTA, GRILLED ARTISAN ASIAGO BREAD WITH GRILLED CHICKEN BREAST 18.	14.
THE HRCC COBB SALAD MIXED GREENS, SLICED TURKEY, BACON, TOMATOES, BOILED EGG, AVOCADO, SWISS AND BLEU CHEESES	18.
THE HOTEL ROANOKE BURGER TOASTED BRIOCHE BUN, MELTED BLEU, APPLEWOOD SMOKED BACON, CRISPY ONIONS, SEASONED FRENCH FRIES	20.
GRILLED CHICKEN SANDWICH BACON, PEPPERJACK CHEESE, LETTUCE, TOMATO, RANCH DRESSING, SEASONED FRENCH FRIES	18.
HARVEST MUSHROOM BOWL (V, GF) SAUTEED WHOLE SHITAKE MUSHROOMS, SPAGHETTI SQUASH, PUMPKIN PUREE, TOASTED PEPITAS	22.
REGENCY CLUB ROASTED TURKEY, HICKORY HAM, SALAMI, SWISS CHEESE, LETTUCE, TOMATO, DIJONNAISE, CRISPY BACON SERVED WITH SEASONED FRENCH FRIES	20.

DINNER FEATURES

6:00PM - 9:00PM DAILY

FISH ENTRÉE OF THE SEASON (GF) 34.	SHRIMP AND GRITS 32. OLD BAY BUTTER, CREAMY CHEESE GRITS, FRIED OKRA
CHICKEN ENTRÉE OF THE SEASON (GF) 32.	
GRILLED FILET MIGNON (GF) 48.	SALMON FILET OSCAR (GF) 42. MASHED POTATO, ASPARAGUS, CRAB, HOLLANDAISE

ACCOMPANIED BY CHEF'S SELECTION OF LOCAL SEASONAL INGREDIENTS.
YOUR HOST WILL ELABORATE.

SWEETS

CHEESECAKE 10.00 SEASONAL FRUIT SAUCE	CRÈME BRULÉE (GF) 11.00 FRESH BERRIES	FRESH BAKED COOKIES/BROWNIES 8.00 TWO OF OUR DAILY SELECTION (MAY CONTAIN NUTS)
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BEVERAGE

FULL WINE LIST AVAILABLE

<u>BY THE GLASS</u>	<u>6oz</u>	<u>9oz</u>	<u>Btl</u>
CABERNET SAUVIGNON, MOZAIK WINES, CA.	9	12	34
RIOJA RESERVA, CAMPO VIEJO, SP.	12	15	44
RED BLEND, PESSIMIST, PASO ROBLES, CA.	14	20	58
PINOT NOIR, ERATH, CA.	15	22	60
CABERNET SAUVIGNON, UNSHACKLED, CA.	16	24	62
CHARDONNAY, MOZAIK WINES, CA.	9	12	34
MOSCATO, CASTELLO DEL POGGIO, IT.	9	12	32
PINOT GRIGIO, LE RIME, CA	10	14	36
SAUVIGNON BLANC, WILDSONG, NZ.	10	15	38
ROSÉ, FLEUR DE MER, FR.	13	20	60
CHARDONNAY, DAOU, CA	14	20	56
PINOT GRIGIO, TERLATO, IT.	14	20	62
PROSECCO, MOZAIK WINES, CA.	10	15	38
CAVA, MONT MARCAL, PENENDES, SP.	16	20	50
PROSECCO, CASTELLO DEL POGGIO, IT. - SPLIT BOTTLE			19

<u>VIRGINIA BOTTLED CRAFT BEER</u> 7 EA
GET BENT IPA, PARKWAY BREWING, SALEM VA
8 POINT IPA, DEVIL'S BACKBONE, ROSELAND VA
VIENNA LAGER, DEVIL'S BACKBONE, ROSELAND VA
FIGHTIN' HOKIE LAGER, HARDYWOOD, RICHMOND VA
BOLD ROCK HARD CIDER, NELLYSFORD VA
<u>BOTTLED DOMESTIC BEER</u> 5 EA
MILLER LITE, MICH ULTRA, COORS LIGHT, BUD LIGHT, BUDWEISER
<u>IMPORT AND SPECIALTY BEER</u> 7 EA
STELLA ARTOIS, HEINEKEN, HEINEKEN 0.0 N/A, CORONA, BLUE MOON



HOTEL ROANOKE LEGACY COCKTAILS

OLD VIRGINIA VARDIER
KOPPER KETTLE BOURBON (VA) | TUACA | SWEET VERMOUTH | BITTERS

CIDER MOUNTAIN MULE (SEASONAL)
WILD TURKEY 101 | APPLE CIDER | HOUSE CARAMEL | FRESH LIME | GINGER BEER

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VALID GOVERNMENT ISSUED PHOTO ID IS REQUIRED TO PURCHASE ALCOHOL AND WILL BE CHECKED UPON DELIVERY. ALL GUESTS CONSUMING MUST BE OF LEGAL AGE.

CONSUMING RAW AND UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.