



Restaurant In Room

*Menu items selected for your convenience, delivery or to-go
Dial 3401 to place an order*

SMALLER PLATES

CHIPS & SALSA 9

seasoned tortilla chips / housemade salsa

LEMON & ARTICHOKE HUMMUS 13

crispy pita chips / seasonal crudité

JUMBO LUMP CRAB CAKE 18

roasted corn salsa / ancho remoulade

BACON WRAPPED SHRIMP 16

grilled pineapple / house barbecue

GREENS & SOUP

Add: chicken breast 6 / shrimp 8 / salmon 9*

COBB SALAD 11

*romaine / tomatoes / pecanwood-smoked bacon
hard-boiled egg / avocado / cucumbers
blue cheese crumbles / ranch dressing*

SOUTHWEST CAESAR SALAD 10

*romaine / parmesan / focaccia croutons
roasted poblano dressing*

SMOKED TOMATO BISQUE 10

avocado relish / focaccia croutons

BETWEEN BREAD

THE BURGER* 15

*hand-pressed patty / lettuce / tomato / red onion
toasted hawaiian roll
substitute the beyond burger - the revolutionary
plant-based burger that looks, cooks and satisfies
like beef* 🌱

CORPUS CLUB 15

*ham / turkey / avocado / pecanwood-smoked bacon
gruyère / sharp cheddar / lettuce / tomato
cranberry aioli / nine-grain toast*

SHINER BOCK FISH AND CHIPS 14

*lightly battered cod / ancho tartar
sea salted french fries*

GRILLED CHICKEN SANDWICH 13

*cilantro pesto / caramelized onions / baby spinach
fresh mozzarella / housemade focaccia*



ENTRÉES

select entrées accompanied by chef's choice of seasonal sides

RIBEYE STEAK* 39

12oz. / cast iron-seared / seasoned steak butter

FILET MIGNON* 37

8oz. / cast iron-seared / seasoned steak butter

CRAB-STUFFED FLOUNDER 32

jumbo lump crab / mango salsa

SHRIMP PENNE 26

*baby spinach / roasted red peppers
parmesan cream sauce*

GRILLED SALMON* 28

raspberry pecan butter

GRILLED PORTOBELLO 🌱🌱 24

*grilled gorgonzola / whipped potatoes
roasted seasonal vegetables*

SWEET TREATS

VANILLA BEAN CHEESECAKE 11

graham crust

LEMON & HIBISCUS TART 11

lemon & hibiscus curd / pâte sablée cookie

CHOCOLATE CRUNCH CAKE 11

chocolate cake / caramel / ganache / toffee

BEER

BUD LIGHT 6

DOS EQUIS XX 7

MICHELOB ULTRA 6

SHINER BOCK 7

MILLER LITE 6

BALLAST POINT
GRAPEFRUIT SCLUPIN IPA

WINE

Chandon Brut 10
California

Chateau d'Esclans Whispering Angel Rosé 14
France

Decoy by Duckhorn Sauvignon Blanc 18
California

Mohua Sauvignon Blanc 11
Marlborough, New Zealand

Kendall-Jackson Chardonnay 12
California

Meiomi Pinot Noir 15
California



Gluten-Friendly



Vegan



Vegetarian

**Consuming raw or undercooked meats / poultry / seafood / shellfish
or eggs may increase your risk of foodborne illness.*

Please notify us of any food allergy.

*5.00 delivery charge, 22% service charge and applicable taxes
will be added to your bill.*