

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 0 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Breakfast

SERVED FROM 7:00 A.M. TO 11:00 A.M. DAILY

FRUIT, DAIRY & GRAINS

SEASONAL FRUIT PLATTER *gf vg* 14
sliced fruit, berries

LOUISIANA CHEDDAR GRITS *gf* 9

CEREAL 9
assorted

ROYAL PARFAIT *gf* 14
seasonal berries compote

MAINS

SMOKED SALMON PLATTER* 19
red onion, hard-boiled egg whites & yolks, capers, bagel

BANANAS FOSTER-STUFFED FRENCH TOAST *n* 15
nutella, bananas, applewood-smoked bacon, spiced nuts, syrup

RIB ROOM OMELET *gf* 22
prime rib debris, caramelized onion, smoked gouda cheese,
horseradish sauce, breakfast potatoes

ALL-AMERICAN BREAKFAST* *gf* 19
two eggs your way, rib room potatoes, choice of applewood-smoked bacon,
blueberry sausage patty, banger, turkey sausage or andouille,
choice of white, wheat, rye, sourdough, or gluten-friendly bread

RIB ROOM WAFFLE 15
fresh warm waffle, bourbon maple syrup

AVOCADO TOAST* 19
marinated cherry tomatoes, arugula, pickled red onions, fried egg

gf GLUTEN-FRIENDLY *vg* VEGAN *n* CONTAINS NUTS/PEANUTS *df* DAIRY-FREE

Gluten-friendly bread available upon request. *Consuming raw or undercooked meats / poultry / seafood / shellfish
or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

20% service charge, \$4.99 delivery fee and 10.45% sales tax will be added to all delivery orders.