IN-ROOM DINING
REFRESHING JUICES AND FRESH FRUIT
Orange, Grape, Grapefruit, Tomato, Low-Sodium V8 Juice, Pineapple, Cranberry, Apple, and Prune  3.50
Fresh Fruit Plate Served with Yogurt  10.25
Berries in Season with Cream or Yogurt  6.50
Granola Parfait with Fresh Berries and Low-Fat Yogurt  6.75
Yogurt of Your Choice  3

FRESH FROM OUR BAKERY
Selection of Toast
White, Whole Wheat, Rye, Sourdough, Raisin, and Eight Grain  2.50
Bakery Basket
Includes Mini Muffin, Danish, and Croissant; Butter and Preserves  5.95

BEVERAGES
Freshly Brewed Regular or Decaffeinated Coffee or Tea Assortments
Small Pot (2–4 cups)  3.95
Large Pot (4–6 cups)  5.50
Milk—Whole, 2%, Skim; Chocolate Milk; or Hot Chocolate  1.75

DIAL 6300 ON YOUR IN-ROOM PHONE TO PLACE A ROOM SERVICE ORDER
A 22% gratuity and prevailing sales tax will be added to your check.
In-room dining charge of $1.50 per person applies.
Breakfast is served until 11 a.m. on weekdays and noon on weekends.

**CEREAL**
- Assorted Cold Cereals 4
- Special K, Corn Flakes, Bran Flakes, Cheerios, Raisin Bran, Frosted Flakes, Captain Crunch, Froot Loops,
- Plain or Fruit Granola
- Cereals Served with Skim, 2%, or Whole Milk
- Add Sliced Bananas 2
- Add Fresh Berries 3

Hot Cereals
- Oatmeal Served with Milk or Cream 5

**CONTINENTAL BREAKFAST**
- Your choice of Juice, Bakery Basket with Butter and Preserves, Coffee, Tea, or Milk 12.95

**THE PLAZA SUITE**
- Your choice of Juice, Two Eggs Any Style, Brown Sugar Cured Bacon, Sausage or Country Style Ham, American Potatoes, Choice of Toast, Coffee, Tea, or Milk 14.95

**TRADITIONAL EGGS BENEDICT**
- Two Poached Eggs, Canadian Bacon on a Toasted English Muffin with Hollandaise Sauce, and American Potatoes 13

**CROISSANT SANDWICH**
- Scrambled Eggs, Brown Sugar Cured Bacon, and Cheddar Cheese on a Flaky Croissant with American Potatoes 10

**OMELETS**
- Three Egg Omelet with Your Choice of Tomatoes, Onion, Spinach, Mushroom, Bell Pepper, Avocado, Ham, Brown Sugar Cured Bacon, or Sausage
- Choose from American, Swiss, or Cheddar Cheese 12

**OLD-FASHIONED BUTTERMILK PANCAKES**
- With Your Choice of Blueberries, Dried Cherries, or Fresh Strawberries, Served with Pure Michigan Maple Syrup 10.75

**FRENCH TOAST**
- Michigan Cherry Bread French Toast in Vanilla Batter, Served with Butter and Pure Michigan Maple Syrup 10.75

*Consuming raw or undercooked meat, shellfish, and eggs may increase your risk of food-borne illness.*

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In-room dining charge of $1.50 per person applies.

DIAL 6300 ON YOUR IN-ROOM PHONE TO PLACE A ROOM SERVICE ORDER
**APPETIZERS & SALADS**

Regular menu offerings begin at 11 a.m. and end at 10:30 p.m.

**FRENCH ONION SOUP GRATINÉE**
With Swiss Cheese 5.50

**DAILY SOUP CREATION**
Cup 4.50

**TORTILLA CHIPS AND SALSA**
Featuring The Hotel Kitchen® Roasted Three Pepper Medium or Hot Salsa, Served with Tortilla Chips 6.95

**SHRIMP COCKTAIL**
Four Jumbo Shrimp with Cocktail Sauce, Lemon Wedges, and Cucumber Relish 12

**BREADED CHICKEN TENDERS**
Served with Honey Mustard Sauce or Ranch Dressing 8

**FRIED MOZZARELLA STICKS**
Lightly Breaded and Deep-Fried, Served with Zesty Marinara Sauce 7.50

**HOT BUFFALO WINGS**
With Blue Cheese Dressing and Celery Sticks
6 pc. 5.95 12 pc. 9.95 24 pc. 16.95

**CAESAR SALAD**
Crispy Hearts of Romaine, Creamy Caesar Dressing, Herb Croutons, and Shaved Pecorino Romano 7.95
Add Grilled Shrimp, Chicken, or Salmon 5

**HOUSE SALAD**
Seasonal Greens, Tomatoes, Cucumbers, and Carrots, with Choice of Dressing featuring The Hotel Kitchen® Herbette Dressing, Citrette Dressing, or Gingerette Dressing 4.95

**MODERN COBB SALAD**
Romaine Chiffonade, Smoked Turkey, Crisp Bacon, Smoked Ham, Blue Cheese, Avocado, Egg, Tomato, and Croutons with a side of Buttermilk Ranch Dressing 12.50

**FRESH FRUIT AND BERRIES**
With Michigan Maple Yogurt 10.25

All sandwiches served with french fries, house-made potato chips, or fresh fruit.

**ALL-AMERICAN BURGER**
Char-Grilled Half-Pound of Fresh Lean Ground Beef, with Lettuce, Tomato, and Onion on a Deli Bun 10
Add Cheese, Bacon, Sautéed Mushrooms, or Onions .50 per additional item

**TURKEY CLUB WRAP**
Smoked Turkey and Brown Sugar Cured Bacon with Crispy Lettuce and Tomato on a Spinach Tortilla with Basil Aioli 10.95

**GRILLED CHICKEN BREAST SANDWICH**
With Honey Mustard Dressing and Mozzarella Cheese on a Deli Bun 10.95

**BLT**
Brown Sugar Cured Bacon, Crispy Lettuce, Tomato, and Chipotle-Honey Mayonnaise on Toasted Eight-Grain Bread 10.25

**PANINI SANDWICHES**
Made with a House-Baked San Francisco Sourdough Baguette
· Smoked Ham and Swiss Cheese 9.95
· Shaved Braised Beef and Mozzarella Cheese 9.95

Consuming raw or undercooked meat, shellfish, and eggs may increase your risk of food-borne illness.

**This menu features products from The Hotel Kitchen® Collection, available for purchase at the Plaza Essentials Gift Shop and online at thehotelkitchen.com**

DIAL 6300 ON YOUR IN-ROOM PHONE TO PLACE A ROOM SERVICE ORDER
SIMPLE GRILLS
Choice of Entrée served with Grilled Seasonal Vegetables, a Crisp Potato Tart and with Warm Balsamic Vinaigrette  24.95

- Sirloin Minute Steak
- Free-Range Chicken Breast featuring
  The Hotel Kitchen® Apple Poblano Chutney
- Atlantic Salmon Filet
- Skewered Marinated Shrimp

SPAGHETTI WITH MEATBALLS
Spaghetti served with Homemade Meatballs in a Zesty Tomato Sauce  12.50

FILET OF BEEF
An 8-ounce Grilled Beef Tenderloin served with Choice of Crisp Potato Tart or French Fries  37.95

ADD A HOUSE SALAD
Seasonal Greens, Tomatoes, Cucumbers, and Carrots with Choice of Dressing featuring The Hotel Kitchen® Herbette Dressing, Citrette Dressing, or Gingerette Dressing  4.95

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**DESSERTS**

**STRAWBERRY AND PEACH COBBLER**
*With a Pecan Crumb Topping* 6.25

**VANILLA CRÈME BRÛLÉE**
*Fresh Berries and Sugared Pecans* 6.25

**FLOURLESS CHOCOLATE CAKE** 6.25

**NEW YORK CHEESECAKE**
*Fresh Mixed Berry Compote* 6.25

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**BEVERAGES**

Freshly Brewed Regular or Decaffeinated Coffee or Tea Assortments

- Small Pot (2–4 cups) 3.95
- Large Pot (4–6 cups) 5.50

Milk—Whole, 2%, Skim; Chocolate Milk; or Hot Chocolate 1.75

Mineral Water (individual servings) 3

Soft Drinks (individual servings) 2

- Domestic Beer 3.50
- Imported Beer 4

**WINE BY THE GLASS**

- Chardonnay, Robert Mondavi 5.50
- White Zinfandel, Beringer 5.50
- Merlot, Robert Mondavi 5.50
- Cabernet Sauvignon, Robert Mondavi 5.50

**COCKTAILS**

- House Brands 4.50
- Premium 5.50
- Cordials 6.50

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**SPINACH, FETA, AND CAGE-FREE EGG WHITE BREAKFAST WRAP** 6.95

**HAM & CHEDDAR ARTISAN BREAKFAST SANDWICH** 6.95

**TURKEY CLUB WRAP**
Smoked Turkey and Brown Sugar Cured Bacon with Crispy Lettuce and Tomato on a Spinach Tortilla with Basil Aioli 10.95

**PANINI SANDWICHES**
Made with a House-Baked San Francisco Sourdough Baguette
- Smoked Ham and Swiss Cheese 9.95
- Shaved Braised Beef and Mozzarella Cheese 9.95

**FLOURLESS CHOCOLATE CAKE** 6.25

**NEW YORK STYLE CHEESECAKE** 3

**BEVERAGES**
Mineral Water (individual servings) 3
Soft Drinks (individual servings) 2

**WINE BY THE GLASS***
Individual Serving 187 ml Bottle
Pinot Grigio, Woodbridge 5.50
Chardonnay, Black Swan 5.50
Shiraz, Black Swan 5.50
Cabernet Sauvignon, Woodbridge 5.50

**BEER***
Budweiser 3.50
Bud Light 3.50
Heineken 4

*Due to state regulations, alcohol service is not available after 1:30 a.m.
Great meals start with great ingredients.

**WINE**

**FRENCH RED**

**Burgundy**
- 503 Beaujolais-Villages, Louis Jadot 46
- 520 Chorey-Les-Beaune, Joseph Drouhin 52

**Bordeaux**
- 529 Château De Pez, Saint Estephe 110

**Rhône**
- 550 Côte du Rhône-Villages, M. Cairanne, 2009 44

**ITALIAN RED**
- 561 Brunello di Montalcino, Col D’orcia 99
- 562 Chianti Classico, Riserva Nozzole 54

**CALIFORNIA RED**

**Cabernet Sauvignon**
- 602 Joseph Phelps Vineyards, Napa Valley 92
- 603 Sequoia Grove, Napa Valley 64
- 609 J. Stonestreet Winery, Alexander Valley 82
- 613 Liberty School, Coastal Oak, California 42
- 616 Groth Vineyards and Winery, Oakville, Napa Valley 94

**Merlot**
- 653 Pietra Santa, Cienega Valley 36
- 656 Sterling Vineyards, Napa Valley 56

**Pinot Noir**
- 676 Domaine Carneros, Carneros, Napa Valley 68
- 677 Au Bon Climat, La Bauge Au-Dessus, Santa Maria Valley 72

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WINE BY THE BOTTLE

CHAMPAGNE
100 Louis Roederer, Cristal, Brut 380
102 Moët & Chandon, Cuvée Dom Perignon 340
104 Perrier Jouet, Fleur de Champagne, Belle Epoque 210
106 Veuve Clicquot-Ponsardin, Brut 95
107 Veuve Clicquot-Ponsardin, Brut 375 ml 45
110 Bollinger, Special Cuvée, Brut 95

SPARKLING
150 Jordan, “J.” Brut 78
152 Mumm, Cuvée Brut Prestige, Napa Valley 62

FRENCH WHITE
Burgundy
202 Puligny-Montrachet, Louis Jadot, 2007 97
203 Meursault, Joseph Drouhin 98
212 Chardonnay, Saint-Véran, Joseph Drouhin, 2008 42
Loire Valley
230 Vouvray, Marc Brédif 60
232 Château de Sancerre 59
Alsace
255 Gewürztraminer, Pierre Sparr 36

ITALIAN WHITE
291 Pinot Grigio, Tiefenbrunner, Trentino 44
293 Pinot Grigio, Peter Zemmer, Alto Adige 38

CALIFORNIA WHITE
Chardonnay
364 Robert Mondavi, Napa Valley 69
366 Far Niente, Napa Valley 98
385 Kendall-Jackson, Vintners Reserve, Sonoma County 38
379 Sonoma-Cutrer, Les Pierres, Sonoma Valley 70
Sauvignon Blanc
390 Duckhorn Vineyards, Napa Valley 62
392 Morgan, Monterey 46
White Zinfandel
397 Beringer Vineyards, North Coast 28

LIQUOR BY THE BOTTLE

Liquor prices include service of ice, mixers, glasses, stirrers, and cocktail napkins. In compliance with state liquor laws, all liquor for receptions must be purchased from the Hotel. You may order bottles in sufficient quantities to satisfy your needs, as all unopened liquor bottles may be returned for credit. If you are planning a luncheon, cocktail party, or dinner, and wish to have a special menu or hors d’oeuvres, please consult the Room Service Manager in advance.

VERMOUTH
Dry or Sweet (liter) 30

LIQUEURS
Amaretto Di Saronno (750 ml) 65
Bailey’s Irish Cream (liter) 70
Kahlua (liter) 70
Grand Marnier (750 ml) 95
Cointreau (750 ml) 85
Sambuca Romana (750 ml) 60

SCOTCH
Johnnie Walker Black Label 12-year-old Blended Scotch Whisky (750 ml) 75
Chivas 12-year-old (liter) 85

VODKA
Absolut (liter) 60
Smirnoff (liter) 40
Stolichnaya (liter) 60
Grey Goose (750 ml) 80

RUM
Bacardi Light (liter) 40

GIN
Beefeater (liter) 60
Bombay (liter) 60
Tanqueray (liter) 65

BOURBON & WHISKEY
Canadian Club (liter) 55
Jack Daniel’s (liter) 65
Seagram’s 7 Crown (liter) 50
Crown Royal (liter) 75

Other liquors available, please inquire.