

FOR IN ROOM DINING TOUCH #8360'

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BREAKFAST

Available From 6:30 A.M. - 10:30 A.M. Monday - Friday.  
Saturday and Sunday Breakfast Hours 7:00 A.M. - 10:30 A.M.

BEVERAGE

Fresh Chilled Fruit Juice	3.50
Assorted Juices - V8, Grapefruit, Tomato, Apple, Cranberry, Pineapple	3.50
Small Pot of Freshly Brewed Coffee	6.00
Large Pot of Freshly Brewed Coffee	9.00
Milk - Whole, 2%, Skim, Soy	3.00
Hot Tea	3.00
Hot Chocolate	4.00
Iced Tea	3.00
Soda Waters [20oz Bottle] – Coca Cola Products	3.00
Bottle Water [20oz]	3.00
Acqua Panna Still Water [Lt]	6.00
Pelegrino Sparkling Water [500ml]	4.50

FROM THE GRIDDLE

The Shenandoah Breakfast	16.50
Scrambled eggs, smoked bacon strips, country sausage, breakfast potato, charred plum tomato, buttermilk biscuit, preserves and butter. served with orange juice, coffee or hot tea.	
Belgian Waffle	11.00
Powdered sugar, fresh strawberries, maple syrup, whipped cream	
HRCC Benedict	13.50
Poached eggs, virginia ham, toasted english muffin, hollandaise sauce	
Three Egg Omelets	12.50
Your choice of ingredients: roasted peppers, spinach, mushroom, grilled onion, tomato, aged white cheddar, havarti, feta, swiss, bacon, ham or sausage, breakfast potato, choice of toast.	
Vegetable Frittata	12.00
Seasonal vegetables, dipping sauce, choice of toast	

FROM THE BAKERY

The Regency Continental	12.65
Your choice of fresh or natural juices, a bountiful basket of signature muffins [2], scones [2] breakfast breads [1], butter and preserves, choice of beverage: coffee, tea or milk.	
Add our Freshly Made Granola Parfait	3.10
low fat yogurt, fresh fruit, fruit compote and signature granola.	

SIDE ORDERS

Freshly Made Granola Parfait	6.80
lowfat yogurt, fresh fruit, fruit compote and signature granola	
Seasonal Fresh Fruit Plate	7.00
Two Eggs	5.60
cooked the way you like them	
Ham, Bacon, Sausage or Turkey Sausage	5.00
Breakfast Potato	3.25
Toast or English Muffin	2.50
Toasted Bagel with Cream Cheese	4.00
Oatmeal	4.50
Bakery Basket	6.00
Cold Cereal	5.50

ALL DAY DINING

Served Daily From 11:00 A.M. To 11:00 P.M. For In Room Dining Touch "8360"

Hotel Roanoke Peanut Soup	6.10
She Crab Soup	9.30
Chicken Fingers	12.40
french fries and ranch dipping sauce.	
Regency Garden Salad	7.00
Mixed greens, english cucumber, cherry tomato, shaved parmesan cheese, champagne vinaigrette	
Caesar Salad	10.50
A bed of crisp hearts of romaine, parmesan cheese, and croutons tossed in caesar dressing.	
Caesar Salad Served with Grilled Chicken Breast	14.30
The Classic Cobb Salad	14.40
Mixed greens topped with grilled chicken, bacon, tomatoes, boiled eggs, avocado, Swiss and bleu cheese, lite olive oil vinaigrette.	
Chefs Cutting Board	13.10
Selection of cured meats, artisan cheeses, preserves, crusty bread	

\*other available dressings—Ranch, Caesar, Balsamic, Champagne, Blue Cheese

FLATBREAD PIZZA

All pizzas are freshly prepared and brushed with garlic herb oil.	
Margarita Flatbread	12.00
Plum tomato sauce, fresh mozzarella, torn basil.	
Add pepperoni	2.00

## SANDWICHES AND MAINS

The Hotel Roanoke Burger Chargrilled, brioche bun, melted bleu cheese, apple wood smoked bacon, crispy onions, seasoned french fries.	13.00
Crab Cake Sandwich Jumbo lump crab meat, chesapeake spices, brioche bun, remoulade, sweet potato fries, chipotle aioli.	14.50
Seasonal Chicken Panini toasted bread, seasoned french fries.	12.25
Regency Club Roasted turkey, Smithfield VA ham, swiss cheese, salami, lettuce, tomatoes, dijonnaise, crispy bacon, wheat toast, sweet potato fries with chipotle aioli.	15.00
Chicken Quesadilla Crispy tortilla shell, aged white and yellow cheddar cheese, grilled chicken, side of pico de gallo, lettuce and sour cream (gluten free tortilla upon request)	12.30

<b>CHEF'S LOCAL DINNER SPECIALTIES</b> SERVED NIGHTLY FROM 6:00 P.M. TO 9:00 P.M.
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Our full Regency Room dinner entrees are available for selection during hours of operation.

Pan Fried Appalachian Trout Seasonal vegetable and starch	28.50
Hotel Roanoke Signature Crab Cake Jumbo lump crabmeat, chesapeake spice, bacon corn chowder, parsley oil	34.80
Grilled Filet Mignon Seasonal vegetable and starch	37.60

<b>DESSERTS</b> SERVED DAILY FROM 11:00 A.M. TO 11:00 P.M.
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Hotel Roanoke Bread Pudding Bourbon Sauce	8.70
Seasonal Crème Brulee (GF)	9.00
Carrot Streusel Cake (contains nuts) Caramel sauce	8.10
Creamy Cheesecake Salted caramel	6.40

Warm Chocolate Brownie Chocolate and raspberry sauce.	6.30
Hotel Roanoke Cookie Plate Two cookies with your choice of milk.	5.50

CHILDREN'S MENU FOR CHILDREN 12 & UNDER
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EARLY EATS

SERVED DAILY FROM 6:30 A.M. TO 10:30 A.M. SATURDAY AND SUNDAY BREAKFAST HOURS 7:00 A.M. TO 10:30 A.M.

Fresh Fruit Bowl with low fat yogurt [Low Fat]	6.00
Bacon Pancake Dippers maple syrup, strawberries, whipped cream	7.10
Scrambled Eggs ham, sausage, or bacon, and toast and preserves.	6.50
French Toast Sticks maple syrup, whipped cream, powdered sugar, strawberries	7.30
Dry Cereal with Bananas selection to choose from	5.10
Beverages milk, hot chocolate, soft drinks.	3.00
Assorted Juices	3.50

ALL DAY DINING

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

Cup of Chef 's Daily Soup	5.00
Chicken Fingers Fresh fruit, ranch dipping sauce.	9.50
Grilled Cheese Cheddar cheese on white or wheat bread, french fries, fresh fruit	6.40
Grilled Cheeseburger Lettuce, tomato, cheddar cheese, seasoned french fries, fresh fruit	8.40

DESSERTS

Chocolate Brownies [2]	5.20
Fresh Fruit Cup [low fat]	4.30
Milk and Cookies Two cookies and glass of milk	5.50

SPIRITS ALCOHOLIC BEVERAGES SERVED DAILY FROM 11:00 A.M. TO 11:00 P.M.
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WHITE WINES (GLASS/ BOTTLE)

Chardonnay, Barboursville, Va	10.00/ 39.00
Pinot Grigio, Barone Fini, Trentino-Valdadige, Italy	10.50/ 44.00
Sauvignon Blanc, 13 Celsius, New Zealand	12.00/ 48.00
Riesling, Covey Run, Wa	9.50/ 38.00

RED WINES (GLASS/ BOTTLE)

Cabernet Sauvignon, Lander Jenkins, Ca	9.50/ 38.00
Pinot Noir, Parker Station, Central Coast, Ca	10.00/ 39.00
Malbec, Terrazas Alto del Plato, Mendoza, Arg.	9.50/ 38.00
Merlot, Columbia Winery, Columbia Valley, Wa	11.00/ 45.00

BEERS

Domestic Bottles	5.00
Import and Local Craft Bottles	6.00
Six Pack Domestic Beer	29.00
Six Pack Imported/Craft Beer	32.00
HOSPITALITY BARS	
Case of Domestic Beer	95.00
Case of Imported/Craft Beer	115.00

SPIRITS BY THE BOTTLE

House Brand Bottles	from 95.00
Premium Brands Bottles	from 125.00
Domestic Cordial Bottles	from 95.00
Imported Cordial Bottles	from 120.00
Mixer Package **with the purchase of Liquor Bottle	25.00
Includes six assorted sodas, bar fruit, pitcher of sweet & sour mix, ice, glassware, beverage napkins, six sparkling mixers, stir sticks.	
Mixer Package - on own	65.00
[Bartenders available with advance notice at a nominal set-up and service fee]	

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*Gratuity and Service Charge: 20% of the food and beverage charge will be added to your account and fully distributed as gratuity to the servers. An additional \$2.50 in-room charge plus applicable sales taxes will also be added to your account.*

*Valid government issued photo ID is required to purchase alcohol and will be checked upon delivery. All guests consuming must be of legal age.*

*The Department of Health requires us to inform you that consuming raw and undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially those with certain medical conditions.*