



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 MICHAEL WHITTAKER 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

DAILY 6:30AM -10:30AM

THE SHENANDOAH BREAKFAST	21.
TWO EGGS ANY STYLE, SMOKED BACON STRIPS, COUNTRY SAUSAGE, BREAKFAST POTATOES, TOAST, JAM AND BUTTER. SERVED WITH JUICE, COFFEE OR HOT TEA. (GF WITHOUT TOAST) (TURKEY SAUSAGE AND TURKEY BACON AVAILABLE FOR SUBSTITUTION)	
FRIED EGGS AND POTATOES (V,DF) TWO EGGS, FRIED FINGERLING POTATOES, BRUSSELS SPROUTS, GOCHUJANG AIOLI	18.
BREAKFAST PIZZA SAUSAGE GRAVY, SCRAMBLED EGG, WHITE CHEDDAR, BACON, TOMATO	18.
ROASTED SQUASH GRIT BOWL (VN,GF) WAPSIE VALLEY CORN GRITS, PEPITA MACHA, PICKLED TOMATO	16.
FRIED EGG & SQUASH GRIT BOWL (GF,DF) WAPSIE VALLEY CORN GRITS, PEPITA MACHA, PICKLED TOMATO, TASSO HAM	18.
HAM AND CHEESE OMELET (GF) BLACK FOREST HAM, AGED SHARP WHITE CHEDDAR CHEESE	18.
WILD MUSHROOM OMELET (V,GF) WILD MUSHROOMS, CARAMELIZED ONIONS, BROWN CREEK CREAMERY CHEVRE	18.
TASSO HAM BENEDICT POACHED EGG, CORNCAKE, HOLLANDAISE, BRUSSELS SPROUT HASH	18.
CRAB BENEDICT JUMBO LUMP CRABCAKES, ENGLISH MUFFIN, SPICED HOLLANDAISE, BRUSSELS SPROUT HASH	22.
BLUEBERRY ALMOND PANCAKES (VN, CONTAINS NUTS) CANDIED ALMONDS, ORANGE-INFUSED MAPLE SYRUP	16.
CINNAMON FLAKE WAFFLE (V) BOURBON PEACH CARDAMOM COMPOTE, WHIPPED CREAM	16.
FROM THE BAKERY—THE REGENCY CONTINENTAL	17.
SEASONAL FRUIT BOWL, YOGURT PARFAIT, MUFFINS, SCONES, CROISSANTS, BREAKFAST BREADS, BUTTER AND JAM, CHOICE OF BEVERAGE: JUICE, COFFEE OR TEA (SOME ITEMS MAY CONTAIN NUTS)	

AFTERNOON & EVENING SERVICE

4:00PM - 11:00PM DAILY

SHE CRAB SOUP (GF)	14.
SHERRY WINE, CREAM, LUMP CRAB GARNISH	
PEANUT SOUP (GF, VN)	9.
HOTEL ROANOKE HEIRLOOM RECIPE	
REGENCY GARDEN SALAD (V,GF)	12.
LETTUCES, WINTER GREENS, GARDEN VEGETABLES, CHAMPAGNE VINAIGRETTE	
CAESAR SALAD (CONTAINS FISH)	13.
ROMAINE, GRATED AMERICAN GRANA, CROUTONS	
CHEFS CUTTING BOARD	26.
SELECTION OF CURED MEATS, ARTISAN CHEESES, CRUSTY BREAD, CONDIMENTS, LOCAL JAM	
SHRIMP COCKTAIL (CONTAINS SEAFOOD)	13.
CUCUMBERS, HOUSE-MADE COCKTAIL SAUCE	

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.

CREAMY TOMATO CHICKEN PASTA	16.
CREAMY TOMATO SAUCE, TOMATO, PARMESAN, BASIL, PENNE PASTA	
CHICKEN TENDERS	16.
SELECT FROM BARBEQUE OR RANCH DIP. SERVED WITH FRENCH FRIES	
CHICKEN QUESADILLA (GLUTEN FREE TORTILLA UPON REQUEST)	15.
GRILLED CHICKEN, CHEDDAR CHEESE, PICO DE GALLO, SOUR CREAM	
THE REGENCY BURGER	20.
TOASTED BRIOCHE BUN, SHARP WHITE CHEDDAR, BALSAMIC-RED ONION-BACON JAM, SEASONED FRENCH FRIES	
GRILLED CHICKEN SANDWICH	18.
BACON, PEPPERJACK CHEESE, LETTUCE, TOMATO, RANCH DRESSING, SEASONED FRENCH FRIES	
MUSHROOM SANDWICH (V)	18.
SAUTEED MUSHROOMS, ONIONS, GARLIC, SWISS CHEESE, LETTUCE, TOMATO, DIJONNAISE SERVED ON WHEATBERRY BREAD, WITH FRENCH FRIES	
TURKEY CLUB	16.
ROASTED TURKEY, SWISS CHEESE, LETTUCE, TOMATO, DIJONNAISE, CRISPY BACON SERVED ON WHEATBERRY BREAD, WITH FRENCH FRIES	
DAGWOOD SANDWICH	22.
ROASTED TURKEY, HICKORY HAM, SALAMI, SWISS CHEESE, LETTUCE, TOMATO, DIJONNAISE, CRISPY BACON SERVED ON WHEATBERRY BREAD, WITH OLIVE TIPPED SKEWERS, AND FRENCH FRIES	

DINNER SERVICE

6:00PM - 9:00PM DAILY

FISH ENTRÉE OF THE SEASON (GF)	36.	SHRIMP AND GRITS 34.
CHICKEN ENTRÉE OF THE SEASON (GF)	32.	WAPSIE VALLEY GRITS BY GRACIOUS DAY GRAINS, FRIED OKRA, CRAWFISH BUTTER
GRILLED FILET MIGNON (GF)	48.	JUMBO LUMP CRABCAKES 42.
ACCOMPANIED BY CHEF’S SELECTION OF LOCAL SEASONAL INGREDIENTS.		SPICY REMOULADE

SWEETS

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

BEVERAGE

FULL WINE LIST AVAILABLE

BY THE GLASS	6oz	9oz	Btl
CABERNET, FRANCISCAN ESTATE, CA.	12	16	40
MERLOT, ST. FRANCIS, SONOMA, CA.	14	18	54
RED BLEND, PESSIMIST, PASO ROBLES, CA.	15	21	54
PINOT NOIR, ERATH, CA.	15	22	59
CABERNET SAUVIGNON, INTRINSIC, WA.	16	22	56
CHARDONNAY, DARK HARVEST, WA.	9	12	34
PINOT GRIGIO, PIGHIN, IT.	13	17	49
SAUVIGNON BLANC, KIM CRAWFORD, NZ.	13	17	49
ROSÉ, DAOU DISCOVERY, CA.	14	20	49
CHARDONNAY, J VINEYARDS, CA.	14	19	55
RIESLING, EROICA, WA.	15	19	50
LUNETTA MASCHIO, PROSECCO, IT.	11	15	40
LUCIEN ALBRECHT CREMANT BRUT, FR.	14	—	59
PROSECCO, CASTELLO DEL POGGIO, IT. - SPLIT BOTTLE			18

VIRGINIA BOTTLED CRAFT BEER	7 EA
GET BENT IPA, PARKWAY BREWING, SALEM VA	
VIENNA LAGER, DEVIL’S BACKBONE, ROSELAND VA	
FIGHTIN’ HOKIE LAGER, HARDYWOOD, RICHMOND VA	
BOLD ROCK HARD CIDER, NELLYSFORD VA	
BOTTLED DOMESTIC BEER	6 EA
MILLER LITE, MICH ULTRA, COORS LIGHT, BUD LIGHT, BUDWEISER	
IMPORT AND SPECIALTY BEER	7 EA
STELLA ARTOIS, SAM ADAMS BOSTON LAGER, CORONA PREMIER, BLUE MOON , VODOO RANGER IPA	



HOTEL ROANOKE LEGACY COCKTAILS

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

RED MOUNTAIN MULE (SEASONAL)
WILD TURKEY 101 STRAWBERRY GREEN TEA LIME CORDIAL 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.

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