



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 POTATO, MUFFIN, JAM AND BUTTER.  
 SERVED WITH ORANGE JUICE, COFFEE OR HOT TEA. (GF WITHOUT MUFFIN)  
 (TURKEY SAUSAGE AND TURKEY BACON AVAILABLE FOR SUBSTITUTION)
- BUTTERNUT SQUASH PANCAKES** 18.  
 SHAVED RED PEARS, WHIPPED PECAN BUTTER, SAGE-INFUSED MAPLE SYRUP
- CRAB BENEDICT** 22.  
 JUMBO LUMP CRABCAKES, ENGLISH MUFFINS, SPICED HOLLANDAISE, BRUSSELS SPROUT HASH
- STEAK AND EGG WRAP** 18.  
 SCRAMBLED EGGS, FILET MIGNON, PICKLED PEPPERS, AGED SHARP WHITE CHEDDAR CHEESE
- CHIA PUDDING (VN,GF)** 17.  
 MILLET PORRIDGE, TOASTED PUMPKIN SEEDS, DRIED FRUIT, OAT MILK, APPLES
- HAM AND CHEESE OMELET** 16.  
 BEELER DUROC HAM, AGED SHARP WHITE CHEDDAR CHEESE
- GRAIN BOWL (VN,GF)** 16.  
 BUCKWHEAT, KALE, CHERRY TOMATOES, DELICATA SQUASH, BRUSSELS SPROUTS
- FROM THE BAKERY—THE REGENCY CONTINENTAL** 17.  
 YOUR CHOICE OF FRESH OR NATURAL JUICES WITH FRUIT BOWL, YOGURT GRANOLA, MUFFIN, CROISSANTS,  
 BREAKFAST BREADS, BUTTER AND JAM, CHOICE OF BEVERAGE: COFFEE, TEA OR MILK.

**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 SEAFOOD)** 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.

**AFTERNOON & EVENING SERVICE**

4:00PM - 11:00PM DAILY

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

**DINNER SERVICE**

6:00PM - 9:00PM DAILY

<b>FISH ENTRÉE OF THE SEASON (GF)</b> 36.	<b>SHRIMP AND GRITS</b> 34. WAPSIE VALLEY GRITS BY GRACIOUS DAY GRAINS, FRIED OKRA, CRAWFISH BUTTER
<b>CHICKEN ENTRÉE OF THE SEASON (GF)</b> 32.	
<b>GRILLED FILET MIGNON (GF)</b> 48.	<b>JUMBO LUMP CRABCAKES</b> 42. SPICY REMOULADE

ACCOMPANIED BY CHEF'S SELECTION OF LOCAL SEASONAL INGREDIENTS.

**SWEETS**

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

FULL WINE LIST AVAILABLE

<u>BY THE GLASS</u>	<u>6oz</u>	<u>9oz</u>	<u>Btl</u>
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

<b><u>VIRGINIA BOTTLED CRAFT BEER</u></b> 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
<b><u>BOTTLED DOMESTIC BEER</u></b> 6 EA
MILLER LITE, MICH ULTRA, COORS LIGHT, BUD LIGHT, BUDWEISER
<b><u>IMPORT AND SPECIALTY BEER</u></b> 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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