

ROOM SERVICE MENU | BREAKFAST

Served between 6:00am and 10:00am

hot oatmeal brown sugar and cinnamon or in-season berries [a low fat selection] \$5

all american

2 farm fresh eggs cooked any style, breakfast potatoes, wood smoked bacon, cured ham steak, thinly sliced canadian bacon, or savory sage-black pepper sausage \$9.25

build-an-omelet

served with crispy shredded hash browns \$10

choose what you like

diced cured ham, wood smoked bacon, sage black pepper sausage, 2 year aged Wisconsin cheddar, shredded jack cheese, ripe tomatoes, onions, sautéed mushrooms, sliced green onions, minced herbs, sweet bell peppers

tall stack of buttermilk pancakes

powdered sugar with country or lite syrup \$8

crunchy cinnamon french toast

cholesterol-free batter kellogg's corn flake crusted whole grain loaf with lite syrup, loaded with in-season berries and sliced bananas [a low cholesterol choice] \$8.25

pastel egg omelet

mainly egg whites (1/3 the yolk!), folded with fresh herbs, served with sea salt roasted tomato and a side of fresh fruit [a carb conscious selection] \$9.25

broken yolk egg and smoked ham croissant,

2 year aged cheddar \$9.75

traditional benedict, soft poached eggs

thinly sliced Canadian bacon and toasted english muffin, classic hollandaise \$9.75

SIDES AND SUCH

classic crispy hash browns \$4

wood smoked bacon, savory sage-black pepper sausage, cured ham steak, thinly sliced Canadian bacon \$5

seasonal fruit plate \$7

yogurt and berry parfait with granola \$5

house made granola with yogurt and honey \$5

assorted cereals, choice of milk \$4

toast, muffin, English muffin, toasted bagel,

or flaky croissant \$3

BEVERAGES

freshly brewed coffee (regular or decaf), (4cups) \$7

selection of teas \$6

hot chocolate \$3

juice - orange, grapefruit, cranberry, apple or tomato \$3

pepsi soft drinks \$3

milk - whole, skim, 2% or chocolate \$2

water - still or sparkling \$2

KIDSINE

2 eggs any style bacon or sausage \$6

silver dollar pancakes bacon or sausage \$6

ham and egg muffin sandwich \$6

A 19% service charge and applicable sales taxes will be added to all orders.

Fort Collins Marriott
350 East Horsetooth Road
Fort Collins, Colorado 80525 USA
Phone: 1-970-226-5200

ROOM SERVICE MENU | DAY MENU

Served between 3:00pm and 11:00pm

STARTS

daily soup \$5

the iceberg wedge salad

crisp smoked bacon, blistered tomatoes and creamy blue cheese dressing \$7

wings

classic buffalo with blue cheese and celery \$11

thai with sweet chili and carrots \$11

blue crab and artichoke dip bread and tortilla crisps \$11

jack and cheddar stuffed quesadilla

chicken & green onion \$10

or, skip the chicken, just jack & cheddar \$7

house made chips with sour cream onion dip \$7

market salad lettuce blend, celery, tomato, cucumber, choice of dressing [a low fat selection] \$7

SALADS

the classic caesar salad with crisp croutons and shredded parmesan \$7

add herb grilled chicken \$4

add grilled lemon shrimp \$6

cobb salad romaine lettuce with bands of grilled herb chicken, hard cooked egg, avocado, crumbled blue cheese, tomatoes and crisp smoked bacon, choice of dressing [a carb conscious selection] \$11

HAND-CRAFTED SANDWICHES AND BURGERS

club sandwich

toasted triple decker, roasted turkey, tomato, crisp smoked bacon with house made chips \$9

Marriott burger

the classic, sesame bun, fresh ground angus beef, 2 year aged wisconsin cheddar, crisp smoked bacon and fries \$11

grilled lemon chicken ciabatta sandwich jack cheese, haas avocado and sliced tomatoes \$11

PIZZA

classic tomato & mozzarella \$11

add pepperoni \$13

sausage, onions and peppers \$13

ENTREES

grilled filet mignon

french fries, caramelized mushrooms and steak butter \$28

pan seared salmon fillet warm green bean and potato salad, mustard vinaigrette \$21

lemon chicken breast

wilted arugula, capers and tomatoes, mashed potatoes \$18

rigatoni

with tomato sauce, italian sausage and shaved parmesan \$17

skip the sausage add mushrooms [a low cholesterol choice] \$15

or make it a shrimp carbonara with bacon and peas \$19

omelet of your choice small green salad, fries \$10

DESSERTS

hot apple walnut-brown sugar cobbler vanilla ice cream \$7

key lime pie lightly whipped cream \$7

pint of ice cream traditional and seasonal flavors \$7

KIDSINE

pepperoni or cheese pizza (7") \$7

mini cheeseburgers (2) with fries or apple slices \$7

simple grilled chicken breast market green vegetable \$7

mac & cheese with fries \$7

pasta with tomato sauce or buttered with parmesan \$7

WINE

	Glass	Bottle
Meridian Vineyards, Pinot Grigio , 2007, CA	\$7	\$28
Kenwood Sauvignon Blanc , 2007, CA	\$8	\$32
Sterling Chardonnay , 2007, CA	\$9	\$36
La Terre Chardonnay , 2007, CA	\$6	\$24
Mark West Pinot Noir , 2007, CA	\$9	\$36
Meridian Vineyards Merlot , 2006, CA	\$7	\$40
Ravenswood Zinfandel , 2007, CA	\$8	\$32
Avalon Cabernet Sauvignon , 2006, CA	\$9	\$36
Penfold's Cabernet Sauvignon , 2007, AU	\$8	\$32

BEER

Domestic \$4.25 | **Craft** \$5.25 | **Import** \$5.25