



BREAKFAST

CLASSICS

ALL AMERICAN: TWO EGGS, BREAKFAST POTATOES, BACON OR SAUSAGE, WHITE OR WHEAT TOAST, JUICE, COFFEE \$12

THE GRIDDLE: SHORT STACK OF PANCAKES, BACON OR SAUSAGE \$10

CONTINENTAL: COLD CEREAL, BREAKFAST BREADS, YOGURT, FRESH FRUIT, FRUIT JUICE, COFFEE \$13

OMELETS

CARIBBEAN: SWEET PLANTAINS, CHORIZO, PEPPERS, BREAKFAST POTATOES, WHITE OR WHEAT TOAST \$12

GREEK: BACON, FETA, TOMATOES, OLIVE, BREAKFAST POTATOES, WHITE OR WHEAT TOAST \$11

CRAB: CRAB, ASPARAGUS, HOLLANDAISE, BREAKFAST POTATOES, WHITE OR WHEAT TOAST \$12

RENAISSANCE SIGNATURES:

TROPICAL FRENCH TOAST: CINNAMON-ORANGE EGG BATTER, PINEAPPLE, MANGO, PAPAYA, HONEYDEW \$11

RENAISSANCE ORLANDO AIRPORT, ORLANDO, FL

EGG WHITE OMELET: OLIVE OIL, SPINACH, TOMATOES, GOAT CHEESE, BREAKFAST POTATOES, WHITE OR WHEAT TOAST \$11

RENAISSANCE WORTHINGTON, FORT WORTH, TX

LEMON SOUFFLÉ PANCAKES: RASPBERRIES, TOASTED PINE NUTS, RASPBERRY SYRUP \$11

RENAISSANCE STANFORD COURT HOTEL, SAN FRANCISCO, CA

SPECIALTIES

WAFFLES A LA MONTE CRISTO: EGG BATTERED WAFFLE SANDWICH, TURKEY, HAM, POWDERED SUGAR, SWISS CHEESE, STRAWBERRY JAM \$11

SALMON LOX: TOMATOES, CAPERS, HARD BOILED EGGS, CREAM CHEESE, TOASTED BAGEL \$12

BREAKFAST CLUB: ENGLISH MUFFIN, SCRAMBLED EGGS, BACON, GRILLED TOMATO, HOLLANDAISE \$10

STEAK & EGGS: TWO EGGS, 4OZ FILET OF BEEF, BREAKFAST POTATOES, WHITE OR WHEAT TOAST \$16

EGGS BENEDICT "OSCAR": ENGLISH MUFFIN, POACHED EGG, CRAB, CANADIAN BACON, HOLLANDAISE \$15

BREAKFAST NACHOS: TORTILLA CHIPS, SCRAMBLED EGGS, BACON, CHEDDAR, ONIONS, PEPPERS \$12

GOOD START

CHOICE OF OATMEAL, COLD CEREAL, OR GRANOLA, FRESH BERRIES, SKIM MILK, CHOICE OF BAGEL, WHITE OR WHEAT TOAST [LOW FAT] \$12

EGG BEATERS: TWO EGGS, WHOLE GRAIN TOAST, YOGURT, SLICED FRUIT [LOW CHOLESTEROL] \$10

FRUIT PLATE: PINEAPPLE, CANTALOUPE, HONEYDEW, STRAWBERRIES, BLUEBERRIES, RASPBERRIES, YOGURT [LOW FAT] [LOW CHOLESTEROL] \$9

ET CETERA

SEASONAL BERRIES \$4 • BAGEL & CREAM CHEESE \$4 • YOGURT & SEASONAL BERRIES \$4

CEREAL, MILK, & SEASONAL BERRIES OR BANANA \$4 • KASHI ORGANIC CEREAL, SKIM MILK & SEASONAL BERRIES \$5 • KASHI ORGANIC OATMEAL & SEASONAL BERRIES \$6

BEVERAGES

ORANGE, CRANBERRY, GRAPEFRUIT, APPLE, OR PINEAPPLE JUICE \$3 • V-8 OR TOMATO JUICE \$3

WHOLE, 2%, SKIM, OR CHOCOLATE MILK \$3 • COFFEE, TEA, OR HOT CHOCOLATE \$2

FRUIT SMOOTHIES \$3 • ASK YOUR SERVER ABOUT STARBUCKS PRODUCTS!

ALL FOOD ITEMS ARE TRANS-FAT FREE.

THESE ITEMS HAVE BEEN SELECTED TO MEET THE DIVERSE DIETARY NEEDS OF OUR GUESTS. YOUR SERVER WILL BE HAPPY TO ANSWER ANY QUESTIONS YOU MAY HAVE.



LUNCH

STARTERS

FRENCH ONION SOUP
GRUYERE CROUTON \$5

CRISPY THAI STYLE CHICKEN WINGS
SWEET CHILI GLAZE \$10

CRAB AND ARTICHOKE DIP
WARM PITA CRISPS \$10

MARGARITA SHRIMP COCKTAIL
PICO DE GALLO, SPLASH OF JOSE CUERVO \$12

SALADS AND SUCH

TRADITIONAL COBB SALAD
AVOCADO, BACON, BLUE CHEESE, TOMATO, EGG, GREEN GODDESS DRESSING \$10
ADD CHICKEN \$3
ADD SHRIMP \$4

FRESCO BURGER
HALF-POUND CERTIFIED ANGUS BEEF,
CHEDDAR CHEESE, BACON, BRIOCHE BUN \$12

GRILLED MAHI MAHI "BLT"
APPLE WOOD SMOKED BACON, ROMAINE, TOMATO, CHIPOTLE AIOLI \$13

GRILLED BBQ CHICKEN SANDWICH
SMOKED CHEDDAR, CARAMELIZED ONIONS, BBQ-RANCH DRESSING \$10

CAESAR SALAD
WHOLE HEARTS OF ROMAINE, GARLIC CROUTONS, SHAVE PARMESAN \$7
ADD CHICKEN \$3
ADD SHRIMP \$4

DAY BOAT "FISH AND CHIPS"
VINEGAR SALT, HOUSE MADE TARTAR SAUCE \$9

OPEN FACED POT ROAST SANDWICH
WHIPPED POTATOES, PAN GRAVY, CRISPY ONIONS \$13

GRILLED PORTOBELLO MUSHROOM SANDWICH
FRESH MOZZARELLA, ARUGULA, GRILLED BERMUDA ONIONS, BASIL MAYONNAISE \$10

ALL SANDWICHES COME WITH CHOICE OF FRENCH FRIES OR FRESH FRUIT



DINNER

BEGINNINGS

FRENCH ONION SOUP
GRUYERE CROUTON \$6

SPICY MARGARITA SHRIMP COCKTAIL
PICO DE GALLO, JOSE CUERVO \$11

CURRY POTATO SAMOSA
TAMARIND CHUTNEY \$7

CRAB AND ARTICHOKE DIP
PITA CRISPS \$10

FOUR CHEESE FLAT BREAD
TORN BASIL, SWEET GARLIC \$9

CRISPY THAI STYLE CHICKEN WINGS
SWEET CHILI GLAZE \$10

SALADS

FIELD LETTUCES,
PEARS, BLUE CHEESE, CANDIED PECANS AND CITRUS VINAIGRETTE \$7

CAESAR SALAD
WHOLE ROMAINE HEARTS, GARLIC CROUTONS AND SHAVED PARMESAN \$7

"OLD SCHOOL" ICE BERG WEDGE
APPLE WOOD SMOKED BACON, BUTTERMILK BLUE CHEESE DRESSING \$7

MAIN EVENTS

GRILLED CENTER CUT NY STRIP STEAK
BLUE CRAB "HOME FRIES" AND SAUCE BÉARNAISE \$32

YANKEE POT ROAST
WHIPPED POTATOES, HONEY GLAZED CARROTS AND PAN GRAVY \$19

SMOKED PORK TENDERLOIN
RUM SPIKED YAM SOUFFLÉ, COLLARD GREENS, SOUTHERN PEPPER JELLY \$20
FLORIDA DAY BOAT CATCH
WEST INDIAN SWEET CORN SUCCOTASH, WHIPPED BONIATO \$25

SEARED WILD SOCKEYE SALMON
FRAGRANT RED THAI CURRY AND JASMINE RICE \$24

GRILLED ANGUS CHUCK BURGER
CHEDDAR CHEESE, BACON, BRIOCHE BUN AND FRENCH FRIES \$12

ROASTED FRENCH CUT CHICKEN BREAST
WARM ISRAELI COUS COUS SALAD, EGGPLANT COMPANATA \$21

TUSCAN VEGETABLE SPAGHETTINI
FRESH SPAGHETTINI, ROASTED VEGETABLES, WHITE BEANS, SUN-DRIED TOMATOES, DRY RICOTTA \$17

SWEET ENDINGS

CHOCOLATE DESSERT SAMPLER
CHEF'S SELECTION OF SINFUL DELIGHTS \$7

WARM GRANNY SMITH APPLE CRISP
CINNAMON ICE CREAM \$7

TRIO OF SORBETS
A SELECTION OF FRUITS IN SEASON \$6

KEY LIME TART
SWEET CREAM, LIME "JELLY" \$7



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HOTELS & RESORTS