

Roux Bistro Breakfast

Served Daily from 6:30 a.m. – 11:00 a.m.

PASTRIES AND MORE

Daily Muffin | 3.50

Croissant | 3.50

Danish | 3.50

Yogurt Parfait | 8

granola, seasonal fruit, blueberries, Greek yogurt

Fruit Cups | 8

Whole Fruit | 2.50

apple, pear, orange, banana

MAINS

Sausage, Egg and Mild Cheddar Biscuit | 10

turkey sausage, free range egg served on a buttermilk biscuit

Sausage, Egg White and Swiss Muffin | 10

turkey sausage, free range egg whites served on an English muffin

Ham and Cheese Croissant | 10

cooked ham, free range egg, mild cheddar served on a buttery croissant

Breakfast Burrito | 14

free range egg, mild cheddar, bacon, sausage and bell pepper

Homestyle Buttermilk Waffle or Pancakes | 10

served with pancake syrup and butter

Cheddar Cheese Omelet | 12

3 egg omelet, mild cheddar served with breakfast potatoes

Farmhouse Omelet | 12

3 egg omelet, bacon, sausage, mild cheddar served with breakfast potatoes

Create Your Own Omelet | 14

choice of tomato, spinach, onion, bell pepper, ham, cheddar, mushrooms or bacon served with breakfast potatoes

BREAKFAST PLATTER

Includes choice of hot beverage and juice

All American | 18

eggs your way, choice of breakfast meat, served with your choice of breakfast potato or grits

SIDES

White Toast 5 | Wheat Toast 5 |

Gluten Free Toast 5 | Bacon 5 |

Sausage 5 | Breakfast Potatoes 5 |

Plain Greek Yogurt 5 | Oatmeal 5 |

Cereal 5 | Grits 5

BEVERAGES

HOT BEVERAGES

Regular Coffee 4 | Decaf Coffee 4 |

Breakfast Tea 4

DAIRY

Whole Milk 5 | Skim Milk 5 | 2%

Milk 5 | Non-Dairy Option 5

JUICE

Fresh Orange Juice 6 | Cranberry

Juice 6 | Apple Juice 6 | Grapefruit

Juice 6

COCKTAILS

Bloody Mary 10 | Mimosa 10

Sheraton New Orleans Hotel

500 Canal Street

New Orleans, LA 70130

T 504 525 2500

Marriott.com/MSYIS

Sparkling and Champagne

	<u>6oz</u>	<u>btl</u>
MIONETTO, PROSECCO Italy	10	38
CHANDON BRUT Napa Valley, California		50
VEUVE CLICQUOT BRUT Champagne, France		150

White Wine

	<u>6oz</u>	<u>9oz</u>	<u>btl</u>
FLEURS DE PRAIRIE, ROSE Cotes de Provence, France	10	15	38
THE BEACH, ROSE France			50
CHATEAU STE. MICHELLE, RIESLING "Late Harvest" Columbia Valley, Washington			38
KIM CRAWFORD, SAUV BLANC Marlborough, New Zealand	10	15	38
BRANCOTT ESTATE, SAUV BLANC Marlborough, New Zealand			50
PIGHIN, PINOT GRIGIO Italy	10	15	38
SONOMA CUTRER, CHARDONNAY Sonoma Coast, California	10	15	38
J. LOHR ESTATES, CHARDONNAY Monterey County, California	12	18	44
KENWOOD, CHARDONNAY Sonoma Coast, California			50

Red Wine

	<u>6oz</u>	<u>9oz</u>	<u>btl</u>
MEIOMI, PINOT NOIR Sonoma, California	12	18	44
ERATH, PINOT NOIR Oregon, USA			56
H3, MERLOT Washington, USA	10	15	38
ST FRANCIS, MERLOT Sonoma Coast, California			54
ALAMOS, MALBEC South Australia			56
TROUBLEMAKER, RED BLEND Napa, California	19	23	56
JOSH, CABERNET California	10	15	38
HESS, CABERNET Napa, California			88



SPECIALITY COCKTAILS 16

JAZZ @ THE BLUE DOG

Malibu, blue curacao, pineapple juice

BLACKBERRY MULE

Smirnoff Vodka, fresh blackberries, lime juice, ginger beer

JALAPENO PINEAPPLE MARGARITA

Jalapeno Infused Tequila, pineapple juice, simple syrup, lime juice

CANAL 75

Gin or Cognac, lemon juice & prosecco

MELLO FELLOW

Hennessey, lemon juice, Sierra Mist

PALOMA

Patron Reposado, grapefruit juice, & lime

PONCHATOUA OLD FASHIONED

Maker's Mark Bourbon, muddled strawberries, lemon, bitters, simple syrup

SAZERAC

Sazerac Rye, Angostura Bitters, bitters, Herbsaint

SHERATON HURRICANE

Bayou Spiced Rum, Malibu Coconut Rum, Meyer's Dark Rum, Crème de Almond, pineapple & orange juice

HAPPY HOUR \$6

Everyday 3p-6p

SPECIALITY COCKTAIL OF THE DAY

ABSOLUT CANNED COCKTAILS

MALIBU CANNED COCKTAILS

JACK & COLA CANNED COCKTAILS

HOUSE WHITE OR RED WINE

Bottled Beer

DOMESTIC 7

BUDWEISER	MILLER LITE
BUD LIGHT	MICHELOB ULTRA
COORS LIGHT	

IMPORTED AND CRAFT 8

BLUE MOON	SAMUEL ADAMS
CORONA	TRULY HARD SELTZER
GUINNESS	HEINEKEN 0.0
HEINEKEN	ST. PAULI GIRL N.A.

Regional Craft Beer

DRAFT 9

ABITA SEASONAL
FAUBOURG LAGER
GREAT RAFT COMMOTION APA
PORT ORLEANS DORADA LAGER
URBAN SOUTH HOLY ROLLER IPA
URBAN SOUTH PARADISE PARK LAGER

(Non-Alcoholic)

SODA 5
ICED TEA 5
VOSS WATER 5
PERRIER 5
FEVERTREE GINGER BEER 5
ASSORTED JUICES 5
RED BULL 5
LEMONADE 6



Just to Start

AWARD WINNING GUMBO *Cup 8*
chicken, andouille sausage, shrimp, white rice

TRADITIONAL COBB SALAD 10
grilled chicken, romaine lettuce, bacon, tomato, cucumber, onions,
boiled egg, bleu cheese crumbles

CAESAR SALAD 8
romaine lettuce, croutons, parmesan cheese
ADD GRILLED CHICKEN 2

CAJUN WINGS 13
garden fresh crudities and
chunky bleu cheese dipping sauce

Signature Burgers & Sandwiches

served with french fries

GRILLED CHICKEN SANDWICH 15
grilled chicken breast, caramelized onions, lettuce,
tomato, brioche bun

SHERATON TURKEY POBOY 15
tomato, lettuce, provolone cheese

NOLA STACKED BURGER 18
cheddar, caramelized onions, lettuce, tomato
and bacon on brioche

SHERATON HAM POBOY 15
tomato, lettuce, cheddar cheese

Main Course

**BRAISED BEEF SHORT RIB WITH
MUSHROOM DEMI GLAZE 28**
tender boneless short rib, herb polenta, asparagus

BLACKENED SHRIMP 27
herb polenta, asparagus

PIZZA 18
margherita or pepperoni

BLACKENED CATFISH TACOS 15
pico de gallo, pickled cucumbers, shredded
lettuce & guacamole

A Smooth Finish

CHOCOLATE BLACKOUT CAKE 9

NY CHEESECAKE 8

STRAWBERRY CHEESECAKE 9

PECAN PIE 8