



GAYLORD
OPRYLAND
— RESORT —

IN-ROOM DINING

**SAVORY DISHES.
SERVED YOUR WAY.**



BREAKFAST

SERVED DAILY FROM 6AM - 11AM

BREAKFAST CLASSICS

We proudly serve eggs from cage-free hens

Simple Breakfast 20

Choice of:

- Oatmeal or Cold Cereal
- Seasonal Berries or Sliced Bananas
- Toast or Muffin

Served with Freshly Brewed Coffee, Tea, Chilled Juice or Milk

Fresh Fruit Plate 13

Tennessee Wild Flower Honey, Organic Yogurt

Organic Yogurt-Granola Parfait 9

House-made Granola, Seasonal Berries, Tennessee Wild Flower Honey

Steel-Cut Oatmeal 10

Raisins, Walnuts, Brown Sugar

Served with Whole, 2%, Skim or Soy Milk

Scottish Smoked Salmon Plate 17

Bagel, Tomato, Onion, Capers, Hard Boiled Egg, Cream Cheese

All-American Breakfast* 23

Choice of: Bacon or Chicken Sausage

Two Eggs Any Style, Hash Brown Casserole, Toast

Served with Freshly Brewed Coffee, Tea, Chilled Juice or Milk

Classic Eggs Benedict* 20

English Muffin, Canadian Bacon, Poached Eggs

Hollandaise Sauce

Create Your Own Omelet 22

Egg White & Egg Beaters available upon request

Ham, Bacon, Mushrooms, Spinach, Bell Pepper, Onion, Tomato, Swiss, Cheddar

Served with Hash Brown Casserole and Toast

Biscuits and Gravy 15

Buttermilk Biscuits, Sawmill Gravy, Pork Sausage

Buttermilk Pancakes 14

Maple Syrup, Mixed Berries

Thick Cut French Toast 15

Blackberries, Pecans, Powdered Sugar

BREAKFAST ENHANCEMENTS

Choose any for \$6

- Bacon
- Canadian Bacon
- Pork Sausage
- Chicken Sausage
- Hash Brown Casserole
- Fresh Bakery Assortment
- Organic Low-Fat Yogurt
- Toast & Preserves

BREAKFAST COCKTAILS

STARTING AT 8AM (MON - SAT) | 10AM (SUN)

Southern Bloody Mary 12

Tito's Vodka, Walker's Nashville Spicy Mix

Grand Mimosa 12

Grand Marnier, Sparkling Wine, Orange Juice

Bellini 12

Peach Puree, Sparkling Wine

EXPRESS MENU

11AM - MIDNIGHT

Expedite your in-room dining with select dishes that are prepared fresh and ready to be delivered to your room fast.

Shrimp Cocktail 16

House-made Cocktail Sauce

Ancient Grain Salad 14

Quinoa, Amaranth, Edamame, Kale, Blueberries, Carrots, Grape Tomatoes, Lemon-Oregano Vinaigrette

Tennessee Grilled Cheese 12

Pimiento Cheese, Green Tomato, Sourdough Bread

Barbecued Pork 14

Pulled Pork, House Barbecue Sauce, slaw

Chipotle Chicken Bowl 21

Rojo Rice, Pinto Beans, Charred Green Onion, Fire-roasted Tomato Salsa, Black Bean Corn Pico, Queso Fresco

Braised Beef Short Ribs 32

Garlic Mashed Potatoes, Red Wine Jus, Herb-Lemon Gremolata

ALL-DAY MENU

11AM - MIDNIGHT

APPETIZERS

Classic Buffalo Wings 15

Blue Cheese Dressing, Carrots, Celery

Chips & Dips 12

Queso Dip, House-made Guacamole, Salsa

Chick Pea Hummus 10

Sea Salt Lavash, Carrots, Cucumber, Sweet Peppers

Chicken Quesadilla 15

Flame-roasted Salsa, Onions, Jack Cheese

SOUP & SALADS

Chicken Noodle Soup 7

Pulled Chicken, Celery, Carrot, Egg Noodless

Caesar Salad 13

Romaine, Bread Shards, Shaved Parmesan

Cobb Salad 15

Tomato, Avocado, Blue Cheese Crumbles, Red Onion, Chopped Egg, Cob Smoked Bacon, Ranch or White Balsamic Vinaigrette

Wedge Salad 14

Iceberg, Blistered Tomato, Scallion, Buttermilk Cheddar, Cob Smoked Bacon, Green Goddess Dressing

Enhance your salad with:

- Grilled Chicken 6
- Grilled Shrimp 8
- Marinated Skirt Steak 8

SANDWICHES

All sandwiches are served with pickles and house-made chips
Substitute Fries or Mac and Cheese for chips +\$2

Club Sandwich 14

Roasted Turkey, Bacon, Lettuce, Tomato, Mayonnaise, White Toast

Classic Cheeseburger* 17

Angus Beef, Cob Smoked Bacon, Aged Cheddar, Lettuce, Tomato, Onion, Brioche Bun

Chicken Fried Chicken 15

Alabama White Sauce, Slaw, House Pickles

PIZZA

All pizzas are house-made 10" crusts with the exception of gluten friendly crusts

Three Cheese 14

Mozzarella, Provolone, Parmesan

Pepperoni 16

Pepperoni, Mozzarella

Veggie 15

Tomato, Bell Pepper, Mushroom, Spinach, Onion

Mexican 14

Chipotle Chicken, Cilantro, Queso Sauce, Jack Cheese, Pico De Gallo

DESSERT

Cheesecake 8

Whipped Cream, Strawberries

Jack Daniel's Pecan Pie 8

Salted Tennessee Whiskey Caramel

Crepe Brulee 8

Raspberries

Tiramisu 8

Chocolate Espresso Bark

BEVERAGES

Chilled Fruit Juice 6

Apple, Cranberry, Grapefruit or Orange

Cold Pressed Juice Blends 10

Beet, Carrot, or Greens

Freshly Brewed Coffee Pot 12

Specialty Coffee 7

Latte, Cappuccino, Espresso

Hot Tea or Hot Chocolate 5

Iced Tea Sweet or Unsweet 5

Soft Drinks 5

Pepsi, Diet Pepsi, Sierra Twst, Ginger Ale, Mountain Dew, Diet Mountain Dew, Club Soda, Tonic Water

Energy Drinks 6

Gatorade, Red Bull, Sugar Free Red Bull

Premium Water

- Evian Still 1L 9
- Voss Still & Sparkling 375 ml 7
- San Pellegrino Sparkling 1L 9

DINNER

5PM - 10PM

ENTRÉES

Pan Seared Salmon 30

Herb Butter, Choose Two Sides

Suggested Wine Pairing Kim Crawford, Pinot Noir 16 / 64

Grilled Strip Steak* 42

Old Hickory Steak Sauce, Choose Two Sides

Suggested Wine Pairing Ferrari Carano Cabernet Sauvignon 19 / 76

Chicken Fried Chicken 27

Peppered Gravy, Choose Two Sides

Suggested Wine Pairing Sonoma Cutrer Chardonnay 16 / 64

House-made Pasta Primavera 21

Squash, Zucchini, Peas, Tomatoes, Peppers, Onions

Suggested Wine Pairing Terlato Vineyards, Pinot Grigio Friuli 14 / 56

SIDES

Choose any side for \$7

- Seasonal Vegetable
- Garlic Mashed Potatoes
- Salt Crusted Baked Potato
- Roasted Carrots
- Baked Mac and Cheese

LATE-NIGHT

**FOR LATE-NIGHT MENU OPTIONS,
PLEASE VISIT DELTA MARKETPLACE
FOR GRAB & GO ITEMS.**

Delta Marketplace serves sandwiches, salads and individual pizzas, as well as breakfast sandwiches for early risers.

WINE, BEER & SPIRITS

8AM - MIDNIGHT (MON-SAT) | 10AM - MIDNIGHT (SUN)

BUBBLES *glass/bottle*

| | | |
|---|----------------------|----------------|
| La Marca Prosecco | <i>Veneto 187 ml</i> | 12 |
| Mumm "Brut Prestige" | <i>Napa 187 ml</i> | 15 |
| Segura Viudas "Aria" Cava | <i>Spain</i> | 10 / 40 |
| Roederer Estate Brut Champagne | <i>France</i> | 64 |
| Nicolas Feuillatte Brut Champagne | <i>France</i> | 99 |
| Moet & Chandon Imperial Brut Champagne | <i>France</i> | 150 |
| Dom Perignon Vintage Champagne | <i>France</i> | 295 |

WHITES / PINKS *glass/bottle*

| | | |
|--------------------------------|-------------------------------------|----------------|
| Beringer | <i>White Zinfandel, California</i> | 10 / 40 |
| Elouan | <i>Rosé, Oregon</i> | 12 / 48 |
| Conundrum | <i>White Blend, California</i> | 56 |
| St. Supery | <i>Moscato, California</i> | 12 / 48 |
| Chateau Ste. Michelle | <i>Riesling, Washington State</i> | 40 |
| Salmon Creek | <i>Pinot Grigio, California</i> | 10 / 40 |
| Pighin | <i>Pinot Grigio, Friuli</i> | 12 / 48 |
| Terlato Vineyards | <i>Pinot Grigio, Friuli</i> | 14 / 56 |
| Brancott | <i>Sauvignon Blanc, New Zealand</i> | 11 / 44 |
| Provenance | <i>Sauvignon Blanc, California</i> | 14 / 56 |
| J.W. Morris | <i>Chardonnay, California</i> | 10 / 40 |
| Meridian | <i>Chardonnay, Napa</i> | 45 |
| Clos Du Bois | <i>Chardonnay, California</i> | 30 |
| CSM, Canoe Ridge Estate | <i>Chardonnay, Washington</i> | 13 / 52 |
| Sonoma Cutrer | <i>Chardonnay, Sonoma</i> | 16 / 64 |
| Cakebread | <i>Chardonnay, Napa</i> | 98 |

REDS *glass/bottle*

| | | |
|------------------------------------|--|----------------|
| Acacia | <i>Pinot Noir, Carneros</i> | 14 / 56 |
| Kim Crawford | <i>Pinot Noir, New Zealand</i> | 16 / 64 |
| Siduri | <i>Pinot Noir, Willamette Valley</i> | 68 |
| David Bruce | <i>Pinot Noir, Russian River</i> | 86 |
| J.W. Morris | <i>Merlot, California</i> | 10 / 40 |
| Rutherford Hill | <i>Merlot, Napa Valley</i> | 14 / 56 |
| Alamos | <i>Malbec, Mendoza</i> | 11 / 44 |
| Ben Marco "Expresivo" | <i>Malbec, Mendoza</i> | 80 |
| Sycamore Lane | <i>Cabernet Sauvignon, California</i> | 10 / 40 |
| Avalon | <i>Cabernet Sauvignon, California</i> | 11 / 44 |
| Estancia | <i>Cabernet Sauvignon, Paso Robles</i> | 56 |
| Ferrari-Carano | <i>Cabernet Sauvignon, Sonoma</i> | 19 / 76 |
| Mt. Veeder | <i>Cabernet Sauvignon, Napa</i> | 90 |
| Jordan | <i>Cabernet Sauvignon, Sonoma</i> | 140 |
| Silver Oak | <i>Cabernet Sauvignon, Alexander</i> | 165 |
| Mollydooker "Blue Eyed Boy" | <i>Shiraz, Australia</i> | 76 |
| St. Francis Old Vines | <i>Zinfandel, Sonoma</i> | 64 |
| Prisoner | <i>Zinfandel Blend, Napa</i> | 92 |

HOPS

Usual Suspects 6 / 32 (Six Pack)

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, O'Doul's NA

Crafts & Imports 7 / 38 (Six Pack)

Amstel Light, Corona Extra, Corona Light, Blue Moon, Heineken, Sam Adams, Sam Adams Seasonal

Premium Imports 8 / 44 (Six Pack)

Daura Damm GF, Guinness Draught, Stella Artois

Local Tennessee 7 / 38 (Six Pack)

Blackstone Hangtime IPA, Nashville Brewing Lager, Yazoo Dos Perros, Yazoo Sly Porter

77 ALE, AMERICAN PALE ALE

7 / 38 (Six Pack)

We're celebrating Gaylord Opryland's 40th anniversary with an exclusive American Pale Ale (APA) from Blackstone Brewing Company, Nashville's oldest and most award winning brewery.

ON THE ROCKS

*Craft Bottled Cocktails using premium spirits and fresh juices
Served as a generous 200 ml serving for two*

Whiskey Old-fashioned 16

Bourbon, Bitters, Cherry, Orange

Jalapeno-Pineapple Margarita 16

Tequila, Triple Sec, Lime, Jalapeno, Pineapple

Cosmopolitan 16

Vodka, Triple Sec, Lime, Cranberry

Mango Daiquiri 16

Aged Rum, Mango, Orange, Lime

SPIRITS

Premium spirits and cocktails are available upon request

PRESS EXTENSION 101

to order or have a tray removed from your guest room.

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These foods may be cooked to order.*

- Must be 21 years of age to purchase and consume alcoholic beverages.
- If you are concerned about food allergies, please alert your In-Room Dining agent prior to ordering.
- 21% service charge, \$5 delivery charge and appropriate taxes apply.

AMENITIES

12-HOUR NOTICE IS REQUIRED

House Bacon, Whiskey Caramel Popcorn 10

Pair with Whiskey Old-fashioned Cocktail (200 ml) serving for two 16

Charcuterie Platter 20

Local Meats, Cheeses, Crackers and Preserves

Pair with a Bottle of:

Cakebread, Chardonnay, Napa Valley 98

David Bruce, Pinot Noir, Russian River 86

Hand Crafted Snack Pack 16

Crispy Black Eyed Peas, Hickory Smoked Almonds,
Sweet and Spicy Cashews

Pair with 77 Ale, a Nashville APA from Blackstone Brewery 7 / 38 (Six Pack)

Freshly Baked Cookies 12

From the pastry shop

Pair with La Marca Prosecco, Italy (187 ml) 12

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