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

Creme 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
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*

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>La Marca Prosecco</td>
<td>Veneto</td>
<td>12</td>
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<tr>
<td>Mumm “Brut Prestige”</td>
<td>Napa</td>
<td>15</td>
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<tr>
<td>Segura Viudas “Aria”</td>
<td>Spain</td>
<td>10 / 40</td>
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<tr>
<td>Roederer Estate Brut Champagne</td>
<td>France</td>
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<tr>
<td>Nicolas Feuillatte Brut Champagne</td>
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<td>Moet &amp; Chandon Imperial Brut Champagne</td>
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<tr>
<td>Dom Perignon Vintage Champagne</td>
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## WHITES / PINKS  
*glass / bottle*

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Beringer White Zinfandel</td>
<td>California</td>
<td>10 / 40</td>
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<tr>
<td>Elouan Rosé</td>
<td>Oregon</td>
<td>12 / 48</td>
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<tr>
<td>Conundrum White Blend</td>
<td>California</td>
<td>56</td>
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<tr>
<td>St. Supery Moscato</td>
<td>California</td>
<td>12 / 48</td>
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<tr>
<td>Chateau Ste. Michelle</td>
<td>Riesling, Wash.</td>
<td>40</td>
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<tr>
<td>Salmon Creek</td>
<td>Pinot Grigio,</td>
<td>10 / 40</td>
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<tr>
<td>Pighin</td>
<td>Pinot Grigio,</td>
<td>12 / 48</td>
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<tr>
<td>Terlato Vineyards</td>
<td>Pinot Grigio,</td>
<td>14 / 56</td>
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<tr>
<td>Brancott Sauvignon Blanc</td>
<td>New Zealand</td>
<td>11 / 44</td>
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<tr>
<td>Provenance Sauvignon Blanc</td>
<td>California</td>
<td>14 / 56</td>
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<tr>
<td>J.W. Morris Chardonnay</td>
<td>California</td>
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<tr>
<td>Meridian Chardonnay</td>
<td>Napa</td>
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<tr>
<td>Clos Du Bois</td>
<td>Chardonnay,</td>
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<tr>
<td>CSM, Canoe Ridge Estate</td>
<td>Chardonnay, Wash.</td>
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<tr>
<td>Sonoma Cutrer</td>
<td>Chardonnay,</td>
<td>16 / 64</td>
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<tr>
<td>Cakebread</td>
<td>Chardonnay,</td>
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## REDS  
*glass / bottle*

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<th>Wine</th>
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<tr>
<td>Acacia</td>
<td>Pinot Noir,</td>
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<tr>
<td>Kim Crawford</td>
<td>Pinot Noir,</td>
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<tr>
<td>Siduri</td>
<td>Pinot Noir,</td>
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<tr>
<td>David Bruce</td>
<td>Pinot Noir,</td>
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<tr>
<td>J.W. Morris Merlot</td>
<td>California</td>
<td>10 / 40</td>
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<tr>
<td>Rutherford Hill</td>
<td>Merlot, Napa</td>
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<tr>
<td>Alamos</td>
<td>Malbec, Mendoza</td>
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<tr>
<td>Ben Marco “Expresivo”</td>
<td>Malbec, Mendoza</td>
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<tr>
<td>Sycamore Lane</td>
<td>Cabernet Sauvignon, California</td>
<td>10 / 40</td>
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<tr>
<td>Avalon</td>
<td>Cabernet Sauvignon, California</td>
<td>11 / 44</td>
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<tr>
<td>Estancia</td>
<td>Cabernet Sauvignon, Sonoma</td>
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<tr>
<td>Ferrari-Carano</td>
<td>Cabernet Sauvignon, Sonoma</td>
<td>19 / 76</td>
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<tr>
<td>Mt. Veeder</td>
<td>Cabernet Sauvignon, Napa</td>
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<td>Jordan</td>
<td>Cabernet Sauvignon, Sonoma</td>
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<tr>
<td>Silver Oak</td>
<td>Cabernet Sauvignon, Alexander</td>
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<tr>
<td>Mollydooker “Blue Eyed Boy”</td>
<td>Shiraz, Australia</td>
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<tr>
<td>St. Francis Old Vines</td>
<td>Zinfandel, Sonoma</td>
<td>64</td>
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<tr>
<td>Prisoner</td>
<td>Zinfandel Blend, Napa</td>
<td>92</td>
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</tbody>
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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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National Harbor, MD
(Washington, D.C. area)

Gaylord Opryland®
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