

TO START & SHARE

discovery platter- enjoy a combination of ribs, wings and calamari to share for 2 - 14.95 / for 4 - 25.00

the daily soup cup/bowl 5/6 **french onion soup** cup/bowl 5/6

blackened scallops, served over a savory couscous 12.95

crispy fried calamari, thai chili or tomato dipping sauce 8.75

samosas, tangy tamarind chutney 6.75 **V crispy boom boom shrimp**, sweet and spicy chili sauce, fresh cucumber 8.75 ***GF classic shrimp cocktail** 14.00

portobella mushroom fries, with horseradish aioli and chipotle ketchup 6.75

SALADS

golden beet salad, arugula, goat cheese, candied pistachios with lemon vinaigrette 9.95 ***GF, V**

cobb salad, tossed romaine, grilled chicken, egg, avocado, bleu cheese crumbles, tomatoes and crisp bacon with your choice of dressing 12.95

spinach salad, smoked bacon, goat cheese, and red onion served with a warm balsamic vinaigrette 11.50

antipasti chopped salad, mixed lettuce, salami, pepperoni, mozzarella cheese, kalamata olives, and artichoke hearts with red wine vinaigrette 13.95

oriental chicken, spinach, mandarin oranges, carrots, candied walnuts with sesame ginger vinaigrette 14.95

tortilla grilled shrimp salad, bibb lettuce, cheddar cheese, cucumber, spicy grilled shrimp, lime & cilantro, salsa fresca with red wine vinaigrette 15.95 ***GF**

caesar salad, chilled romaine, parmesan cheese and crunchy croutons 8.95 | **add herb grilled chicken** 5 | **add lemon grilled shrimp** 5 | **add seared salmon** 10

SANDWICHES & SUCH...

Renaissance burger, the classic; butter toasted bun, fresh ground angus beef, cheddar cheese and crisp bacon, lettuce, tomato & onion 13.95

ultimate veggie burger, jack cheese, mayonnaise, mustard, shredded lettuce, pickles, and onion on a whole wheat bun 11.95 **V**

steakhouse burger, A1 steak sauce, black pepper, white cheddar cheese, lettuce, tomato & onion on a brioche bun 13.95

California turkey burger, jack cheese, guacamole, lettuce, and tomato on a whole wheat bun 13.95

favorites

classic Rueben, corned beef, swiss cheese, sauerkraut, and thousand island dressing on toasted marble rye 12.95

portabella mushroom sandwich, marinated portabella mushroom served with spinach, tomato, grilled red onion and buffalo mozzarella cheese 12.95 **V**

grilled tuna sandwich, tuna steak cooked to your liking with kalamata olives, spinach, and lemon aioli 17.95

classic club, roasted turkey, crisp bacon, tomato, lettuce and mayo on ciabatta bread 12.95

lemon grilled chicken sandwich, jack cheese, vinaigrette tomatoes, and fresh lettuce. available blackened or grilled 12.95

crab cake sandwich, house made with old bay tartar sauce, lettuce and tomatoes 14.95

burger & sandwich sides

fried: French fries / sweet potato fries with brown sugar / portobella mushroom fries

fresh: tomato and cucumber salad / fresh seasonal fruit / creamy slaw / jasmine rice / side house or Caesar salad

local sides: 5

discover rare treats from the sunshine state Zellwood corn

conch fritters

RENAISSANCE ORLANDO AIRPORT HOTEL | 5445 Forbes Place, Orlando FL 32812 | 407-240-1000

20% Gratuity will be included on guest checks for parties of six or more | Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

FLATBREADS

chicken margherita 12.95

buffalo shrimp and bleu cheese 13.95 **entrees**

filet Oscar, tender filet topped with lump crab meat, asparagus tips and béarnaise sauce. served with seasonal vegetable and starch of your choice 37.95

ribeye steak, charbroiled to perfection with seasonal vegetable and starch of your choice 32.95 ***GF**

char crusted NY strip, cheddar smashed potatoes & arugula 31.95 ***GF**

fork tender St. louis style ribs, served with creamy slaw and fries 1/2 rack 22.95 | full rack 28.95

pan seared or Cajun spiced salmon, French beans and carrots, jasmine rice, served with cucumber dill relish 28.95 ***GF**

simply grilled fish, our fresh catch of the day served with blistered tomatoes, asparagus, and fingerling potatoes ***Market Price *GF**

bricked half chicken, seasonal vegetables, mashed potatoes, pan gravy 25.95

pan roasted pork chop, topped with demi glaze and served with seasonal vegetables 26.95 **GF**

parmesan penne, with bacon, chicken and a mushroom cream sauce 21.95

garlic shrimp and linguini, sautéed shrimp, fresh mint, chili pepper & parmesan in a creamy garlic sauce 24.95

rigatoni with roasted tomato, spinach, goat cheese and shaved parmesan 18.95 **V add herb grilled chicken** 5

entrée starches

homemade mashed potatoes / baked potato / French fries / sweet potato fries with brown sugar / portabella mushroom fries / jasmine rice

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DESSERTS

Jack Daniel's chocolate cake 7.50 | lemon tart 7 | hef roger's bread pudding 6.50 | vanilla bomb with citrus mousse 5.50 | chocolate lava cake 6.50 | apple crisp 7.50 | ala mode add 2

AFTER DINNER DRINKS

coffee, regular or decaffeinated 3 | americano, regular or decaffeinated 3 | cappuccino 3 | espresso | single 2 double 4 | latte 3 | Irish coffee 11 | baileys & coffee 11 | keoke coffee, Kahlua, crème de cacao, and brandy 11

SPARKLING WINES

Mionetto, Prosecco, Brut, Veneto, NV

Mumm Napa, Brut, "Prestige", Napa Valley

Moët & Chandon, Brut, Champagne, "Impérial", NV 750ml 99 Veuve Clicquot, Brut, "Yellow Label", Champagne, France, NV 125

Sweet and Off-Dry White/Blush Wines

Beringer, White Zinfandel, California

Chateau Ste. Michelle, Riesling, Columbia Valley Fleur de Mere, Rose, Cotes de Provence, France Magnolia Grove, Rose

Charles Smith, Riesling, "Kung Fu Girl" Washington Villa Pozzi, Moscato, Marsala Sicily

Lighter Intensity White Wines

Magnolia Grove, Pinot Grigio, California

Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia

Wairau River, Sauvignon Blanc, Marlborough

Paco and Lola, Albarino, Rias Baizas, Spain

Cooper Mountain Pinot Gris, Willamette Valley, Oregon

Fuller Intensity White Wines

Magnolia Grove, Chardonnay, California

Chateau St. Jean, Chardonnay, California

Snoqualmie, Chardonnay, Columbia Valley, Washington

Copain, Chardonnay, "Tous Ensemble", California

Kendall-Jackson, Chardonnay, "Vintner's Reserve", California

Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast, California 65 Rombauer, Chardonnay, Carneros, California 75

Lighter Intensity Red Wines

Magnolia Grove, Merlot, California 8/32 Kim Crawford, Pinot Noir, Marlborough, New Zealand 16/58

Cherry Pie, Three Vineyards Pinot Noir, California 16/58

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Columbia Crest, Merlot, "Grand Estates", Columbia Valley 11/34

Rex Hill, Pinot Noir, Willamette Valley Oregon 58

Mohua, Pinot Noir, Central Otago, New Zealand 54

Matanzas Creek, Merlot, Sonoma County, California 59

Decoy by Duckhorn, Merlot Napa Valley, California 18/75

Marchesi di Barolo, Barbera d'Alba "Ruvel". DOC, Italy 44

Achaval-Ferrer, Malbec, Mendoza, Argentina 15/45

Saldo, Zinfandel, Napa Valley, California 18/75

Glass/Bottle

11/46 54

8/32

9/34 10/40 8/32 35 10/40

8/32 12/38 12.50/46 13/40 13/40

8/32 11.5/36 12/42

16/65 12/38

Fuller Intensity Red Wines

Magnolia Grove Cabernet Sauvignon, California 8/32 Sledgehammer, Cabernet Sauvignon, North Coast 12/42 Justin, Cabernet Sauvignon, Paso Robles 60 Ferrari-Carano, Cabernet Sauvignon, Alexander Valley 18/71 Jordan, Cabernet Sauvignon, Alexander Valley, California 120 Napa Valley Quilt, Cabernet Sauvignon, Napa Valley 25/95

BAR SPECIALTIES

homemade potato chips, wasabi ranch dip .99 | **pico de gaillo, guacamole, & tortillas** 8.75

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discovery platter, enjoy a combination of ribs, wings and calamari (2) 14.95 (4) 25

chilled peel & eat shrimp 1/2lb / full lb *Market Price

crab fries, savory french fries with lump crab meat and boom boom sauce 9.95

soft pretzels & beer cheese, warm pretzels, cheese fondue 9

garlic parmesan wings, black pepper ranch dip 12 | **thai wings**, sweet chili glaze 12

SANDWICHES | **blackened mahi sandwich**, lettuce, tomato, old bay tartar sauce 15.95 | **crab cake sandwich**, old bay tartar sauce, lettuce and tomatoes 14.95

sides | **fried**: french fries / sweet potato fries with brown sugar / portobella mushroom fries | **fresh**: tomato and cucumber salad / fresh seasonal fruit / creamy slaw / jasmine rice / side house or caesar salad

FLATBREADS | **chicken margherita** 12.95 | **buffalo shrimp and bleu cheese** 13.95

COCKTAILS | Each of our cocktails are crafted with fresh squeezed juice prepared daily by our mixologists. With too many options to list, ask what we can prepare for you today.

BOTTLED BEER | Bud Light, Budweiser, Coors Light, The London Essence Ginger Beer, Michelob Ultra, Miller Lite, O'Doul's, Pabst Blue Ribbon (can), Woodchuck Cider, Yuengling | 4.5

Amstel Light, Beck's, Blue Moon, Corona, Corona Light, Heineken, Heineken Light, Samuel Adams, Sam Adams Seasonal, Sierra Nevada, Spaten Optimator, Funky Buddha, Bass Ale, Modelo Especial, Negra Modelo, Key West Sunset Ale (can), Stella Artois | 5.5 Guinness Draught (can) 6

DRAFT BEER | Bud Light 4.5 Blue Moon 5.5 Crooked Can Highstepper IPA 6 Stella Artois Lager 6

CRAFT BEER | Orlando Brewing Sunshade Pale Ale (can) 5.5 Orlando Brewing Organic Red Ale 5.5

Cigar City Jai Alai (can), Founders Day IPA, Founders Breakfast Stout, Dogfish 60 Minute IPA, Orlando Brewing I4 IPA 6

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