

ROOM 401



APPETIZERS

Baked Brie
Topped with almonds and served warm with
French bread.
\$8.50

Smoked Salmon
Thinly sliced and served with mini-bagels
and traditional condiments.
\$9.95

Four Cheese Pizza
Topped with basil and pine nuts.
\$8.25

Melrose Shrimp Enchilada
Gulf shrimp with chili-lime cream and salsa verde.
Topped with Monterey Jack cheese.
\$6.50

Chicken Satay
Spicy marinated chicken on a skewer. Served with
peanut and cucumber sauces.
\$6.50

Soup du Jour
Ask for today's selection.
\$2.95

Corn Velvet Soup
Served with pepper puree.
\$2.95

SANDWICHES

Open-faced Reuben
Thinly sliced corned beef, pastrami, Champagne kraut,
melted Pepper Jack cheese and Swiss cheese atop
marbled rye. Served with multi-slaw and a pickle spear.
\$7.95

Grilled Hamburger
Served on a wheat roll with lettuce, tomato, onion,
pickle, multi-slaw and French fries.
\$7.00

Chicken Breast Sandwich
Grilled and served on a wheat roll with lettuce,
tomato, onion, pickle, multi-slaw and French fries.
\$7.50

Grilled Ahi Tuna Sandwich
Served on a wheat roll with lemon-pepper-chive
dressing, multi-slaw and a pickle spear.
\$9.95

Three Cheese Grill
Cheddar, Havarti, and Swiss on Seven Grain Bread
with Grilled Tomato and Apple Smoked Bacon
\$8.95

Smoked Turkey Club
Served on seven-grain bread with mayonnaise, lettuce,
tomato, apple smoked bacon and Swiss cheese.
Accompanied by multi-slaw and a pickle spear.
\$7.00

SALADS

Quinoa Shrimp Salad
Grilled shrimp, chilled asparagus and Quinoa grain
served on a bed of crisp greens. Served with roasted
red pepper puree.
\$7.95

Napa Valley Spinach Salad
Smoked shrimp tossed with rotelli pasta, cucumbers
and crisp spinach with soy dressing.
\$7.95

The Melrose Caesar Salad
In the classic tradition, with Sundried Tomato Croutons
\$4.50
With grilled shrimp
\$6.50

Marinated Chicken Salad
Marinated in lime, basil, olive oil then grilled and
served with basil stuffed Dallas Mozzarella cheese
and sun-dried tomato vinaigrette.
\$9.95

Tri-Colored Tortellini Salad
Pasta, prosciutto and mixed peppers tossed in a
dijon-lemon pepper dressing and served in a pasta basket.
\$8.95

Stuffed Pineapple
Half a pineapple stuffed with chicken salad and
a yogurt-lime-cilantro dressing.
Topped with almonds.
\$8.95

Fruit Plate
A Variety of fresh fruit and seasonal berries. Served
with yogurt or cottage cheese.
\$7.00

ENTREES

Pasta Shells with Scallops and Shrimp
Served in a pesto cream sauce, with
julienne vegetables.
\$9.95

Spinach Fettucini
Topped with sliced grilled chicken breast in
a creamy Alfredo sauce.
\$9.95

Pecan Crusted Rainbow Trout
Pan Fried and Topped with a Lemon-Verbena Butter
\$9.95

Petit Filet of Beef
Coated in a Blend of Five Pepper Corns
Sauteed and Served with a Brandy-Boursin Herb Sauce
\$10.95

Today's Seafood Selection
Grilled and served with fresh seasonal vegetables. Ask
for today's selections.
Price daily.



ROOM 316



FRUITS AND JUICES

- Freshly squeezed orange or grapefruit juice.
\$2.50
- Pineapple, V-8, tomato or cranberry juice.
\$2.00
- Cantaloupe or honeydew melon with fresh berries.
\$3.50
- Seasonal fresh berries with yogurt or cream.
\$7.25
- Half order. \$3.50

CEREALS

- Homemade twelve-grain cereal with skim milk or yogurt.
\$5.00
- Chef's homemade chocolate chip granola.
\$4.25
- Choice of oatmeal or cream of wheat brulee with fresh fruit.
\$2.75

FROM THE GRIDDLE

- Classic French Toast
Cinnamon raisin French toast topped with berries and served with butter and maple syrup.
\$7.50
- Fluffy Mile High Pancakes
Granola and berry pancakes served hot and fluffy with breakfast butter.
\$5.95
- Belgian Waffle
A Belgian style oat bran and pecan waffle topped with breakfast butter.
\$5.95

SIDE ORDERS

- Freshly baked Danish, croissants, biscuits or muffins.
\$2.25
- Whole wheat, white, rye, and cinnamon raisin toast or English muffins.
\$1.45
- Bagel and cream cheese.
\$2.25
- Apple-smoked bacon, ham or sausage.
\$2.95
- Homemade breakfast potatoes.
\$1.25
- Kashi multi-grain pilaf.
\$2.00
- Selection of freshly brewed coffees or teas.
\$1.50
- Espresso or Cappuccino.
\$2.50

BREAKFAST SPECIALTIES

For the health conscious we offer any of our egg dishes prepared with egg whites. We also feature Kashi as a no cholesterol alternative to the regular potatoes served with our entrees.

- Eggs Benedict**
Two poached eggs served atop Canadian bacon and English muffin halves. Finished with hollandaise and Bernaise sauces.
\$6.95

- Eggs Tenderloin**
Two medallions of beef topped with poached eggs and a grainy mustard hollandaise sauce, Served over Bagel Halves.
\$9.50

- Eggs Melrose**
Two poached eggs atop a golden brown mixture of sausage, tomatoes, and onions served over creamed spinach in a flaky pastry cup. Garnished with fresh fruit.
\$6.75

- The New Yorker**
Two poached eggs with smoked salmon served over bagel halves with a Bernaise sauce.
\$8.95

- The Oak Lawn**
Two eggs scrambled with chorizo, peppers and onions, wrapped in whole wheat tortillas. Garnished with avocado slices and pico de gallo.
\$6.75

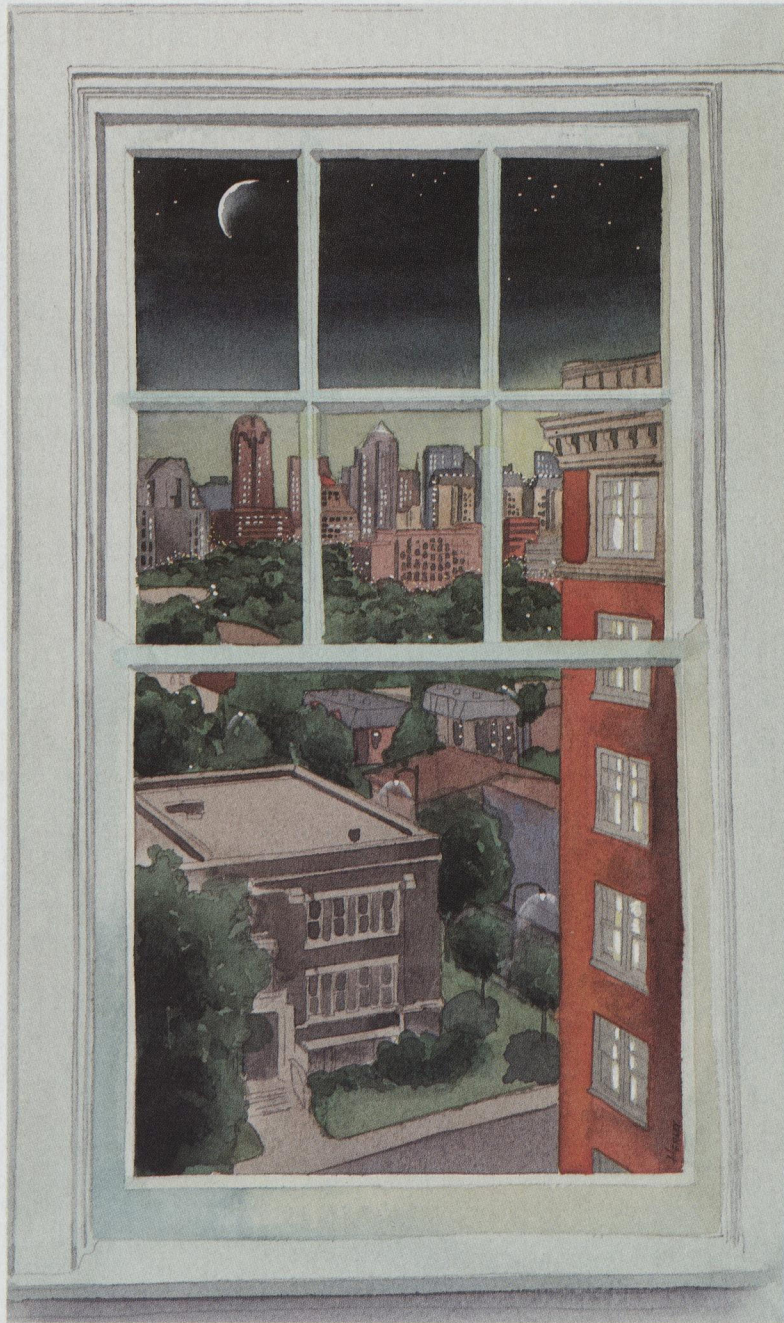
- Eggs Any Style**
Two eggs cooked any style with your choice of bacon, sausage or ham.
\$6.50

- The Continental**
Freshly squeezed juice, bakery fresh pastries and a beverage.
\$6.75

OMELETTES

- The Melrose Omelette**
Made to order with your choice of shrimp, green peppers, mushrooms, ham, bacon, onion and cheese. Served with hash browns.
\$7.25

- Spanish Omelette**
Our healthiest choice. An egg white Spanish omelette folded with piquant salsa and served with Kashi and seven-grain toast.
\$7.25



ROOM 814



---- **APPETIZERS** ----

Landmark Garlic-Onion Soup

With tomatoes, cilantro and angel hair pasta. \$4.50

Melrose Shrimp Enchilada

Gulf shrimp with chili-lime cream and salsa verde.
Topped with Monterey Jack cheese. \$6.50

Baltimore Crab Cakes

Sauteed crab cakes with yellow and green tomato sauces
and roasted red pepper puree. \$7.00

Smoked Salmon

On a crisp potato pancake
with a sweet onion and pepper relish. \$6.50

Gulf Shrimp Cocktail

Gulf shrimp in a tortilla cup,
with a spicy mayonnaise. \$6.50

---- **SALADS** ----

Seasonal Greens

Mixed fresh field greens tossed with
lemon-pepper-chive dressing. \$5.00

Landmark Caesar

Crisp Romaine lettuce tossed with Caesar dressing, grilled shrimp,
prosciutto and garlic croutons. \$6.50

Melrose Salad

Grilled basil stuffed Dallas mozzarella cheese, wrapped in prosciutto
on seasonal greens with a sun-dried tomato vinaigrette. \$6.00

---- **ENTREES** ----

New York Strip

The finest cut of aged beef, dredged in a mixture of
five peppercorns and sauteed. Served with roasted garlic cream. \$21.00

Mixed Grill

Medallion of beef tenderloin, quail, and lamb chop
grilled over pecan wood, and served with a trio of sauces. \$21.00

Duo of Pheasant

Roast Pheasant breast served on a grapefruit-lemon verbena
sauce, with a smoked pheasant and wild mushroom compote \$21.00

Stuffed Veal

Pan seared medallion of veal stuffed with wild mushrooms,
arugula and caciotta cheese on a smoked tomato sauce. \$22.00

Herb Grilled Chicken

A chicken breast stuffed with spinach, bacon, herbs,
garlic, and goat cheese, then grilled and served
with a garlic-jalapeno-rosemary sauce. \$15.00

Norwegian Salmon

Grilled or poached and served with homemade cucumber salsa. \$18.00

Lobster Margarita

Marinated in Tequila, lime and garlic and grilled.
Served with a lime butter sauce. \$24.00

Lamb Chop Mongolian

Baby lamb chops, marinated and grilled.
Served with apricot-teriaki sauce. \$21.00

Upon request, for the health conscious, any of our entrees can be prepared
using rice bran oil, in lieu of butter or other oils. Also, we would be
happy to substitute any of our lighter sauces for those prepared with
cream or butter.

With Shrimp Enchilada-
Beaulieu Vineyards
Chardonnay \$5.00 per
glass

With Crab Cakes- Simi
Sonoma \$6.00 per glass

With Caesar Salad-
Kendall Jackson
Chardonnay \$6.00 per
glass

With New York Strip-
Beaulieu Vineyard Cabernet
Sauvignon \$6.50 per glass

With Veal- Konociti Fume
Blanc \$5.00 per glass

With Lobster- Jekel
Chardonnay \$6.00 per
glass



Wine By The Glass
Selections-- of the
Maitre d'

With Quesadilla- Joseph
Phelps Chardonnay \$6.50
per glass

With Beef- Beaujour Red
Wine
\$6.50 per glass

With Mixed Grill-Kendall
Jackson Cabernet
Sauvignon \$6.00 per glass

With Swordfish- Villa Zapu
Chardonnay \$6.00 per
glass

With Prawns - Beaulieu
Vineyards Fume Blanc
\$4.50 per glass

With Dessert - Covey Run
Ice Wine \$4.00 per glass

From Today's Market

to this Evening's Pleasure at Your Table . . .

Lobster Quesadilla with a Corn Relish

or

Chilled Beef Tenderloin Appetizer Served with
a Mango-Mint Chutney

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Baby Texas Greens with Smoked Salmon
and a Creamy Feta Cheese Dressing

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Seasonal Berry Sorbet with Cinnamon

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Grilled Veal and Beef Medallions Served on a Duo
of Sauces with an assortment of Vegetables

or

Grilled Gulf Swordfish with a Mustard Sauce
and an Array of Baby Vegetables

or

Prawns Piccata with a Garlic-Lemon-Chive Butter
and an assortment of Vegetables

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Frozen Harlequin Souffle
With a Cinnamon Anglaise

Substitutions to the Market Meal are available,
Ask your Server for Details

\$31.50 per person
tax and gratuity not included

Allen P. Kopelman, Executive Chef
Doug J. Prejean, Maitre d'

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National Restaurant
Association
Menu Collection