# Rosen Shingle Creek Room Service Menu

# \*A 22% gratuity and a $3.00 delivery charge will be added to your bill.

## Room Breakfast Dining Served Daily 6:00 am to 11:00 am

Shingle Creek Continental-$16.00

Danish, Croissant and Muffin, Fresh Fruit, Choice of Juice and choice of Coffee, Tea, or Milk

Sliced Seasonal Melon-$7.00

Fresh Seasonal Berries-$7.50

Indian River Grapefruit-$5.50

Breakfast Specialties

Fresh Sliced Fruit Plate-$15.00

Seasonal Melon, Pineapple, Berries, Kiwi, Nut Bread, Gourmandise Cheese

Smoked Salmon-$16.00

Atlantic Salmon, Toasted Bagel, Sweet Red Onion, Lime Sour Cream

## Egg Entrees

Native Breakfast-$15.00

Two Eggs Any Style, Bacon or Sausage Links, Creek Home Fries, Choice of White, Wheat, or Rye Toast

Creek Steak and Eggs-$22.00

12oz. NY Strip Steak, Two Eggs Any Style, Creek Home Fries, Choice of White, Wheat, or Rye Toast

Shingle Creek Benedict-$17.50

Two Poached Eggs, Canadian Bacon, Grilled English Muffin, Hollandaise Sauce with creek Home Fries.

Café Omelets-$15.00

Served with Creek Home Fries; Choice of White, Wheat, or Rye Toast. Select Your Own Filling. Choice of Three:

Onion, Bell Pepper, Sliced Mushrooms, Oven Roasted Tomatoes, Baby Spinach or Asparagus, White American, White cheddar, Brie, Cojita or Pepper Jack cheese, Bacon, Pork Sausage, Turkey Sausage, Linguica, Ham or Turkey Bacon.

Each Additional Item-$1.50

\*All Scrambled Egg Dishes Can be Prepared with Egg Beaters or Egg Whites

## From the Griddle

Served with Butter and Maple Syrup, Applewood Smoked Bacon, sausage Links or Grilled Ham

Buttermilk or Multigrain Pancakes-$15.00

Challah French Toast-$15.00

## Hot & Cold Cereal

Southern Style grits-$6.50

Oatmeal-$6.50

Brown Sugar, Raisins & Cinnamon

Assorted Whole Grain Cereals-$6.00

With Choice of Whole, 2%, or Skim Milk

Add Seasonal Berries or Sliced Banana-$3.00

## Sides

Fruit Cup-$5.00, English Muffin-$3.00

Bacon-$6.00, Toasted Bagel-$5.00

Sausage-$6.00, Bakery Basket-$10.00 (Danish, Croissant & Muffin)

Breakfast Potatoes-$6.00, Yogurt-$5.00

Toast-$3.00, Two Eggs-$8.00

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## Beverages

Coffee or Tea

Half Pot-$10.00, Full Pot-$16.00

Bottled Water-$4.50, Mineral Water-$4.50

Iced Tea-$4.00, Soft Drinks-$4.00

Milk-$3.50

Whole, 2%, Skim, Chocolate

Chilled Fruit Juices-$4.00

Florida Orange, Grapefruit, Apple,

Tomato, or Cranberry

## In-Room All Day Dining

Served Daily 11:00 am to 11:00 pm

## Starters & Soups

French Onion Soup-$9.50

Soup of the Day-$8.50

Fort Payton Hummus-$13.00

Chick Peas, Roasted Red Pepper, Tahini, Garlic, Lemon, Grilled Pita, Sesame Lavash

Steamed Edamame Dumplings-$13.50

Ponzu Sauce, Pickled Vegetables

St. Augustine Smoked Ahi Dip-$14.00

Sesame Flatbread Cracker

## Salads

Shingle Creek Salad-$12.00

Organic Greens, Toasted Pumpkin Seeds, Baby Heirloom tomatoes, Cucumbers, Radish, Carrots, Chipotle Lime Vinaigrette

Add Grilled Chicken-$18.00

Add Seared Salmon-$21.00

Creek Cobb Salad-$18.50

Hearts of Romaine, Grilled Chicken, Radish, Carrots, Baby Heirloom Tomatoes, Cucumber, Chopped Egg, Blue Cheese, Avocado, Applewood Bacon, Wasabi Ranch Dressing

Caesar Salad-$12.00

Hearts of Romaine, Focaccia Croutons, Creamy Caesar, Shaved Parmesan Cheese

Add Grilled Chicken-$18.00

Add Seared Salmon-$21.00

## Sandwiches & Burgers

Served with Crispy Seasoned Fries

Chief Osceola Burger-$16.00

8 oz. Creekstone Angus Burger, Blue Cheese, 5-Peppercorn Crust, Applewood Bacon, Bib Lettuce, Tomatoes, Toasted Brioche Bun

Native American Cheese Burger-$14.00

8 oz. Creekstone Angus Burger, Vermont Cheddar, Bibb Lettuce, Tomatoes, Toasted Brioche Bun

Grilled Chicken Sandwich-$16.50

Grilled Chicken, Avocado, Applewood Bacon, Pepper Jack Cheese, Chipotle Mayonnaise, Bibb Lettuce, Tomatoes, Toasted Brioche Bun

Fort Moultrie Classic Turkey Club-$15.50

Sliced Turkey, Avocado, Applewood Bacon, Ancho Cilantro Mayonnaise, Bibb Lettuce, Tomatoes, Toasted Wheat Berry Bread

## Café Specialties

Fort King Grilled Ribeye-$32.00

10 oz. Ribeye, 5-peppercorn Rub, Yukon Mashed Potato, grilled Asparagus, Mushroom and Onion Ragu, Rosemary jus

Tenderloin Kabob-$33.00

Madeira Rub Tenderloin Kabob, Grilled med-rare Fingerling Potatoes, Kale Chips, Roasted Piri Piri Vinaigrette

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Fort Payton BBQ Salmon-$28.00  
Pan Seared Salmon, Ancho & Honey Rub, Tomatillo Relish, Jasmine Rice, Broccolini

Tallapoosa Swordfish-$32.00

Grilled Swordfish, Cucumber Relish, Jasmine Rice, Broccolini, Romesco Sauce

Red Sticks Pasta-$26.00

Pan Seared Shrimp & Scallops, Orecchiette Pasta, Crimini Mushrooms, Spinach, Kalamata Olives, Spicy Tomato Sauce, Ricotta Cheese

Rainbow Springs Rotisserie Chicken-$22.00

Roast Marinated Half Chicken, Yukon Mashed Potato, Grilled Asparagus, Pearl Onions, Lemon Thyme Jus

# Tastes From 18 Monroe Street

Served Daily 11:00am-6:00am

16” Cheese Pizza-$20.00

16” Pepperoni Pizza-$22.00

16”Supreme Pizza-$26.00

Pepperoni, Bacon, Sausage, Mushroom, Onion, Bell Peppers

16” Sausage pizza-$22.00

16” Vegetable Pizza-$22.00

Bell Peppers, Onions, Olives, Broccoli, Mushrooms

Each Additional Topping-$1.50

Chicken Tenders-$16.50

Served with Fries, Honey mustard, Ranch, or BBQ Sauce

Wings

Spicy BBQ, Mango Rum Glaze, or Traditional Buffalo Sauce served with Celery & Blue Cheese or Ranch

8 piece-$13.50

16 piece-$22.00

24 piece-$32.00

## Desserts

War Chief Cheesecake Brulee-$8.50

Crème Anglaise, chocolate

Seminole Harvest Key Lime & Mandarin Pie-$8.50

Baked Citrus Meringue

Warrior Bread Pudding-$8.50

French Vanilla Ice Cream, Caramel Drizzle

Dark Chocolate Dome-$8.50

Dark Chocolate Mousse, Fresh Raspberry Center, Praline Crunch Bottom

Creek Ice Creamery

Ben & Jerry’s pint-$8.50

Chocolate Chip, Fudge Brownie, Half Baked, Chunky Monkey

Cookie-$3.00

## Beverages

Coffee or Tea

Half Pot-$10.00, Full Pot-$16.00

Bottled Water-$4.50, Mineral Water-$4.50

Iced Tea-$4.00, Soft Drinks-$4.00

Milk-$3.50

Whole, 2%, Skim, Chocolate

Chilled Fruit Juices-$4.00

Florida Orange, Grapefruit, Apple,

Tomato, or Cranberry

# Available Menu Items Not on Menu:

Grilled Cheese (White, wheat, rye)-$12

BLT (White, wheat, rye)-$14

Macaroni & Cheese-$10

Cheese Quesadilla-$12

\*Flour tortilla, Monterey jack cheese, salsa, add guac-$1.50

Vegetarian Options:

Edamame Dumplings-$13.50

Charred Asparagus Flatbreads-$16.00

Veggie Pasta-$22.00

## In-Room Late-Night Dining

Served Daily 11:00 pm to 6:00 am

\*A 22% gratuity and a $3.00 delivery charge will be added to your bill.

## Soups, Salads & Sandwiches

French Onion Soup-$9.50

Creek Cobb Salad-$18.50

Hearts of Romaine, Grilled Chicken, Radish, Carrots, Baby Heirloom Tomatoes, Cucumber, Chopped Egg, Blue Cheese, Avocado, Applewood Bacon, Wasabi Ranch Dressing

Chicken Caesar Salad 18.00

Grilled Chicken, Focaccia Croutons, Creamy Caesar, Shaved Parmesan Cheese

Native American Cheeseburger-$14.00

8 oz. Creekstone Angus Burger, Vermont Cheddar, Bibb Lettuce, Tomatoes, Toasted Brioche Bun, Crispy Seasoned Fries

Grilled Chicken Sandwich-$16.50

Grilled Chicken, Avocado, Applewood Bacon, Pepper Jack Cheese, Chipotle Mayonnaise, Bibb Lettuce, Tomatoes, Toasted Brioche Bun, Crispy Seasoned Fries

Fort Moultrie Classic Turkey Club-$15.50

Sliced Turkey, Avocado, Applewood Bacon, Ancho Cilantro Mayonnaise, Bibb Lettuce, Tomatoes, Toasted Wheat Berry Bread

## Egg Entrees

Served with Choice of White, Wheat, or Rye Toast

Native Breakfast-$15.00

Two Eggs Any Style, Applewood Bacon or Sausage Links, Creek Home Fries, Choice of White, Wheat, or Rye Toast

Café Omelet-$15.00

Served with Creek Home Fries and Choice of White, Wheat, or Rye Toast Select Your Own Filling; Choice of Three:

Onion, Bell Pepper, Sliced Mushroom, Oven Roasted Tomatoes, Baby Spinach or Asparagus, White American, White Cheddar, Brie, Cojita or Pepper Jack Cheese, Bacon, Pork Sausage, Turkey Sausage, Linguica, Ham, or Turkey Bacon

Each Additional Item-$1.50

\*All Scrambled Egg Dishes Can Be Prepared with Egg Beaters or Egg Whites

# In-Room Late-Night Dining

Served Daily 11:00pm to 6:00am

\*A 22% gratuity and a $3.00 delivery charge will be added to your bill.

## Creek Desserts

War Chief Cheesecake Brulee-$8.50

Crème Anglaise

Seminole Harvest Key Lime & Mandarin Pie-$8.50

Baked Citrus Meringue

Dark Chocolate Dome-$8.50

Dark Chocolate Mousse, Fresh Raspberry Center, Praline Crunch Bottom

## Beverages

Coffee or Tea

Half Pot-$10.00, Full Pot-$16.00

Bottled Water-$4.50, Mineral Water-$4.50

Iced Tea-$4.00, Soft Drinks-$4.00

Milk-$3.50

Whole, 2%, Skim, Chocolate

Chilled Fruit Juices-$4.00

Florida Orange, Grapefruit, Apple,

Tomato, or Cranberry

Dressing Options:

Balsamic Vinaigrette, Champagne Vinaigrette, Raspberry Walnut Vinaigrette, Chipotle Lime Vinaigrette, Greek Vinaigrette, French, Wasabi Ranch, Ranch, Caesar, Blue Cheese, Thousand Island, Italian, Honey Mustard, and Oil & Vinegar

## Wine List

Served Daily 11:00am-2:00am

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## Champagne & Sparkling Wine-Glass; Bottle; Bin

Moet & Chandon, Dom Perignon, Champagne, France $---; $350; $122

Louis Roederer Cristal Brut Millesime, Champagne, France $---; $400; $120

Veuve Clicquot, Reims, France $---; $125; $114

Moet & Chandon, Ice Imperial, Epernay, France $---; 108; $104

Maschio, Prosecco, Brut, Veneto, Italy $8; $42; $148

Piper Heidsieck, Reims, France, 375ml $---; $42; $112;

## White Wine, Alternative Varietals & Blends-Glass; Bottle; Bin

Nobilo Icon, Sauvignon Blanc, New Zealand $12; $42; $384

Cakebread , Chardonnay, Napa Valley, California $---; $99; $212

Sonoma-Cutrer, Chardonnay, Russian River, California $13; $48; $284

Louis Jadot, Pouilly-Fruisse, Burgundy, Maconnais, France $---; $51; $362

Santa Margherita, Pinot Grigio, Alto Adige, Italy $15; $55; $454

Lincourt Unoaked, Chardonnay, Santa Rita Hills, California $---; $36; $262

Mosella, Riesling Feinherb, Mosel, Germany $10; $36; $400

Far Niente, Chardonnay, Napa Valley, California $---; $120; $214

Honig, Sauvignon Blanc, Napa Valley, California $---; $36; $312

## Red Wine, Alternative Varietals, & Blends-Glass; Bottle; Bin

Cakebread, Cabernet Sauvignon, Napa Valley, California $---; $150; $508

Sequoia Grove, Cabernet Sauvignon, Napa Valley, California $---; $88; $572

Roth Estate, Cabernet Sauvignon, Alexander Valley, California $14; $49; $602

Simi “Landslide”, Cabernet Sauvignon, Alexander Valley, California $---; $73; $606

Burgess, Merlot, Napa Valley, California $13; $44; $660

Franciscan Oakville Estate, Merlot, Napa Valley, California $---; $50; $674

Artesa, Pinot Noir, Carneros, California $13; $48; $706

Crossbarn by Paul Hobbs, Pinot Noir, Sonoma Coast, California $---; $55; $740

Rosenblum, Zinfandel, Paso Robles, California $11; $38; $802

Paraduxx by Duckhorn, Blend, Napa Valley, California $---; $90; $880

Tahuan by Ernesto Catena, Malbec, Mendoza, Argentina $10; $40; $924

Campo Viejo, Gran Reserva, Rioja, Spain $---; $45; $1062

Luigi Righetti, Amarone, Veneto, Italy $---; $54; $1162

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**Beer List**

Budweiser-$5.00, Heineken-$5.75, Blue Moon-$5.75, Bud Light-$5.00, Heineken Light-$5.75, Sierra Nevada-$5.75, Coors Light-$5.00,

Corona-$5.75 Gator Droo-$l5.75, Miller Light-$5.00, Corona Light-$5.75, O’Douls-$5.00, Michelob Ultra-$5.00 Stella Artois-$5.75, Yuengling-$5.00, Guinness-$5.75, Sam Adams 5.00, Amstel Light 5.75

## Catering

Hospitality Bar Setups

All bottles are one liter in size and accompanied with a choice of mixer, appropriate garnish, and spicy snack mix.

Call Brands-$135.00 per bottle

SVEDKA Vodka

New Amsterdam Gin

Cruzan Light Rum

Jim Beam Bourbon

Cutty Sark Scotch

Canadian Club Whisky

Sauza Silver Tequila

Premium Brands-$155.00 per bottle

Stoli Vodka

Beefeater Gin

Bacardi Rum

Maker’s Mark Bourbon

Johnnie Walker Red Label Scotch

Crown Royal Whisky

Jose Cuervo Especial Gold Tequila

Deluxe Brands-$190.00 per bottle

Grey Goose Vodka

Plymouth Gin

Knob Creek Bourbon

Johnnie Walker Black Label Scotch

Crown Reserve Whisky

Patron Silver Tequila

\*Other brands available upon request

## Hospitality Bars

If you plan to entertain in your room, we offer full hospitality bar packages. Bars include a liter bottle of Vodka, Rum, Gin, Tequila, Bourbon, Canadian Whisky, Scotch, 2 bottles of house Red and White Wine, a 6-pack of Domestic and Imported Beer, and a spicy snack mix. All bars are supplied with glassware, ice, mixers, garnishes, and cocktail napkins.

Call Brand

Hospitality Bar-$1,050.00

Premium Brand

Hospitality Bar-$1,150.00

Deluxe Brand

Hospitality Bar-$1,250.00

## Catering

Hors D’Oeuvre Selection

Two Hour Service Required

All orders must be placed prior to 3 p.m. All items are priced Per 50 Pieces.

Chilled Jumbo Shrimp-$300.00

Coconut Chicken, Sweet Heat-$250.00

Mini Beef Wellingtons-$300.00

Vegetable Spring Rolls-$250.00

Scallops Wrapped in Bacon-$300.00

## Reception Displays

Minimum order of 15 people

Fresh Fruit Spectacular-$13.00 per person

Seasonal Melons & Berries served with Pineapple Coconut Dip

International and Domestic Cheese Display-$16.00 per person

Garnished with Fresh Fruit & an assortment of Crackers and Flat Breads

Crudite of Fresh Vegetables-$12.00 per person

Choice of Two Types of Dip (Spinach, Herb Pesto, Ranch or Onion)

Deluxe Antipasto Display-$18.00 per person

Cold display of Assorted Italian Meats & Cheeses, Garnished with Olives, Pepperoncini & Marinated Vegetables with an assortment of Crackers and Flat Breads

## From the Pantry

Premium Assorted Mixed Nuts-$35.00 per pound

Dry Snacks-$25.00 per pound

Choice of Chips, Pretzels or Popcorn

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