

# B R E A K F A S T

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To order press 2222

Served 24 hours

## **FAST BREAK**

### **Assortment of Fresh Cut Fruit**

Melon, grapes and berries

**5.00**

### **Chilled Ruby Red Grapefruit**

One-half grapefruit fully sectioned with brown sugar and a fresh berry

**4.00**

### **Yogurt**

Flavored or plain

**3.00**

### **Continental Breakfast**

Your choice of juice and assortment of pastry, served with butter and preserves, coffee or hot tea

**8.00**

### **Cereals**

Your choice of dry cereals, plain or with sliced strawberries or bananas, accompanied by your choice of juice or coffee

**6.75**

### **Old-Fashioned Oatmeal**

Served with brown sugar and maple syrup

**4.00**

## **BAKERY AND BREADS**

### **Assorted Pastries**

Danish pastry, croissant or sticky bun **5.00**

### **Bagel**

With Philadelphia cream cheese and accompanied by your choice of juice or coffee **6.75**

### **Toast**

Your choice of sourdough, white, whole grain wheat, deli rye or English muffin **2.00**

## **EGGS & OMELETTES**

Served with golden, home fried potatoes, your choice of toast or English muffin and fruit preserves. Our omelettes are made with four eggs. Egg substitute or egg whites only are 1.00 additional.

### **Eggs to Order**

Two fresh eggs cooked your way **7.50**

### **Eggs to Order with Bacon or Sausage**

Two fresh eggs cooked your way with your choice of crisp bacon, patty or link sausage **10.00**

### **California Omelette**

Diced ham, avocado, sautéed mushrooms, red onion, tomato and jack cheese **11.00**

### **Florentine Omelette**

Spinach, mushrooms, tomato and Swiss cheese **11.00**

**Cajun Omelette**

Andouille sausage, smoked chicken, roasted peppers, red onion and jack cheese

**11.00****Basic Omelette**

Your choice of three cheese (cheddar, jack and Swiss), ham and cheese, sausage and cheese or mushroom and cheese

**9.50****Steak and Eggs**

Charbroiled breakfast steak with two eggs any style

**17.00****Ham and Eggs**

Charbroiled bone-in country ham steak with two eggs any style

**12.00****Corned Beef Hash and Eggs**

Two eggs any style served on top of our grilled corned beef hash

**10.00****FROM THE GRIDDLE****Buttermilk Pancakes**

Tall Stack (5)

**11.00**

Short Stack (3)

**8.00****Thick-Cut French Toast**

Four golden brown halves of battered Hawaiian bread

**11.00****Belgium Waffle**

With seasonal fresh fruit and whipped cream

**11.00**

Plain

**10.00**

### **EGGS BENEDICT “OUR WAY”**

Served with golden, home fried potatoes

### **Nantucket Benedict**

Two poached eggs on an English muffin topped with lobster and crabmeat and finished with your choice of traditional, fresh dill and herb or tomato hollandaise

**14.50**

### **Traditional Benedict**

Two poached eggs with Canadian bacon on an English muffin with your choice of traditional, fresh dill and herb or tomato hollandaise

**12.00**

### **Lobster Hash Benedict**

Two poached eggs on top of grilled lobster hash and topped with chive hollandaise

**15.50**

### **Southern Benedict**

Two poached eggs with country sausage patties on an English muffin and smothered in our country sausage gravy

**12.00**

## **BEVERAGES**

Freshly squeezed orange or grapefruit juice **4.25**

### **Selection of Chilled Juices**

Cranberry, tomato, V-8 vegetable, apple or pineapple **3.75**

Hot or iced coffee **3.00**

Hot or iced tea **3.00**

Flavored coffee of the day **4.00**

Coke, Diet Coke, Sprite, Ginger Ale or Lemonade **3.00**

Hot chocolate **3.00**

Milkshakes – vanilla, chocolate or strawberry **6.00**

# ALL DAY DINING

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## STARTERS

### Grilled Chicken Quesadilla

Diced, grilled chicken with pepper jack cheese and black beans served with salsa fresca and lime sour cream

**9.00**

### Summer Sweet Shrimp Cocktail

Five large Gulf shrimp with traditional cocktail sauce

**15.00**

### Rock'n Egg Roll Sampler

Trio of Philly cheese steak, southwest and reuben egg rolls

**9.50**

### Kicki'n Shrimp

Crispy battered shrimp, tossed in your choice of sauce:  
Jim Beam Bourbon glaze or Buffalo style

**15.00**

### Buffalo Chicken Drumettes

With julienne celery, carrots and bleu cheese dressing

**11.00**

## SOUPS

### Today's Soup Pot

Sure to be a symphony of flavors!

**5.00**

### Spicy Backstage Chili

Tender cuts of beef simmered in our own spicy broth with tomatoes, onions and beans

**5.00**

### Matzo Ball Soup

Jumbo matzo balls served in a rich chicken broth

**6.00**

All orders are subject to 18% gratuity, 6% sales tax and \$2.00 delivery fee.

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## **FROM OUR DELI**

All of our deli sandwiches are served on deli rye bread.

Sourdough, white or whole grain wheat available upon request.

Cheddar, provolone, Swiss or American cheese 1.50 extra.

Served with seasoned french fries and cole slaw.

Warm corned beef **9.00**

Warm pastrami **9.00**

Roast beef with lettuce and tomato **9.00**

Turkey breast with lettuce and tomato **9.00**

Baked ham with lettuce and tomato **9.00**

## **GREEN ROOM COMBOS**

**#1** – corned beef & pastrami **9.00**

**#2** – pastrami, roast beef, Swiss cheese & thousand island dressing **10.00**

**#3** – corned beef, turkey, provolone and slaw **10.00**

**#4** – turkey, roast beef, lettuce, tomato, cheddar cheese and mayo **10.00**

**#5** – turkey, ham, bacon, Swiss cheese, lettuce, tomato and mayo **10.50**

**#6** – corned beef, pastrami, turkey, provolone cheese and  
thousand island dressing **11.00**

## **GARDEN FRESH SALADS**

### **Pepper Crusted Tuna Nicoise Salad**

Pepper crusted tuna on a bed of mixed field greens tossed with Fingerling potatoes, tomato, red onion, green beans, hard cooked egg and black olives in a Dijon mustard vinaigrette

**16.00**

### **Asian Chicken Salad**

Seared, sliced and chilled teriyaki chicken breast served over seasonal greens tossed in rice vinegar dressing with vermicelli, peanuts, mandarin oranges, green onions and toasted sesame seeds

**12.00**

### **Heavenly Caesar Salad**

Crisp, romaine lettuce lightly tossed with our zesty Caesar dressing, topped with grilled chicken, freshly shaved parmesan cheese and toasted garlic and herb croutons

**12.00**

With grilled shrimp

**14.00**

### **Seminole Hard Rock Chef Salad**

Crisp greens with an arrangement of ham, turkey, eggs, tomato, Swiss and American cheeses, your choice of dressing

**12.00**

## **TWO-FISTED BURGERS**

Served with seasoned french fries and cole slaw

### **“Classic” Burger**

Half-pound of fresh, ground beef served on a bun with lettuce, tomato and onion straws

**10.50**

Cheddar, provolone, Swiss or American cheese 1.50 extra.

### **The “Double Stack” Burger**

Two half-pound patties of fresh ground beef served on a bun with lettuce, tomato and onion straws

**16.50**

\*\*add your choice of cheese\*\*

### **Build your own with up to Four Toppings**

**12.50**

\*\*American, blue, cheddar, provolone, Swiss cheese, bacon, mushrooms, carmellized onions, chili\*\*

## **GRILLED HOT SANDWICHES**

Served with seasoned french fries and cole slaw

### **Chicken Sandwich**

Marinated breast of chicken prepared, blackened, grilled or fried, served on a bun with lettuce, tomato and onion straws, topped with your choice of cheese

**12.00**

### **Philly Cheese Steak Sandwich**

Thinly-sliced steak on a toasted hoagie roll smothered with sautéed mushrooms, onions, peppers and provolone cheese

**12.00**

### **“Rocking” Reuben**

Corned beef and pastrami piled high and smothered in cole slaw, onion straws and melted Swiss cheese, grilled and served with tangy, thousand island dressing

**12.00**

### **Grilled Panini**

Proscuitto ham with fresh mozzarella cheese, tomato, basil and roasted red peppers, served on herb focaccia

**12.00**

### **Cuban Sandwich**

Roasted pork, ham, manchego cheese, spicy mustard, pickles and muffaletta, served on fresh Cuban bread

**12.00**

## **ALL-DAY ENTRÉES**

All entrées are accompanied by a garden-fresh salad and freshly baked rolls with butter.

### **Shrimp Pasta**

Tender shrimp sautéed with roasted garlic, fresh herbs, spinach, artichokes and diced tomato, tossed with penne pasta in a white wine butter sauce

**20.00**

### **Gourmet Macaroni and Cheese**

A creamy blend of four cheeses, plum tomatoes and diced, honey-cured ham wrapped around elbow pasta and baked to golden perfection

**13.50**

### **Liver and Onions**

Fried beef liver with onions and applewood smoked bacon, served with buttermilk mashed potatoes and vegetable

**15.00**

### **Spaghetti and Meatballs**

Three “old-world style” meatballs atop a generous mound of spaghetti, served with a zesty marinara sauce and grilled garlic toast

**15.00**

### **Grilled New York Strip Steak**

Grilled, 10-ounce New York strip with herb roasted potatoes, sautéed fresh vegetables and mushrooms, served with a white wine herb butter.

**28.50**

Add four grilled shrimp

**32.50**

# EVENING SPECIALITIES

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To order press 2222

Served from 5pm - 11pm nightly

All entrées are accompanied by a garden-fresh house salad and freshly baked rolls and butter.

## **The Catch of the Day**

Fresh Florida fish prepared grilled, blackened or sautéed and served with buttermilk mashed potatoes and sautéed vegetables **20.00**

## **Beam BBQ Glazed Breast of Chicken**

Grilled double breast of chicken lightly brushed with a Jim Beam BBQ glaze served with buttermilk mashed potatoes and sautéed vegetables **21.00**

## **Home Style Meatloaf**

Just like Mom's, served with buttermilk mashed potatoes, sautéed vegetables and covered in a rich gravy **16.00**

## **Grilled Pork Tenderloin**

Pork tenderloin marinated and grilled, served with mashed sweet potatoes and black bean and roasted corn salsa **20.00**

## **Baby Back Rack Stack**

Full rack of baby back ribs, slowly smoked tender and glazed with Coca-Cola® barbeque sauce and served with buttermilk mashed potatoes and vegetable **21.00**

## **Roast Prime Rib of Beef**

Served with buttermilk mashed potatoes, sautéed vegetables, creamy horseradish sauce and au jus **31.00**

# D E S S E R T

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Served 24 hours

## **Chocolate Layer Cake**

Rich, blackout chocolate cake layered with dark chocolate icing **8.00**

## **Fresh Apple Pie a la Mode**

Warm from our pastry kitchen and served with vanilla ice cream **7.00**

## **Classic Carrot Walnut Cake**

Cream cheese frosting, toasted walnuts and caramel sauce **8.00**

## **Warm White Chocolate Butter Bread Pudding**

Layers of spiced custard and buttery croissants served with warm carmel sauce **7.00**

## **No Sugar Added New York-Style Cheesecake**

Served with fresh, seasonal berries **7.00**

## **Hand-Dipped Milkshakes**

Vanilla, chocolate or strawberry **6.00**

## **Hard Rock Ice Cream by the Pint**

Pints of fun!! Ask your operator for today's fun flavors **8.00**

# W I N E & S P I R I T S

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Room Service Wine and Spirits are served 24 hours. A delivery fee of \$2.00 and an 18% gratuity will be added to all Room Service orders.

## BEVERAGES

Cocktails.....	<b>6.00</b>
Call Brands .....	<b>5.75</b>
Premium Brands .....	<b>6.50</b>

BEER	Bottle	6-pack	12-pack	Case
Amstel Light	<b>4.00</b>	<b>18.00</b>	<b>30.00</b>	<b>48.00</b>
Beck's	<b>4.00</b>	<b>18.00</b>	<b>30.00</b>	<b>48.00</b>
Bud Light	<b>3.50</b>	<b>15.00</b>	<b>24.00</b>	<b>36.00</b>
Budweiser	<b>3.50</b>	<b>15.00</b>	<b>24.00</b>	<b>36.00</b>
Coors Light	<b>3.50</b>	<b>15.00</b>	<b>24.00</b>	<b>36.00</b>
Corona	<b>4.00</b>	<b>18.00</b>	<b>30.00</b>	<b>48.00</b>
Heineken	<b>4.00</b>	<b>18.00</b>	<b>30.00</b>	<b>48.00</b>
Killian's Red	<b>4.00</b>	<b>18.00</b>	<b>30.00</b>	<b>48.00</b>
Michelob Light	<b>3.50</b>	<b>15.00</b>	<b>24.00</b>	<b>36.00</b>
Michelob Ultra	<b>3.50</b>	<b>15.00</b>	<b>24.00</b>	<b>36.00</b>
Miller Lite	<b>3.50</b>	<b>15.00</b>	<b>24.00</b>	<b>36.00</b>
Samuel Adams	<b>4.00</b>	<b>18.00</b>	<b>30.00</b>	<b>48.00</b>
Smirnoff Ice	<b>3.50</b>	<b>15.00</b>	<b>24.00</b>	<b>36.00</b>

Sorry....No Kegs.

## **WINES BY THE GLASS**

### **SPARKLING**

Jacob's Creek, Australia ..... **6.00**

### **WHITE WINE**

Chardonnay, Clos Du Bois, Sonoma ..... **8.00**

Chardonnay, Kendall Jackson, Vintners Reserve, California ..... **10.00**

Pinot Grigio, Santa Margherita, Alto Adige, Italy..... **10.00**

Riesling, Relax, Schmitt Sohne, Germany..... **6.00**

White Zinfandel, Beringer, California ..... **8.00**

### **RED WINE**

Cabernet Sauvignon, Beaulieu Vineyard, Napa ..... **8.00**

Cabernet Sauvignon, Greg Norman Estates, Australia ..... **10.00**

Merlot, Cavit, Italy..... **6.00**

Merlot, St. Francis, Sonoma..... **10.00**

Chianti Classico, Rocca Delle Macie, Italy ..... **7.00**

Pinot Noir, Beringer, Founders' Estate, California ..... **6.00**

Zinfandel, Ravenswood, Old Vines, Sonoma ..... **10.00**

## **WINES & CHAMPAGNE**

### **CHAMPAGNE & SPARKLING WINES**

Sparkling, Jacob's Creek, Australia ..... **22.00**

Sparkling, Mumm Napa, Brut Prestige, Napa Valley ..... **45.00**

Champagne, Moet & Chandon White Star, France ..... **80.00**

Champagne, Dom Perignon, Vintage, France ..... **250.00**

Champagne, Louis Roederer – Cristal, Reims..... **450.00**

### **CHARDONNAY**

Clos Du Bois, Sonoma ..... **28.00**

Kendall Jackson, Vintners Reserve, California..... **36.00**

Trefethen, Oak Knoll, Napa Valley ..... **49.00**

Stag's Leap Wine Cellars, Napa Valley ..... **58.00**

Cakebread Cellars, Napa Valley..... **74.00**

Far Niente, Napa Valley ..... **85.00**

## **OTHER WHITE WINES**

Fume Blanc, Robert Mondavi, Napa Valley.....	<b>36.00</b>
Pinot Grigio, Santa Margherita, Alto Adige, Italy .....	<b>42.00</b>
Pouilly Fuisse, Duboeuf, France .....	<b>45.00</b>
Riesling, Relax, Schmitt Sohne, Germany.....	<b>22.00</b>
White Zinfandel, Beringer, California .....	<b>24.00</b>

## **CABERNET SAUVIGNON**

Beaulieu Vineyard, Napa.....	<b>29.00</b>
Greg Norman Estates, Australia.....	<b>34.00</b>
Robert Mondavi, Napa Valley .....	<b>48.00</b>
Hess Collection, Napa Valley.....	<b>64.00</b>
Heitz, Napa Valley.....	<b>83.00</b>
Far Niente, Napa Valley .....	<b>195.00</b>

## **MERLOT**

Cavit, Italy. ....	<b>22.00</b>
Trinchero Family Selection, California .....	<b>27.00</b>
Sterling Vineyards, Napa Valley .....	<b>42.00</b>
Duckhorn, Napa Valley .....	<b>95.00</b>
St. Francis, Sonoma .....	<b>39.00</b>

## **OTHER RED WINES**

Chianti Classico, Rocca Delle Macie, Italy .....	<b>27.00</b>
Meritage, Estancia, Alexander Valley .....	<b>62.00</b>
Petite Syrah, Stag's Leap Winery, Napa Valley .....	<b>66.00</b>
Pinot Noir, Beringer, Founders Estate, California .....	<b>24.00</b>
Shiraz, Jacob's Creek Reserve, Australia .....	<b>28.00</b>
Zinfandel, Ravenswood, Old Vines, Sonoma .....	<b>34.00</b>

Additional wines and champagnes available.

## **BOTTLE LIQUORS [750 ml]**

### **GIN**

Beefeater.....	<b>55.00</b>
Tanqueray.....	<b>100.00</b>
Bombay Sapphire .....	<b>125.00</b>

### **VODKA**

Smirnoff .....	<b>55.00</b>
Stolichnaya.....	<b>100.00</b>
Absolut.....	<b>100.00</b>
Absolut Flavors.....	<b>100.00</b>
Ketel One .....	<b>150.00</b>
Grey Goose.....	<b>150.00</b>
Level .....	<b>150.00</b>

### **VERMOUTH**

Martini & Rossi, Sweet or Dry .....	<b>25.00</b>
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### **SCOTCH**

Dewar's White Label .....	<b>70.00</b>
Glenlivet .....	<b>80.00</b>
Chivas Regal.....	<b>125.00</b>
Johnnie Walker Black Label .....	<b>125.00</b>
Johnnie Walker Gold Label.....	<b>150.00</b>
Johnnie Walker Blue Label .....	<b>250.00</b>

## **WHISKEY**

Jim Beam .....	<b>50.00</b>
Canadian Club .....	<b>55.00</b>
Jack Daniel's .....	<b>100.00</b>
Maker's Mark .....	<b>110.00</b>
Crown Royal .....	<b>150.00</b>

## **COGNACS & LIQUORS**

Courvoisier .....	<b>75.00</b>
Hennessy V.S. ....	<b>75.00</b>
Bailey's Irish Cream .....	<b>75.00</b>
Kahlua .....	<b>75.00</b>
Jägermeister .....	<b>75.00</b>
Remy Martin VSOP .....	<b>125.00</b>
Grand Marnier .....	<b>150.00</b>
Louis XIII .....	<b>2,800.00</b>

## **RUM**

Bacardi .....	<b>90.00</b>
Captain Morgan .....	<b>90.00</b>
Captain Morgan's Parrot Bay .....	<b>100.00</b>
Bacardi Limón .....	<b>100.00</b>
Myers's Planters Punch .....	<b>100.00</b>
Mount Gay .....	<b>150.00</b>

## **TEQUILA**

Jose Cuervo Gold .....	<b>90.00</b>
Jose Cuervo 1800 .....	<b>150.00</b>
Patrón Añejo Silver .....	<b>175.00</b>
Patrón Añejo Gold .....	<b>200.00</b>

**SODA & MIXERS**

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water .....	<b>3.00</b>
Evian .....	<b>3.00</b>
Voss Water, Sparkling (375 ml).....	<b>4.00</b>
Voss Water, Still (800 ml).....	<b>6.50</b>
Fresh-Squeezed Florida Orange or Grapefruit Juice (liter).....	<b>9.00</b>
V-8, Tomato, Apple, Cranberry, Grapefruit or Pineapple Juice (liter).....	<b>7.00</b>
Red Bull .....	<b>4.00</b>

## T H E P A R T Y Z O N E

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<b>Cold Hors d' Oeuvres</b>	12 Pieces	24 Pieces	36 Pieces
<b>Shrimp Cocktail</b>	<b>32.00</b>	<b>60.00</b>	<b>88.00</b>
<b>Assorted Sushi</b>	<b>27.00</b>	<b>49.00</b>	<b>75.00</b>
 <b>Assorted Gourmet</b>			
<b>Finger Sandwiches</b>	<b>15.00</b>	<b>28.00</b>	<b>42.00</b>
 <b>Roulade of Smoked</b>			
<b>Salmon with Herb Cream</b>	<b>25.00</b>	<b>45.00</b>	<b>70.00</b>
 <b>Crudités of Fresh Vegetables</b>			
Small (serves 4 people)			<b>26.00</b>
Large (serves 10 people)			<b>46.00</b>
 <b>Display of Domestic Cheeses with Crackers and Crostini</b>			
Small (serves 4 people)			<b>30.00</b>
Large (serves 10 people)			<b>50.00</b>
 <b>Nuts</b>			
Small (serves 4 people)			<b>25.00</b>
Large (serves 10 people)			<b>45.00</b>
 <b>Hot Hors d' Oeuvres</b>			
<b>Chicken Satay</b>	12 Pieces	24 Pieces	36 Pieces
<b>Beef Satay</b>	<b>18.00</b>	<b>30.00</b>	<b>42.00</b>
<b>Meatballs</b>	<b>22.00</b>	<b>34.00</b>	<b>46.00</b>
<b>Fried Shrimp</b>	<b>15.00</b>	<b>27.00</b>	<b>42.00</b>
<b>Egg Rolls</b>	<b>30.00</b>	<b>60.00</b>	<b>90.00</b>
	<b>22.00</b>	<b>34.00</b>	<b>46.00</b>

Crisp, potato pancakes topped with sour cream, apple sauce  
and domestic caviar

**\$140.00**

**Please allow 60-90 minutes for delivery.**