

GUEST ROOM DINING

Available Sun-Thu 12 noon-10pm; Fri-Sat 12 noon-11pm
Please dial extension 7128

A \$3 delivery charge and 22% gratuity plus applicable sales tax will be added to all orders.

Lowcountry She Crab Soup	15	'21' Burger	31
<i>Crabmeat, Chives</i>		<i>Inspired by our Sister Property the '21' Club, Grilled Red Onions, Tomatoes, Lettuce, Pickles, Housemade Bun</i>	
Chef's Seasonal Soup	14	Surf & Turf Burger	33
<i>Chef's Selection</i>		<i>'21' Burger, Béarnaise, Lobster</i>	
🍷 Chilled Shrimp Cocktail	22	Turkey Club Wrap	27
<i>Lemon, Cocktail Sauce</i>		<i>Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Pesto Mayonnaise, French Fries or Fresh Fruit</i>	
🍷 Buffalo Wings	22	Southern Fried Chicken Tenders	25
<i>Side of Housemade Buffalo Wing Sauce, Celery, Choice of Blue Cheese or Ranch</i>		<i>Housemade Barbecue Sauce and Honey Mustard, Choice of French Fries or Fresh Fruit</i>	
Pepperoni Pizza	25	Vegetable Linguine	30
<i>Mozzarella Cheese, Pepperoni, Tomato Sauce</i>		<i>Roasted Eggplant, Walnuts, Gorgonzola, Red Onions, Carrot, Cream</i>	
Veggie Pizza	25		
<i>Pesto Base, Mozzarella Cheese, Mushrooms, Red Onion, Tomato, Olives, Spinach</i>			
🍷 Hummus Plate	16	SIDES	
<i>Pita Chips, Chef's Selection of Vegetables</i>		French Fries	8
🍷 Cheese and Berries Plate	20	🍷 🍷 Fresh Fruit	8
<i>Chef's Selection of Cheeses, Fresh Berries</i>			
Cured Meat Plate	25	DESSERTS	
<i>Chef's Selection of Accompaniments</i>		Peach Pot de Crème	10
🍷 🍷 Fresh Fruit Plate	25	<i>Roasted Blueberry Compote, Ginger Peach Granola, Fresh Peach</i>	
<i>Chef's Selection of Seasonal Fresh Fruit, Yogurt Granola Parfait</i>		Watermelon Sherbet Pop	11
🍷 Caesar Salad	30	<i>Lime Streusel, Fresh Fruit</i>	
<i>Choice of Grilled Shrimp, Seared Diver Scallops, Fried Oysters, Grilled Chicken</i>		Lava Cake	10
🍷 Chef's Greens Salad (Half/Full) 18/30		<i>Lemon Ice Cream, Strawberry Topping, Vanilla Wafer</i>	
<i>Choice of Grilled Chicken, Grilled Shrimp, Choice of Dressings (Balsamic)</i>		🍷 Classic Crème Brûlée	10
Jumbo Lump Crab Cake	21	<i>Fresh Berries</i>	
<i>Black Eyed Peas, Cucurber, Charred Peppers, Pea Tendrils</i>			

🍷 Gluten-Free 🍷 Vegan

*Please note, consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

BREAKFAST

Available Daily 6:00am-11:30am

Please dial extension 7128. We kindly ask that you make your selections **by 9:30pm** the evening prior.

SPECIALTIES

French Toast 23
Seared Hawaiian Bread, Accompanied by a Pineapple-Blueberry Compote, Choice of Bacon, Housemade Sausage Links or Patties

Tuscan Egg Sandwich 23
Scrambled Eggs, Country Ham, Gruyère Cheese, Caramelized Onions, Grain Mustard, Choice of Fresh Fruit or Breakfast Potatoes

Buttermilk Pancakes 20
Choice of Strawberries, Blueberries, Bananas, Pecans, or Chocolate Chips, Warm Maple Syrup, Choice of Bacon, Housemade Sausage Links or Patties

Lowcountry Shrimp & Grits 30
Housemade Tasso Gravy, Choice of Yellow or White Grits, Choice of Wheat, White, Rye Toast or Biscuit

House Cured Smoked Salmon 23
Thinly Sliced, Served with Bagel and Traditional Accompaniments

Belgian Waffle 21
Chocolate Chips, Pecans, Walnuts or Blueberries, Warm Maple Syrup, Choice of Bacon, Housemade Sausage Links or Patties

Southern Biscuits & Gravy* 24
Two Buttermilk Biscuits, Sausage Gravy, Two Eggs Any Style

EGGS & OMELETTES

The All American* 22
Two Eggs Any Style, Choice of Side

Three Egg Omelet 23
Choice of Cheese and Fresh Ingredients, Choice of Side, Egg Whites Also Available

Eggs Benedict* 24
Toasted English Muffin, Poached Eggs, Hollandaise, Choice of Side
Choice of:
- Petite Filet (+\$6)
- Canadian Bacon
- Smoked Trout

SIDES

- Wheat, White, Rye or Gluten Free Toast or Biscuit
- Grits, Breakfast Potatoes or Fresh Fruit Cup
- Bacon, Housemade Sausage Links or Patties, Grilled Ribeye (+\$5)

LIGHTER OPTIONS

Deluxe Continental 24
Choice of Juice, Choice of Two Freshly Baked Pastries, Seasonal Berries or Sliced Melon, Small Coffee, Decaffeinated Coffee or Hot Tea
French Press Coffee +2
Large Coffee +4

Simply Healthy 24
Choice of Juice, Fruit Cup or Berries and Yogurt, Choice of Cereal, Small Coffee, Decaffeinated Coffee, Hot Tea or Milk
French Press Coffee +2
Large Coffee +4

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À LA CARTE

Fresh Grapefruit	7
Seasonal Melon or Mixed Berries	8
Vanilla Bean Yogurt	7
Yogurt Parfait	12

Fresh Fruit Plate	26
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Chef's Selection of Seasonal Fresh Fruit served with Vanilla Bean Yogurt

Breakfast Cereals	10
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Whole, 2%, Skim or Soy Milk, Side of Berries

Choice of:

- Bran Flakes
- Cheerios
- Corn Flakes
- Granola
- Raisin Bran
- Special K

Oatmeal	12
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Whole, 2%, Skim or Soy Milk, Brown Sugar and Raisins

One Egg, Any Style*	6
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Two Eggs, Any Style*	10
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Bacon, Sausage Links or Patties	7
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Corned Beef Hash or Country Ham	7
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Breakfast Potatoes or Grits	7
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Breakfast Biscuit	15
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Choice of Bacon, Egg and Cheese or Sausage, Egg and Cheese

PASTRIES

Freshly Baked Danish	6
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Breakfast Pastry	6
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Bran, Blueberry, Banana Walnut, Zucchini Muffin or Flaky Croissant

Basket of Pastries	15
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Choice of Any Four

Raisin Bread	6
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Buttermilk Biscuit	6
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Toasted English Muffin	6
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Bagel with Cream Cheese	6
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Freshly Toasted Bread	6
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White, Whole Wheat, Rye, Gluten Free

BEVERAGES

Juice	6
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Orange, Grapefruit, Apple, Cranberry, Tomato, Pineapple, V8 Juice

Soft Drinks	4
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Choice of:

- Coke
- Pepsi
- Mountain Dew
- Dr. Pepper
- Diet Coke
- Diet Pepsi
- Sprite Zero

Whole, Skim, 2% or Chocolate Milk	5
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Pot of Fine Tea	One person 10 / Two people 15
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Comes with: Milk, Honey and Lemon

Choice of:

- Chamomile
- Decaffeinated
- Earl Grey
- English Breakfast
- Green Tea
- Organic Peppermint

Pot of Freshly Brewed Coffee or Decaffeinated Coffee	
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One person 10 / Two people 15

Pot of Hot Chocolate	10
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SPECIAL OCCASION

Romantic Start for Two	150
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- Half Bottle of Moët Chandon Imperial Champagne
- Two Glasses of Freshly Squeezed Orange Juice
- Two Gourmet Omelettes with Your Choice of Ingredients
- Smoked Salmon Plate with Traditional Accompaniments
- Fruit Plate with Vanilla Bean Yogurt
- Coffee, Decaffeinated Coffee or Hot Tea

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WINE

Available by the Glass or Bottle. Ask about our Liquor and Beer selections.

Bubbles

Villa Sandi Prosecco Brut (Treviso)	12/55
Avinyó Cava "Reserva" Brut '18 (Spain)	11/50
Taittinger "La Française" Brut (Champagne)	90
Veuve Clicquot Brut (Champagne)	24/115
Dom Pérignon Brut '10 (Champagne)	325
Bollinger Brut Rosé (Champagne)	175
Val de Mer Rosé Brut Nature (Burgundy)	15/70

Interesting White Wines

Trimbach Riesling '16 (Alsace)	55
Schloss Lieser Riesling "Großes Gewächs" '16 (Mosel)	119
Vincent Carême Vouvray Sec "Le Clos" '18 (Loire)	76
Kozlović Malvazija '15 (Istria)	55
Miani Friulano '17 (Friuli Colli Orientali)	95
Robert Sinskey "Abraxas" '16 (Carneros)	76

Pinot Grigio & Light Dry White Wines

Scarpetta Pinot Grigio '20 (Friuli)	13/50
Santa Margherita Pinot Grigio '18 (Valdadige)	70
Do Ferreira Albariño '19 (Salnés, Rias Baixas)	59
Weinbach Pinot Blanc '18 (Alsace)	70
Sigalas Assyrtiko '17 (Santorini)	75

Sauvignon Blanc

François Millet Sancerre '20 (Loire)	16/60
Whitehaven Sauvignon Blanc '20 (Marlborough)	13/50
Villa Maria Sauvignon Blanc "Taylors Pass" '20 (Marlborough)	70
Cliff Lede Sauvignon Blanc '18 (Napa)	60
Cakebread Sauvignon Blanc '19 (Napa)	75

Chardonnay

Bellula Chardonnay '20 (Southern France)	12/45
Bouchard Pouilly-Fuissé '19 (Burgundy)	15/57
Dupont-Fahn Meursault "Les Clous" '17 (Burgundy)	95
Sonoma-Cutrer Chardonnay '18 (Sonoma Coast)	16/60
Jordan Chardonnay '16 (Russian River Valley)	77
Duckhorn Chardonnay '19 (Napa)	17/65
Rombauer Chardonnay '19 (Carneros)	83
Ceritas Chardonnay "Porter-Bass" '17 (Sonoma Coast)	120
Kistler Chardonnay "Les Noisetiers" '19 (Sonoma Coast)	32/127

Dry Rose & Sweet Wines

Miraval Rosé '20 (Côtes de Provence)	16/60
Domaines Ott Bandol Rosé "Romassan" '17 (Provence)	95
Mönchhof Riesling Kabinett '19 (Mosel)	13/50
Von Othegraven Riesling Spätlese '07 (Mosel)	76
Coppo Moscato d'Asti "Moncalvina" '19 (Piedmont)	11/50

Interesting Reds & Red Blends

Cesani Chianti Colli Senesi "Pancole" '19 (Tuscany)	55
Ruffino Chianti Classico "Riserva Ducale" '17 (Tuscany)	12/46
Fanti Brunello di Montalcino '16 (Tuscany)	109
Grasso Barbaresco "Vallegrande" '05 (Piedmont)	98
Zenato Amarone Classico "Riserva" '09 (Veneto)	192
Marqués de Cáceres Rioja "Gran Reserva" '12 (Spain)	72
Pingus Ribera del Duero "Psi" '18 (Spain)	70
Château Lyonnat Lussac-Saint-Émilion '15 (Bordeaux)	65
Château Haut-Beauséjour Saint-Estèphe '13 (Bordeaux)	75
Guigal Gigondas '15 (Rhône)	61
Vieux Lazaret Châteauneuf-du-Pape '17 (Rhône)	83
Orin Swift Red Blend "Abstract" '19 (California)	18/70
Shafer Syrah "Relentless" '17 (Napa)	166
Banshee Red Blend "Mordecai" '15 (California)	65
Wonderment Zinfandel "Burton Ranch" '16 (Kelsey Bench)	55
Turley Zinfandel "Old Vines" '18 (California)	88

Pinot Noir

Louis Latour Pinot Noir "Valmoissine" '18 (France)	12/45
Alain Jeanniard Morey-Saint-Denis '14 (Burgundy)	115
Michel Magnien Gevrey-Chambertin '15 (Burgundy)	108
Sokol Blosser Pinot Noir '18 (Dundee Hills)	70
Calera Pinot Noir '18 (Central Coast)	15/58
Lioco Pinot Noir "Hirsch Vineyard" '13 (Sonoma Coast)	138
Kistler Pinot Noir '16 (Sonoma Coast)	155
Belle Glos Pinot Noir "Las Alturas" '19 (Santa Lucia)	98
Goldeneye Pinot Noir '17 (Anderson Valley)	110

Malbec & Merlot

Barnard Griffin Merlot '18 (Columbia Valley)	13/50
Rombauer Merlot '18 (Carneros)	83
Duckhorn Merlot '18 (Napa)	85
Terrazas de los Andes Malbec "Reserva" '18 (Mendoza)	13/50
Viña Cobos Malbec "Bramare" '18 (Luján de Cuyo)	99

Cabernet Sauvignon

Catena Cabernet Sauvignon '19 (Mendoza)	13/50
Kith & Kin Cabernet Sauvignon '19 (Napa)	20/78
Hedges Cabernet Sauvignon '14 (Red Mountain)	90
Mount Eden Cabernet Sauvignon '10 (Santa Cruz Mtns.)	118
Viña Cobos Cabernet Sauvignon "Felino" '17 (Mendoza)	63
Kanonkop Cabernet Sauvignon '15 (Simonsberg)	84
Cakebread Cabernet Sauvignon '18 (Napa)	39/155
Far Niente Cabernet Sauvignon '18 (Napa)	55/210
Dominus '16 (Napa)	550

HALF BOTTLES

Bubbles

Krug "Grande Cuvée" Brut (Champagne)	180
Moët & Chandon "Impérial" Brut (Champagne)	65
Taittinger Brut "La Française" (Champagne)	50
Veuve Clicquot Brut (Champagne)	70
Billecart-Salmon Brut Rosé (Champagne)	100
Adami Garbèl Prosecco Brut (Italy)	29

White

Alois Lagaeder Pinot Grigio '19 (Dolomiti)	25
King Estate Pinot Gris '18 (Oregon)	25
Merlin-Cherrier Sancerre '20 (Loire Valley)	30
Spy Valley Sauvignon Blanc '20 (Marlborough)	37
Domaine Servin Chablis "Les Pargues" '18 (Burgundy)	35
Matrot Meursault "Les Chevalières" '18 (Burgundy)	75
Ramey Chardonnay '18 (Russian River Valley)	55
Cakebread Chardonnay '18 (Napa Valley)	60

Red

Merry Edwards Pinot Noir '16 (Russian River Valley)	60
Row Eleven Pinot Noir "Viñas 3" '20 (California)	25
Hartford Court Pinot Noir '16 (Russian River Valley)	35
Bethel Heights Pinot Noir '16 (Eola-Amity Hills)	45
Cristom Pinot Noir "Mt. Jefferson Cuvée" '19 (Willamette Valley)	40
Tollot-Beaut Choresy-les-Beaune '18 (Burgundy)	60
Seghesio Zinfandel '18 (Sonoma County)	40
Luiano Chianti Classico '16 (Tuscany)	35
La Gerla Brunello di Montalcino '14 (Tuscany)	65
Cesari Amarone "Classico" '12 (Veneto)	75
Clos du Bois Merlot '17 (California)	28
Hall Merlot '14 (Napa Valley)	40
Ségla By Château Rauzan-Ségla Margaux '14 (Bordeaux)	65
Stuhlmüller Cabernet Sauvignon '15 (Alexander Valley)	40
Pride Mountain Cabernet Sauvignon '18 (Napa/Sonoma)	75
Shafer "One Point Five" '16 (Stag's Leap District)	110