

IN-ROOM DINING

PLEASE CALL EXTENSION 84002 to place your order or use the breakfast door hanger menu provided.

"I won't be impressed with technology until I can download food" -ANONYMOUS

LUNCH & DINNER
6:00am-11:00pm Daily

APPETIZERS Served 11:00am-11:00pm

HOUSE MADE CRAB CAKES 15
Atlantic blue crab/cajun remoulade

MAGNOLIA HOUSE WINGS 13
Plump wings tossed in your choice: Chef Quincy's bar-b-que sauce / Old Bay dry rub / traditional buffalo hot sauce / thai sweet chilli glaze 🌱

TURKEY BURGER SLIDERS 12
Hand pressed seasoned turkey, Chef Quincy's bar-b-que sauce / house made slaw / toasted brioche

SALADS/SOUPS

CHARRED TOMATO BASIL SOUP 8
Fire grilled roma tomatoes / garlic / onions / basil 🌱

THE "TRADITIONAL" CAESAR 11
Romaine lettuce / home-style croutons / Magnolia caesar dressing

With grilled chicken 14

SANDWICHES/ FLATBREAD PIZZA

All Sandwiches are served with your choice of fries / sweet potato fries / Magnolia chips / small Mayfair salad

BLACKENED CHICKEN SANDWICH 13
Blackened chicken breast / toasted brioche / smoked gouda / bacon / bibb lettuce / tomato / chipotle mayo

TURKEY CLUB 14
Sliced turkey / toasted sourdough / bacon / tomato / bibb lettuce / avocado / mayonnaise / over easy egg

CHIPOTLE CHICKEN LETTUCE WRAP 12
Diced sautéed chipotle chicken / red peppers / roasted corn / cilantro / green onion / bibb lettuce leaf wrap / house made salsa 🌱

THE MAGNOLIA ANGUS BURGER 14
Box fire grilled sirloin / bibb lettuce / tomato / red onion / pickle

BUILD IT FLATBREAD CHEESE PIZZA 14
Select house made marinara or pesto sauce / select 3 toppings
Italian sausage / pepperoni / hamburger / bacon / green pepper / mushroom / onion / black olives

ENTRÉES Served 4:00pm-11:00pm

GRILLED ATLANTIC SALMON 29
Smoked tomato emulsion / grilled asparagus / rosemary garlic potato cake

NEW YORK STRIP STEAK AU POIVRE 36
Fire grilled strip / green peppercorn demi-glace / truffle parmesan shoestring fries / buttered broccoli 🌱

BRICK CHICKEN 27
Brick seared chicken breast / pan jus / garlic-thyme roasted potatoes / grilled asparagus 🌱

SHRIMP PENNE 23
Sautéed gulf shrimp / penne / kalamata olive / sun-dried tomato / fresh basil / crumbled feta / virgin olive oil

DESSERT

NEW YORK CHEESE CAKE 8

ULTIMATE CHOCOLATE CAKE 9

ST. LOUIS GOOEY BUTTER CAKE 7

BEVERAGES

SPARKLING/WHITES GL BTL

La Marca Prosecco 10 36

Voga Moscato 10 36

Montevina Pinot Grigio 9 34

Joel Gott Sauvignon Blanc 12 38

Château Souverain Chardonnay 9 34

REDS

Drumheller Merlot 10 36

Trivento Reserve Malbec 13 48

Bridlewood Pinot Noir 11 38

Storypoint Cabernet Sauvignon 10 38

BOTTLED BEER

Bud Light / Samuel Adams Boston Lager / Angry Orchard Cider / Schlafly Pale Ale / Guinness / Corona 8

NON-ALCOHOLIC BEVERAGES

Pepsi / Diet Pepsi / Sierra Mist / Diet Sierra Mist / Mountain Dew / Fresh Brewed Iced Tea 4

ON-PROPERTY DINING VENUES ROBIE'S

Experience delicious contemporary American cuisine in a casual dining environment at our on-site restaurant, Robie's, located on the lobby level of the hotel. Breakfast, lunch and dinner are served daily with made-to-order, locally-sourced menus consisting of favorite local dishes.

HOURS OF OPERATION:

Monday - Friday 6:30am-11:00pm

Saturday - Sunday 7:00am-11:00pm

🌱 Denotes Gluten Free

As a reminder, all applicable sales tax and a 25% gratuity will be added to any order. A \$5 delivery charge will be added to all orders. Please let your server know of any food allergies, as not all ingredients are listed on the menu. Consuming raw or undercooked meats, poultry, seafood or eggs, may increase your risk of foodborne illness, especially if you have medical conditions.