

Writer's Bistro

@ the Renaissance

FRESH DELICIOUS SIMPLE FOOD, THAT'S WHAT BISTRO COOKING IS ALL ABOUT

2017 Spring/Summer In Room Dining Menu

Breakfast:

Vanilla Yogurt Parfait 8

Granola – Fresh Berries – Mint

Executive Continental 14

Seasonal Fruit – Yogurt Parfait – Breads and Muffins

All American 13

2 Eggs Your way – Choice of Applewood Bacon or Sausage – Home Fries or Hashbrowns – Choice of Bread

Classic Egg Benedict 14

Canadian Bacon – Lemon Hollandaise

Classic Buttermilk Pancakes 11

Maple Syrup – Butter

Sides:

Single Egg Benedict 6

Breakfast Meats 4

Home Fries 4

Hash Browns 4

Kids Breakfast:

Kids All American 6

One egg – Applewood Bacon or Sausage – Hash Browns or Home Fries – Strawberry

Kids Short Stack 6

Two Buttermilk Pancakes - Applewood Bacon or Sausage – Maple Syrup

Lunch:

Seasonal Soups:

Asparagus Bisque Cup 5 Bowl 7

Crab and Corn Chowder Cup 5 Bowl 7

House Salad Full 10 Half 5

Spring Green Medley – Grape Tomatoes – Sliced Cucumber – Carrot Strings
Choice of Dressing: Ranch, Balsamic Vinaigrette, Italian, Blue Cheese or Blueberry Pomegranate

Grilled Chicken and Kale Caesar 13

Grilled Chicken Breast – Kale – Romaine – Shaved Parmesan – Asiago Croutons

Prime Burger 16

Lettuce – Tomato – Onion – Pickle – Choice of Cheese
Served with House made chips or upgrade to Hand Cut Fries or Sweet Potato Fries

Grilled Pimento Cheese 13

Griddled Sourdough – House Pimento Cheese

Add Bacon – 1.50

Add Fried Avocado – 1.50

Black Bean Burger 15

Black Bean – Sautéed Peppers and Onions – Jack Cheese – Spring Greens – Jalapeno Aioli - Brioche

Bacon and Blue Burger 17

Prime Burger – Applewood Bacon – Crumble Blue Cheese – Cheddar

Pastrami Rueben 15

Pastrami – Rye Bread – Sauerkraut – Swiss – 1000 Island

Kids Menu:

Chicken Tenders and French Fries 6

Mac and Cheese 5

Dinner:

Soups and Starters:

Seasonal Soups:

Asparagus Bisque Cup 5 Bowl 7

Crab and Corn Chowder Cup 5 Bowl 7

House Salad Full 10 Half 5

Spring Green Medley – Grape Tomatoes – Sliced Cucumber – Carrot Strings

Choice of Dressing: Ranch, Balsamic Vinaigrette, Italian, Blue Cheese or
Blueberry Pomegranate

Grilled Chicken and Kale Caesar 13

Grilled Chicken Breast – Kale – Romaine – Shaved Parmesan – Asiago Croutons

Main:

Beef Tender Pot Roast 27

Bistro Tender – Roasted Baby Carrots – Wild Mushrooms – New Potatoes

Chicken and Dumplings 26

Pulled Chicken – Gnocchi – Rosemary Veloute – Baby Carrot – Peas

Peppercorn Grilled Ribeye 34

Peppercorn Crust – Smoked Gouda Mash – Grilled Asparagus – Green Peppercorn Demi-Glace

Bacon and Leek Tortellini 22

Tortellini – Bacon and Leek Cream – Wild Mushroom – Baby Spinach – Truffle Oil

Pad Thai Zucchini Noodle with Tofu 20 (vegan option)

Lime Soy Tofu – Zucchini Noodle – Pad Thai Sauce – Sprouts – Peanuts - Lime

Prime Burger 17

Lettuce – Tomato – Onion – Pickle – Choice of Cheese

Served with House made chips or upgrade to Hand Cut Fries or Sweet Potato Fries

Sweets:

Lemon Raspberry Cake 8

Chocolate Peanut Butter Pie 8