# Food + Drink

# **HOTEL RESTAURANTS**

# **ALEXANDER'S**

Breakfast: 6:30 AM to 11:00 AM - Monday through Friday 7:00 AM to 11:00 AM - Saturday & Sunday

# ALEXANDER'S LOUNGE

2:00 PM to 12 midnight - Sunday through Thursday 2:00 PM to 1:00 AM - Friday & Saturday Lunch 11:00 AM -2:00 PM

In-Room Dining 11:00 AM to 11:00 PM - 7 Days a week

#### **BREAKFAST**

6:00 AM-11:00 AM
Dial 7314 to place your order.
To order breakfast for the next morning, please place your order by 11:00 PM.

## GOOD THINGS FROM OUR KITCHEN

## Spa Parfait

Fresh berries, yogurt and granola 8

#### Market Fresh Fruit

Seasonal melon, berries, grapefruit and bananas 7

#### Oatmeal

With cinnamon pecan and raisin compote 7

## Honey Granola

Granola served with fresh berries and milk 6

# **Traditional Cereals**

Choose from Frosted Flakes, Special K, Corn Flakes, Cheerios, Raisin Bran or Froot Loops. Served with milk and choice of banana or berries  $\,5\,$ 

# Assorted Fruit Yogurts gf

Strawberry/banana or raspberry/ peach or plain low-fat or strawberry or blueberry Greek yogurt  $\,3\,$ 

# **Deluxe Continental**

Choice of muffin, fruit or cheese Danish, fresh fruit and your choice of beverage 9

Farm fresh egg items below include a side of café potatoes or fruit cup and your choice of toast or English muffin. You may substitute Egg Beaters or egg whites.

# Colossal Breakfast Sandwich

Scrambled eggs, aged cheddar, bacon or sausage on a toasted croissant 12

## Café Benedict

Poached eggs, asparagus, Canadian bacon on English muffin with hollandaise sauce 15

# Egg White Omelet

Served with spinach, tomato and white cheddar 13

# Egg White And Roasted Turkey Wrap

Scrambled egg whites, spinach, white cheddar in a soft whole wheat wrap 13

# Alexander's Express

Two eggs any style with your choice of bacon, sausage or grilled ham 14

Must be of legal drinking age to purchase and/or consume alcohol

All prices in U.S. dollars. Prices are subject to a 18% service charge, 3.00 delivery charge and applicable government taxes.

gf indicates gluten free. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

©2015 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved.

# Hungry Man

Two eggs any style with your choice of bacon, sausage or grilled ham and includes two buttermilk pancakes 16

#### Frittata "Baked Omelet"

Served with mushroom, spinach, asparagus, fresh mozzarella and tomato-basil relish 14

# Clayton Omelet

Served with ham, peppers, tomatoes, scallions and aged cheddar 14

## Create Your Own Omelet

Choice of fillings include bacon, ham, mushrooms, peppers, onions, tomatoes, spinach, jalapeños, salsa, broccoli, asparagus, cheddar or Swiss 14

#### Items below served with warm maple syrup or sugar free syrup.

## Buttermilk Pancakes

A stack of three 11

# Belgian Waffle

Crisp and golden brown with orange infused strawberry compote 11

#### French Toast

Two batter dipped brioche with Tahitian vanilla and honey 11

# LITTLE EXTRAS

#### Croissant

With apple butter, sweet cream butter and fruit preserves 3

## Bagel With Philadelphia Cream Cheese

Plain, cinnamon, raisin, blueberry, whole wheat 3

# Pastries

Assorted muffins, fruit and cheese Danish 2

#### Toast

Your choice of wheat, white, rye, multi-grain or English muffins 2

Smoked Bacon, Breakfast Sausage Or Smoked Ham 5

Café Potatoes 4

Fruit Cup 4

Single Egg 3

## **BEVERAGES**

Fresh Brewed Starbucks Coffee Regular or decaffeinated Small pot (up to 3 cups) 5 Large pot (up to 5 cups) 8

# BEVERAGES (continued)

Hot Chocolate 3

Hot Teas

Lipton regular or decaf

Tazo Earl Grey, Green Ginger, Wild Sweet Orange and Awake 3

Lipton Ice Tea 3

Fresh Squeezed Orange Or Grapefruit Juice 3

Tomato, Pineapple, Apple Or Cranberry Juice 3

Milk & Milk Substitutes

Vitamin D, low-fat, skim, soy or chocolate 3

Soft Drinks

Coke, Diet Coke, Sprite, Mellow Yellow, Coke Zero, Mr. Pibb, Lemonade, Fruit Punch 3

#### **ALL-DAY**

11:00 AM-11:00 PM Dial 7314 to place your order.

## SMALL PLATES

# Shrimp Cocktail

Classic chilled jumbo shrimp served with a tangy cocktail sauce 10

#### Tuna Poke gf

Ahi tuna, avocado, Wasabi aioli, Japanese ketchup 7

## Chipotle Chicken Wings

Four marinated wings, tossed in chipotle sauce with Stilton dipping sauce 7

# Grilled Kielbasa

Locally smoked beef kielbasa, sauerkraut, French roll and stone ground mustard 6

#### Smoked Chicken & Caramelized Onion Quesadilla

Served with pico de gallo, guacamole and sour cream 6

# Mamma Toscano's Toasted Ravioli

St. Louis classic, served with smoked tomato marinara and shaved pecorino cheese 5

# Roasted Garlic Hummus & Mediterranean Yogurt

Served with grilled pita & vegetable crudité 7

## **SOUPS & SALADS**

Soup of the Day

Chef classic recipe 9

# Chicken Noodle

Chicken, herb broth, egg noodles and vegetables 8

#### Beet & Goat Cheese

Roasted beets, petite seasoned greens, goat cheese fritters, pistachio, sherry-shallot vinaigrette 8

# Alexander's Caesar

Romaine hearts, red onion, lemon confit, grilled baguette  $\, 8 \,$ 

# Chopped Salad

Chopped lettuce, tomato, avocado, blue cheese, bacon 8

#### House salad

Seasonal greens, tomatoes, cucumbers, croutons. Choice of dressing  $\,7\,$ 

Additions: chicken 4 / steak 6 / shrimp 6 / salmon 6

#### SANDWICHES

Served with choice of French fries or House-made chips

# Build Your Own Burger\*

Prime 8oz patty on a brioche bun 13

Cheese: American, cheddar, swiss, provolone, pepper jack

Toppings: Bacon, grilled onions, jalapenos, pickles, lettuce, tomatoes, red onions, fried egg Condiments: Sriracha mayo, garlic pepper aioli, mustard, ketchup

## Grilled Chicken Ciabatta

Roasted tomatoes, spinach, apple wood bacon, shaved ricotta salata, Boursin spread 13

## Traditional Turkey Club

With lettuce, tomato and bacon on toasted bread of your choice 12

#### Grilled Cheeese & Tomato Sandwich

Layers of brie, gruyere, goat cheese and beef steak tomato between thick cut sour dough, with a truffle dipping sauce 9

## Buffalo Chicken Wrap

With lettuce, tomato and ranch dressing nestled in a flour tortilla 12

# MEAT, POULTRY & SEAFOOD

## 12oz KC Strip Steak gf

With smashed fingerling potatoes and grilled asparagus 23

# Simply Grilled Salmon

Petit green beans, rice pilaf and herbed butter 22

## Free-Range Chicken Breast

Topped with a caramelized onion-thyme sauce, served with wild rice, carrots and sugar snap peas 21

#### PASTA & RISOTTO

#### Pasta Puttanesca

Tossed with grilled shrimp and tagliiatelle pasta 21

# Vegetable Risotto

Arborio rice, asparagus, roasted foraged mushrooms, roasted peppers, fresh herbs, Pecorino cheese 21

# **GRILLED FLAT BREADS**

# St. Louis

Provel cheese, Volpi pepperoni, traditional sauce 12

Must be of legal drinking age to purchase and/or consume alcohol

All prices in U.S. dollars. Prices are subject to a 18% service charge, 3.00 delivery charge and applicable government taxes.

gf indicates gluten free. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

©2015 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved.

# Margherita

Cherry tomatoes, basil, fresh mozzarella, roasted garlic sauce 12

#### Shrimp Arriabiata

Gulf shrimp, San Marsano red chili peppers, goat cheese 12

#### Farmers

Grilled Artichokes, Spinach, Foraged Mushrooms, Roasted Tomatoes, Feta Cheese 12

#### **DESSERTS**

## Tiramisu

Salted caramel sauce & chocolate shavings 6

#### New York Style Cheesecake

Cheesecake drizzled with strawberry sauce 6

## Cupcake Trio

Cupcake du Jour 6

## Häagen-Dazs® Ice Cream

Choice of vanilla or chocolate 4

# **DRINKS**

# Soft Drinks

Coke, Diet Coke, Sprite, Mellow Yellow, Coke Zero, Mr. Pibb, Lemonade, Fruit Punch 3

# Fresh Brewed Starbucks Coffee

Regular or decaffeinated Small pot (up to 3 cups) 5

Large pot (up to 5 cups) 8

# Hot Chocolate 3

## Hot Teas

Lipton regular or decaf

Tazo Earl Grey, Green Ginger, Wild Sweet Orange and Awake 3

# Lipton Ice Tea 3

Fresh Squeezed Orange Or Grapefruit Juice 3

Tomato, Pineapple, Apple Or Cranberry Juice 3

#### Milk & Milk Substitutes

Vitamin D, low-fat, skim, soy or chocolate 3

## Wine, Beer and Bottled Spirits

Please contact In-Room Dining for a complete range of popular imported and domestic beers and our seasonal variety of wines by the glass and the bottle. We also feature a premium collection of spirits and liqueurs.

Must be 21 years of age or older to consume and/or purchase alcohol.

#### **CHILD'S PLAY**

Breakfast: 6:00 AM-11:00 AM All Day: 11:00 PM-11:00 PM Dial 7314 to place your order.

#### **BRIGHT-EYED BREAKFAST**

#### Your Favorite Cereal

Frosted Flakes, Special K, Corn Flakes, Cheerios, Raisin Bran or Fruit Loops with milk and strawberries 4

#### Oatmeal

With seasonal berries or sliced bananas 4

# All Scrambled Up

Eggs plain or with American cheese, bacon or sausage, toast 6

# Golden Buttermilk Pancakes

Plain or chocolate chip with warm maple syrup 8

# French Toast Sticks

For dipping warm maple syrup 6

#### DIG IN FOR LUNCH AND DINNER

Meals below come with your choice of apple slices, French fries or carrot and celery sticks.

#### Crispy Chicken Strips

BBQ or ranch dipping sauce 9

# Gooey Grilled Cheese

Hot, tasty and crammed full of cheese 8

# Mini Burgers

Just plain or add American cheese and bacon 9

# Sub Sandwich

Turkey, ham, American cheese, tomato, lettuce and pickle on the side 8

# Warm Up With a Cup of Soup

Chicken noodle or the soup of the day 4

# Chicken Breast Salad

Grilled chicken breast, local field greens and vegetables, with your favorite dressing 5

# Stay Fit Salad

Chopped salad, cheddar cheese, croutons, tomato, choice of dressing 4

# Macaroni and Cheese 5

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices are subject to a 18% service charge, 3.00 delivery charge and applicable government taxes.

gf indicates gluten free. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

©2015 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved.

# Build Your Own

Grilled chicken with your choice of pasta with tomato sauce, side salad or vegetables with mashed potatoes  $\,9\,$ 

# Pizza Just Your Size

12 inch cheese pizza 9

# AND NOW FOR DESSERT

Häagen-Dazs® Ice Cream Choice of vanilla or chocolate 4

Bowl Of Strawberries With whipped cream 4

Milk & Cookies

Two big chocolate chip cookies with choice of milk 3

#### WINE + BEER

6:00 AM–11:00 PM Monday through Saturday 1:00 PM - 11:00 PM Sunday Dial 7314 to place your order.

## **WHITES**

Magnolia Grove Chardonnay, California glass 7 bottle 27

Bollini Pinot Grigio, Italy glass 9 bottle 31

Chateau Ste. Michelle "Saint M" Riesling, Germany glass 10 bottle 37

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand glass 13 bottle 48

Redwood Creek Chardonnay, California glass 6 bottle 20

Kendall-jackson Chardonnay, California glass 10 bottle 37

Clos Du Bois Chardonnay, California glass 8 bottle 35

Brancott
Sauvignon Blanc
glass 8 bottle 27

Saint M Riesling glass 8 bottle 27

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices are subject to a 18% service charge, 3.00 delivery charge and applicable government taxes.

gf indicates gluten free. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

## **REDS**

Magnolia Grove Cabernet Sauvignon, California glass 7 bottle 27

Cellar No. 8 Merlot, California glass 8 bottle 27

Canyon Road Cabernet Sauvignon, California glass 6 bottle 20

Deloach Russian River Valley, Pinot Noir bottle 50

Greg Norman Estates Pinot Noir, California glass 10 bottle 35

Colores Del Sol Malbec, Argentina glass 8 bottle 27

Gabbiano Classico It Chianti, DOCG glass 9 bottle 31

## **SPARKLING**

Chandon Brut Classic, California bottle 46

Moet & Chandon "White Star" Champagne, France NV bottle 83

Freixinet Cava, Brut Sparkling, Spain, 187mL bottle 10

# **BEERS**

Domestic Bottle

Budweiser, Bud Light, Miller Lite and Coors Light 5

Craft

Samuel Adams Boston Lager, Blue Moon 5

Import

Heineken, Heineken Light, Corona Extra, Corona Light 6

Local

SCHLAFLY 6

Non-Alcoholic

O'Douls 5

Must be 21 years of age or older to consume and/or purchase alcohol

