Th-Room Oining Breakfast 6:00am until 11:00am
Continental 819.00Choice of JuiceBakery Basket, Toast or English Muffin with Butter and PreservesCoffee, Decaffeinated or Tea
American s22.00
Choice of JuiceTwo Eggs Any Style with Breakfast Potatoes, Bacon, Ham or SausageBakery Basket, Toast or English Muffin with Butter and PreservesCoffee, Decaffeinated or Tea
Healthy Start S23.00Choice of Juice
Cholesterol-Free Omelet with Fresh Basil, Mushrooms, Tomato RelishMulti-Grain Toast, Bran or English Muffin with MargarineWith Mixed BerriesCoffee, Decaffeinated or Tea
Gogs \& Specialties
Smoked Atlantic Salmon with Shaved Red Onion, Capers, Tomato, Lemon, Bagel andCream Cheese \$17.00
Two Eggs Any Style with Breakfast Potatoes \$12.00
Three Egg Omelet with Choice of Fillings and Breakfast Potatoes ..... $\$ 15.00$
Traditional Eggs Benedict with Asparagus and Breakfast Potatoes ..... S18.00
Huevos Rancheros with Chorizo Black Beans, Monterey Jack Cheese and Salsa \$16.00
Mini Belgian Waffles with Fresh Berries and Sweet Cinnamon Butter 814.00
Heavenly Pancakes, Warm Vermont Maple Syrup ..... 814.00
Tangerine scented Brioche French Toast with Brandied Bananas and Granola 814.00or Peanut Butter Banana French Toast and Powdered Sugar
fow Frat Selections
Egg White Scrambled with Spinach, Mushrooms, Herbs and Tomatoes ..... 816.00
*Florida Fruit Plate with Low Fat Cottage Cheese or Berry Yogurt ..... 815.00
*Fluffy Egg Beater Scramble with Asparagus and Seasonal Fruit ..... 814.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. *Indicates a Healthy Choice item. Vegetarian or special dietary needs are available on request. Non-fat, low-fat or sugar-free selections are available on request.
 6:00am until 11:00am
Continental 819.00Choice of JuiceBakery Basket, Toast or English Muffin with Butter and PreservesCoffee, Decaffeinated or Tea
American S22.00Choice of JuiceTwo Eggs Any Style with Breakfast Potatoes, Bacon, Ham or SausageBakery Basket, Toast or English Muffin with Butter and PreservesCoffee, Decaffeinated or Tea
Healthy Start S28.00Choice of Juice
Cholesterol-Free Omelet with Fresh Basil, Mushrooms, Tomato RelishMulti-Grain Toast, Bran or English Muffin with MargarineWith Mixed BerriesCoffee, Decaffeinated or Tea
Oggs \&e Specialties
Smoked Atlantic Salmon with Shaved Red Onion, Capers, Tomato, Lemon andChoice of Bagel and Cream Cheese S17.00
Two Eggs Any Style with Breakfast Potatoes ..... 812.00
Three Egg Omelet with Choice of Fillings and Breakfast Potatoes ..... $\$ 15.00$
Traditional Eggs Benedict with Asparagus and Breakfast Potatoes 818.00
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*Florida Fruit Plate with Low Fat Cottage Cheese or Berry Yogurt ..... 815.00
*Fluffy Egg Beater Scramble with Asparagus and Seasonal Fruit ..... 814.00

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## Side Dishes

| Turkey and Herb Sausage | S4.00 |
| :--- | :--- |
| Pork Sausage | S4.00 |
| Maple Glazed Ham | S5.00 |
| Applewood Smoked Bacon | S5.00 |

## Fresh Fruit

| Seasonal Berries | $\$ 9.00$ |
| :--- | :--- |
| Ruby Grapefruit 'Brulé' | $\$ 6.00$ |
| Side of Seasonal Melon | $\$ 7.00$ |
| *Seasonal Sliced Fruit Plate and Assorted Berries | $\$ 18.00$ |

> Gereals

Oatmeal or Cream of Wheat with Cinnamon, Brown Sugar and Currants | with Fruit and Berries S1O.00 |
| ---: |$\quad$ S80

| Assorted Cold Cereals and Granola | with Fruit and Berries S10.00 S8.00 |
| ---: | :--- |

Homemade Granola Parfait with Seasonal Fruit S11.00

## From Our Bakery

Bakery Basket with Your Choice of Three of the following Breakfast Pastries: Croissant,
Cinnamon Roll, Assorted Fruit Danish, Muffin
Choice of White, Whole Wheat, Multi-Grain, Sourdough, Rye or Raisin Toast
S4.00

|  | Beverages |
| :--- | :--- |
| Sparkling or Still Mineral Water | St.00 |
| Milk, Skim, Low Fat, Whole or Soy | $\mathcal{S t . 0 0}$ |
| Teas and Herbal Infusions | $\mathcal{S} .00$ |
| Hot Chocolate with Mini Marshmallows | $\mathcal{S} .00$ |
| Regular or Decaffeinated Coffee | $\$ 9.00$ |
| Orange, Grapefruit, Cranberry, Apple, Tomato or V-8 Juice | $\$ 6.00$ |

## All Day Dining

11:00am until 11:00pm
Starters

| Smoked Salmon with Cream Cheese E Bagel | \$17.00 |
| :--- | ---: |
| Shrimp Cocktail with a Spicy Cocktail Sauce | $\$ 19.00$ |
| Mini Pulled Beef Sloppy Joes, Aged Cheddar, Spicy Slaw | $\$ 14.00$ |
| Daily Signature Soups | S8.00 |

Salads \& Sight Weals

Classic Caesar Salad
S13.00
Traditional Caesar with Anchovies, Romaine, Parmesan and crunchy Croutons. with chicken or salmon \$17.00

Southwestern Flat Iron Steak Salad \$19.00
Baby Greens and Romaine, Corn and Black Bean Salsa, Monterey Jack, Tortilla Strips and a Chipotle Ranch Dressing
*Farmer's Market Salad S11.00
Served with fresh mixed greens, vinaigrette or choice of dressing. with grilled chicken breast \$15.00

Charred Tuna Niçoise
\$20.00
Grilled Rare Tuna, Haricots Vert, Fingerling Potatoes, Cherry Tomatoes, Romaine and a Caper Olive Vinaigrette
*Florida Fruit Plate
$\$ 15.00$
Choice of cottage cheese or berry yogurt. Banana nut bread and sweet butter

Sandwiches \& Burgers
Served with French Fries unless otherwise noted.

$$
8 \text { oz Hamburger or Cheeseburger } \quad \$ 16.00
$$

Served with tomato, lettuce, onion and pickle.
Add Blue Cheese, Mushrooms, Grilled Onions or Bacon SB. 00
The Peabody Club E Chips S16.00
Turkey, Honey Ham, Swiss, Cheddar, Bacon, Lettuce, Tomato, Mayonnaise
*Portobello Burger\$15.00
Grilled Vegetables, Provolone, Tapenade on a Toasted Kaiser Roll
New York Reuben \& Coleslaw ..... S15.00
Thousand Island, Swiss Cheese, Sauerkraut on Rye Bread
Grilled Natural Chicken Sandwich ..... 816.00
Herb Marinated Grilled Chicken Breast, Smoked Gouda,Blackened Tomato on a Toasted Kaiser Roll.
Hearty Deli Sandwiches ..... 814.00
Choice of Deli Meat, Cheese and Bread. Served with Potato Chips.

## Steak Sandwich

$$
819.00
$$

New York strip steak served with mushrooms, onions and cheddar cheese.

## Ghildren's Selections

All served with a choice of French Fries or a Fruit Cup unless otherwise noted.

| Fried Chicken Fingers | \$10.00 |
| :--- | :--- |
| French Bread Pizza | $\$ 10.00$ |
| Spaghetti \& Meat Sauce | $\$ 10.00$ |
| Hot Dog | $\$ 8.00$ |
| Toasted Cheese Sandwich | $\$ 9.00$ |

Scrambled Egg \& Cheese with Toast \$9.00
Triple Decker Peanut Butter and Jelly Sandwich \$g.00

## Dessents

Peabody Strawberry Cheesecake S8.00
Chocolate Mousse Cake S8.OO
Oatmeal Raisin or Chocolate Chip Cookie S․․OO
Key Lime Pie S7.00
Hot Apple Pie with Vanilla Bean Ice Cream \$9.00

## Beverages

Hot Chocolate S8.OO
Milk S4.00

Soft Drinks \$4.00

Mineral Water 84.00

## Bottled Water

Small 84.00 Large \$7.00

We proudly offer a bottled selection of Republic of Tea S5.OO
Your order taker will gladly recite the flavors available.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.
*Indicates a Healthy Choice item. Vegetarian or special dietary needs are available on request. Non-fat, low-fat or sugar-free selections are available on request.

## Gapriccio Grill 54450 <br> Open for Dinner Daily

Capriccio Grill combines the fun and excitement of an authentic Italian restaurant and the tradition of a great American steak house. An open kitchen and pizza oven set the stage for the on-site preparation of new and traditional Italian favorites and great steaks, chops and fish.

In addition to viewing the creation of delicious prime steaks, seafood entrees, creative pizzas and pasta dishes, guests may gather at the Milan inspired lounge and select wines from our extensive, award-winning wine cellar.

Each day, Capriccio Grill features a Chef's Special in addition to the wide assortment of the freshest fish, pasta, seafood and prime steaks. Reservations are recommended.

Open for dinner seven days a week: Sunday - Thursday $5 p m-10 p m$, Friday $\&$ Saturday 6pm-11pm. Capriccio Grill is located on the Lobby Level.

Chef's Seasonal and Daily Special Please dial In Room Dining at 54242
Chopped Salad 811.00

Chopped Romaine, spinach, Iceberg Lettuce, mushrooms, diced eggs, red onion, tomato, cucumbers, olives, bleu cheese crumbles, lemon basil dressing.

Pizza Napoletana
818.00

Classic Italian Pizza baked with tomato sauce, mozzarella, fresh basil and oregano.

## Pesce del Giorno Griglia <br> Market price

Grilled market fresh fish served with herb butter sauce.

## Spaghettini Pomodoro

\$20.00
Spaghettini with a classic tomato, garlic and basil sauce.

## Scallopini di Vitello

834.00

Veal cutlets with Marsala wine and mushrooms. Served with spaghetti Pomodoro.

> Fileto di Manzar 12 oz .846 .00 or 8 oz .839 .00
> Prime filet mignon, add Wild mushrooms or Asparagus 89.00

## Nidnigho Nunchies <br> 11:00pm until 6:00am



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\mathscr{P}_{i z z a}
$$

11:00am until 3:00am

## 12 Inch Pizza <br> 817.00

Your choice of any three toppings including pepperoni, jalapenos, black olives, bell peppers, onions, sausage, mushrooms, anchovies and extra cheese.

Additional toppings $\$ 1.00$ each

Wines
A master wine list and wine by the glass are also available for Guestroom Dining.

## Champagne \& Sparkling Selections

Half Bottle

Piper-Heidieck Brut
Moet E Chandon, White Star, France
Dom Perignon, France
White Selections
Conundrum824.00
Kenwood, Sauvignon Blanc, California ..... 824.00
J. Lohr, Chardonnay Riverstone, Monterey ..... 823.00
Montevina, Amador Country '04 ..... ‘04
Rodney Strong Chardonnay, SonomaS28.00
Santa Margherita, Pinot Grigio, Italy844.00
Jordan Russian River ChardonnayS55.00Red Selections
Ravenswood, Merlot, Napa ..... $\$ 66.00$
Black Stone Merlot ..... 830.00Sequoia Grove, Napa875.00
St. Supery, Cabernet Sauvignon, Napa ..... S30.00
J. Lohr, Cabernet Sauvignon, Seven Oaks, Paso Rob 825.00
Domain Carneros Pinot Noir, Carneros$\$ 55.00$
Opus One, Napa Valley ..... \$225.00
All wines are subject to availability
$\mathscr{H o s p i t a l i t y}$
Wectings \& Intermezzoss
10 person minimum.

Please contact our Catering Department at extension 54190
for assistance with your hospitality entertaining.
Continental Breakfast seg.00
Orange or cranberry juice, freshly baked croissants, bagels, muffins and danish with sliced fruit, sweet butter, jams and jellies, freshly brewed coffee, decaffeinated coffee and tea

With bacon, sausage or ham E cheese biscuits add \$7. OO per person With sliced, smoked salmon with traditional condiments add $\$ 12.00$ per person

## Sandwich $\mathscr{B} u$ ffet

Tossed Garden Salad with Tomatoes, Cucumbers \& Carrots served with Ranch and Balsamic Vinaigrette Dressings.
Red Bliss Potato and Green Onion Salad with Stone Ground Mustard Dressing.
Pre Made Deli Sandwiches
Smoked Turkey with Swiss Cheese on a Ciabatta Roll
Roast Beef with Wisconsin Monterey Jack Cheese on a Country French Baguette Brown Sugar Cured Ham with Vermont Cheddar on NY Rye Bread
(Vegetarian Options Available upon Request)
Appropriate Condiments
Assorted Freshly Baked Cookies
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Teas

S48.OO per person
Minimum 10 People
Special arrangements may be made for groups less than 10 people.

Pasta $\operatorname{Bar}^{*}$
Cavatappi \& Gemelli Pastas served with Marinara, Pesto Cream, Fresh Parmesan and Garlic Bread Sticks
\$20.00 per person

Asian Style Pettuce Wraps *
Stir Fry Vegetables, Cilantro, Green Onions and Noodles, Bibb Lettuce Leaves. Sauces to include Teriyaki Glaze, Sweet Chili Sauce and Wasabi Aioli \$18.OO per person

Add Julienne Chicken S8. Oo per person
Add Roasted Pork $\mathcal{S}$. OO per person
Add Shrimp S8.95 per person
*Attendant required, \$125.00 each, one per 75 guests.

## Gold $\operatorname{Horss}$ D' Oewore

Priced Per Piece, Minimum 50 pieces

Jumbo Shrimp with Cocktail Sauce and Lemon on Ice S\&.OO
Roast Chicken on Rye with Apple Chutney S\&. 00
Chicken Salad Sandwich Crusted with Smoked Almonds S\&.OO

Tuna Tartar on a Sesame Crisp with a Wasabi Cream S8. OO

Tenderloin Cheeseburger Slider S8.OO

Coffee Crusted Beef with an Espresso Mousse on Toast \&8.OO

Tegetarian*
Long Stem Strawberry with Drunken Goat Cheese Mousse $5 \% .00$

Vegetable Antipasto on Focaccia Crouton 87.00
Ratatouille on Zucchini Bread with a Goat Cheese Dust 8\%.00

## Tot Tors D' Ocuare

Shrimp Spring Rolls with Ginger Glaze 87.00
Miniature Crab Cakes with Rouille 88.00
Southwestern Chicken Empanadillas with Tomato Aioli $\$ 7.00$
Grilled Chicken and Leek Quesadilla with Pepperjack Cheese and Pico de Gallo s7.00
Pork Shu Mei: Steamed Pork Dumplings with Soy Ginger Sauce \$7.00
Miniature Beef Wellington $\mathscr{S}$. OO
Vegetable Spring Rolls with Sweet Thai Sauce $\$ 6.00$
Wild Mushroom in Phyllo with White Truffle and Chive Aioli S7.00

## Desserts

Choice of Peach or Mixed Fruit Cobbler served with Homemade Vanilla Ice Cream
\$12.00 per person

Deluxe Chocolate Chip or Oatmeal Cookies
S54.00 per dozen.

Afternoon Tea Cookies
\&82.OO per dozen.

Party Trays
10 person minimum.

## Assorted Cheeses 814.00 per person

Imported and domestic cheese served with freshly baked breads and tea crackers.
Florida Fruit Fondue $\$ 14.00$ per person
Bite-size fresh seasonal fruit including cantaloupe, pineapple, honeydew and strawberries with dark chocolate fondue.

Fresh Crudites $\$ 10.00$ per person
Assorted fresh vegetables, served with chef's choice of two dips.

> Dry Snacks
> Priced per pound.

Tortilla Chips 829.00
Potato Chips $\$ 26.00$
Pretzels \$26.00
Peabody Bar Mix s26.00
Mixed Nuts So4.00

Assorted Dips
Priced per quart. Serves 10.
Salsa S28.00
Guacamole Dip 831.00
Bleu Cheese Dip S8O.OO

French Onion Dip s28.00

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## Spirits.

Priced per liter

## Scotch

| Glenlivet Single Malt 15 yr | $\$ 190.00$ |
| :--- | :--- |
| Chivas Regal | $\$ 120.00$ |
| Frmol | $\$ 105.00$ |


| Bourbon |  |
| :--- | :--- |
| Knob Creek | S125.00 |
| Jack Daniels | $\$ 115.00$ |
| Jim Beam | $\$ 105.00$ |

Blends

| Crown Royal Reserve | $\$ 125.00$ |
| :--- | :--- |
| Crown Royal | $\$ 105.00$ |
| Canadian Club | $\$ 105.00$ |


|  | Gin |  |
| :--- | :--- | ---: |
| Tanqueray |  | $\$ 125.00$ |
| Beefeater's |  | $\$ 105.00$ |
| Gordon's |  | $\$ 90.00$ |

Rum

| Cruzan Single Barrel | $\$ 125.00$ |
| :--- | ---: |
| Cruzan Light | $\$ 105.00$ |
| Admiral Nelson | $\$ 00.00$ |


|  | Vodha |
| :--- | :--- |
| Grey Goose |  |
| Ketel One | $\$ 180.00$ |
| Smirnoff | $\$ 115.00$ |
|  | $\$ 105.00$ |

Brandies \& Gordials

| Amaretto | $\$ 125.00$ |
| :--- | :--- |
| Baileys Irish Cream | $\$ 125.00$ |
| Grand Marnier | $\$ 160.00$ |
| Kahlúa | $\$ 125.00$ |
| Remy VSOP | $\$ 225.00$ |

Sodas \& Nixes

| Six Pack of Soda | $\$ 19.50$ |
| :--- | :--- |
| Case of Soda | $\$ 78.00$ |
| Six Pack of Mineral Water | $\$ 27.00$ |
| Bloody Mary Mix (Quart) | $\$ 22.00$ |
| Sweet \& Sour Mix (Quart) | $\$ 22.00$ |
| Vermouth | $\$ 12.00$ |
| Bar Garnish Tray | $\$ 15.00$ |

## Fced Beers

## Domestic Beer

Budweiser, Michelob Light, Michelob Ultra, Buckler (N.A.), Miller Lite, Coors Light and Sierra Nevada

| Bottles | S6.00 |
| :--- | ---: |
| SixPack | S36.00 |
| Case | $\$ 144.00$ |

## Import Beer

Beck's Dark, Amstel Light, Corona and Heineken

| Bottles | $\$ 6.25$ |
| :--- | ---: |
| Six Pack | 897.50 |
| Case | $\$ 150.00$ |

## Sabor Gharges <br> Bartender <br> S105. 00

Labor charges are based on a three hour minimum. Each additional hour is $\$ 35.00$.

Bar Set- Ulp
Premium Brand Bar \$1,505.00

- 6 Bottles of Premium Brand Liquor
- 10 Bottles of Premium Wine ( 750 ml )
- 48 Bottles of Premium Domestic Beer
- 48 Bottles of Premium Imported Beer

Name Brand Bar \$1,450.00

- 6 Bottles of Name Brand Liquor
- 10 Bottles of House Wine ( 750 ml )
- 48 Bottles of Domestic Beer
- 48 Bottles of Imported Beer


## Bar Set-Up (serves approximately 350)

- 12 Bottles of Mixers (10 oz.) including Tonic, Sprite, Coke, Diet Coke, Ginger Ale, Club Soda and Mineral Water
- 1 Half Gallon of Orange Juice
- 1 Half Gallon of Grapefruit Juice
- 1 Half Gallon of Cranberry Juice
- 1 Bottle Sweet Vermouth ( 375 ml )
- 1 Bottle Dry Vermouth ( 375 ml )
- 1 Liter of Bloody Mary Mix
- Ice and Bar Supplies including a full complement of assorted garnishes.
(Serves approximately 350)
- Bartending Services for 4 hours
- 5 Pounds of Dry Snacks

Bar Refreshes SSO.OO daily
Replenishment of juices, ice, glassware, garnish and bar supplies.

Ice Refresh S91.50 daily

## Side Dishes

| Turkey and Herb Sausage | S4.00 |
| :--- | :---: |
| Pork Sausage | S4.00 |
| Maple Glazed Ham | S5.00 |
| Applewood Smoked Bacon | S5.00 |
|  | Fresh Fruit |
| Seasonal Berries | Sg.00 |
| Ruby Grapefruit 'Brulé' | S6.00 |
| Side of Seasonal Melon | S7.00 |
| *Seasonal Sliced Fruit Plate and Assorted Berries \$18.00 |  |

> Cereals


## From Our Bakery

Bakery Basket with Your Choice of Three of the following Breakfast Pastries: Croissant, Cinnamon Roll, Assorted Fruit Danish, Muffin S8.OO
Choice of White, Whole Wheat, Multi-Grain, Sourdough, Rye or Raisin Toast S4.00

|  | Beverages |
| :--- | :--- |
| Sparkling or Still Mineral Water | St.00 |
| Milk, Skim, Low Fat, Whole or Soy | $\mathcal{S t . 0 0}$ |
| Teas and Herbal Infusions | S8.00 |
| Hot Chocolate with Mini Marshmallows | S8.00 |
| Regular or Decaffeinated Coffee | Sg.OO |
| Orange, Grapefruit, Cranberry, Apple, Tomato or V-8 Juice | S6.00 |

## Ill Day Dining <br> \section*{11:00am until 11:00pm}

> Starters

| Smoked Salmon with Cream Cheese E Bagel | $\$ 17.00$ |
| :--- | ---: |
| Shrimp Cocktail with a Spicy Cocktail Sauce | $\$ 19.00$ |
| Mini Pulled Beef Sloppy Joes, Aged Cheddar, Spicy Slaw | $\$ 14.00$ |
| Daily Signature Soups | $\$ 8.00$ |

Salads \& Sight Meals
Classic Caesar Salad
\$13.00
Traditional Caesar with Anchovies, Romaine, Parmesan and crunchy Croutons. with chicken or shrimp \$17.00

Southwestern Flat Iron Steak Salad \$19.00
Baby Greens and Romaine, Corn and Black Bean Salsa, Monterey Jack, Tortilla Strips and a Chipotle Ranch Dressing
*Farmer's Market Salad S11.00
Served with fresh mixed greens, vinaigrette or choice of dressing. with grilled chicken breast $\$ 15.00$

## Charred Tuna Niçoise

\$20.00
Grilled Rare Tuna, Haricots Vert, Fingerling Potatoes, Cherry Tomatoes, Romaine and a Caper Olive Vinaigrette
*Florida Fruit Plate
$\$ 15.00$
Choice of cottage cheese or berry yogurt, Banana nut bread and sweet butter

## Sandwiches \& Burgers

Served with French Fries unless otherwise noted.

$$
8 \text { oz Hamburger or Cheeseburger } \$ 16.00
$$

Served with tomato, lettuce, onion and pickle.
Add Blue Cheese, Mushrooms, Grilled Onions or Bacon Sg. OO
The Peabody Club E Chips S16.00
Turkey, Honey Ham, Swiss, Cheddar, Bacon, Lettuce, Tomato, Mayonnaise

## *Portobello Burger

\$15.00
Grilled Vegetables, Provolone, Tapenade on a Toasted Kaiser Roll

> New York Reuben E Coleslaw S15.00

Thousand Island, Swiss Cheese, Sauerkraut on Rye Bread

Grilled Natural Chicken Sandwich
816.00

Herb Marinated Grilled Chicken Breast, Smoked Gouda, Blackened Tomato on a Toasted Kaiser Roll.

## Hearty Deli Sandwiches

S14.00
Choice of Deli Meat, Cheese and Bread. Served with Potato Chips.

## Steak Sandwich

819.00

New York strip steak served with mushrooms, onions and cheddar cheese.

Dinner
6:00pm until 11:00pm
Appetizers and Salads
Pan Seared Crab Cakes 819.00
Dill Cabbage Slaw and Spicy Chili Sauce
Tomato and Goat Cheese Crostini ..... 814.00
Vine Ripe Tomatoes, Avocado, Goat Cheese and fresh Basil
onToasted Olive Sourdough Bread
Spinach and Arugula Salad812.00
Goat Cheese, Toasted Pecans, Oranges, Dried Cranberries with a Citrus Vinaigrette
Daily Soups S8.00
Gntrees
8 oz Grilled Filet Steak ..... 840.00
Herb Butter, Smashed Potato Puree, Seasonal Vegetables
Add Grilled Shrimps: each \$4.00
Daily Market Fresh Fish882.00
Grilled or Blackened, Ancho Chili Polenta, Garlic wilted Broccolini
Chicken Marsala ..... 829.00
Pan Fried Chicken Breast, Mushroom Marsala Wine Sauce, Linguine Pasta
Grilled Center Cut Pork Chop ..... S32.0014 oz cut Pork Chop, Cider reduction, Caramelized Cinnamon Apples,
Seasonal Vegetables
Speghettini Bolognese823.00
Classic Italian Meat and Tomato Sauce over Speghettini, Parmesan cheese
Laughing Bird Shrimp823.00
Lemon Risotto, Asparagus

## Ghildren's Selections

All served with a choice of French Fries or a Fruit Cup unless otherwise noted.

| Fried Chicken Fingers | $\$ 10.00$ |
| :--- | :--- |
| French Bread Pizza | $\$ 10.00$ |
| Spaghetti \& Meat Sauce | $\$ 10.00$ |
| Hot Dog | $\$ 8.00$ |
| Toasted Cheese Sandwich | $\$ 9.00$ |

Scrambled Egg \& Cheese with Toast $\$ 9.00$
Triple Decker Peanut Butter and Jelly Sandwich \$9.00

## Dessents

Peabody Strawberry Cheesecake S8.00
Chocolate Mousse Cake S8.OO
Oatmeal Raisin or Chocolate Chip Cookie SO.00
Key Lime Pie 87.00
Hot Apple Pie with Vanilla Bean Ice Cream s9.00

## Beverages

Hot Chocolate S8.00
Milk S4.00

Soft Drinks S4.00

Mineral Water S4.00

Bottled Water
Small S4.00 Large \$7.00

We proudly offer a bottled selection of Republic of Tea S5.OO
Your order taker will gladly recite the flavors available.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.

## Nidnigho Nunchies <br> 11:00pm until 6:00am

| Smoked Salmon with Cream Cheese E Bagel \$17.00 | 817.00 |
| :---: | :---: |
| Shrimp Cocktail with Spicy Cocktail Sauce s19.00 | 819.00 |
| Classic Caesar Salad S18.00 | \$18.00 |
| Traditional Caesar with Anchovies, Romaine, Parmesan and crunchy Croutons. with chicken or salmon $\$ 18.00$ |  |
| *Florida Fruit Plate S15.00 | 815.00 |
| Choice of cottage cheese or berry yogurt. Banana nut bread and sweet butter. |  |
| 8 oz Hamburger or Cheeseburger S16.00 | 816.00 |
| Served with tomato, lettuce, onion and pickle. <br> Add Blue Cheese, Mushrooms, Grilled Onions or Bacon S8.OO |  |
|  |  |
| The Peabody Club E Chips S16.00 | 816.00 |
| Turkey, Honey Ham, Swiss, Cheddar, Bacon, Lettuce, Tomato, Mayonnaise |  |
| New York Reuben \& Coleslaw S15.00 | 815.00 |
| Thousand Island, Swiss Cheese, Sauerkraut on Rye Bread |  |
| Three Egg Omelet with Choice of Fillings and Breakfast Potatoes | tatoes \$15.00 |
| Traditional Eggs Benedict with Asparagus and Breakfast Potatoes | otatoes \$18.00 |

$$
\begin{gathered}
\text { Pizza } \\
\text { 11:00am until 3:00am }
\end{gathered}
$$

12 Inch Pizza

$$
\$ 17.00
$$

Your choice of any three toppings including pepperoni, jalapenos, black olives, bell peppers, onions, sausage, mushrooms, anchovies and extra cheese.

Additional toppings $\$ 1.00$ each

Wines
A master wine list and wine by the glass are also available for Guestroom Dining.

## Champagne \& Sparkling Selections

Half Bottle

Piper-Heidieck Brut
Moet E Chandon, White Star, France
Dom Perignon, France
White Selections
Conundrum524.00
Kenwood, Sauvignon Blanc, California ..... 524.00
J. Lohr, Chardonnay Riverstone, Monterey ..... 823.00
Montevina, Amador Country '04 ..... ‘04
Rodney Strong Chardonnay, SonomaS28.00
Santa Margherita, Pinot Grigio, Italy844.00
Jordan Russian River ChardonnayS55.00Red Selections
Ravenswood, Merlot, Napa ..... $\$ 66.00$
Black Stone Merlot ..... 830.00Sequoia Grove, Napa875.00
St. Supery, Cabernet Sauvignon, Napa ..... 890.00
J. Lohr, Cabernet Sauvignon, Seven Oaks, Paso Rob 825.00
Domain Carneros Pinot Noir, CarnerosS65.00
Opus One, Napa Valley ..... \$225.00

All wines are subject to availability
$\mathscr{H o s p i t a l i t y}$
Wectings \& Intermezzoss
10 person minimum.

Please contact our Catering Department at extension 54190
for assistance with your hospitality entertaining.
Continental Breakfast seg.00
Orange or cranberry juice, freshly baked croissants, bagels, muffins and danish with sliced fruit, sweet butter, jams and jellies, freshly brewed coffee, decaffeinated coffee and tea

With bacon, sausage or ham E cheese biscuits add \$7. OO per person With sliced, smoked salmon with traditional condiments add $\$ 12.00$ per person

## Sandwich $\mathscr{B} u$ ffet

Tossed Garden Salad with Tomatoes, Cucumbers \& Carrots served with Ranch and Balsamic Vinaigrette Dressings.
Red Bliss Potato and Green Onion Salad with Stone Ground Mustard Dressing.
Pre Made Deli Sandwiches
Smoked Turkey with Swiss Cheese on a Ciabatta Roll
Roast Beef with Wisconsin Monterey Jack Cheese on a Country French Baguette Brown Sugar Cured Ham with Vermont Cheddar on NY Rye Bread
(Vegetarian Options Available upon Request)
Appropriate Condiments
Assorted Freshly Baked Cookies
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Teas

S48.OO per person
Minimum 10 People
Special arrangements may be made for groups less than 10 people.

Pasta $\operatorname{Bar}^{*}$
Cavatappi \& Gemelli Pastas served with Marinara, Pesto Cream, Fresh Parmesan and Garlic Bread Sticks
\$20.00 per person

Asian Style Pettuce Wraps *
Stir Fry Vegetables, Cilantro, Green Onions and Noodles, Bibb Lettuce Leaves. Sauces to include Teriyaki Glaze, Sweet Chili Sauce and Wasabi Aioli \$18.OO per person

> Add Julienne Chicken $\mathcal{S}$ \&. OO per person Add Roasted Pork $\mathcal{S}$. OOper person
> Add Shrimp $\mathcal{S} \$ .95$ per person
*Attendant required, 8125.00 each, one per 75 guests.

## Gold $\operatorname{Horss}$ D' Oewore

Priced Per Piece, Minimum 50 pieces

Jumbo Shrimp with Cocktail Sauce and Lemon on Ice S\&.OO
Roast Chicken on Rye with Apple Chutney S\&. 00
Chicken Salad Sandwich Crusted with Smoked Almonds S8.OO

Tuna Tartar on a Sesame Crisp with a Wasabi Cream S8. OO

Tenderloin Cheeseburger Slider S8.OO

Coffee Crusted Beef with an Espresso Mousse on Toast \&8.OO

Tegetarian*
Long Stem Strawberry with Drunken Goat Cheese Mousse $5 \% .00$

Vegetable Antipasto on Focaccia Crouton 87.00

Ratatouille on Zucchini Bread with a Goat Cheese Dust 8\%.00

## Tot Tors D' Ocuare

Shrimp Spring Rolls with Ginger Glaze 87. OO
Miniature Crab Cakes with Rouille S\&.OO
Southwestern Chicken Empaniadillas with Tomato Aioli 87.00
Grilled Chicken and Leek Quesadilla with Pepperjack Cheese and Pico de Gallo \$7.00
Pork Shu Mei: Steamed Pork Dumplings with Soy Ginger Sauce \$7.00
Miniature Beef Wellington $\mathscr{S}$. 00
Vegetable Spring Rolls with Sweet Thai Sauce 56.00
Wild Mushroom in Phyllo with White Truffle and Chive Aioli S7.00

## Desserts

Choice of Peach or Mixed Fruit Cobbler served with Homemade Vanilla Ice Cream
\$12.00 per person

Deluxe Chocolate Chip or Oatmeal Cookies
S54.00 per dozen.
Afternoon Tea Cookies
SO2.OO per dozen.

Party Trays
10 person minimum.

## Assorted Cheeses 814.00 per person

Imported and domestic cheese served with freshly baked breads and tea crackers.
Florida Fruit Fondue $\$ 14.00$ per person
Bite-size fresh seasonal fruit including cantaloupe, pineapple, honeydew and strawberries with dark chocolate fondue.

Fresh Crudites $\$ 10.00$ per person
Assorted fresh vegetables, served with chef's choice of two dips.

> Dry Snacks
> Priced per pound.

Tortilla Chips 829.00
Potato Chips $\$ 26.00$
Pretzels \$26.00
Peabody Bar Mix s26.00
Mixed Nuts So4.00

Assorted Dips
Priced per quart. Serves 10.
Salsa S28.00
Guacamole Dip 831.00
Bleu Cheese Dip S8O.OO
French Onion Dip S28.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.
*Indicates a Healthy Choice item. Vegetarian or special dietary needs are available on request. Non-fat, low-fat or sugar-free selections are available on request.

## Spirits.

Priced per liter

## Scotch

| Glenlivet Single Malt 15 yr | $\$ 190.00$ |
| :--- | :--- |
| Chivas Regal | $\$ 120.00$ |

## Bourbon

| Knob Creek | $\$ 125.00$ |
| :--- | ---: |
| Jack Daniels | $\$ 115.00$ |
| Jim Beam | $\$ 105.00$ |

Blends

| Crown Royal Reserve | $\$ 125.00$ |
| :--- | :--- |
| Crown Royal | $\$ 105.00$ |
| Canadian Club | $\$ 105.00$ |


|  | Gin |  |
| :--- | :--- | ---: |
| Tanqueray |  | $\$ 125.00$ |
| Beefeater's |  | $\$ 105.00$ |
| Gordon's |  | $\$ 90.00$ |

Rum

| Cruzan Single Barrel | S125.00 |
| :--- | ---: |
| Cruzan Light | $\$ 105.00$ |
| Admiral Nelson | $\$ 90.00$ |

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Brandies \& Gordials

| Amaretto | $\$ 125.00$ |
| :--- | :--- |
| Baileys Irish Cream | $\$ 125.00$ |
| Grand Marnier | $\$ 160.00$ |
| Kahlúa | $\$ 125.00$ |
| Remy VSOP | $\$ 225.00$ |

Sodas \& Nixes

| Six Pack of Soda | $\$ 19.50$ |
| :--- | :--- |
| Case of Soda | $\$ 78.00$ |
| Six Pack of Mineral Water | $\$ 27.00$ |
| Bloody Mary Mix (Quart) | $\$ 22.00$ |
| Sweet \& Sour Mix (Quart) | $\$ 22.00$ |
| Vermouth | $\$ 12.00$ |
| Bar Garnish Tray | $\$ 15.00$ |

## Fced Beers

## Domestic Beer

Budweiser, Michelob Light, Michelob Ultra, Buckler (N.A.), Miller Lite, Coors Light and Sierra Nevada

| Bottles | S6.00 |
| :--- | ---: |
| SixPack | S36.00 |
| Case | $\$ 144.00$ |

## Import Beer

Beck's Dark, Amstel Light, Corona and Heineken

| Bottles | $\$ 6.25$ |
| :--- | ---: |
| Six Pack | 897.50 |
| Case | $\$ 150.00$ |

## Sabor Gharges <br> Bartender <br> S105. 00

Labor charges are based on a three hour minimum. Each additional hour is $\$ 35.00$.

Bar Set-Up
Premium Brand Bar S1,505.00

- 6 Bottles of Premium Brand Liquor
- 10 Bottles of Premium Wine ( 750 ml )
- 48 Bottles of Premium Domestic Beer
- 48 Bottles of Premium Imported Beer

Name Brand Bar 81,450.00

- 6 Bottles of Name Brand Liquor
- 10 Bottles of House Wine ( 750 ml )
- 48 Bottles of Domestic Beer
- 48 Bottles of Imported Beer


## Bar Set-Up (serves approximately 350)

- 12 Bottles of Mixers (10 oz.) including Tonic, Sprite, Coke, Diet Coke, Ginger Ale, Club Soda and Mineral Water
- 1 Half Gallon of Orange Juice
- 1 Half Gallon of Grapefruit Juice
- 1 Half Gallon of Cranberry Juice
- 1 Bottle Sweet Vermouth ( 375 ml )
- 1 Bottle Dry Vermouth ( 375 ml )
- 1 Liter of Bloody Mary Mix
- Ice and Bar Supplies including a full complement of assorted garnishes.
(Serves approximately 350)
- Bartending Services for 4 hours
- 5 Pounds of Dry Snacks

Bar Refreshes S50.00 daily
Replenishment of juices, ice, glassware, garnish and bar supplies.

Ice Refresh S91.50 daily

