

BREAKFAST

Parfait Bowl (vg/gf) 9

Yogurt, Almond Granola, Fresh Berries

Steel-Cut Oatmeal (v/df) 8

Raisins, Brown Sugar, Candied Pecans

Continental Breakfast (vg) 18

Includes Pastry, Yogurt, Fruit Cup, Orange Juice and Choice of Small Coffee or Tea With Large Coffee 21

Fruit, Berry & Muffin Plate (vg) 15

Seasonal Fruit, Blueberry muffin

American Classic Breakfast 24

2 Eggs Any Style, Applewood-Smoked Bacon or Sausage, Breakfast Potatoes or Southern Grits, Choice Of Toast, Buttermilk Biscuit or English Muffin

Three-Egg Omelet 26

Choice of Two: Ham, Sausage, Applewood Smoked Bacon, Onions, Bell Peppers, Mushrooms, Tomatoes, Cheddar, Swiss, Pepper Jack Cheese Each Extra Topping +\$1 Add Crawfish +\$2

Steak & Eggs 30

5oz Flat Iron Steak, Two Eggs Any Style, Fried Green Tomato

Desire Buttermilk Pancakes (vg) 19

Add: Berries, candied Pecans, Chocolate Chips or Whipped Cream

Bananas Foster French Toast (vg) 20

Sliced French Baguette Topped with Desire Bananas Fosters Sauce

KIDS BREAKFAST

Morning Sunshine 9

Scrambled Egg, Bacon, Breakfast Potatoes

Jazzed Up Hot Cakes (vg) 9

Pancakes, Warm Syrup, Sliced Banana

Cereal Aisle 6

Fruit Loops, Frosted Flakes Raisin bran, Kashi; Whole or Skim Milk

BEVERAGES

Bloody Mary 12

Mimosa 11

Freshly Brewed Pot of Coffee 12

Hot Tea 5.5

Hot Chocolate 5.5

Juice 5.5

Apple, Cranberry, Grapefruit or Tomato

Chilled Milk 5

Whole, 2%, Skim, Soy, or Chocolate

Fountain Drink 5

Pepsi, Diet Pepsi, Starry, Ginger Ale

Bottled Abita Root Beer 6

Red Bull/ Sugar-Free Redbull 6

Bottled Water – Still or Sparkling 4/7

Small or Large

DIETARY RESTRICTIONS

(vg) vegetarian • (v) vegan • (gf) gluten-free • (df) dairy-free • (cs) contains shellfish



IN ROOM DINING MENU

Breakfast

Daily, 6am - 11am

All Day Dining

Sun - Thurs, 11am - 10pm; Fri - Sat, 11am - 12am

Late-Night Menu

Pizza By Daiquiri Delight & Select Beverages
Sun - Thurs, 10pm - 12am; Fri - Sat, 12am - 2am

DIAL EXT 1274

All Food and Beverage prices are subject to a 25% service charge, an In Room Dining charge of \$5.00 per delivery and applicable taxes.

ALL-DAY DINING

STARTERS

- Louisiana Crab Cakes** *(df)(cs)* **20**
Charred Corn Relish
- Shrimp Rémoulade** *(cs)* **17**
Fried Green Tomatoes, Mixed Greens
- Crawfish Fries** *(cs)* **16**
Fried & Smothered with Cheddar Cheese, Étouffée Sauce
- Bourbon Smoked Wings 15**
Tossed in our House Buffalo Sauce, Blue Cheese Dressing and Crumbles
- Cajun Fried Alligator 18**
Kickin’ Pickles, Pepper Jelly Drizzle, Ranch Dipper

GUMBOS & SALADS

- Mixed Green Salad** *(vg)* **Half 11 / Full 16**
Heirloom Tomatoes, Cheddar Cheese, Sliced Red Onion, Croutons, Italian Dressing
- Classic Caesar Salad Half 12 / Full 17**
Romaine lettuce, Caesar Dressing, Parmesan Cheese, Croutons
Add: Grilled Chicken +\$6
- Spinach Salad** *(vg/gf)* **Half 12 / Full 17**
Strawberries, Feta Cheese, Candied Pecans, Balsamic Glaze
- Seafood Gumbo** *(df/cs)* **Cup 9/ Bowl 12**
Crawfish, shrimp & Okra, White Rice
- Chicken & Sausage Gumbo** *(df)* **Cup 8/ Bowl 11**
Tender Chicken, Andouille Sausage, White Rice

KIDS

- Peanut Butter and Jelly Sandwich 9**
Peanut Butter, Grape Jelly, White Bread (No Crust)
- Grilled Hamburger 11**
Lettuce, Tomato, Mayonnaise, Pickle
Add: Cheese +\$1
- Crispy Fried Chicken Tenders 10**
Choice of BBQ, Honey Mustard, or Ranch Dipping Sauces
- Spaghetti 9**
Choice of Tomato Sauce, Olive Oil and Garlic, or Butter and Parmesan

MAINS

- Shrimp & Grits** *(gf/cs)* **25**
Stone-Ground Southern Grits, Tasso, Blackened Shrimp, Roasted Red Pepper Cream
- Cajun Ribeye 55**
14oz Lightly Dusted with Cajun Spices, Cajun Butter, Skillet Potatoes
- Fresh Fish of the Day 39**
Blackened, Sauteed, or Grilled. Served with Grits and Collard Greens
- Pasta – Your Way 25**
Penne Pasta with Your Choice of Alfredo Cream Sauce or Pesto
Choose: Grilled Chicken, Sauteed Shrimp or Crawfish
- Red Beans & Rice 17**
Served with Grilled Andouille Sausage
- Crawfish Étouffée** *(cs)* **26**
Sauteed Tails smothered in Cajun Sauce, White Rice

PO’ BOYS & SANDWICHES

- All Po’Boys & Sandwiches Served with French Fries or Sweet Potato Fries. Po’Boys Are “Dressed” With Tomato, Lettuce & Pickles
- Fried Shrimp Po’Boy** *(cs)* **20**
- Fried Catfish Po’Boy** *(cs)* **19**
- Desire Cheeseburger 19**
Grilled 8oz Angus Beef Burger on a Brioche Bun with American Cheese, Lettuce, Tomato, Onion, and Pickle

SIDES

- Fried Green Tomatoes 6**
- French Fries 6**
- Sweet Potato Fries 6**
- Cheesy Grits 7**
- Southern-Style Potato Salad 6**
- Collard Greens 6**
Contains Pork

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ALL-DAY DINING

WINES

- BUBBLES** *(glass / bottle)*
La Marca PROSECCO, Italy *14/54*
J Vineyards & Winery Cuvee SPARKLING, California *15 / 60*
Decoy by Duckhorn Limited BRUT ROSE, California *70*
Lanson, BRUT CHAMPAGNE, France *130*
Vueve Clicquot, BRUT CHAMPAGNE, France *160*
- WHITE/ ROSE** *(6oz / 9oz / bottle)*
La Vieille Ferme ROSE, France *14 / 18 / 54*
Mohua, SAUVIGNON BLANC, New Zealand *14 / 18 / 54*
Torresella PINOT GRIGIO, Italy *14 / 18 / 54*
Pazo Cilleiro ALBARINO, Galicia, Spain *70*
J. de Villebois SAUVIGNON BLANC, France *20 / 27 / 78*
Chalk Hill CHARDONNAY, California *17 / 22 / 64*
EOS, CHARDONNAY, California *14/18/54*
- RED** *(6oz / 9oz / bottle)*
La Crema PINOT NOIR, California *14 / 18 / 54*
Belle Glos PINOT NOIR, California *70*
William Hill MERLOT, California *14 / 18 / 54*
Freakshow RED BLEND, California *14 / 18 / 54*
J. Lohr Pure Paso RED, California *70*
Auspicion CABERNET SAUVIGNON, California *14 / 18 / 54*
The Critic CABERNET SAUVIGNON, California *18 / 24 / 70*

BEERS

- Classic Margherita 10” \$24 / 18” \$39**
Mozzarella Cheese, Fresh Roma Tomatoes, Pesto
- The Carnivore 10” \$24 / 18” \$39**
Italian Sausage, Pepperoni, Canadian Bacon, Spicy Ham, Mozzarella Cheese
- Yard Bird 10” \$24 / 18” \$39**
Marinated Chicken Breast, Smoked Gouda, BBQ Sauce, Red Onions, Pesto
- Cheese 10” \$20.5 / 18” \$36**
Mozzarella Cheese, Marinara
- Pepperoni 10” \$22.5 / 18” \$37.5**
Pepperoni, Mozzarella Cheese, Marinara
- Supreme 10” \$24 / 18” \$39**
Italian Sausage, Pepperoni, Black Olives, Mushrooms, Green Pepper, Mozzarella Cheese

SWEET ENDINGS

- Old-Fashioned Bread Pudding 14**
Cinnamon Vanilla Custard, Whiskey Sauce
- Bananas Foster Crème Brûlée 14**
Banana Custard, Whipped Cream, Caramelized Banana, Rum Caramel
- Pecan Prailine Beignets 14**
Three Beignets with Pecan Crumble, Prailine Sauce, and Powdered Sugar

BEVERAGES

- Freshly Brewed Pot of Coffee 12**
- Hot Tea 5**
- Fountain Drink 5**
Pepsi, Diet Pepsi, Starry, Ginger Ale
- Bottled Abita Root Beer 6**
- Red Bull/ Sugar-Free Redbull 6**
- Bottled Water – Still or Sparkling 4/7**
Small or Large

- DOMESTIC 7**
Bud Light, Budweiser, Miller Lite, Coors Light, Michelob Ultra, Truly Hard Seltzers (Strawberry Lemonade, Wild Berry, Mango, Pineapple Guava), Blue Moon NA,

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SPIRITS

- All spirits are sold in a 375ml format
Comes with your selection of mixers and garnish
- Vodka**
Svedka *\$30*
Absolut *\$55*
Titos *\$50*
Ketel One *\$60*
Grey Goose *\$65*
- Bourbon**
Evan Williams Black Label *\$30*
Makers Mark *\$65*
Woodford Reserve *\$85*
- Whiskey**
Bulleit Rye *\$65*
Knob Creek Rye *\$80*
Fireball *\$30*
Jack Daniels *\$50*
Jameson *\$75*
- Gin**
New Amsterdam *\$30*
Bombay Sapphire *\$60*
Hendricks *\$110*
- Rum**
Bacardi Superior *\$30*
Captain Morgan *\$50*
- Tequila**
Jose Cuervo Silver *\$60*
Espolon *\$60*
Casamigos *\$115*
Patron *\$110*
Don Julio 1942 Anejo *\$300*
Clase Azul Reposado *\$330*
- Scotch**
Dewars White Label *\$65*
Glenfiddich 14 Year *\$110*
Glenlivet 12 Year *\$140*
- Cognac**
Courvoisier VS *\$70*
Hennesey VS *\$90*