

# The DRAWING ROOM

## EVENING HOURS

MONDAY - SATURDAY 3:00pm - 11:00pm | SUNDAY 3:00pm - 10:00pm

### APPETIZERS

**CHEESE & CHARCUTERIE** SMALL \$20 | LARGE \$28  
Chef Daily Selections

**BLACKENED TENDERLOIN TIPS** \$18  
Filet Tenderloin Tips, Horseradish Crema and Bearnaise Dipping Sauce

**CAESAR SALAD** \$13  
ADD BEEF TIPS \$13 | SHRIMP \$12 | SALMON \$10 | CHICKEN \$7 | FRIED OYSTERS \$8  
Romaine Heart, House Caesar Dressing, House Pumpnickel Croutons, Shaved Parmesan

**SHRIMP "BOIL" COCKTAIL** \$19  
Ancho and Citrus Roasted Shrimp, Served with House Cocktail Sauce and Chili-Lime Aioli

**SMOKED WINGS** \$13  
Original Buffalo or Asian Ginger Glaze, Celery, Ranch or Bleu cheese

**FRIED LOBSTER TAIL** \$29  
House Battered Lobster Tail, House Remoulade, Butter

**BLACKENED SCALLOPS** \$17  
Two U-10 Diver Scallops with House Peach Salsa, Tennessee Honey

**STREET CORN BRUSCHETTA** \$14  
Roasted Corn, Whipped Feta, Garlic Lime Crema, Cherry Tomatoes, Cilantro, Rustic Loaf

### MAIN

**DRAWING ROOM BURGER** \$20  
75/25 Wagyu Blend Double Burger, Cheese, Garlic Aioli, Lettuce, Tomato, Onion, Brioche Bun, Served with Fries

**BLACK ANGUS FILET** \$36  
1855 Black Angus Filet, Broccolini, Red Wine Herb Demi

**CHEESESTEAK** \$19  
Shaved Angus Ribeye, Smoked Gouda Whiz, Cremini and Portobello Mushrooms, Tri-Color Peppers, Onions, Amoroso Roll, Served with Fries

**ANCHO SHRIMP BURGER** \$22  
Roasted Argentine Red Shrimp, Chili-Lime Aioli, Buttered Brioche, Fresh Dill, Served with Fries

**MAPLE PECAN CRUSTED SALMON** \$25  
Spiked Pecan Crusted Salmon with a Spinach, Saffron and Mushroom Risotto

**LOBSTER BLT** \$25  
House Lobster Salad, Candied Bacon, Arugula, Fried Green Tomatoes, Served with Fries

**CLUB SANDWICH** \$13  
Ham, Turkey, Bacon, Swiss, Lettuce, Tomato, Mayo, Served with Fries

**DIVER SCALLOPS** \$32  
U-10 Diver Scallops, Brown Butter and Sage Sweet Potato Puree, Pancetta Croutons, Black Lava Salt

**CUBAN SANDWICH** \$16  
Authentic Cuban Bread, House Roasted Mojo Pork, Ham, Salami, Swiss, Pressed, Cuban Fries

**STUFFED CHICKEN BREAST** \$22  
Airline Chicken Breast Stuffed with Feta, Sun-Dried Tomatoes, Spinach, Topped with Garlic Cream Sauce, Served with Grilled Asparagus

### DESSERT

**NY STYLE CHEESECAKE** \$11  
Caramel Sauce or Raspberry Coulis

**WARM CHOCOLATE CHIP COOKIES** \$11  
Scoop of either Vanilla, Chocolate or Strawberry Ice Cream

**ULTIMATE CHOCOLATE CAKE** \$11  
Whipped Cream

\*\*All In-Room Dining orders are subject to a \$5 Delivery Fee and 18% Gratuity