

Welcome to...



REGATTA GRILLE

Located on the Second Floor

BREAKFAST - Monday through Saturday 6:30 a.m. - 11:00 a.m.; Sunday 6:30 a.m. - 12:00 Noon

BUFFET - Available daily from 6:30 a.m. - 10:00 a.m.

LUNCH - Daily 11:30 a.m. - 1:00 p.m.

REGATTA BAR

Four plasma screen televisions with FOX Sports and ESPN Networks for all of your sporting requirements.

Located just off the Regatta Grille Restaurant on the 2nd Floor. Open daily 12 noon - 1:00 a.m.

The perfect place to enjoy a cocktail or a delicious snack.

Join Us for Happy Hour 4:00 p.m. - 7:00 p.m., seven days a week!

All Day Dining menu available



Room Service is available Daily 6:30 a.m. to 1:00 a.m.

Limited menu from 1:00 a.m. to 6:30 a.m.

Please press the Room Service button on your telephone or Dial Extension 2003 to place your order.

Breakfast

Available Daily from 6:30 a.m. to 11:30 a.m.
Please Dial 2003 for Room Service

Juices & Fruits

Cranberry, Grapefruit, Apple or Orange Juice	3.99
GF Greek Yogurt Parfait with Homemade Granola and Berries	10.99
Fresh Fruit Plate with Melons and Berries	<i>Small</i> 6.99 <i>Large</i> 11.99

Cereals & Breakfast Breads

Your Favorite Cold Cereal	4.99
Cold Cereal With Bananas or Strawberries	6.99
Hot Oatmeal with Brown Sugar and Raisins	6.99
Wild Salmon Lox and Toasted Bagel with Tomato, Onion, Capers and Cream Cheese Muffin	13.99
Toasted Bagel with Cream Cheese	4.99
Toast or English Muffin	3.99

Side Orders & Beverages

Crisp Bacon, Sausage or Country Ham	4.99
Greek Yogurt with Berries and Honey	<i>Small</i> 4.99 <i>Large</i> 6.99
Breakfast Potatoes	3.99
Two Eggs	3.99
Hot Chocolate	3.99
Milk	3.50
Coffee	<i>Carafe</i> 6.99 <i>Large Carafe</i> 8.99
Hot Tea Pot	5.50

From the Griddle

Includes Choice of Bacon, Sausage or Ham, served with Maple Syrup

Almond-Crusted French Toast with Warm Washington Cherries	14.99
Buttermilk Pancakes with Blueberries, Banana or Chocolate Chips	13.99
Belgian Waffle with Fresh Berries	13.99

*Substitute Egg Whites or Egg Beaters for an additional 1.00

GF = *Gluten Free*

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**

ALL ORDERS ARE SUBJECT TO A 22% SERVICE CHARGE (17% OF GRATUITY GOES TO SERVER), APPLICABLE TAXES AND \$2.50 DELIVERY CHARGE

Breakfast

Available Daily from 6:30 a.m. to 11:30 a.m.
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Crowne Plaza Specialties

Steak and Eggs*	20.99
8 oz. Sirloin Grilled to Perfection with 2 Eggs, Roasted Mushrooms and Tomatoes. Served with Breakfast Potatoes and Toast	
Florentine Scramble*	14.99
Roasted Mushrooms, Spinach and Pesto. Served with Breakfast Potatoes and Toast	
Goat Cheese Scramble*	14.99
Goat Cheese, Onions, Bacon, Tomatoes with Breakfast Potatoes and Toast	
Breakfast Panini*	13.99
Shaved Ham, Beecher's Cheddar and Fried Eggs on Sourdough with Breakfast Potatoes	
Crispy Sunny Side Up Eggs*	12.99
Sautéed Lacinato Kale and Mushrooms	
All-American Breakfast*	14.99
Two Eggs Any Style with Choice of Ham, Bacon or Sausage, Breakfast Potatoes and Toast	
Regatta Eggs Benedict*	15.99
Shaved Ham, Poached Eggs and Hollandaise Sauce on an English Muffin, Breakfast Potatoes	
Emerald City Benedict*	20.99
Warmed Crab and Spinach, Poached Egg and Hollandaise Sauce perched atop a Toasted English Muffin, with Breakfast Potatoes	
Egg White Omelette*	13.99
With Roasted Peppers, Mushrooms, Mozzarella and Spinach. Served with Sliced Tomatoes and Toast	
Farm Fresh Omelette*	14.99
Generously Stuffed with Your Choice of Three Items: Bacon, Ham, Sausage, Mushrooms, Onions, Spinach, Bell Peppers, Cheddar or Swiss Cheese, Breakfast Potatoes and Toast	
Seattle Omelette*	20.99
Wild Salmon Lox, Diced Onion, Tomato and Cream Cheese with Breakfast Potatoes and Toast	
Continental Breakfast	8.00
Muffin, Greek Yogurt and Banana	

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Dinner

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Small Plates

Cured Meats and Cheeses Artisinal Selection of Meats and Cheeses, served with Olives, Dijon Mustard	18.00 / 22.00
Steak and Stout Sliders* Melted Gouda, Stout-Braised Onions and a side of Housemade Chips	16.00
Prosciutto Margherita Flatbread Roasted Tomatoes, Fresh Mozzarella, Pesto	16.00
Buffalo Pepper Garlic Chicken Wings Tossed in a Buffalo Pepper Garlic Sauce, served with Blue Cheese Slaw	16.00
Spinach and Roasted Artichoke Dip Served with Toasted Crostini	9.50
Chicken Quesadilla Stuffed with Roasted Peppers, Cheddar and Pepper Jack Cheese and Sides of Salsa and Sour Cream	11.00
White Cheddar Mac And Cheese Aged White Cheddar topped with Panko Breadcrumbs	8.00

Handhelds

*Served with French fries
or pub chips.*

Turkey Club Bacon, Avocado, Lettuce, Tomato, Mayonnaise and Choice of Cheese	16.50
Chipotle Chicken Sandwich Melted Cheddar Cheese, Bacon and Chipotle Aioli on a Brioche Bun	20.00
Cuban Sandwich Sliced Pork, Ham, Pickles, Swiss Cheese and Mustard on a Pressed Cuban Loaf	16.00
Grilled Steak Wrap* Black Beans, Roasted Red Peppers, Cilantro and Monterey Jack Cheese	21.00

Soup

Soup du Jour Ask Your Server for Today's Offering	6.00
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Dinner

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Burgers

Served with French fries
or pub chips

Gruyere and Shroom Burger*	22.00
Gruyere Cheese, Roasted Portobello Mushroom, Spinach, Tomato, Onion and Garlic Aioli	
Black Rum Bacon Jack Burger*	19.00
Monterey Cheese, Thick-Cut Bacon and Stout-Braised Onion Topped with Housemade Black Rum BBQ Sauce	
The House Burger*	17.00
Choice of Cheese and Housemade Burger Sauce	
LF Veggie Burger	14.25
Gardenburger® Malibu Burger Organic Vegan with Avocado, Baby Greens, Tomatoes, Red Onion and Chipotle Aioli	

Salads

Add a protein to any salad

Shrimp +6.00

Salmon* +6.00

Chicken +5.00

LF GF Cobb Salad	10.25
Diced Grilled Chicken, Hard-Boiled Egg, Avocado, Bacon, Blue Cheese, Tomato with Red Wine Vinaigrette	
LF GF Roasted Beet Salad	12.00
Mixed Greens, Crumbled Goat Cheese and Croutons Tossed in Red Wine Vinaigrette	
Caesar Salad	10.00
Romaine, Shaved Parmesan Cheese and Croutons, Tossed in Caesar Dressing	
LF Quinoa and Baby Greens Salad	12.25
Feta Cheese, Cucumbers, Tomatoes, Celery and Lemon Citronette Dressing	

Mains

Original recipes from scratch,
made fresh per order

GF Center-Cut Sirloin*, 10 oz.	36.00
With a Choice of Topping: Sriracha Glaze, Melted Blue Cheese, or Bourbon Demi Glaze and Sides of Garlic Mashed Potatoes and Grilled Vegetables	
GF Charbroiled Ribeye*, 12 oz.	39.00
Garlic Mashed Potatoes and Grilled Vegetables.	
Mediterranean Shrimp Pasta	27.00
Jumbo Shrimp, Bowtie Pasta, Spinach, Mushrooms and Cherry Tomatoes in a Light Pesto Sauce	
LF GF Salmon with Kale and Mushrooms*	32.00
Sautéed Kale and Crimini Mushrooms	
Tuscan Florentine Chicken	23.50
Pesto-Marinated Chicken Breast on top of Grilled Vegetable Orzo	

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Chef's Favorites and Sweets

Available Daily from 11:30 a.m. to 1:00 a.m.

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Assorted Pizzas

First Choose a Size:

Small or Large

Then you can build your own or choose from our signature pies!

Pepperoni Pizza Classically simple . . . Meat, Cheese, Sauce	8.00 / 12.00
Margherita Pizza Fresh Mozzarella, Sauce, Basil	8.00 / 12.00
Meat Head Pizza Pepperoni, Ham, Sausage, Bacon	9.00 / 13.00
Veggie Pizza Pesto, Goat Cheese, Artichoke Hearts, Red Onion, Broccolini, Pine Nuts	10.00 / 15.00
Spicy Mama Lil' Pepper and Chicken Pizza Fontina Cheese, BBQ Sauce, Grilled Chicken, Tomatoes and Red Onion	12.00 / 15.00

Sweets

Traditional Sundae Three Scoop Sundae with Peanuts, Chocolate Sauce and Whipped Cream	7.00
Mini Chocolate Bundt Cake with Berries Warm Ganache-Filled Chocolate Bundt Cake with Berries and Whipped Cream	8.00
Skillet Cookie Caramel-Salted Crunch Cookie topped with Vanilla Ice Cream and Caramel Sauce	6.00
Traditional Crème Brûlée Berries and Shortbread Cookies	8.00

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Children's and Late Night

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Children's Breakfast

Available 6:30 a.m.
to 11:30 a.m.

Must be 11 years old or younger.

Scrambled Eggs and Tater Tots	6.99
v Waffles with Berries	7.99
v Buttermilk Pancakes	6.99
v French Toast with Berries	6.99
Cereal or Oatmeal	4.99

Children's Lunch and Dinner

Available 11:30 a.m.
to 1:00 a.m.

Must be 11 years old or younger.

Chicken Tenders Fries and Vegetables	9.50
Kid's Burger and Fries	11.00
Bowtie Pasta with Pesto Cream	7.00
Grilled Cheese Sandwich Sliced Fruit or French Fries	7.00

Late Night

Available 1:00 a.m.
to 6:30 a.m.

Turkey Sandwich on Sourdough Cheese, Bacon and Avocado, served with Chips	14.00
Caesar Salad with Grilled Chicken	15.50
Continental Breakfast Muffin, Greek Yogurt and Banana	8.00

v = Vegetarian

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Cocktails

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Signature Mules

Served in copper mugs.

Crowned Jewel Ketel One, Ginger Beer, Cranberry Juice, Blood Orange Bitters and Fresh Lime Juice	10.00
Mexican Mule Sauza Blue Silver, Ginger Beer and Fresh Lime Juice	10.00
Kentucky Mule Maker's Mark, Ginger Beer and Fresh Lime Juice	10.00
Moscow Mule Ketel One, Ginger Beer and Fresh Lime Juice	10.00

Classic Cocktails

Bee's Knees Hendrick's, Honey and Fresh Lime Juice, Served Up	9.00
Cosmopolitan Absolut Citron, Cointreau, Fresh Lime Juice and a Splash of Cranberry Juice	10.00
Magarita Patrón Silver, Cointreau, Housemade Sour Mix and Fresh Lime Juice	10.00
Pimm's Cup Pimm's No. 1, Ginger Ale, Cucumber and Fresh Mint	9.00
Bourbon Old Fashioned Knob Creek, Housemade Simple Syrup and Orange Bitters	9.00
Mint Julep Woodford Reserve, Housemade Simple Syrup and Muddled Mint Leaves	10.00
Cuban Mojito Bacardi Silver, Housemade Simple Syrup, Fresh Lime Juice, Muddled Mint and Club Soda	9.00

Beer

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Draft <i>16 ounces</i>	Mac N Jack	7.00
	Stella Artois	7.00
	Blue Moon Belgian White	7.00
	Samuel Adams Boston Lager	7.00
	Bud Light	7.00
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Bottle	Budweiser	7.00
	Coors Light	7.00
	Miller Lite	7.00
	Michelob Ultra	7.00
	Corona Extra	7.00
	Corona Light	7.00
	Heineken	7.00
	Modelo Especial	7.00
	Angry Orchard	7.00
	Lagunitas IPA	7.00
	Pacifico Clara	7.00
	New Belgium Fat Tire	7.00
	Guinness Extra Stout	7.00
Samuel Adams Seasonal	7.00	

Wine

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	Glass	Bottle
White Wine		
Chardonnay - Canyon Road, California.....	8.00	27.00
Chardonnay - Kendall-Jackson, Vintner's Reserve, California.....	9.00	37.50
Chardonnay - Sonoma-Cutrer, "Russian River Ranches", Sonoma, California.....	14.00	58.00
Pinot Grigio - Stellina di Notte, della Venezie, Italy.....	8.00	34.50
Riesling - Chateau Ste. Michelle, Columbia Valley, Washington.....	7.00	30.00
Sauvignon Blanc - Esk Valley, Marlborough, New Zealand.....	10.00	42.00
Prosecco - La Marca DOC Prosecco, Treviso, Italy, 187ml.....	8.00	21.50
Sparkling - Michelle Brut, Columbia Valley, Washington.....	8.00	24.00
White Zinfandel - Beringer Main and Vine, California.....	7.00	23.50
Rosé - Noble Vines, 515 Rosé, Monterey.....	9.00	36.00
Rosé - Fleur de Mer, California.....	10.00	40.00
Rosé - Matua, Marlborough, New Zealand.....	9.00	36.00
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Red Wine		
Cabernet Sauvignon - Canyon Road, California.....	8.00	27.00
Cabernet Sauvignon - Louis Martini, California.....	11.00	48.00
Cabernet Sauvignon - Federalist Wines, Lodi, California.....	9.00	38.00
Cabernet Sauvignon - Emblem IV Generations, Napa Valley, California.....	14.00	58.00
Merlot - Canyon Road, California.....	8.00	27.00
Merlot - Chateau St. Jean, California.....	10.00	40.00
Pinot Noir - Canyon Road, California.....	8.00	27.00
Pinot Noir - Erath Winery, Oregon.....	11.50	49.50
Pinot Noir - Meiomi, California.....	10.00	40.00
Malbec - Don Miguel Gascon, Argentina.....	10.00	40.00
Red Blend - 19 Crimes, South Australia.....	10.00	40.00
Zinfandel - Ravenswood Zinfandel, Sonoma County.....	9.50	40.00