



In-Room Dining

BREAKFAST

6:00 am - 11:00 am

ALL DAY DINING

11:00 am - 11:00 pm

LATE NIGHT DINING

11:00 pm - 6:00 am

Complete Breakfasts

includes selection of fruit juice and freshly brewed coffee or hot tea

AMERICAN BREAKFAST	28
two farm fresh eggs pecan wood smoked bacon, black forest ham or country sausage patties southern style breakfast potatoes roasted tomatoes, asparagus choice of toast	
BOURBON ST. BREAKFAST	26
two farm fresh eggs grilled andouille sausage southern style grits powdered beignets	
CONTINENTAL BREAKFAST	20
sliced seasonal fruit freshly baked croissant, danish, muffin	
FRESH START BREAKFAST	23
steel cut oatmeal granola parfait mixed berries	
HEALTHY CHOICE OMELET	26
roma tomatoes, spinach, asparagus mushrooms, manchego cheese pico de gallo turkey bacon choice of toast	

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an in-room dining charge of \$5.00 per delivery*

one

Healthy Options

STEEL CUT IRISH OATMEAL	8
brown sugar, cinnamon, raisins	
<i>with</i> fresh mixed berries or bananas	12
BIRCHER MUSELI	12
granny smith apples, pecans, mixed berries	
SELECTION OF CEREALS	8
milk, choice of fresh berries or sliced banana	
<i>choice of</i>	
raisin bran, special k, cheerios, rice krispies	
frosted flakes, froot loops	
SEASONAL FRUIT AND MIXED BERRIES	14
citrus yogurt	
GREEK YOGURT PARFAIT	12
citrus vanilla yogurt, fresh berries	
house made granola	
SMOKED SALMON	18
heirloom tomato, shaved red onion, cucumber	
hard-boiled egg, capers	
<i>choice of</i>	
bagel, cream cheese	

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From the Griddle

BUTTERMILK PANCAKES	18
blueberry, banana or praline	
freshly whipped cream, maple syrup	
<i>with</i> bacon or sausage	21
BELGIAN WAFFLE	16
berry compote, maple syrup	
BISCUITS AND GRAVY	16
two freshly baked biscuits, sausage gravy	
sautéed andouille sausage and green onion	
“COFFEE AND DOUGHNUTS”	12
café au lait	
powdered beignets	

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Eggs and Specialties

TWO EGGS BREAKFAST	18
southern style breakfast potatoes roasted tomatoes, asparagus choice of toast	
<i>with choice of</i>	20
pecan wood smoked bacon, andouille sausage country sausage patties or turkey bacon	
THREE EGG OMELET	21
<i>choice of</i>	
crawfish, bacon, andouille, ham, tomatoes, onions, bell peppers mushrooms, spinach, mozzarella, cheddar cheese roasted tomatoes, asparagus southern style breakfast potatoes choice of toast	
EGGS BENEDICT	21
two poached farm fresh eggs canadian bacon, hollandaise sauce roasted tomatoes, asparagus country style breakfast potatoes	
EGG WHITE FRITATTA	21
roma tomato, spinach, asparagus, mushrooms manchego cheese, pico de gallo turkey bacon choice of toast	

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Additions

ONE EGG	4
CRISPY PECAN WOOD SMOKED BACON	7
GRILLED ANDOUILLE SAUSAGE	7
COUNTRY SAUSAGE PATTIES	7
SAUSAGE LINKS	7
TURKEY BACON	7
COUNTRY STYLE BREAKFAST POTATOES	6
DRESSED GRITS	6
cheddar cheese, bacon, green onions	
BOWL OF MIXED BERRIES	6

From the Bakery

PASTRY BASKET	10
choice of three pastries	
MUFFIN	4
blueberry, banana nut, bran	
CROISSANT	4
chocolate, almond, butter	
FRUIT DANISH	4
SOUTHERN BISCUIT	4
SELECTION OF TOAST	4
white, wheat, multi-grain, rye, english muffin	
BAGEL AND CREAM CHEESE	6

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five

Refreshments

FRESHLY BREWED REGULAR or DECAFFEINATED COFFEE	
<i>small pot (three cups)</i>	7
<i>large pot (six cups)</i>	9
ESPRESSO	
<i>single</i>	5
<i>double</i>	7
CAPPUCCINO, LATTE, CAFÉ AU LAIT or HOT CHOCOLATE	8
HOT TEA SELECTIONS	7
organic breakfast, organic earl grey	
organic vanilla rooibos, organic peppermint	
organic long life green tea, organic chamomile blossoms	
relax, monsoon chai	
FRUIT JUICE	6
orange, grapefruit, cranberry, apple, V8, tomato	
MILK	6
whole, 2%, skim, soy, almond milk	
BOTTLED WATER	
500 ml	4
fiji spring, mountain valley sparkling	1 L 6
RISE AND SHINE COCKTAILS	12
signature recipe bloody mary	
mimosa	
bellini	
screwdriver	

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Soups

SEAFOOD GUMBO	12
with louisiana popcorn rice	
CHICKEN NOODLE SOUP	12
fresh herbs, fusilli	
SEASONAL SOUP	12

Salads

TOMATO MOZZARELLA SALAD	16
heirloom tomatoes	
burrata cheese	
balsamic reduction	
lemon basil vinaigrette	
COBB SALAD	18
blue cheese, egg, avocado	
bacon, tomato	
grilled chicken breast	
buttermilk ranch dressing	
CLASSIC CAESAR SALAD	13
crisp hearts of romaine	
shaved parmesan, white anchovy	
herb croutons, caesar dressing	
<i>with</i> grilled chicken breast	18
sautéed shrimp	21
blackened redfish	21
FARMER'S MARKET SALAD	13
organic lettuce	
tomatoes, carrots, cucumbers, watermelon radishes	
champagne vinaigrette dressing	

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Shareables

ROASTED GARLIC HUMMUS tomato salad, balsamic reduction pita bread	16
ARTISAN CHEESE selection of farm cheese grapes, strawberries seasonal jam, crostini	20
LOCAL SEAFOOD REMOULADE local crab, shrimp remoulade sauce	24
GRILLED STEAK QUESADILLA caramelized onions horseradish cheddar cheese fire roasted tomato salsa fresh guacamole, sour cream	19
CAJUN BUFFALO WINGS louisiana hot sauce blue cheese or buttermilk ranch celery, carrots	18
ANGUS BEEF SLIDERS chipotle cheddar cheese, onion bacon jam	18

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eight

Sandwiches

- 9 OZ SIRLOIN BURGER** 19
lettuce, tomato, onion, cajun pickles
choice of cheese
house made bun
seasoned french fries
- BLACKENED CHICKEN SANDWICH** 18
avocado, bacon, manchego cheese
artisan honey mustard
seasoned french fries
- HURRICANE PO BOY** 18
cornmeal fried gulf shrimp
tomato, lettuce, cajun pickles
remoulade sauce
seasoned french fries
- TURKEY CLUB** 19
smoked turkey breast, crispy bacon
lettuce, tomato, avocado, mayonnaise
multi-grain toast
seasoned french fries
- THE GRILLED CHEESE** 16
port salute cheese
caramalized onions
pepper jelly
housemade artisan bread

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Pizzas

MARGHERITA PIZZA	18
buffalo mozzarella, roma tomato, pesto	
BBQ CHICKEN PIZZA	20
oven roasted chicken breast, bbq sauce cheddar cheese, carmelized onion, cilantro	
PERSONALIZE YOUR PIZZA	16
<i>includes 3 toppings</i>	
mozzarella cheese, house made tomato sauce	
<i>additional toppings 2 each</i>	
ham, pepperoni, sausage, bacon, chicken onions, mushrooms, tomato, black olives, peppers jalapeño, spinach, pineapple	

Pastas

CREATE YOUR OWN PASTA	19
<i>choice of pasta</i>	
spaghetti, fusilli, penne, gluten-free spaghetti	
<i>choice of sauce</i>	
marinara, alfredo, basil pesto, arrabiata, cajun cream sauce	
grilled chicken breast	25
house made meatballs	25
sautéed shrimp	27
crawfish and andouille	27

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Entrees

14 OZ BONE-IN RIBEYE	42
potato & crab gratin cippolini mushroom whisky sauce	
SPECIAL OF THE DAY	32
chef's daily preparation	
ROASTED AIRLINE CHICKEN BREAST	27
sautéed mushroom kale and cherry tomato risotto chicken thyme jus	
FARRO DIRTY RICE (V)	23
roasted vegetables stuffed bell pepper red pepper coulis	

Local Sensations

BLACKENED REDFISH	34
black-eyed peas, dirty rice fried okra, shrimp, étouffée	
RED BEANS AND RICE	21
grilled andouille sausage cornbread	
SHRIMP ÉTOUFFÉE	28
stewed tomatoes, onions, peppers local shrimp louisiana popcorn rice	



vegetarian

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eleven

Desserts

THE RITZ-CARLTON CAKE	11
orange chocolate ganache	
CHEF-INSPIRED CHEESECAKE	11
BEIGNETS	11
vanilla, chocolate, caramel sauce	
NEW ORLEANS ICE CREAM CO.	12
bananas foster, ponchatoula strawberry mint chocolate cookie, mississippi debris, vanilla bean, chocolate city, seasonal	
SEASONAL FRUIT COBBLER A LA MODE	11
HOMEMADE BREAD PUDDING	11

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Beverages

FRESHLY BREWED REGULAR or DECAFFEINATED COFFEE

small pot (three cups) 7 large pot (six cups) 9

HOT TEA SELECTIONS

7

organic breakfast, organic earl grey, organic vanilla rooibos
organic peppermint, organic long life green tea
organic chamomile blossoms, relax, monsoon chai

FRUIT JUICE

6

orange, grapefruit, cranberry, apple, V8, tomato

MILK

6

whole, 2%, skim, soy, almond milk

BOTTLED WATER

fiji spring, mountain valley sparkling

500 ml 4

1 L 6

SODA

5

pepsi, diet pepsi, sierra mist, ginger ale

LEMONADE

4

ICED TEA

4

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thirteen

Breakfast

meals include choice of entrée, kids beverage

10 each

PANCAKES

Mickey Mouse or silver dollar
gluten free upon request

KIDS ORGANIC OMELET

choice of ham, bacon, tomatoes, mushroom, cheddar cheese
fruit cup

KIDS FRENCH TOAST

fruit cup

TOAD IN THE HOLE

fruit cup

STEEL CUT OATMEAL

bananas or fresh berries

FRESH FRUIT SALAD AND YOGURT

SMOOTHIE

berry banana blast, tropical treat

ASSORTED CEREAL

bananas or fresh berries



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fourteen

All Day Dining

meals include choice of entrée, kids beverage

12 each

KIDS PASTA

mac 'n' cheese or marinara with parmesan cheese
gluten free upon request

JUNIOR SAINT-WICH

turkey and swiss cheese or pb & j

CHICKEN FINGERS

honey mustard

KIDS CHEESEBURGER

KIDS GRILLED CHEESE

GRILLED CHICKEN BREAST

GRILLED SALMON

CHOICE OF SIDE

french fries, mashed potatoes, steamed rice, steamed broccoli
crudité with ranch dressing, fruit cup



organic



healthy



gluten-free

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fifteen

Desserts

6 each

KIDS BROWNIE SUNDAE

ICE CREAM SANDWICH 

COOKIES AND MILK

Beverages

FRESH JUICE  

apple, orange, cranberry, grapefruit

MILK

skim, 2%, whole, soy

SEASONAL JUICE SPRITZER  



organic



healthy



gluten-free

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sixteen

Starters and Entrees

SEAFOOD GUMBO with louisiana popcorn rice	12
CLASSIC CAESAR SALAD shaved parmesan, crisp hearts of romaine house made croutons, caesar dressing <i>with</i> grilled chicken	13 18
sautéed shrimp	21
blackened redfish	21
9 OZ SIRLOIN BURGER lettuce, tomato, onion, cajun pickles, cheese of choice house made bun seasoned french fries	19
HAM AND CHEDDAR CHEESE OMELET seasoned french fries	18
GRILLED STEAK QUESADILLA caramelized onions, horseradish cheddar cheese fire roasted tomato salsa, fresh guacamole, sour cream	19
CHICKEN FINGERS honey mustard, buttermilk ranch or bbq	16
CAJUN BUFFALO WINGS louisiana hot sauce blue cheese or buttermilk ranch, celery, carrots	18
TURKEY CLUB smoked turkey breast, crispy bacon lettuce, tomato, avocado, mayonnaise multi-grain toast seasoned french fries	19

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Pizzas and Pasta

MARGHERITA PIZZA	18
buffalo mozzarella, roma tomatoes, pesto	
BBQ CHICKEN PIZZA	20
oven roasted chicken breast, bbq sauce cheddar, caramelized onion, cilantro	
PERSONALIZE YOUR PIZZA	16
<i>includes 3 toppings</i> base of fresh grated mozzarella cheese, house made tomato sauce <i>additional toppings 2 each</i> ham, pepperoni, sausage, bacon, chicken onions, mushrooms, tomato, black olives, peppers, jalapeño, spinach, pineapple	
SPAGHETTI & MEATBALLS	25
house made meatballs	

Desserts

THE RITZ-CARLTON CAKE	11
orange chocolate ganache	
CHEF-INSPIRED CHEESECAKE	11
BEIGNETS	11
vanilla, chocolate, caramel sauce	
NEW ORLEANS ICE CREAM CO.	12
bananas foster, ponchatoula strawberry mint chocolate cookie, mississippi debris, vanilla bean, chocolate city, seasonal	

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eighTEEN

Beer

PREMIUM

blue moon, corona extra,
heineken, sam adams boston
lager, stella artois

bottle

7

six pack

35

LOCAL

abita amber, nola blonde, nola
rebirth and seasonal ales

6

30

DOMESTIC

bud light, coors light, michelob
ultra, miller lite

6

30

Wines by the Glass

*Please consult with your In-Room Dining operator for our current
varietal selections available by the glass.*

WHITE & SPARKLING

Champagne
Prosecco
Rosé
Riesling
Pinot Grigio
Sauvignon Blanc
Chardonnay

RED

Pinot Noir
Malbec
Merlot
Cabernet Sauvignon

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nineteen

Sparkling Wine and Champagne

BOTTLE

Lamberti, "Extra Dry" Prosecco, Veneto, IT	62
Laurent- Perrier, Brut, Tours-sur-Marne, FR	96
Schramsberg, Blanc de Blanc, Napa Valley, CA	79
Ritz, Brut, Reims, FR	133
Taittinger, Brut, "La Française", Reims, FR	135
Perrier- Jouët, Grande Brut, Épernay, FR	124
Moët & Chandon, Imperial, Epernay, France	133
Veuve Clicquot, Brut "Yellow Label", Reims, FR	140
Veuve Clicquot, Brut Rose, Reims, FR	165
Dom Pérignon, Brut, Épernay, FR	375
Cristal by Louis Roederer, Brut, Reims, FR	525
Armand de Brignac, "Ace of Spades", Brut, FR	575

White

BOTTLE

Rose, Jolie-Pitt & Perrin, "Chateau Miraval", Provence, France	60
Selbach Oster, Riesling, Kabinett, Mosel Germany	55
Alois Lageder, Pinot Grigio, Alto Adige Dolomiti IGT, IT	52
Terlato, Pinot Grigio, Friuli, IT	60
Nautilus Estate, Sauvignon Blanc, Marlborough, NZ	60
Cloudy Bay, Sauvignon Blanc, Marlborough, NZ	72
Louis Jadot, Pouilly-Fuissé, Mâconnais, FR	55
Sonoma Cutrer, Chardonnay, Sonoma Coast, CA	55
Stag's Leap Wine Cellars, "Karia", Napa Valley, CA	78
Joseph Phelps, Chardonnay, Freestone, Sonoma Coast, CA	95
Chalk Hill, Chardonnay, Sonoma County, CA	88
Cakebread Cellars, Chardonnay, Napa Valley, CA	105

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Red

BOTTLE

Acacia, Pinot Noir, Carneros, CA	56
Ponzi Vineyards, Pinot Noir, Willamette Valley, OR	65
Patz & Hall, Pinot Noir, Sonoma Coast, CA	105
Ravenswood, "Old Vine", Zinfandel, Lodi, CA	50
Finca Decero, Malbec, "Remolinos Vineyard", Mendoza, Argentina	60
Darioush, Pinot Noir, Russian River Valley, California	175
Duckhorn Vineyards, Merlot, Napa Valley, CA	98
Atalon, Cabernet Sauvignon, Napa Valley, CA	64
Caymus, Cabernet Sauvignon, Rutherford, Napa Valley, CA	165
Justin Vineyards, Cabernet Sauvignon, Paso Robles, CA	70
ZD Wines, Cabernet Sauvignon, Napa Valley, CA	150
Darioush, Cabernet Sauvignon, Caravan, Napa Valley, CA	105
Stag's Leap Wine Cellars, "Artemis" Napa Valley, CA	125
Jordan, Cabernet Sauvignon, Alexander Valley, CA	128

Reserve Red Wines

BOTTLE

Merry Edwards, Pinot Noir, Russian River Valley	145
Plumpjack, Cabernet Sauvignon, "Estate", Oakville, CA	225
Lancaster Estate, Cabernet Blend, Alexander Valley, CA	175
Joseph Phelps, "Insignia", Cabernet Blend, Napa Valley, CA	450
Opus One, Cabernet Blend, Napa Valley, CA	650

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twenty one

Bottle Service Menu

includes choice of two mixers, cocktail garnishes
glassware, ice, mixed nuts & chips

VODKA

Belvedere	300
Grey Goose	275
Ketel One	250
Tito's	225
Absolut	175

GIN

Bombay Sapphire	250
Hendrick's	350
Tanqueray	225

RUM

Bacardi Superior	175
Captain Morgan Spiced	175
Ron Zacapa	375

BOURBON

Bulleit	250
Knob Creek	325
Maker's Mark	300
Woodford Reserve	350
Crown Royal	325
Eagle Rare	350

SCOTCH

Dewar's White Label	225
Chivas Regal	325
Johnnie Walker Black	400
Macallan 12 Year	425

TEQUILA

Patron Silver	375
Don Julio Blanco	275
Don Julio Anejo	425
Don Julio 1942	625

COGNAC & CORDIALS

Courvoisier VSOP	400
Hennessey VS	375
Baileys, "Irish Cream"	225
Grand Marnier	375
Rémy Martin, "Louis XIII"	6000

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twenty two