

Room Service Breakfast Menu

6:00 – 11:00 AM

STARTERS

Bakery Basket 11.00

Muffin, Chocolate Croissant, Danish

Steel-Cut Irish Oatmeal 12.00

House Made Granola, *Apricot, Blueberry, Banana, Local Honey* 12.00

Seasonal Plantation Fruit Plate, Organic Yogurt 14.00

Breakfast Cereals 8.00

Scottish Smoked Salmon Plate 17.00

BREAKFAST ENTRÉES

Choice of: Breakfast Potatoes or Stone-Ground Grits
White, Wheat, or Rye Toast, Bagel, English Muffin, or Biscuit

Two Eggs Any Style 15.00

Three Egg Omelet 17.00

*Choose Any Three: Mushrooms, Roasted Peppers, Spinach, Maple-Glazed Ham,
Applewood Smoked Bacon, Cheddar or Monterey Jack Cheese*

Huevos Rancheros 17.00

*Sunny Side Up Egg, Black Eyed Peas, Chorizo, Pico de Gallo, Guacamole,
Queso Fresco, Corn Tortilla*

Egg White Frittata 17.00

Vidalia Onion, Roasted Tomato, Spinach, Gouda Cheese

Cheese Steak Omelet 17.00

Prime Rib, Peppers, Onions, Provolone, Signature Steak Sauce

Benedict on Brioche 17.00

Two Farm-Fresh Poached Eggs, Canadian Bacon, Asparagus, Hollandaise

FROM THE GRIDDLE

Buttermilk, Blueberry or Chocolate Chip Pancakes, *Warm Maple Syrup* 14.00

Thick Cut French Toast, *Maple Syrup, Caramelized Apple, Candied Pecan* 14.00

ADDITIONS 8.00

*Sausage Gravy and Biscuit, Stone-Ground Grits, Sausage Patties, Maple Glazed Ham,
Chicken Apple Sausage, Apple-wood Smoked Bacon, Breakfast Potatoes*

BEVERAGES

Sea Island Blend Coffee – Large Pot 8.50 / Small Pot 6.50

Capuccino or Latté 5

Mighty Leaf Premium Tea Selection 6.50

Milk 5.00

Chilled Juices 6.00

Fresh Squeezed Orange or Grapefruit Juice 7.00

A service charge of 20% and 7% sales tax will be added to Food and Beverage service.

As required by the State of Georgia, we provide this information: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. Spring 2015"

Room Service Lunch Menu

11:30 AM – 6:00 PM

SOUPS

CUP 10.00 **BOWL** 13.00

Chef's Soup of the Day
Pasta e Fagioli

SALADS

Iceberg Wedge 15.00

Cherry Tomatoes, Onions, Chives, Cucumbers, Bacon, Blue Cheese Dressing

Classic Caesar 15.00

Romaine Hearts, Garlic Croutons and Parmesan Cheese, White Anchovy

Cobb Salad 15.00

Mixed Greens, Bacon, Tomatoes, Onions, Avocado, Bleu Cheese

Additions to any Salad:

Grilled, Blackened or Fried Chicken 8.00

Grilled or Fried Georgia Shrimp 11.00

Lump Crab 15.00

SANDWICHES

Served with House Cut Fries, Coleslaw, Fruit or Chips

Golf Club Crabsino 21.00

Crabmeat Salad, Iceberg Lettuce, Crisp Bacon, Sourdough Bread

The Club 18.00

*Roasted Turkey, Maple Cured Ham, Apple-Smoked Bacon, Swiss Cheese,
Iceberg Lettuce, Vine Ripe Tomato, Wheat Toast*

The Plantation Burger 18.00

Gouda, Butter Lettuce, Vine Ripe Tomato, Bacon-Onion Jam, House-Made Pickles

The Lodge Burger 18.00

Choice of Cheese, Butter Lettuce, Vine Ripe Tomato, House-Made Pickles

DESSERTS

"Gold Brick" Sundae 14.00

Peach Cobbler, *Cake Batter, Peaches, Vanilla Ice Cream* 14.00

Red Velvet Cake, *Candied Walnuts, Whipped Cream* 14.00

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Room Service Dinner Menu

6:00 - 9:30 PM

APPETIZERS TO SHARE

Selection of Artisan and Local Cheese 19.00

Honeycomb, Preserves, Nuts, Crackers

Fresh Ahi Tuna Poke 20.00

Fresh Diced Tuna with Red Onion, Ginger, Cilantro, Crispy Wontons

Beef Tartare 22.00

Celery Root, Truffle, Parmesan Lace

SOUPS AND SALADS

Baked Vidalia Onion Soup 15.00

Pasta e Fagioli 13.00

Classic Caesar Salad 15.00

Romaine Hearts, Garlic Croûtons, Parmesan Cheese, White Anchovy

Iceberg Wedge 15.00

Cherry Tomatoes, Onions, Chives, Cucumbers, Bacon, Blue Cheese Dressing

DINNER SPECIALTIES

The Plantation Burger 18.00

Gouda, Iceberg, Vine-Ripe Tomato, Bacon-Onion Jam, House Made Pickles

The Lodge Burger 18.00

Choice of Cheese, Butter Lettuce, Vine Ripe Tomato, House-Made Pickles

Shrimp and Grits 29.00

Georgia White Shrimp, Crawfish, Tomato, Etouffee, Golden Boys

Chef's Catch of the Day MIP

Seasonal Sides

Southern Fried Chicken 29.00

Collard Greens, Hoppin' John

14oz New York Strip 58.00

Dirty Rice, Okra Pickles, Alabama White Barbecue

DESSERTS

"Gold Brick" Sundae 14.00

Peach Cobbler, Cake Batter, Peaches, Vanilla Ice Cream 14.00

Red Velvet Cake, Candied Walnuts, Whipped Cream 14.00

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Room Service Overnight Menu

9:30 PM - 6:00 AM

OVERNIGHT SNACKS

The Lodge Nachos 12.00

*Salsa, Guacamole, Sour Cream,
Jalapeño and Scallions*

Iceberg Wedge 15.00

Cherry Tomatoes, Onions, Chives, Cucumbers, Bacon, Blue Cheese Dressing

Add Chicken 8.00

Classic Caesar Salad 15.00

Romaine Hearts, Garlic Croutons, and Parmesan Cheese, White Anchovy

Add Chicken 8.00

The Plantation Burger 18.00

Gouda, Iceberg, Vine-Ripe Tomato, Bacon-Onion Jam, House Made Pickles

The Club 16.00

*Roasted Turkey, Maple Cured Ham, Apple-Smoked Bacon,
Swiss Cheese, Iceberg Lettuce, Vine-Ripe Tomato, Wheat Toast,
Served with House Made Chips*

Chicken Salad Sandwich 14.00

*Iceberg Lettuce, Mayonnaise, Wheat Toast,
Served with House Made Chips*

Fresh Baked Pizza 24.00

Cheese or Pepperoni

Seasonal Plantation Fruit Plate 14.00

Organic Yogurt

Three Eggs Scrambled 17.00

Bacon, Spinach, Cheddar, Tomatoes, Wheat Toast

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