

# Food + Drink



Must be of legal drinking age to purchase and/or consume alcohol

All prices are in US dollars. Prices are subject to a 20% service charge, \$2.75 delivery charge and 7.5% sales tax

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions please contact In-Room Dining.

## BREAKFAST

6:30 AM-11:00 AM, Monday-Friday  
7:00 AM-11:00 AM, Saturday-Sunday  
Dial 6638 to place your order.

To order breakfast the next morning,  
please place your order by 11:00 PM

## CLASSIC COMBOS

### All-American Breakfast

Start your day with farm fresh eggs cooked your way. Expertly seasoned breakfast potatoes and toast with a choice of bacon, sausage or ham 13.99

### Deluxe Continental Breakfast

This simple favorite is the perfect start to your day. Bakery fresh breads and Danishes, choice of cold cereal and fruit will keep you going 10.99

### Protein Packed

Cracked egg whites and spinach fill this high-protein omelet. Accompanied by low-fat chicken bacon and fruit bowl 13.99

### Omelet Your Way

3 eggs loaded with 3 toppings of your choosing. Served with tender and expertly seasoned breakfast potatoes 13.00  
Each additional topping 1.00

- Ham
- Bacon
- Turkey
- Salsa
- Avocado
- Tomato
- Cheddar
- Mozzarella
- Spinach
- Red onion
- Mushroom
- Green pepper

## DRINKS

### Coffee

Freshly brewed regular or decaf Starbucks coffee 3.50

### Tazo Tea

Variety of tea selections 3.50

### Juice

Orange, grapefruit, cranberry, apple, V-8, tomato or pineapple 4.00

### Milk

2%, skim, chocolate, or soy 2.00

## SPECIALITIES

### Spinach Egg and Cheese Croissant

Flakey, buttery puff pastry stuffed with a perfectly cooked egg, farm fresh spinach and creamy mozzarella cheese. Served with a plump fruit skewer 12.99

### Biscuits and Turkey Sausage Gravy

Homestyle biscuits smothered in our handcrafted turkey sausage gravy 10.99

### Seasonal Pancake

Crafted by the seasons, these fluffy decadent pancakes draw seasonal inspiration. Ask your server for details 11.99

### Strawberry Cheesecake French Toast

Fresh baked bread soaked in our flavorful egg mixture and stuffed with our signature strawberry cheesecake filling 12.99

### Farmhouse Skillet

Golden potatoes topped with our distinctly crafted turkey sausage gravy, aged cheddar cheese, avocado slices and eggs cooked your way 14.99

### Seasonal Chefs Special

Ever-changing, straight from our chefs; to your table 13.99

## SIDES

Bowl of Seasonably Fresh Fruit and Toast 7.00

Bacon, Chicken Bacon, Sausage Link/Patty, Grilled Ham 5.00

Low-fat Vanilla Greek Yogurt 5.00

Crispy Hash Brown Potatoes 4.25

Avocado Toast 7.00

Toasted Bagel with Cream Cheese 4.75

The Bakery Basket 7.00

Buttery croissant, muffin, choice of bread, jam, butter & honey

Rich Bowl of Oatmeal 5.00

\*\* Add roasted apples, raisins and cinnamon for 2.00 more

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## ALL-DAY

11:00 AM-11:00 PM daily

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## APPETIZERS

### Crispy Calamari

Lightly breaded with zesty banana peppers & cocktail sauce 12.00

### Chicken Wings

Tossed in our specialty sauces: Jerk, BBQ, or Buffalo 11.00

### Quesadilla

Juicy grilled chicken breast, roasted green pepper & onion with melted pepper jack, Monterey Jack & cheddar cheeses all tucked into a grilled flour tortilla. Served with salsa & sour cream 9.50

### Southwest Egg Rolls

Smoked chicken, black beans, corn, jalapeno Jack cheese and salsa wrapped inside a crispy won-ton wrapper. Served with avocado ranch dipping sauce 10.00

### Fried Provolone

Thick cut provolone hand-battered and deep fried. Topped with fresh bruschetta and crostini 12.00

## ENTREES

### Asian Seared Salmon

Salmon filet seasoned to perfection with Asian influence. Served with quinoa and grilled zucchini planks 28.00

### Ribeye

Grilled to your liking. Served with broccoli and house mashed potatoes. Add an onion straw, garlic butter or Oscar style topper for an additional charge 34.00

### Parmesan Crusted Chicken

Tender chicken breast coated with a romano-parmesan cheese crust. Served with roasted vegetables and house mashed potatoes. Can also be ordered chicken Parmesan-style with red sauce and noodles 18.00

### Pesto Gnocchi

Vibrant basil pesto cream sauce with tender gnocchi. Served with garlic toast 16.00

## SALADS + SOUP

### Steak Bistro Salad

Marinated, thinly sliced beef over fresh greens with Monterey Jack & cheddar cheese, black bean and corn salsa, tomatoes & cucumbers. Topped with fried onions and bistro sauce 14.00

### Classic Caesar Salad

Crisp romaine tossed with our creamy Caesar dressing, Parmesan cheese and croutons 11.00

### Sheraton Chopped Salad

Craisins, fetta and walnuts on a bed of greens. Served with a sweet & tangy dressing 12.00

### Seasonal Soup

Ask your server for our selections 8.00

## FLATBREADS

### Classic Pepperoni

Bold pepperoni and a generous amount of cheese, all on a crisp flavorful flat bread 11.00

### Margarita

Pesto, basil, tomatoes, mozzarella and Parmesan cheese with a balsamic reduction on our artisan flatbread crust 11.00

### Santa Fe

Marinated chicken, black beans, corn, salsa and fiesta cheese with a hint of cilantro. Drizzled with our house-made avocado ranch 12.00

## HANDHELDS

### Build Your Own Burger

Choose your protein (all-natural beef patty, black bean burger, grilled chicken breast, or fried chicken breast). Topped with your favorite 3 toppings, between our Kaiser roll 14.00

- |                          |                 |
|--------------------------|-----------------|
| • Ran through the garden | • Blue cheese   |
| • Bacon                  | • Avocado       |
| • Sharp cheddar          | • BBQ           |
| • Mozzarella             | • Onion Straws  |
| • Swiss                  | • Mushrooms     |
| • Caramelized onion      | • Avocado ranch |

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## HANDHELDS

### Pork Street Tacos

3 street tacos on a grilled-stone ground corn tortilla, tender carnitas, house-made sweet pineapple salsa and salty feta cheese. Served with chips and salsa 13.00

### Roasted Red Pepper Turkey Club

A traditional turkey club with a twist of roasted red pepper aioli and candied bacon. Served with fries 13.00

### Pulled Pork Sandwich

Marinated pulled pork in our tangy BBQ sauce, topped with a super slaw of cabbage, carrot, broccoli and Brussel sprouts 14.00

## DESSERTS

### Skillet Cookie

This super moist, rich and delicious cookie is topped with vanilla bean ice-cream and baked to order! Choice of chocolate chunk or salted caramel 9.00

### Cheesecake

NY style cheese cake smothered in our fresh berry compote 7.00

### Apple Bars

Made with tart Granny Smith apple chunks and custard that is layered with shortbread, covered in granola, and then drizzled with caramel 9.00

### Variety of Ice-cream

Our favorite creamy treat, available in vanilla, chocolate, strawberry, and blood orange sorbet 7.00

## WINE

5:00 PM – 11:00 PM daily

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## SWEET AND OFF-DRY WHITE WINES

### Villa Pozzi

Moscato, Sicilia, NV  
6oz 7.00 bottle 27.00

### Chateau Ste.

Michelle, Riesling, Columbia Valley, 2013  
6oz 8.00 bottle 30.00

### Chateau Ste.

Michelle & Dr. Loosen,  
Riesling, "Erotica",  
Columbia Valley, 2012  
6oz 8.00 bottle 30.00

## WHITES

### d'Orsarla

Pinot Grigio, Friuli, 2008  
bottle 35.00

### Bollini

Pinot Grigio, Trentino,  
2013  
6oz 9.00 bottle 38.00

### Mason

Pinot Grigio, "Three  
Pears", California, 2012  
6oz 8.00 bottle 31.00

### Two Vines

Sauvignon Blanc,  
Washington 2012  
6oz 6.00 bottle 24.00

### Echo Bay

Sauvignon Blanc,  
Marlborough, 2012  
6oz 9.00 bottle 38.00

### Kim Crawford

Sauvignon Blanc,  
Marlborough, 2013  
6oz 12.00 bottle 47.00

### Bridesmaid

White, Napa-Monterey  
Counties, 2011  
bottle 55.00

### Slo Down Wines

Chardonnay, "Broken  
Dreams", California, 2013  
6oz 12.00 bottle 49.00

### Eola Hills Winery

Chardonnay, Oregon, 2011  
6oz 11.00 bottle 44.00

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## WHITES

### Magnolia Grove

Chardonnay, California, 2011  
6oz 6.00 bottle 24.00

### Melville

Chardonnay, “Estate » , Santa Rita Hills, 2010  
bottle 75.00

### The Prisoner

Chardonnay Blend, “ Blindfold”, California 2012  
bottle 75.00

## REDS

### De Loach

Pinot Noir, Sonoma Barbara County, 2013  
6oz 8.00 bottle 34.00

### Penfolds

Shiraz/Cabernet, “Rawson’s Retreat”, South Eastern Australia, 2001  
6oz 9.00 bottle 36.00

### Cellar No. 8

Merlot, California, 2011  
6oz 8.00 bottle 28.00

### Glass Mountain

Merlot, California, 2010  
6oz 6.00 bottle 24.00

### Magnolia Grove

Cabernet Sauvignon, California, 2010  
6oz 6.00 bottle 24.00

### Allamand

Malbec, Uco Valley, 2011  
6oz 9.00 bottle 33.00

### Beringer

Red Blend, “Founders Estate Smooth”, California, 2010  
6oz 9.00 bottle 36.00

### Wild Horse

Merlot, Central Coast, 2010  
bottle 58.00

### Ruta 22

Malbec, Patagonia, 2011  
6oz 8.00 bottle 32.00

### MacMurray Ranch

Pinot Noir, Russian River Valley, 2011  
6oz 11.00 bottle 44.00

### Etude

Pinot Noir, “Lyric”, Santa Barbra County, 2013  
bottle 70.00

### Artesa

Cabernet Sauvignon, “Elements”, Sonoma County 2010  
bottle 48.00

### 19 Crimes

RED, South Eastern Australia, 2012  
6oz 8.00 bottle 30.00

### The Prisoner

Napa Valley, 2013  
bottle 95.00

### Stags’ Leap Winery

Petite Sirah, Napa Valley, 2013  
bottle 105.00

## SPARKLING

### Il Follo

Prosecco, Extra Dry, Treviso, NV  
6oz 9.00 bottle 32.00

### J. Rogét

Brut, American, NV  
6oz 7.00 bottle 26.00

### Chandon

Brut, “Classic”, California, NV  
bottle 65.00

### Moët & Chandon

Champagne, “White Star”, NV  
bottle 95.00

### Dom Pérignon

Brut, Champagne, 2004  
bottle 280.00

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Bedrock Wine Co.

“Shebang!”, North Coast, Seventh Cuvée

6oz 9.00 bottle 38.00

Sivas-Sonoma

Zinfandel, “Old Vine”, Sonoma County 2011

6oz 10.00 bottle 42.00

Louis M. Martini

Cabernet Sauvignon, California, 2013

6oz 10.00 bottle 38.00

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# Sheraton®

SUITES  
COLUMBUS

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