

BREAKFAST

Served daily from 6:00am to 11:30am.

BEVERAGES

FRESHLY SQUEEZED JUICE 5.50

Orange or Grapefruit

APPLE, CRANBERRY, TOMATO, PINEAPPLE
OR V8 JUICE 5.25

WHOLE, SKIM OR 2% MILK 4.50

POT OF ASSORTED FINE TEAS

Milk or Honey and Lemon

For One Person 10

For Two People 15

POT OF FRESHLY BREWED COFFEE
OR DECAFFEINATED COFFEE

For One Person 10

For Two People 15

FRENCH PRESS COFFEE

*Choice of: Organic Aztec, Costamala, European, French Vanilla,
or Decaffeinated European Blend*

For One Person 12

For Two People 17

POT OF HOT CHOCOLATE 7

SPECIALTIES

CRUMPET FRENCH TOAST 20

*Blackberry-Vanilla Compote, Choice of Bacon,
Housemade Sausage Links or Patties*

GRIDDLED BUTTERMILK PANCAKES 20

*Strawberries, Blueberries, Bananas, Pecans or Chocolate Chips,
Choice of Bacon, Housemade Sausage Links or Patties; Warm Maple Syrup*

SHRIMP AND GRITS 23

*A Traditional Lowcountry Favorite; Seared Shrimp, Grits and Pan Gravy,
Choice of Wheat, White, Rye Toast or Biscuit*

SMOKED SCOTTISH SALMON PLATE 24

Thinly Sliced, Toasted Bagel, Traditional Accompaniments

COUNTRY FRIED STEAK 20

Biscuit, Gravy, Eggs Sunny Side Up

BELGIAN WAFFLE 20

*Chocolate Chips, Pecans, Walnuts or Blueberries,
Choice of Bacon, Housemade Sausage Links or Patties*

EGGS AND OMELETTES

THE ALL AMERICAN 22

Two Eggs Any Style, Choice of Sides

THREE EGG OMELETTE 23

*Choice of Cheese, Fresh Ingredients and Sides
Egg Whites Also Available*

EGGS BENEDICT 24

*Toasted English Muffin, Canadian Bacon or Smoked Salmon,
Poached Eggs and Hollandaise, Choice of Sides*

ALL EGGS AND OMELETTES

Choice of:

- *Wheat, White, Rye Toast or Biscuit*
- *Grits or Breakfast Potatoes*
- *Bacon, Housemade Sausage Links or Patties*

LIGHTER OPTIONS

DELUXE CONTINENTAL 23

*Milk or Juice of Your Choice, Choice of Our Own Freshly Baked Pastries,
Seasonal Berries or Sliced Melon, Coffee, Decaffeinated Coffee or Hot Tea*

SIMPLY HEALTHY 23

*Milk or Juice of Your Choice, Fruit Cup or Berries and Yogurt,
Choice of Cereals, Coffee, Decaffeinated Coffee or Hot Tea*

SPECIAL OCCASION

ROMANTIC START FOR TWO 90

- *Half Bottle of Moët Chandon Imperial Champagne*
- *Two Glasses of Freshly Squeezed Orange Juice*
- *Two Gourmet Omelettes with Your Choice of Ingredients*
- *Smoked Salmon Plate with Traditional Accompaniments*
- *Fruit Plate with Vanilla Bean Yogurt*
- *Coffee, Decaffeinated Coffee or Hot Tea*

À LA CARTE

FRESH GRAPEFRUIT HALF 5.75

SLICED SEASONAL MELON 6.75

MIXED BERRIES 6.75

Whipped Cream and Brown Sugar

SEASONAL FRUIT PLATE 19

A Cornucopia of Fresh Seasonal Fruits, Vanilla Bean Yogurt

ASSORTED DRY CEREALS 8.50

Side of Berries

OATMEAL 8.50

Brown Sugar and Raisins, Side of Berries

ONE EGG, ANY STYLE 6

TWO EGGS, ANY STYLE 10

GRILLED COUNTRY HAM 6

BACON, HOUSEMADE SAUSAGE LINKS OR PATTIES 6

BREAKFAST POTATOES OR BUTTERED GRITS 6

HOUSEMADE CORNED BEEF HASH 6

PASTRIES

FRESHLY BAKED DANISH 6

BREAKFAST PASTRY 6

Bran, Blueberry or Banana Walnut Muffin or Flaky Croissant

BUTTERMILK BISCUIT 6

SOUTHERN BISCUIT AND GRAVY 8.50

TOASTED ENGLISH MUFFIN 6

BAGEL WITH CREAM CHEESE 6

CRUMPETS 6

Lemon Curd and Whipped Cream

BASKET OF PASTRIES 14

Choice of Any Four

FRESHLY TOASTED BREAD 6

White, Whole Wheat, Rye

THE

PALMETTO
CAFE

Served daily from 11:30am to 3:00pm.

Our very own Palmetto Cafe is proud to be the only AAA Four Diamond restaurant in South Carolina serving breakfast and lunch.

Available for Room Service, Chef de Cuisine Andrew Coins showcases his culinary range on a variety of Lowcountry classics.

*To make a reservation to dine in at Palmetto Cafe,
please dial extension 7951.*

APPETIZERS

GRILLED YELLOWFIN TUNA 14

Caponata, Scallions, Two Pepper Coulis

DIVER SCALLOPS 15

Braised Endive, Potato Cake, Perigord Sauce

SEARED CRAB CAKES 15

Fennel Puree, Citrus Segments, Caramelized Fennel Relish

ASPARAGUS SALAD 13

Free Range Poached Egg, Warmed Summer Green Salad, Shallot Vinaigrette

PLANTAIN CRISPS 14

Fried Plantains, Braised Pork, Housemade Pimento Cheese

SOUPS

TRADITIONAL LOWCOUNTRY SHE CRAB 13

Service of Sherry

SEASONAL SOUP 11

Please ask Attendant for Today's Selection

SALADS

PALMETTO COBB 30

*Grilled Strip Steak, Jumbo Prawns, Blue Cheese Puff,
Tomato Bacon Vinaigrette*

JUMBO LUMP CRAB SALAD 34

*Jumbo Lump Crab, Avocado, Multigrain Cracker,
Golden Tomato Vinaigrette*

KOREAN BI BIM BAP 26

*Sautéed Vegetables, Duck Confit, Wild Rice, Fried Farm Egg,
Garlic Chili Sauce*

CAESAR 26

*Choice of Two: Grilled Shrimp, Fried Edisto Island Oysters, Grilled Chicken
or Seared Diver Scallops*

CHICKEN SALAD 25

*Breast of Chicken, Pine Nuts, Golden Raisins, Rosemary and Red Onions,
Arugula tossed in Lemon Vinaigrette, Puff Pastry Points*

SHRIMP AND ARTICHOKE SALAD 27

Asher Blue Cheese, Grilled Asparagus, Dijon Capers Vinaigrette

SANDWICHES

SEAFOOD CLUB 28

Lobster, Shrimp, Applewood Smoked Bacon, Smoked Salmon, Tomato

REUBEN 25

Housemade Corned Beef, Thousand Island Sabayon, Warm Potato Salad

SHRIMP, TUNA & LOBSTER TACOS 28

*Blue Corn Tortillas, Marinated Cole Slaw, Cilantro Lime Aioli,
Plantain Chips*

TUNA NIÇOISE 28

*Grilled Yellowfin Tuna, Green Olive Tapenade, Tomato Confit, Salt and
Vinegar Chips, Sauce Gribiche*

CRAB BRIOCHE 28

Jumbo Lump Crab Meat, Farm Fresh Egg, Housemade Bacon, Asparagus

'21' BURGER 25

*Authentic recipe by permission of the '21' Club - Caramelized Onions,
Grilled Tomatoes*

BRAISED SHORT RIB DIP 24

*Guinness Braised Short Ribs, Fontina Cheese, Jalapeño Mustard,
Truffled French Onion Soup*

PALMETTO CAFE LUNCH SAMPLER 29

Tasting of: Crab Cake, She Crab Soup, Chicken Salad, '21' Burger and Fries

ENTRÉES

MISO GLAZED GROUPER 28

Baby Mustard Greens, Pho Ga Broth, Vermicelli Noodles, Shiso

SAUTÉED SCOTTISH SALMON 28

Fingerling Potato Salad, Haricot Vert, Shellfish Cream

SEARED FREE RANGE CHICKEN 27

*Housemade Gnocchi, Spinach, Shiitake Mushrooms, English Peas, Crispy
Applewood Smoked Bacon, Parmesan Broth*

ANGUS FILET OF BEEF 29

*Parsnip Puree, Sautéed Mustard Greens, Baby Vegetables
Truffle Nectarine Jus*

SIDES

ROASTED BRUSSELS SPROUTS 9

Candied Bacon, Blue Cheese, Caramelized Onions

SMOKED GOUDA AND BACON MAC AND CHEESE 8

JULIENNE FRENCH FRIES 7

CHARLESTON GRILL

Served nightly from 6:00pm to 10:00pm.

Nothing soothes the senses quite like having the AAA Four Diamond and Forbes Four Star award-winning restaurant, Charleston Grill, brought to your very own room. Chef Michelle Weaver dazzles with a delightfully unexpected menu divided into four categories: Cosmopolitan, Southern, Pure, Lush. Guests are encouraged to mix and match.

To make a reservation to dine in at Charleston Grill,
please dial extension 7133.

COSMOPOLITAN

Exotic and Imaginative Dishes Inspired by Flavors Found Traveling the Globe

APPETIZERS

CEVICHE MIXTO COCTEL 18

Oysters, Nantucket Bay Scallops, Royal Red Shrimp, Clams

*SCHLOSS GOBELSBURG GRÜNER VELTLINER '09 (KAMPTAL)

COCONUT & KABOCHA SOUP 13

Thai Basil, Kumquats, Finger Limes, Candied Ginger, Mint, Cilantro

*RHEIN RIVER RIESLING '08 (RHEINHESSEN)

TUNA SASHIMI 16

"Greek Salad," Lemon, Basil

*TORREDILUNA PINOT GRIGIO '09 (VENEZIA)

ENTRÉES

SEARED SCALLOPS 35

Green Beans, Fennel-Orange Salad, Black Bean Sauce

*SONOMA-CUTRER CHARDONNAY '08 (SONOMA COAST)

SOUTH INDIAN CURRY 35

White Sturgeon, Spinach, Potatoes, Peas

*RUDI WIEST RIESLING "RHEIN RIVER" '07 (RHEINHESSEN)

SIDE

SAVOY CABBAGE & GUANCIALE 11

Žita, Pecorino, Dijon Breadcrumbs, Garlic

SOUTHERN

Contemporary Interpretations of Regional Favorites

APPETIZERS

PALMETTO SQUAB 16

Butter Beans, Bacon, Yellow Tomato Chow-Chow, Herb Jus

* JOSEPH DROUHIN PINOT NOIR "LAFORET" '09 (BOURGOGNE)

OYSTER PO' BOY SALAD 14

Romaine, Bacon-Rémoulade Dressing, Cherry Tomatoes,

Garlic-Parmesan Croutons

* MOËT & CHANDON "IMPÉRIAL" (CHAMPAGNE)

CHARLESTON GRILL CRAB CAKE 18

Creek Shrimp, Lime Tomato Dill Vinaigrette

* ST. FRANCIS CHARDONNAY '09 (SONOMA)

ENTRÉES

LOWCOUNTRY SHELLFISH STEW 32

Broken Carolina Gold Rice, Crab, Shrimp, Clams

* SAINTSBURY PINOT NOIR '08 (CARNEROS)

PORK & BEANS 31

Braised Pork Shank, Red Peas, White Beans, Collards, Cornbread

* CAPARZO ROSSO DI MONTALCINO '08 (TUSCANY)

SEARED FLOUNDER & SHRIMP 35

Shrimp Butter Grits, Sherry-Country Ham Gravy, Tomato-Basil Salad

* SONOMA-CUTRER CHARDONNAY '09 (SONOMA COAST)

SIDE

PIMENTO CHEESE GRITS 11

Applewood Smoked Bacon, Crab

PURE

*Impressively Simple Dishes Inspired by the Clean, Light Flavors
of the Ingredients*

APPETIZERS

AUTUMN GREENS 13

Persimmons, Dates, Cashews, Huckleberry Vinaigrette

* *BISOL PROSECCO BRUT "JEIO" (VENETO)*

BEEF CARPACCIO 16

Grilled Mushrooms, Arugula Salad, Cheese Straws

* *SCHRAMSBERG "MIRABELLE, BRUT ROSÉ" (NORTH COAST)*

STONE CRAB CLAWS 26

Mustard Sauce, Lemon

* *TORREDILUNA PINOT GRIGIO '09 (VENEZIE)*

ENTRÉES

COLLECTION OF VEGETABLES 27

Basil Fondue, Lemon Herb Pierógi

* *JOSEPH DROUHIN PINOT NOIR "LAFORET" '09 (BOURGOGNE)*

22 OZ. PRIME RIBEYE 50

King Oyster Mushrooms, Salsa Verde

* *CHAPPELLET "MOUNTAIN CUVÉE" '09 (NAPA)*

GRILLED WILD SALMON 34

Olive Tomato Salad, Baby Artichokes, Potatoes, Asparagus

* *SCHLOSS GOBELSBURG GRÜNER VELTLINER '09 (KAMPTAL)*

SIDE

ROASTED CAULIFLOWER 9

Capers, Lemon-Thyme, Dates, Brown Butter

LUSH

*Lavish, Substantial and Satisfying Dishes from the French Tradition
of Extravagance*

APPETIZERS

FOIE GRAS 19

Bourbon-Cider Sauce, Apples, Cider Doughnuts, Mascarpone Cream

** RUDI WIEST RIESLING "RHEIN RIVER" '07 (RHEINHESSEN)*

BLACK RIVER CAVIAR 151

Traditional Garnishes, Toast Points, Buckwheat Blinis

** MOËT & CHANDON "IMPÉRIAL" (CHAMPAGNE)*

IBERIAN HAM & SOFT EGG 18

Grilled Asparagus, Watercress, Dijon Vinaigrette

** SCHRAMSBERG BRUT ROSÉ "MIRABELLE" (NORTH COAST)*

ENTRÉES

BUTTER POACHED MAINE LOBSTER 50

*Wild Mushrooms, Fava Beans, Parsnips, Preserved Lemon,
Sweet Corn Purée*

** MORGAN CHARDONNAY "HIGHLANDS" '08 (SANTA LUCIA HIGHLANDS)*

GRILLED VEAL CHOP 47

Cremini Mushrooms, Marsala Sauce, Parmesan Potatoes

** DUCKHORN MERLOT "DECOY" '08 (NAPA)*

PRIME BEEF TENDERLOIN 50

Charleston Grill Baked Potatoes, Bourguignon Sauce

** ARMEN CABERNET SAUVIGNON '08 (DRY CREEK VALLEY)*

SIDE

POTATO GRATIN 9

Fontina and Parmesan Cheeses

24-HOUR

CHILLED SHRIMP COCKTAIL 19

Lemon and Cocktail Sauce

BUFFALO WINGS 19

Celery and Blue Cheese Dressing

FIELD GREENS SALAD 13

Wadmalaw Island Greens, Choice of Dressings

PETITE CAESAR SALAD 13

ASSORTED BERRIES AND CHEESE 19

*Chef's Selection of Three Cheeses,
Housemade Artisanal Breads and Crackers*

SEASONAL FRUIT PLATE 19

A Cornucopia of Fresh Seasonal Fruits, Vanilla Bean Yogurt

WHITE PIZZA WITH GRILLED CHICKEN 21

Olive Oil, Sliced Garlic, Cured Tomatoes, Baby Arugula and Feta Cheese

MARGHERITA PIZZA 21

Fresh Roma Tomatoes, Basil and Fresh Mozzarella Cheese

STEAK OR CHICKEN PIZZA 21

Fontina Cheese, Garlic and Pesto Sauce

PEPPERONI PIZZA 23

Bell Peppers and Mozzarella Cheese

SOUTHERN FRIED CHICKEN TENDERS 21

*Housemade Barbecue and Mustard Rémolade Dipping Sauces,
French Fries or Fresh Fruit*

'21' CLUB BURGER 25

*12 oz. Equal Parts Top Sirloin and Top Round Served on a Kaiser Roll,
Sautéed Bermuda Onions, Beefsteak Tomatoes and a Trio of Sauces,
French Fries or Fresh Fruit*

TURKEY CLUB WRAP 23

*Hand-Carved Roasted Turkey Breast, Applewood Smoked Bacon,
Lettuce, Tomato, Pesto Mayonnaise, French Fries or Fresh Fruit*

THREE EGG OMELETTE 22

Your Choice of Cheese and Fresh Ingredients, French Fries or Fresh Fruit

STEAK AND EGGS 32

Grilled 12 oz. New York Strip, Two Eggs Scrambled and French Fries

DESSERT

Served daily from 11:30am to 12:00am.

SOUR APPLE CAKE 8

Sweet Potato "Rocky Road" Ice Cream, Butter Pecan Shortbread Cookie

GINGER FIG BREAD PUDDING 8

Brandied Cream Cheese Ice Cream, Caramel Anglaise

CHOCOLATE BOURBON CAKE 8

Orange Cream, Pineapple Bourbon Jam

MACADAMIA COCONUT CAKE 8

Passion Fruit Crème Brûlée, Mango Passion Fruit Coulis

GRAPEFRUIT CHEESECAKE 8

*Salt and Pink Peppercorn Tuile, Ruby Grapefruit Gelée,
Vanilla Grapefruit Anglaise*

*** CLASSIC CRÈME BRÛLÉE 8**

Caramelized Sugar, Fresh Strawberries

*** NEW YORK CHEESECAKE 8**

Caramel Sauce, Fresh Berries

*** CHOCOLATE MOUSSE CAKE 8**

Raspberry Coulis, Pistachios

*** ASSORTED ICE CREAM BY THE PINT 9.50**

Please ask your Room Service associate for the current flavor selection

** Available 24 hours*

WINE

Headed by award-winning Sommelier Rick Rubel, our wine program has received a "Best of Award of Excellence" by Wine Spectator. Of course, these are a small offering of our more than 1,300 labels holding in the cellar. Your Room Service sales associate can help you pick a wine to pair with your entrée.

Glass/Bottle

BUBBLES

"DOM PÉRIGNON", MOËT ET CHANDON '02 (CHAMPAGNE)	250
<i>a complex, ethereal occasion maker</i>	
VEUVE CLICQUOT "LA GRANDE DAME" '98 (CHAMPAGNE)	241
<i>sophisticated and layered</i>	
KRUG "GRANDE CUVÉE" (CHAMPAGNE)	250
<i>rich, nutty and soulful</i>	
MICHEL ARNOULD "GRAND CRU" (CHAMPAGNE)	85
<i>amazing value for top vineyard quality</i>	
MOËT & CHANDON "IMPÉRIAL" (CHAMPAGNE)	16/74
<i>classic non vintage from champagne's #1 producer</i>	
TAITTINGER "LA FRANÇAISE" (CHAMPAGNE)	75
<i>dry, elegant and balanced</i>	
VEUVE CLICQUOT-PONSARDIN (CHAMPAGNE)	95
<i>rich, classic taste to love</i>	
VILMART "GRAND CELLIER" (CHAMPAGNE)	120
<i>rich and crisp bubbly from the top grower producer</i>	
H. BILLIOT BRUT ROSÉ (CHAMPAGNE)	110
<i>classic rosé champagne from a small, very high quality producer</i>	
BISOL PROSECCO BRUT "JEIO" (VENETO)	12/55
<i>very dry prosecco from a quality leader</i>	
SANTOME PROSECCO "EXTRA DRY" (VENETO)	40
<i>traditional, not-too-dry style prosecco</i>	
SCARPETTA ROSÉ (FRIULI)	65
<i>amazing rosé bubbles from northeastern Italy</i>	
AVINYÓ CAVA BRUT (SPAIN)	10/45
<i>Spain's answer to champagne and great on a budget</i>	
IRON HORSE "CLASSIC VINTAGE" '04 (CALIFORNIA)	70
<i>a perennial favorite at the White House</i>	
SCHRAMSBERG BRUT ROSÉ "MIRABELLE" (NORTH COAST)	14/65
<i>lots of crushed berry aromas and well balanced</i>	
MARGAINE DEMI-SEC "1ER CRU" (CHAMPAGNE)	80
<i>a hint of sweetness, perfect if you do not want "too dry"</i>	
MOËT & CHANDON DEMI-SEC "NECTAR IMPÉRIAL"	90
<i>slightly sweet bubbly from the makers of Dom Perignon's</i>	
MARENCO MOSCATO D'ASTI "STREV" '10 (PIEDMONT)	9/40
<i>lightly sweet guzzler that is perfect with almost anything</i>	

LIGHT & DRY WHITES

DO FERREIRO ALBARIÑO '10 (RIAS BAIXAS)	13/50
<i>similar to great pinot grigio with a touch more body</i>	
SCHLOSS GOBELSBURG GRÜNER VELTLINER '09 (KAMPTAL)	15/59
<i>Austria's darling grape dry, medium-bodied with a hint of spice</i>	
SANTA MARGHERITA PINOT GRIGIO '09 (ALTO ADIGE)	60
<i>the standard by which all pinot grigio is measured</i>	
TORREDILUNA PINOT GRIGIO '10 (VENEZIA)	11/41
<i>dry, crisp and refreshing with a hint of peach</i>	
CAKEBREAD SAUVIGNON BLANC '09 (NAPA)	68
<i>a time honored favorite bursting with citrus and fig notes</i>	
MOHUA SAUVIGNON BLANC '10 (MARLBOROUGH)	50
<i>zingy fresh grapefruit and lime</i>	
SPY VALLEY SAUVIGNON BLANC '10 (MARLBOROUGH)	10/36
<i>classic New Zealand with lip smacking ruby red grapefruit</i>	
CLAUDE RIFFAULT SANCERRE "LES CHAILLOUX" '10 (LOIRE)	75
<i>pure highlights of subtle minerality and expressive citrus</i>	
DEMORGENZON CHENIN BLANC '09 (STELLENBOSCH)	75
<i>a dry and creamy version of vouvray</i>	

SWEET WHITES

SELBACH RIESLING SPÄTLESE '10 (SAAZ)	45
<i>off dry, refreshing peach orchard aromas</i>	
RHEIN RIVER RIESLING '08 (RHEINHESSEN)	9/33
<i>crisp and sweet-tart... like perfect lemonade</i>	
HERMAN DÖNNHOFF RIESLING SPÄTLESE '08 (NAHE)	95
<i>if you love riesling with a little sweetness, this wine is world class</i>	

CHARDONNAY

JEAN-MARC BROCARD CHABLIS "DOMAINE ST CLAIRE" '07	50
<i>stony, flinty and crisp</i>	
SAUZET PULIGNY-MONTRACHET	110
<i>"LA GARENNE, 1ER CRU" '08 (BURGUNDY)</i>	
<i>top producer that uses a touch more oaky/spice</i>	
TALMARD MACON '10 (BURGUNDY)	9/33
<i>Southern burgundy charm of ripe pear aromas and rich texture</i>	
JORDAN CHARDONNAY '09 (RUSSIAN RIVER VALLEY)	65
<i>good California chardonnay; butter, spice, citrus and tropical</i>	
KISTLER CHARDONNAY "LES NOISETIERS" '09 (SONOMA)	95
<i>intense flavors of toasted oak and tropical fruit</i>	
SONOMA-CUTRER CHARDONNAY '09 (SONOMA)	12/45
<i>like a good friend you can count on, nicely balanced</i>	
ST. FRANCIS CHARDONNAY '09 (SONOMA)	10/36
<i>good fresh fruit with a hint of oaky/spice</i>	
MORGAN CHARDONNAY '08 (SANTA LUCIA)	13/49
<i>rich and buttery with a luxurious texture</i>	

SOFT & SMOOTH REDS

DROUHIN PINOT NOIR "LAFORET" '09 (BURGUNDY)	10/36
<i>classic pinot noir with bright acidity and cherry fruit</i>	
ALBERT BICHOT GEVREY-CHAMBERTIN '08 (BURGUNDY)	77
<i>great value for gevreys; a little lighter and drinking well</i>	
SAINTSBURY PINOT NOIR '08 (CARNEROS)	15/55
<i>legendary producer from Carneros</i>	
CALERA PINOT NOIR "RYAN VINEYARD" '07 (MT. HARLAN)	85
<i>big wine; full, rich and lush</i>	
MARQUIS PHILIPS SHIRAZ "9" '07 (MCLAREN VALE)	52
<i>a great deal on a big shiraz</i>	
CASA LAPOSTOLLE SYRAH "ALEXANDRE" '07 (CHILE)	9/33
<i>more elegant and aromatic than Australian shiraz</i>	
CASA GRAN DEL SIURANA PRIORAT "GR-174" '08 (SPAIN)	42
<i>rich and smooth blend of cabernet sauvignon, grenache and carignan</i>	
CAPARZO ROSSO DI MONTALCINO '08 (TUSCANY)	9/33
<i>if you love chianti, try this wine made from 100% sangiovese</i>	

BIG & RICH REDS

VIEUX LAZARET CHÂTEAUNEUF-DU-PAPE '08 (RHÔNE)	65
<i>a great value; rich, spicy and complex</i>	
STEELE ZINFANDEL '08 (MENDOCINO)	11/41
<i>bursting with fruit and spice, great zin from great people</i>	
TURLEY ZINFANDEL "JUVENILE" '09 (CALIFORNIA)	86
<i>an elegant turley coming from young vines</i>	
BERTINEAU ST.-VINCENT LANDE-DE POMEROL '03	74
<i>a smooth and complex merlot dominated bordeaux</i>	
DECOY MERLOT (BY DUCKHORN) '08 (NAPA VALLEY)	9/39
<i>little brother of the classic duckhorn; a touch softer</i>	
ROMBAUER MERLOT '07 (NAPA)	70
<i>big, rich, velvety with loads of oaky/spice and dark fruit</i>	
VISTANDES MALBEC "RESERVE" '08 (MENDOZA)	10/36
<i>great example of Argentina's darling grape; smooth and ripe</i>	
CHAPPELLET "MOUNTAIN CUVEE" '09 (NAPA)	17/65
<i>young spicy cabernet blend from Napa's mountain fruit specialist</i>	
SILVER OAK CABERNET SAUVIGNON '05 (NAPA)	175
<i>a great price for a Napa icon</i>	
ARMEN CABERNET SAUVIGNON '08 (DRY CREEK VALLEY)	12/45
<i>big, bold and spicy cabernet from 60 year old vineyards</i>	
EXCELSIOR CABERNET SAUVIGNON '09 (ROBERTSON)	11/41
<i>South African wines deliver loads of taste for the price</i>	

SMALL BOTTLES

BUBBLY

A. MARGAINE "CUVÉE TRADITIONELLE" (CHAMPAGNE)	50
LOUIS ROEDERER BRUT "PREMIER" (CHAMPAGNE)	65
KRUG "GRANDE CUVÉE" BRUT (CHAMPAGNE)	140
MOËT & CHANDON "IMPÉRIAL" BRUT (CHAMPAGNE)	55
VEUVE CLICQUOT-PONSARDIN, BRUT (CHAMPAGNE)	70
RUGGERI PROSECCO DI VALDOBBIADENE, BRUT (ITALY)	30

WHITE

KING ESTATE PINOT GRIS '09 (OREGON)	20
DOMAINE GIRARD SANCERRE "LA GARENNE" '08 (LOIRE)	35
MERRY EDWARDS SAUVIGNON BLANC '07 (RUSSIAN RIVER)	45
CONUNDRUM '09 (CALIFORNIA)	20
HESS COLLECTION CHARDONAY '09 (NAPA)	25
JEAN-MARC BROCARD CHABLIS '07 (BURGUNDY)	40
RAMEY CHARDONNAY '07 (RUSSIAN RIVER VALLEY)	55
MÜLLER-CATOIR SCHEUREBE AUSLESE '05 (PFALZ)	75

RED

TOLOSA PINOT NOIR "EDNA RANCH" '06 (EDNA VALLEY)	28
MERRY EDWARDS PINOT NOIR '08 (RUSSIAN RIVER VALLEY)	60
ROW ELEVEN PINOT NOIR '07 (CALIFORNIA)	25
SIDURI PINOT NOIR '08 (CALIFORNIA)	55
RIDGE "GEYSERVILLE" '06 (SONOMA)	35
RIDGE "LYTTON SPRINGS" '06 (SONOMA)	40
PERRIN COTES DU RHONE "RÉSERVE" '06 (RHONE VALLEY)	30
CASTELLO DI BOSSI CHIANTI CLASSICO '05 (TUSCANY)	35
FONTODI CHIANTI CLASSICO '04 (TUSCANY)	40
CLOS DU BOIS MERLOT '06 (SONOMA)	28
ROMBAUER MERLOT '06 (NAPA)	35
ALEXANDER VALLEY VINEYARDS CABERNET SAUVIGNON '07	30
L'ECOLE #41 CABERNET SAUVIGNON '06 (COLUMBIA VALLEY)	35
QUINTESSA '07 (NAPA)	95
RAMEY "CLARET" '06 (NAPA)	50
SHAFFER "ONE POINT FIVE" '08 (STAG'S LEAP DISTRICT)	65
VIADER '05 (NAPA)	125
OPUS ONE '08 (NAPA)	150

ALCOHOL BEVERAGES

Served daily from 10:00am to 2:00am.

	Bottle
SCOTCH	
DEWAR'S	70
CHIVAS REGAL	100
JOHNNIE WALKER, BLACK LABEL	120
BOURBON AND BLEND WHISKEY	
JIM BEAM	55
JACK DANIEL'S	75
CROWN ROYAL	90
VODKA	
SMIRNOFF	55
ABSOLUT	70
STOLICHNAYA	80
GREY GOOSE	100
GIN	
TANQUERAY	70
BOMBAY SAPPHIRE	80
RUM AND TEQUILA	
BACARDI SILVER	55
CUERVO GOLD	70
LIQUEURS AND COGNACS	
AMARETTO DI SARONNO	70
BAILEY'S IRISH CREAM	70
COURVOISIER VS	100
REMY MARTIN VSOP	120
DRAMBUIE	90
GRAND MARNIER	120

BEER

6

BUDWEISER

BUD LIGHT

MICHELOB ULTRA

MILLER LITE

YUENGLING

HAAKE BECK (NON-ALCOHOLIC)

6.50

AMSTEL LIGHT

BASS ALE

CORONA

GUINNESS STOUT

HEINEKEN

PALMETTO AMBER ALE

PALMETTO LAGER

PALMETTO PALE ALE

SIERRA NEVADA

STELLA ARTOIS

BUCKET OF THREE DOMESTICS 15

BUCKET OF THREE IMPORTS 17

PICNIC BASKET

Please allow two hours' notice for preparation.

Two-person minimum. Available daily from 8:00am to 5:00pm.

All Picnics may be delivered to your room or picked up at the bellstand.

RIVERSIDE PICNIC 34 per person

Country Fried Chicken, Italian Bread Hoagie with Turkey, Ham, Salami, Cheddar Cheese, Swiss Cheese, Lettuce, Tomato and Onion, Potato Salad and Cole Slaw, Seasonal Whole Fruit, Brownies and Cookies, Choice of Soft Drinks

ISLAND PICNIC 36 per person

Assorted Finger Sandwiches of Chicken Salad, Ham and Roast Beef, Vegetable Crudit  with Garlic Herb Dip, Imported Cheeses: Brie, Gouda and Boursin, Crackers, Sliced Seasonal Fruit, Choice of Mineral Waters

CHARLESTON PRIDE PICNIC 40 per person

Boiled Shrimp, Cocktail Sauce, Cold Sliced Tenderloin, Blackened Chicken Salad, Imported Cheeses: Brie, Gouda and Boursin, Crackers, Sliced Seasonal Fruit, Cheesecake, Choice of Mineral Waters

Picnic Lunches are packed family style and come with: gingham ground cloth, napkins, appropriate flatware, melamine plates, moist towelettes and acrylic stemware (if needed), packed in a convenient wicker basket.

There will be a \$100 refundable deposit for the basket billable to your room account. The deposit will be refunded when the basket and accessories are returned to the Bell Stand.

GOURMET MEALS

Conveniently packed with all the necessary condiments and utensils.

Please allow two hours' notice for preparation. Two-person minimum.

Available daily from 7:00am to 5:00pm.

BREAKFAST ON-THE-GO 25

Fresh Southern Biscuit with Bacon, Egg and Cheese, Sliced Seasonal Fruit, Bottled Juice, Bottled Water and Coffee

GRILLED CHICKEN CLUB 34

Grilled Chicken Breast with Bacon, Lettuce, Tomato, Served on a Kaiser Roll, Sliced Seasonal Fruit, Chef's Choice of Dessert, Selection of Beverage

CHARLESTON TURKEY WRAP 32

Spinach Wrap Filled with Hand Carved Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato and Pesto Mayonnaise, Potato Chips, Fresh Fruit and Chef's Choice Dessert, Selection of Beverage