

Food + Drink

HOTEL RESTAURANTS

WILMINGTON GRILLE

6:30 am – 9:00 pm Monday – Friday

7:00 am – 9:00 pm Saturday – Sunday

ATRIUM LOUNGE

4:00 pm – 11:00 pm Sunday – Thursday

4:00 pm – 1:00 am Friday – Saturday

BREAKFAST

6:30 AM–11:00 AM

Dial 6111 to place your order.

MAINS

Continental Breakfast

Selection of juices, fresh cut fruit, fresh daily bakery selection, butter & jams, fresh brewed Starbucks® Coffee, assorted Tazo® teas or milk 16.00

Seasonal Fruit

Choice of berries or fresh-cut melon, fruit yogurt 9.00

Assorted Kellogg's Cereal

With seasonal berries or banana 6.00

Apple Cinnamon Oatmeal

Steel-Cut oatmeal, soy milk, sautéed apples, honey and cinnamon 10.00

Berry Griddle Cakes

Whipped cream and warm maple syrup 14.00

Farm Fresh Egg Scrambler

Three (3) farm fresh eggs scrambled with applewood bacon, crispy potatoes and cheddar cheese 15.00

Thick Cut French Toast

Batter dipped, walnuts, powdered sugar, fresh berries and whipped cream 14.00

All American Breakfast

Eggs cooked to your style, applewood bacon, sausage links or grilled ham, breakfast potatoes and toast 21.00

B.E.C. Sandwich

Applewood bacon, broken yoke eggs, American Cheese, breakfast potatoes, toasted egg twist roll 15.00

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

All prices in U.S. dollars. Prices are subject to a 20% service charge, 3.00 delivery charge and applicable government taxes.

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.

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SIDES

Bakery Selection

Including daily baked muffin, croissant, pastry and your choice of English Muffin, or multigrain, home-style white, or rye 8.00

Toasted Bagel with Philadelphia® Cream Cheese 5.00

Applewood Smoked Bacon, Breakfast Sausage
or Grilled Cured Ham 5.00

Crispy Breakfast Potatoes 5.00

Choice of Greek or Low-Fat Yogurt 5.00
(call for flavor varieties)

DRINKS

Fresh Brewed Starbucks® Coffee

Regular or decaffeinated

Sm pot (up to 3 cups) 4.00

Lg pot (up to 5 cups) 6.00

Selection of Tazo® Teas 4.00

Orange, Grapefruit, Apple,
Cranberry or Tomato Juice 4.00

Soy, Whole, 2%, Skim or Chocolate Milk 4.00

ALL-DAY

11:00 AM–11:00 PM

Dial 6111 to place your order.

APPETIZERS

Soup

Daily Selection of Soup 7.00

Spicy Chicken Quesadilla

Marinated grilled chicken, pepper jack cheese, guacamole, salsa 14.00

Sweet Thai Chili Wings

6 chicken wings, celery, blue cheese 12.00

Baby Field Green Salad

English cucumber, grape tomatoes, shredded carrots, choice of dressing 8.00

Jumbo Shrimp Cocktail

4 Jumbo shrimp, traditional cocktail sauce 12.00

Cherry Stone Clams

Garlic, roasted peppers, fresh basil 10.00

SANDWICHES

8oz Angus Burger

Aged cheddar cheese, bib lettuce, tomato,
toasted egg twist roll 15.00

Traditional Turkey Club

Bib lettuce, sliced tomato, applewood smoked bacon,
mayonnaise, multigrain bread, French Fries 14.00

Grilled Vegetable Wrap

Grilled zucchini, yellow squash & eggplant, roasted portabella,
baby spinach, sundried tomato pesto aioli 14.00

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SALADS

Grilled Chicken Apple Salad

Baby field greens, Granny Smith Apples, crumbled blue cheese, sundried cranberries, cracked walnuts, English cucumbers, choice of dressing 14.00

Caesar Salad

Chopped romaine lettuce, shredded parmesan cheese, brioche croutons, traditional Caesar dressing 10.00

ENTREES

Grilled New York Strip

Caramelized shallot mashed potatoes, seasonal vegetable, Cabernet demi-glace 36.00

Half Roasted Chicken

Parmesan roasted fingerling potatoes, seasonal vegetable, herb thyme jus 24.00

Sweet Corn and Polenta Ravioli

Grilled vegetable ratatouille and scallions 22.00

Seared North Atlantic Salmon

Herb roasted fingerling potatoes, white bean ragout, balsamic reduction 27.00

Shrimp Scampi

Cherry tomatoes, garlic, fresh basil, spaghetti, white wine butter sauce 26.00

SIDES 6.00

Herb Roasted Fingerling Potatoes

Assorted Grilled Vegetables

Caramelized Shallot Mashed Potatoes

DESSERTS 8.00

Crème Brulee Cheesecake

Two great classics: crème brulee and creamy cheesecakes

Triple Chocolate Cake

Four layers of chocolate cake, chocolate fudge icing, chocolate curls

Rustic Apple Tart

Cinnamon sugar apples, glazed flaky crust, caramel sauce

French Vanilla Ice Cream

Two scoops, chocolate sauce, whipped cream

DRINKS

Soda 3.00

Bottled Water 3.00

Fresh Brewed Starbucks® Coffee

Regular or decaffeinated

Small pot (up to 3 cups) 4.00

Large pot (up to 5 cups) 6.00

Selection of Tazo® Teas 4.00

Orange, Grapefruit, Apple,
Cranberry or Tomato Juice 4.00

Soy, Whole, 2%, Skim or Chocolate Milk 4.00

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LATE-NIGHT

8:00 PM–11:00 PM

Dial 6111 to place your order.

ENTREES

Soup

Daily Selection of Soup 7.00

Grilled Chicken Apple Salad

Baby field greens, Granny Smith Apples, crumbled blue cheese, sundried cranberries, cracked walnuts, English cucumbers, choice of dressing 14.00

Caesar Salad

Chopped romaine lettuce, shredded parmesan cheese, brioche croutons, traditional Caesar dressing 10.00

Seasonal Fruit

Choice of berries or fresh-cut melon, fruit yogurt 9.00

Assorted Kellogg's Cereal

With seasonal berries or banana 6.00

8oz ANGUS BURGER

Aged cheddar cheese, bib lettuce, tomato, toasted egg twist roll 15.00

Traditional Turkey Club

Bib lettuce, sliced tomato, applewood smoked bacon, mayonnaise, multigrain bread, French Fries 14.00

Grilled Vegetable Wrap

Grilled zucchini, yellow squash & eggplant, roasted portabella, baby spinach, sundried tomato pesto aioli 14.00

Farm Fresh Egg Scrambler

Three (3) farm fresh eggs scrambled with applewood bacon, crispy potatoes and cheddar cheese 15.00

DESSERTS 8.00

Triple Chocolate Cake

Four layers of chocolate cake, chocolate fudge icing, chocolate curls

Rustic Apple Tart

Cinnamon sugar apples, glazed flaky crust, caramel sauce

French Vanilla Ice Cream

Two scoops, chocolate sauce, whipped cream

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KIDS

6:00 AM–8:00 PM

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French Toast Sticks

6 Battered dipped French Toast sticks, warm maple syrup and powdered sugar 11.00

Eggy in the middle

Egg any style in the center of a toasted white bread 10.00

Mouse Ear Pancakes

Warm maple syrup and powdered sugar 9.00

Chicken Fingers

Choice of dipping sauce 9.00

8oz Angus Burger

Toasted egg twist roll 12.00

Grilled Cheese Sandwich

Enough said 9.00

PB+J

Peanut Butter and jelly, white bread 9.00

Grilled Chicken Breast

Roasted vegetables 12.00

Turkey Sandwich

Lettuce, tomato and potato chips 12.00

ALL COME WITH YOUR CHOICE OF CRISP POTATO FRIES OR CELERY, AND APPLE AND CHOICE OF JUICE, MILK, CHOCOLATE MILK OR SOFT DRINK

DESSERTS

French Vanilla Ice Cream

One scoops, chocolate sauce, whipped cream 6.00

Seasonal Fruit

Choice of berries or fresh-cut melon 6.00

WINE + BEER

9:00 AM–11:00 PM

Dial 6111 to place your order.

WHITES

La Terre

Chardonnay, Sonoma County, California

glass 6.50 bottle 24.00

Castello Banfi San Angelo

Pinot Grigio, Montalcino, Italy

glass 12.00 bottle 30.00

Barefoot

Moscato, Modesto, California

glass 8.00 bottle 25.00

Beringer

White Zinfandel, St. Helena, California

glass 8.00 bottle 25.00

REDS

Blackstone

Pinot Noir, Kenwood California

glass 9.00 bottle 30.00

Amado Sur

Malbec, Mendoza, Argentina

glass 10.00 bottle 35.00

Magnolia Grove

Cabernet, Kenwood, California

glass 8.00 bottle 25.00

La Terre

Merlot, Sonoma County, California

glass 6.50 bottle 24.00

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DOMESTIC BEERS 4.50

Bud Light

Miller Light

Coors Light

Yeungling

IMPORTED BEERS 5.00

Corona

Heineken

Lagunitas

Stella Artois



Sheraton®