

# In-Room Dining Menu

Select guest services on your telephone.

The Hotel Minneapolis, Autograph Collection  
215 Fourth Street South | Minneapolis, MN 55401  
(612) 215-5442 (d) | (612) 215-5402 (f)

# Breakfast

Available from 6:30 a.m. to 11:00 a.m.  
Select guest services on your telephone.

## Opening Ideas

Seasonal Farmstand Fruits & Berries  
Banana bread and yogurt

Irish Steel Cut Oats  
Cinnamon, brown sugar, raisins, dried fruits, toasted almonds

Assorted Cold Cereals  
Cheerios, Froot Loops, Corn Flakes, granola  
Add fruits and berries

## Side Ideas

Breakfast Pork or Turkey Links 5

Smoked Applewood Bacon 5

Canadian Bacon 5

Breakfast Potatoes 5

Assorted Breads 3  
Add Cream Cheese 1.5

Two Cage-Free Eggs 5

## Main Ideas

Eggs served with breakfast potatoes, choice of white, wheat, 7-grain, English muffin, rye or fresh bagel

Max Express American Breakfast 16  
Two cage-free eggs any style, bacon, pork or turkey sausage, breakfast potatoes and toast,  
your choice of juice and fresh brewed coffee or selection of teas

Cage-Free Morning Omelet or Egg White Omelet 16  
Choice of three: mushrooms, spinach, fresh mixed herbs, bell peppers, onions, tomatoes,  
asparagus, broccoli rabe, jalapeño, Wisconsin cheddar, fresh goat cheese, fresh mozzarella,  
Swiss, cured bacon, breakfast link sausage, turkey sausage, country ham  
Additional ingredients .75 each

Buttermilk Pancakes 12  
Add berries, pecans, bananas or chocolate chips 2 each

Banana or Cinnamon Apple Brioche French Toast 13

Classic Eggs Benedict 14  
Canadian ham

Crab Cake Benedict 16  
Spinach, onions, peppers, tomatoes, hollandaise

## Cold & Hot Beverage Ideas

Assorted Juices 4

Fresh Brewed Coffee 4

Assorted Teas 4

Whole, 2%, Skim or Soy Milk 3

Espresso 5

Latte 5

Cappuccino 5

Hot Chocolate with Whipped Cream 4

Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.

A delivery charge of \$3, plus a 20% gratuity and tax will be added.

# All Day

Available from 11:00 a.m. to 11:00 p.m.  
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## Opening Ideas

Chicken and Wild Rice Soup	Cup 5	Bowl 7
Nice Small Salad		5

## Farmstand Ideas

We use the freshest variety of vegetables and you choose the protein and dressing to create your perfect salad

Classic Caesar		9
Romaine, reggiano parmesan, foccacia croutons		

Baby Spinach		11
Crisp apples, pears, fennel, dried cranberries, bleu cheese, honey nuts		

The Dressings:  
Lemon Vinaigrette, Balsamic, Caesar, Bleu Cheese, Italian Vinaigrette, Red Wine Vinaigrette, Ranch

The Protein:  
Grilled Chicken 5, Grilled Bistro Filet 10, Smoked-to-Order Salmon 9,  
Poached Shrimp 7

## Flatbreads

Margherita		11
Tomatoes, fresh mozzarella, basil		

BBQ Chicken		12
Peppers, onions, mozzarella, cheddar		

Wild Mushroom		12
Truffle oil, ricotta, sautéed onions, parmesan		

Sweet Corn		11
Tomato, bacon jam, peppers, grilled scallions, mozzarella		

## Main Ideas

Served with skinny fries, sweet potato fries, dressed greens or cut fruit

Cadillac Grilled Cheese and Tomato Soup	12
Cheddar, pepperjack, tomatoes, smoked bacon	

Prime Burger	13
Shredded lettuce, tomato, red onion, brioche bun	
Add: mozzarella, Wisconsin cheddar, Swiss, bleu cheese, bacon, mushrooms, sautéed onions, avocado, roasted peppers	.75 each

Chicken Sandwich	13
Cheddar, bacon, spicy aioli, brioche bun	

Beer Battered Fish Sandwich	13
House tartar, shredded lettuce, tomato, red onion	

Roasted Turkey BLT	12
Bacon, lettuce, aioli	

Baked Mac & Cheese Your Way	8
Wisconsin cheddar cheese sauce, panko crumbs	
Add .50 each	
mushrooms, caramelized onions, roasted peppers, broccoli rabe	
Add 2.00 each	
shaved steak, shrimp, bacon, bbq chicken	

## Dinner Main Ideas Available from 5:00 p.m. to 10:00 p.m.

“Smoked-to-Order” Salmon	26
Fingerling potatoes, grilled asparagus, lemon cumin beurre blanc	

Grilled New York Stirp	28
Loaded baked potato, seasonal vegetable	

Spaghetti and Meatballs	15
Three-hour sauce, parmigiano	

Chicken Pot Pie	19
Carrots, pearl onions, peas, mushrooms	

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# Children's Dining

Available from 6:30 a.m. to 11:00 p.m.  
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## Breakfast

Served daily from 6:00 a.m. to 10:30 a.m.

### Continental Breakfast

Choice of two: muffins, croissants, pastries, toast,  
yogurt with seasonal fruit and berries,  
assortment of fruit juice

6

### Scrambler

Scrambled eggs, bacon or sausage, white or wheat toast

4

### Buttermilk Pancakes

Two pancakes, maple syrup, bacon or sausage

5

### French Toast

Maple syrup, bacon or sausage

5

## All Day Menu

Served daily from 11:00 a.m. to 11:00 p.m.

### Hamburger

French fries or fruit cup

5

### Cheeseburger

French fries or fruit cup

6

### Chicken Fingers

French fries or fruit cup

6

### Grilled Cheese

French fries or fruit cup

5

### Hot Dog

French fries or fruit cup

5

## Desserts

### Chocolate Molten Cake

Chocolate Rice Krispies, vanilla ice cream

7

### Sundae

Salted caramel ice cream, candied peanuts and popcorn, chocolate sauce, whipped cream

8

### Carrot Cake

Glazed walnuts, cream anglaise

6

### Mascarpone Cheesecake

Berry compote

7

### Ice Cream Selection

3

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## Desserts

Available from 11:00 a.m. to 11:00 p.m.  
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Chocolate Molten Cake 7  
Chocolate Rice Krispies, vanilla ice cream

Sundae 8  
Salted caramel ice cream, candied peanuts and popcorn, chocolate sauce, whipped cream

Carrot Cake 6  
Glazed walnuts, cream anglaise

Mascarpone Cheesecake 7  
Berry compote

Ice Cream Selection 3

# Late Night

Available from 11:00 p.m. to 6:30 a.m.  
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Nice Small Salad 5

Classic Caesar 9  
Romaine, reggiano parmesan, garlic croutons

## Sandwiches

All sandwiches served with kettle chips

Oven Roasted Turkey BLT 12  
Tomato, bacon, lettuce, aioli

Ham & Cheese 12  
Lettuce, tomato, mayonnaise

Hummus with Crackers 7

Cheese Platter with Fruit 11

A delivery charge of \$3, plus a 20% gratuity and tax will be added.

# Beverages

Available from 11:00 a.m. to 11:00 p.m.  
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## Wines by the Glass

Chardonnay, Sycamore lane, California	7
Chardonnay, Stag's Leap, "Hands of Time, California	10
Chardonnay, Sonoma-Cutrer, California	14
Pinot Grigio, Sycamore lane, California	7
Pinot Grigio, Banfi Le Rime, Tuscany, Italy	8
Riesling, Chateau Ste. Michelle, Washington	8
Sauvignon Blanc, Kim Crawford, New Zealand	10
White, Casillero Del Diablo, Coastal White, Chile	8
Cabernet Sauvignon, Sycamore lane, California	7
Cabernet Sauvignon, Louis Martini, California	9
Merlot, Sycamore lane, California	7
Merlot, Seven Falls, Washington	8
Malbec, Alamos, Mendoza, Argentina	8
Pinot Noir, Bridlewood, California	8
Pinot Noir, Byron, California	10
Red, Dreaming Tree, "Red Crush", California	10
Shiraz, Penfolds Bin #2, South Australia	10
Zinfandel, Ravenswood, "Vintner's Blend", California	8

## Wines by the Bottle

Chardonnay, Sycamore lane, California	26
Chardonnay, Stag's Leap, "Hands of Time, California	38
Chardonnay, Sonoma-Cutrer, California	54
Pinot Grigio, Sycamore lane, California	26
Pinot Grigio, Banfi Le Rime, Tuscany, Italy	30
Riesling, Chateau Ste. Michelle, Washington	30
Sauvignon Blanc, Kim Crawford, New Zealand	38
White, Casillero Del Diablo, Coastal White, Chile	30
Cabernet Sauvignon, Sycamore lane, California	26
Cabernet Sauvignon, Louis Martini, California	34
Merlot, Sycamore lane, California	26
Merlot, Columbia Crest, Washington	30
Malbec, Alamos, Mendoza, Argentina	30
Pinot Noir, Bridlewood, California	30
Pinot Noir, La Crema, California	46
Red, Dreaming Tree, "Red Crush", California	38
Shiraz, Penfolds Bin #2, South Australia	38
Zinfandel, Ravenswood, "Vintner's Blend", California	30

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## Bottled Beer

Budweiser	5.5
Bud Light	5.5
Miller Lite	5.5
Coors Light	5.5
Michelob Ultra	5.5
Michelob Golden Light	5.5
Summit Pale Ale	5.5
Sam Adams Boston Lager	5.5
Sam Adams Boston Lager Light	5.5
St. Pauli Girl NA	5.5
Amstel Light	6
Heineken	6
Corona	6
Corona Light	6
Guinness	6

## Non-Alcoholic Beverages

Whole, 2%, Skim or Soy Milk	3
Soft Drink	3
Iced Tea	3
Lemonade	3
Fresh Brewed Coffee	4
Assorted Hot Teas	4
Hot Chocolate with Whipped Cream	4
Assorted Juices	4
Espresso	5
Cappuccino	5
Latte	5
Aqua Panna Still Water liter	6
Pellegrino Sparkling Water liter	6

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