



The following choices will be available from 5:00 pm-11:00 pm Monday-Friday, 12:00 pm-11:00 pm Saturday, and 12:00 pm-10:00 pm Sunday.

St. Louis Thin Crust 14in Pizzas

Crisp Thin Crust, Semi Sweet House Red Sauce, and Mozzarella Cheese Served Piping Hot

CHEESE	\$13.75
PEPPERONI or SAUSAGE	\$15.25
VEGGIE	\$17.50
Mushrooms, Bell Peppers, Onions, Black Olives, Fresh Tomatoes, and Cheese	
BBQ CHICKEN	\$17.25
Sweet and Smokey Sauce, Diced Chicken, and Red Onions	
SUPREME	\$18.25
Italian Sausage, Pepperoni, Mushrooms, Bell Peppers, Onions, Black Olives, Fresh Tomatoes, and Cheese	

Create your Own Pie

Be adventurous and top it how you like it

TWO TOPPING **\$16.50**

TOPPINGS

Banana Peppers, Italian Sausage, Pepperoni, Apple Wood Smoked Bacon, Mushrooms, Pineapple, Bell Peppers, Onions, Fresh Tomatoes, Chicken, Ham, Black Olives, and Spinach

EXTRA TOPPINGS \$1.50

EXTRA CHEESE \$ 1.75

Suite Service Dining

The following choices will be available from 5:00 pm-11:00 pm Monday-Friday,
12:00 pm-11:00 pm Saturday, and 12:00 pm-10:00 pm Sunday

STARTERS

- ROASTED RED PEPPER HUMMUS**   **\$8.25**
Garnished with Pepperoncini's, Kalamatas, and Grilled Pita Points
- BUFFALO SHRIMP** **\$12.95**
Tender Buttermilk Battered; Tossed in our house Hot Sauce, Sprinkled with Crumbled Gorgonzola on a bed of flash Fried Spinach
- LOADED TOTS** **\$9.25**
Crisp Seasoned Potatoes with Melted Cheese, Crumbled Bacon, Fresh Cut Green Onions, and Sour Cream
- TOASTED RAVIOLI** **\$9.25**
Our Take on a St. Louis Tradition; Big Hand-Made Beef and Veal Breaded Raviolis served with Our House Red Sauce and Dusted with Parmesan Cheese
- WINGS YOUR WAY**  **\$11.50**
Fresh Jumbo Wings your Choice of Dry Rub, Buffalo, St. Louis BBQ, or Salt and Pepper with Celery and a side of Ranch or Bleu Cheese
- SPINACH ARTICHOKE DIP**  **\$11.25**
Creamy Delicious Blend of Cheeses, Fresh Spinach, Artichoke Hearts, and Special Seasonings Served Piping Hot with Crispy Tortilla Chips

SOUP and SALAD

- SOUP DU JOUR** Ask your Server for our Delicious Flavor of the Day!
CUP / BOWL **\$4.25/ \$6.25**
- SOUP AND SALAD**  **\$8.50**
Cup of the days freshly made soup and Half Atrium Salad
- SOUP AND SANDWICH**  **\$9.25**
Cup of the days freshly made soup and Petite Turkey on Whole Grain
- SPINACH SALAD**   **HALF \$6.25 FULL \$11.75**
Tender Young Spinach with Crumbled Feta, Spiced Almonds, Dried Cherries, Shaved Red Onions, and Carrots; Tossed in Pesto Vinaigrette
- CLASSIC MAYFAIR** **HALF \$5.25 FULL \$8.25**
Chopped Romaine, Hard - Boiled Egg, Aged Asiago, Crunchy Garlic Croutons, and Grape Tomatoes; Tossed in Creamy Mayfair Dressing
This Famous St. Louis salad would be a great choice for those guests looking for a Caesar Salad option
- ATRIUM GREENS**    **HALF \$4.75 FULL \$7.50**
Mixed Greens, Cucumber, Carrots, Red Cabbage, Grape Tomatoes, and Red Onion; Tossed in Buttermilk Country Dijon Ranch
- THE WEDGE**   **HALF \$5.95 FULL \$9.25**
Crisp Iceberg Lettuce, Apple Wood Smoked Bacon, Gorgonzola Crumbles, Chopped Scallions, and Diced Tomatoes with House Basil Blue Cheese Dressing
ADD MARINATED GRILLED CHICKEN \$5.00 ADD GRILLED ATLANTIC SALMON \$7.00

HAND HELDS

Served with Choice of Crispy Seasoned Fries or Fresh Cut Fruit and Melons

Plus a Kosher Dill Pickle Spear; Add Side Salad \$2.25

GREEK PRESS   **\$11.50**

Roasted Red Pepper Hummus, Wilted Spinach, Marinated Tomatoes, Roasted Garlic Artichokes and Mozzarella all Melted Together in a Toasted Pita

PULLED PORK **\$11.75**

Tender BBQ Smothered Shoulder piled high with Sweet and Spicy Cole Slaw on Toasted Kaiser with Pickle Planks and Shaved Red Onion

MX BLT **\$11.25**

Apple Wood Smoked Bacon, Crisp Lettuce, Fresh Garden Tomatoes, and Pesto Aioli Served on Toasted Sourdough

CLASSIC CLUB **\$11.25**

Shaved Oven Roasted Turkey, Apple Wood Smoked Bacon, Cheddar, Crisp Lettuce, Garden Tomatoes, and Mayo

THE LAUREL BURGER **\$12.25**

½ Pound Hand Pattied Seasoned Angus Chuck Burger Grilled To Order Served on a Corn Dusted Kaiser with Choice of Cheese

AVOCADO CHICKEN **\$12.25**

Grilled Marinated Chicken Breast, Fresh Avocado, Sliced Garden Tomatoes, Herbed Aioli on Corn Dusted Kaiser

ENTRÉE PLATES

Most Entree Plates are served with Herb Roasted Potatoes and Chefs Fresh Seasonal Vegetable Selection unless otherwise noted; Add Side Salad \$2.25

NEW YORK STRIP STEAK  **\$25.75**

Dry Aged, Specially Seasoned, Grilled to Order, and Finished with a Roasted Garlic Cabernet Butter

AMISH CHICKEN  **\$16.75**

Buttermilk Brined and Broasted for a Tender, Juicy, and Flavorful Breast

SALMON CAPRAIA  **\$18.95**

Grilled Atlantic Salmon Finished with Sundried Tomato Gremolata

CORNMEAL CRUSTED CATFISH **\$15.50**

Two lightly dusted Filets Fried Golden Brown, served with Cajun Fries, Sweet and Spicy Cole Slaw with Lemon Wedges and Tartar Sauce

CHILDREN'S DINING MENU

Served with Choice of Crispy Seasoned Fries or Fresh Cut Fruit and Melons unless otherwise stated

PEANUT BUTTER and JELLY	\$5.25
GRILLED CHEESE	\$5.25
CHICKEN STRIPS (3)	\$6.50
MACARONI AND CHEESE	\$5.25
Served with Fresh Cut Fruit and Melons	
HALF GRILLED CHICKEN  	\$6.75
Chefs Fresh Vegetables or Fresh Cut Fruit	
HALF TURKEY SANDWICH 	\$5.75
Served on Whole Grain with Cup of Soup, House Salad, or Fresh Cut Fruit	

 = Heart Healthy

 = Gluten Free

 = Vegetarian

Desserts

CHOCOLATE BUNDT CAKE	\$4.00
Served warm with Whipped Cream and Fresh Berries Add Vanilla Bean Ice Cream \$1.00	
ICE CREAM SUNDAE	\$4.00
2 Heaping Scoops of Tahitian Vanilla Bean Ice Cream with Chocolate Sauce, Whipped Cream, Sprinkles, and Cherry	
DESSERT OF THE DAY	\$6.00
Your server would love to tell you about our Daily Dessert.	

Beverages

Proudly serving Coca-Cola Products

COKE, DIET COKE, SPRITE, DR. PEPPER, LEMONADE, AND FRUIT PUNCH \$2.50 • 2-LITERS OF COKE, DIET COKE OR SPRITE \$4.50
COFFEE CUP \$3.00 • COFFEE POT \$6.00 • ICED TEA \$3.00 • FIJI WATER \$4.50 • RED BULL \$6.50 • FULL WINE, LIQUOR, AND BEER
MENU AVAILABLE, ASK YOUR SERVER FOR DETAILS.

Please let your server know of any allergy or diet related needs or questions you may have so we can appropriately address them with our Chef to give you the best service possible!

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

All In Suite Deliveries are subject to a \$4.00 Supplemental Surcharge and a 22% Service Charge

17% is charged as a Gratuity and is distributed to hotel employees.
5% and the \$4.00 Supplemental Surcharge is charged as a Service Charge and is kept by the Hotel to cover administrative and discretionary costs.
