

HUNGRY?



BREAKFAST



BREAKFAST  
DAILY 6 AM – 11 AM

REFRESHING STARTERS

- Seasonal Fresh Fruit Plate 12.
- Smoked Salmon 14.  
Bagel, Onion, Tomato, Cream Cheese, Hard  
Cooked Egg, Capers
- Cereal 6.5  
Choice of Berries or Sliced Banana, Milk
- Side of Fruit 5.5
- Oatmeal 6.5  
Brown Sugar, Raisins, Milk [440 cal.]
- Yogurt and Granola Parfait 9.5  
Selection of Berries [550 cal.]
- Toasted Bagel 5.5  
Cream Cheese
- Yogurt 5.5

CLASSICS

*Served with Coffee, Decaf or Hot Tea and Juice*

- All American Breakfast 16.  
\*Two Eggs Any Style with Crisp Hash Browns,  
Choose Bacon, Ham, Sausage or Canadian Bacon,  
Toast, Bagel or Muffin
- Good Start 14.5  
Oatmeal, Cold Cereal or House Made Granola  
with Fresh Berries or Bananas, Skim Milk and  
Choice of Toast, Bagel or Muffin

If you have any concerns regarding food allergies, please alert your In-Room Dining Ambassador prior to ordering.

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TO INDULGE, TOUCH DTS

## 3-EGG OMELETS

*Served with Toast, Bagel or Muffin and Coffee, Decaf or Hot Tea*

Classic Ham and Aged Cheddar 15.5  
Hash Browns

The Western 15.5  
Aged Cheddar, Ham, Onion, Sweet Peppers,  
Hash Browns

Egg White 15.5  
Spinach, Tomato, Goat Cheese, Hash Browns

## SPECIALTIES

*Served with Coffee, Decaf or Hot Tea*

Corned Beef Hash 13.  
\*Poached Eggs, Scallions, Choice of Toast, Bagel  
or Muffin

Fast Fare 14.  
Scrambled Eggs, Diced Ham, Hash Browns,  
Choice of Toast, Bagel or Muffin

Goetta Eggs Benedict\* 15.  
German Breakfast Sausage, Hollandaise Sauce

Eggs Benedict 15.  
\*Two Poached Eggs, Toasted English Muffin,  
Canadian Bacon, Hollandaise Sauce

Broken Yolk Sandwich 13.5  
\*Two Eggs, Bacon, Cheddar, Sliced Tomato,  
Toasted Sourdough, Hash Browns

## SIDES

Crisp Bacon, Pork Sausage or Turkey Sausage 5.5

Goetta 5.5

Corned Beef Hash 5.5

Hash Browns 4.5

## GRIDDLE

*Served with Coffee, Decaf or Hot Tea*

- Buttermilk Pancakes 13.  
Butter, Warm Syrup, Choose Bacon, Goetta  
or Sausage
- Midwest Blueberry Pancakes 14.  
Butter, Warm Syrup, Choose Bacon, Goetta  
or Sausage
- Crème Brûlée French Toast 13.  
Warm Syrup, Selection of Meat, Chantilly Cream

## LIQUIDS

- Orange or Grapefruit Juice 4.5/8.  
Glass or Carafe
- Apple, Cranberry or Tomato Juice 4.5/8.  
Glass or Carafe
- Blueberry and Banana Smoothie 8.5  
Organic Yogurt
- Pot of Coffee - Regular or Decaf 5.5  
3 Cups
- Pot of Hot Tea 5.5  
3 Cups
- Milk 3.5  
Whole, Skim, 2%, Chocolate
- Soft Drinks 3.5  
Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist
- Icelandic Glacial Water or  
San Pellegrino Water 4./6.  
500ml/1 ltr.

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ALL DAY



ALL DAY  
DAILY 11 AM – 11 PM

## BEGIN/SHARING

- Hummus 10.  
Grilled Pita, Mediterranean Olives
- Blackened Hawaiian Yellowfin Tuna\* 14.  
Asian Slaw, Sweet Soy, Wasabi
- Maryland Blue Crab Cake 15.  
Corn Salad, Citrus Aioli
- Stuffed Dates 12.  
Goat Cheese , Jalapeño, Hardwood  
Smoked Bacon
- Crispy Calamari 13.  
Arugula, Parmesan, Lemon, Spiced Tomato Coulis
- P.E.I. Mussels 13.  
Leeks, Roasted Tomatoes, Sambuca Broth
- Duck Confit Quesadilla 14.5  
Smoked Gouda, Scallion Crema, Pickled Onion,  
Fuji Apple Compote
- Buffalo Wings (8)/(12) 11./15.  
Bone-In Or Boneless, Mild, Medium or Hot,  
Celery, Blue Cheese or Ranch
- Charcuterie 14.  
Featuring Local & Imported Meats, Artisanal Cheeses
- Chef's Feature Soup mkt
- Roasted Tomato Soup 6.5  
Goat Cheese Brûlée

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## GREENS

D. Burnham 5.5

Spring Mix, Tomatoes, Sweet Onion, Lemon  
Vinaigrette

Caesar 8.5

Romaine, Classic Caesar Dressing, Shaved Pecorino  
Add Grilled Chicken 13.  
Add Scottish Organic Salmon\* 16.

Cobb Salad 14.5

Avocado, Hardwood Bacon, Blue Cheese, Herb  
Chicken Breast, Tomato, Hard Cooked Eggs

Poached Beet 11.5

Sugar Poached Beets, Goat Cheese, Aged  
Balsamic, EVOO

Greek Town 10.5

Chopped Romaine Hearts, Cucumber Sticks,  
Sun-Dried Tomatoes, Kalamata Olives, Red Onion,  
Feta, Red Wine Vinaigrette  
Add Grilled Chicken 15.

Burrata Caprese 13.5

Soft Mozzarella, sunset heirloom tomatoes, arugula,  
shaved fennel, white balsamic vinaigrette

## STONE HEARTH FLATBREAD

Margherita 13.

Fresh Mozzarella, Roma Tomatoes, Basil

Brick Chicken 15.

Sweet Onion, House Bbq Sauce, Fresh Mozzarella

Roasted Fig 14.

Mascarpone Cheese, Organic Honey, Shaved  
Prosciutto

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## BREADS

*Served with House Fries or House Kettle Chips or Fresh Fruit*

### B.L.T. "E" 13.

Pork Belly Bacon, Bibb Lettuce, Heirloom Tomatoes,  
Amish Egg Salad on Grilled Challah Bread

### Cali Chicken 13.5

Grilled Chicken, Hardwood Bacon, Avocado, Swiss  
Cheese, Bibb Lettuce, Tomato, Brioche Roll

### Traditional Turkey Club 13.

House Made Oven Roasted Turkey, Hardwood Bacon,  
Bibb Lettuce, Tomato, Swiss Cheese, Mayonnaise

### Short Rib Panini 13.5

Vermont White Cheddar, Arugula, Pickled Onions,  
Horseradish Crème, Sourdough Bread

### Angus Burger\* 14.

Toasted Brioche, Choice of Cheese: Gruyere,  
Wisconsin Sharp Cheddar, Point Reyes Blue, Indiana  
Goat, Jarlsburg, Lettuce, Tomato, Red Onion

### Burnham Burger\* 14.5

Candied Bourbon Bacon, Havarti Cheese,  
Roasted Tomato Aioli

## HEALTHY FARE

*Served with a D. Burnham Salad*

### Marinated Vegetable 11.5

Grilled Portabello, Eggplant, Roasted Red Pepper,  
Zucchini, Yellow Squash, Arugula, Fresh Mozzarella,  
Toasted French Bread

### Turkey Burger 14.5

Sautéed Mushrooms, Sweet Onions, Sharp Provolone  
Cheese, Lemon Aioli, Whole Grain Flatbread

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DINNER



## ENTREES

DAILY 5 PM – 10 PM

- Chargrilled Scottish Salmon\* 29.  
Baby Kale, Spring Onions, Pea Tendrils,  
Saffron Honey
- Roasted Airline Chicken 25.  
Asparagus Risotto, Crispy Prosciutto, Veal Jus
- Pistachio Crusted Sea Bass 39.  
Sautéed Vidalia Onions, Haricot Verts,  
Ginger Sauce
- Chicken Chow Chow 26.  
Garlic-Herb Mascarpone Cheese,  
Fresh Mango Chow Chow, Haricot Verts,  
Yukon Gold Mashed, Marsala Demi Glace
- 8 Hour Braised Short Ribs 30.  
Garlic and Parmesan Whipped Potatoes, Roasted  
Brussels Sprouts, Gremolata
- Filet Mignon Oscar\* 45.  
Lump Crab, Roasted Fingerling Potatoes,  
Asparagus, Bearnaise
- NY Strip\* 39.5  
Fingerling Potatoes, Brown Butter Braised Carrots,  
Three Peppercorn Brandy Cream
- Pappardelle 23.  
Short Rib Ragu, Goat Cheese, Gremolata
- Veal Milanese 28.  
Paillard Panko Veal, Lemon Beurre Blanc, Baby  
Arugula, Fresh Tomato, Lemon Vinaigrette

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## SIDES

- Four Cheese Mac 9.5
- Grilled Asparagus 10.5  
Brown Butter Vinaigrette, Toasted Pistachios
- Roasted Forest Mushrooms and Shallots 10.5
- Sautéed Haricot Verts 8.5  
Shallots, Garlic
- Roasted Fingerling Potatoes 8.5  
Fresh Herbs
- Sautéed Baby Carrots 8.5

## DESSERTS

- Classic Crème Brûlée 9.  
Madagascar Vanilla Bean
- Chocolate Caramel Torte 10.5
- Gelato & Sorbet Features 9.5  
Proudly serving Madisono's
- Baked Chocolate Chip Torte 10.5  
Vanilla Bean Ice Cream
- Caramel Apple Cobbler 10.5  
Vanilla Bean Ice Cream

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TO INDULGE, TOUCH DTS

# CHILDREN'S MENU



## CHILDREN'S MENU

CHILDREN 12 AND UNDER

### BREAKFAST

DAILY 6 AM – 11 AM

*Served with Small Milk, Juice or Soda*

- One Egg Breakfast 7.  
Breakfast Potatoes, Bacon or Sausage, Toast
- Silver Dollar Pancakes 7.  
Warm Syrup and Butter
- Cold Cereal or Oatmeal 6.5  
Fresh Fruit, Low-Fat Milk

### ALL DAY

DAILY 11 AM – 11 PM

*Served with Small Milk, Juice or Soda*

- Hamburger or Cheeseburger 8.  
French Fries
- Grilled Cheese Sandwich 8.  
French Fries
- Hot Dog 8.  
French Fries
- Penne with Marinara 8.

(Continued Next Page)

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## CHILDREN'S MENU (CONT.)

CHILDREN 12 AND UNDER

### ALL DAY

DAILY 11 AM – 11 PM

*Served with Small Milk, Juice or Soda*

Chicken Fingers 8.  
French Fries

Small Tomato & Cheese Pizza 8.  
French Fries

Turkey Sandwich 8.  
French Fries

Peanut Butter & Jelly Sandwich 7.5  
French Fries

### DESSERTS

Chef's Selection of Gelato 4.

Fruit Cup 4.

Brownie Sundae 4.5

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WINE & BEER



## BEER

Local Crafts  
MadTree, Mt. Carmel and Rhinegeist

## SPARKLING & CHAMPAGNE

La Marca, Prosecco, Treviso, Italy  
13. split 40. bottle

J. Rogét, Brut, California  
28. bottle

Mumm Napa, Brut Prestige, Napa Valley, California  
16. split 56. bottle

Perrier-Jouët, Grand Brut, Champagne, France  
132. bottle

## INTERESTING WHITES

Sutter Home, White Zinfandel, California  
7.5 glass 28. bottle

Chateau Ste. Michelle, Riesling, Columbia Valley,  
Washington  
9. glass 34. bottle

Chloe Wine Collection, Rosé, Central Coast,  
California  
9. glass 34. bottle

GOVERNMENT WARNING: According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.

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## SAUVIGNON BLANC

Kim Crawford, Marlborough, New Zealand

11.5 glass 42. bottle

SeaGlass, Santa Barbara, California

9. glass 34. bottle

Duckhorn, Sonoma, California

15. glass 58. bottle

## PINOT GRIGIO

Canyon Road, California

8.5 glass 32. bottle

Hogue, Columbia Valley, Washington

9. glass 34. bottle

Available, Puglia, Italy

10. glass 38. bottle

## CHARDONNAY

Canyon Road, California

8.5 glass 32. bottle

Clos Du Bois, California

9. glass 34. bottle

Cloudfall, Monterey County, California

11. glass 42. bottle

Talbott Kali Hart, Central Coast, California

13. glass 49. bottle

Rodney Strong Sonoma Select, Sonoma, California

11.5 glass 42. bottle

William Hill, Central Coast, California

11. glass 42. bottle

Irony, Monterey County, California

11. glass 42. bottle

La Crema, Monterey County, California

12. glass 46. bottle

Kendall-Jackson "Vintner's Reserve", California  
11.5 glass 42. bottle

Sonoma-Cutrer "Russian River Ranches",  
Sonoma Coast, California  
16. glass 62. bottle

Davis Bynum, River West Vineyard, Russian River,  
California  
58. bottle

Stag's Leap Wine Cellars "Hands Of Time",  
Napa Valley, California  
56. bottle

Fess Parker, Santa Barbara, California  
49. bottle

## PINOT NOIR

Mirassou, California  
9. glass 34. bottle

MacMurray Ranch, Russian River Valley, California  
14. glass 54. bottle

SeaGlass, Santa Barbara, California  
9. glass 34. bottle

La Crema, Sonoma Coast, California  
56. bottle

Rodney Strong Estate, Russian River Valley,  
California  
54. bottle

Willamette Valley "Founder's Reserve,"  
Willamette Valley, Oregon  
62. bottle

Migration by Duckhorn, Russian River Valley,  
California  
69. bottle

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TO INDULGE, TOUCH DTS

## MERLOT

Canyon Road, California

8.5 glass 32. bottle

Decoy by Duckhorn, Sonoma, California

16. glass 62. bottle

## CABERNET SAUVIGNON

Canyon Road, California

8.5 glass 32. bottle

Intrinsic, Columbia Valley, Washington

14. glass 54. bottle

Joel Gott "815", California

12.5 glass 46. bottle

William Hill, Central Coast, California

11.5 glass 42. bottle

Louis M. Martini, Sonoma County, California

11.5 glass 42. bottle

Rodney Strong, Sonoma, California

12. glass 46. bottle

Black Stallion Estate Winery, Napa Valley, California

16. glass 62. bottle

Decoy by Duckhorn, Napa Valley, California

16. glass 62. bottle

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14 Hands, Columbia Valley, Washington  
38. bottle

Freemark Abbey, Napa Valley, California  
74. bottle

Duckhorn, Napa Valley, California  
135. bottle

Rodney Strong Reserve, Alexander Valley,  
California  
69. bottle

Hess Collection, "Allomi Vineyard,"  
Napa Valley, California  
74. bottle

Conn Creek, Napa Valley, California  
74. bottle

Hypothesis, Napa Valley, California  
81. bottle

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## INTERESTING REDS & RED BLENDS

Don Miguel Gascón, Malbec, Mendoza, Argentina  
9.5 glass 35. bottle

Doña Paula Estate, Malbec, Mendoza, Argentina  
11. glass 42. bottle

Fortress, Red Blend, Sonoma, California  
13. glass 49. bottle

Complicated Red, Red Blend, Central Coast,  
California  
14. glass 54. bottle

Da Vinci, Chianti, Italy  
34. bottle

Hartford, Zinfandel, Russian River Valley, California  
72. bottle

Ruffino Riserva Ducale, Sangiovese, Chianti  
Classico, Italy  
42. bottle

Treana, Red Blend, Paso Robles, California  
72. bottle

Symmetry, Meritage, Alexander Valley, California  
78. bottle

Joel Gott Alakai, Grenache/Syrah/Mourvèdre Blend,  
California  
38. bottle

Trinchero Napa Valley Forte, Red Wine,  
Napa Valley, California  
125. bottle

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RENAISSANCE®  
HOTELS

**UP TO 3 PROOFS ARE INCLUDED IN COST OF JOB.  
EACH ADDITIONAL PROOF WILL INCUR  
ADDITIONAL CHARGES.**

**PROOF**

**DATE 5.19.17**

**JOB 223633**

**#1**

PM G

**Renaissance Cincinnati Downtown  
Room Service Menu**

**Please review your proof VERY carefully.  
Marking all changes clearly and directly on this  
proof will expedite your job.**

**WE ARE NOT RESPONSIBLE FOR ERRORS, EXCEPT THOSE MARKED ON PROOF**

**BEFORE WE CAN PROCEED WITH YOUR ORDER,  
the section below needs to be completed and  
this page MUST be returned with proof.**



**ATTENTION**

**Gene Affenita**

\_\_\_\_\_  
PRINT NAME

\_\_\_\_\_  
SIGNATURE

\_\_\_\_\_  
DATE

- GO TO PRESS**  
as is - no changes
- APPROVED with**  
3 or less type changes  
NOT expecting another proof
- Send Another Proof**  
see my changes

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