

# Conrad Indianapolis In Room Dining Menu

## Delivery Hours:

Monday - Friday 6am - 10am  
Saturday & Sunday 6am - 12pm

# B R E A K F A S T

## Specials

### Seafood Benedict

A split English muffin, toasted and topped by a seared surimi patty poached eggs and a crab hollandaise served with breakfast potatoes

\$32

### Indiana Country Scramble

Choose your fillings below, we will add cheddar cheese and hash browns scrambled up and served with choice of toast

\$19

**Toast Options:** Sourdough, Wheat, Brioche, English Muffin, Gluten Free (Udi)

**Scramble and Omelet Fillings:** Bacon, Sausage, Ham, Mushrooms, Peppers, Onion, Tomato, Spinach

### **The Indy**

Two eggs cooked your way served with roasted potatoes and your choice of Bacon or Sausage Links and toast

\$26

### **Omelet**

Three eggs with your choice of Cheddar, Swiss or Goat Cheese and fillings (see above). Served with potatoes and your choice of toast

\$19

### **Traditional Benedict**

Toasted English muffin topped with Canadian Bacon, poached eggs and Fresh Hollandaise Sauce served with breakfast potatoes

\$24

### **Pancakes**

A triple stack of fresh buttermilk pancakes served with butter and maple syrup

\$18

**ADD:** Bananas, Chocolate Chips or Blueberries

*Ask about our special Pineapple Upside-down Pancake Stack*

### **Breakfast Sandwiches**

**California:** Avocado, bacon and Goat cheese accompany a fried eggs on a toasted Brioche bun

\$18

### **French Toast**

Three slices of thick sliced Brioche bread dipped in our own house mix, Dusted with Powdered sugar served with butter and syrup

\$18

**Texas:** Shaved seasoned steak, swiss cheese our own Southwest Sauce and a fried egg between two Thick Slices of Brioche Bread

\$18

### **Conrad Continental**

Fresh baked assorted pastries served with fresh seasonal fruit and Juice, Coffee, or Tea

\$19

**Indiana:** Braised Pork belly and smoked mozzarella cheese join a fried egg between two slices of toasted Sourdough bread

\$18

### **Yogurt Parfait**

Enticing layers of granola, fresh Berries, and Greek yogurt makes a healthy start to your day

\$ 8

Served with your choice of Fresh fruit or Potatoes

### **Biscuits and Gravy**

Two fresh buttermilk biscuits smothered in rich sausage gravy served with potatoes

\$19

### **Fruit**

A healthy start to any day, try our selection of seasonal sliced fruit and berries

\$12

**Add 2 eggs any style +\$2**

### **Oatmeal**

Classic Raisin and Brown Sugar  
Indiana Lemon and Blueberry  
Peach with Maple Syrup and Pecans  
Fall Pumpkin Spice with diced Apples

\$12

### **Pastries**

A selection of our fresh baked pastries

\$ 8

### **Cereal**

Ask about our current selection of breakfast cereals

\$ 7

### **Smoothies:**

\$8

Green Energy : Spinach, Mango, Banana and Pineapple

Antioxidant: Raspberry, blueberries, strawberries, honey, cinnamon and Almond Milk

Immune Booster: Cantaloupe, mango, blueberries, strawberries, Orange Juice, and yogurt

*A Service Charge of \$5.00 and gratuity of 21% is added to each order*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.*

# D

# Conrad Indianapolis In Room Dining Menu

## Delivery Hours:

Monday - Tuesday: Closed

Wednesday - Sunday: 5pm – 11pm

## Soups

*All Soups are Served with toasted garlic herb baguette*

Indiana Corn "Cappuccino" with Truffle Foam and Porcini Dust **\$10**

Soup of the Day **\$10**

## Salads

Hearts of Romaine- Romaine Lettuce, grape tomatoes, crispy prosciutto, parmesan crisp, and traditional Caesar dressing **\$12**

Field Green Salad- Organic Mixed Greens with grape tomatoes, cucumbers, crispy sweet potatoes, avocado, Maytag bleu cheese crostini and White Balsamic Vinaigrette **\$12**

Chef Salad- Mixed greens and romaine topped with ham, turkey, hard-boiled egg, mozzarella and cheddar cheese, tomato and bacon with your choice of dressing **\$14**

Dressing Choices: White Balsamic Vinaigrette, Italian, Ranch, Bleu Cheese, Thousand Island, Honey Mustard, French

Add a Protein to Any Salad: Chicken **+\$4** Shrimp **+\$8** Salmon **+\$8**

## Sandwiches

*All Sandwiches are served with a choice of Steak Frites, Sweet Potato Fries, Fresh Fruit, or Seasonal Vegetable*

Black Angus Burger- Toasted buttery artisan bun, Smoked Gouda cheese, Applewood bacon, Lettuce, Tomato, Onion and Pickles **\$18**

Smoked Turkey Club- Smoked Sliced Turkey on wheat bread, Applewood bacon, Herb aioli, mozzarella cheese, lettuce and tomato **\$15**

Salmon BLTA- Sliced smoked salmon on toasted Brioche bread, Applewood bacon, Herb aioli, crispy Bibb lettuce, tomato and avocado **\$18**

## Entrees

NY Strip Steak- 10 oz. Hand Cut grilled New York Strip with garlic herb butter, buttermilk whipped potatoes and sautéed haricot vert **\$42**

Sage Chicken- 7 oz. Chicken Breast roasted with brown butter and sage served with mushroom risotto and asparagus **\$29**

Seared Salmon- 7 oz. Hand Cut Seared Salmon with maple glaze served with cranberry-pecan wild rice, and roasted baby carrots **\$34**

Penne Pasta- House made all beef meatballs, marinara sauce, shaved parmesan cheese, and toasted garlic herb baguette **\$29**

## Comfort Foods

Chicken Wings with choice of Buffalo, Sweet Thai Chili, or BBQ Sauce. Served with Celery, Ranch or Blue Cheese Dipping Sauce **\$14**

Southern Style Chicken Tenders with your choice of Buffalo, BBQ, Honey Mustard, or Ranch Dipping Sauce. Served with Steak Fries **\$16**

10" Two-Topping Pizza **\$20**

Choice of Toppings: Pepperoni, Sausage, Ham, Bacon, Grilled Chicken Breast, Mushrooms, Sweet Peppers, Black Olives, Onion, Tomato, Spinach

## Desserts

White Chocolate Cheesecake topped with seasonal Fruit Compote **\$9**

Haagen-Dazs Ice Cream served by the pint Choice: Vanilla or Chocolate **\$10**

Fresh Baked Chocolate Chip Cookies served with choice of Milk: Skim, Low Fat, Whole, Soy **\$7**

## Beverages

Water: Voss Bottled Water **\$6**

Freshly Brewed Coffee **\$8**

Soda: Coke, Diet Coke, Sprite **\$4.50**

Freshly Brewed Iced Tea **\$5**

Domestic Beer: Budweiser, Bud Light, Miller Lite, Sam Adams **\$5**

Local Craft Beer: Ask your Server about our rotating Craft Beers **\$8**

Imported Beer: Heineken, Amstel Light, Stella Artois **\$7**

Wine: Ask your Server about our Wines by the Glass (Starting from \$10) and by the Bottle (Starting from \$38)

Cocktails: Ask your Server about our Cocktail offerings

*A Service Charge of \$5.00 and gratuity of 21% is added to each order*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.*