

SELECT BEVERAGES

FRESHLY BREWED

Featuring Lavazza Regular or Decaffeinated Coffee

Small Pot (4 cups)	9
Large Pot (6 cups)	13

STEVEN SMITH TEA

Lemon Green, Darjeeling, Earl Grey, English Breakfast, Chamomile, Mint Herbal, White, Jasmine Green, Fragrant

Small Pot (3 cups)	7
Large Pot (5 cups)	12

SPECIALTY COFFEE DRINKS

Café Latte, Cappuccino, Cortadito	7
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ESPRESSO

Single	6
Double	8

CHILLED

Skim, Whole, Soy or Almond Milk	4
Iced Tea	5

TRADITIONAL JUICES

Freshly Squeezed Orange & Grapefruit	7
Apple, Cranberry, Pineapple, Tomato	6

ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale	5
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BOTTLED WATER


San Pellegrino 500 ml, 1 L	5/8
Evian 330 ml, 1 L	5/8

SIGNATURE BREAKFAST

Served from 6:00 AM until 11:30 AM

TO BEGIN

Continental Breakfast	22
Freshly Baked Croissant, Muffin and Danish Pastry, Fresh Fruit Cup, Small Pot of Coffee or Tea, Choice of Juice	
St. James Atlantic Smoked Salmon 	21
Toasted Bagel, Red Onion, Tomato, Caper Berries, English Cucumbers, Chive Cream Cheese	
Biltmore Signature Granola	15
Skim, Whole, Soy, Almond Milk or Plain Yogurt	
Assorted Traditional Cold Cereals	13
Choice of Frosted Flakes, Corn Flakes, Special K, Cheerios, Raisin Bran or Rice Krispies Seasonal Berries or Sliced Banana Skim, Whole, Soy or Almond Milk	
Steel Cut Organic Oats 	10
Brown Sugar, Raisins	
Bakery Basket	11
Assorted Freshly Baked Muffin, Croissant and Danish Pastry	
Bowl of Seasonal Berries 	15
Chantilly Cream	
Assorted Fresh Sliced Fruit  	19

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical conditions.  represents Gluten Free.

 "Benessere at The Biltmore" ("Benessere", well-being in Italian). Health and wellness offerings.

A 20% service charge and \$4.00 delivery charge will be added to your bill. The entire service charge is distributed to the Private Dining Staff.

SIGNATURE BREAKFAST

Served from 6:00 AM until 11:30 AM

FAVORITES

Crème Brûlée French Toast	18
Vermont Maple Syrup, Whipped Butter	
Belgian Waffle	17
Vermont Maple Syrup, Whipped Butter	
Buttermilk Pancakes	17
Vermont Maple Syrup, Whipped Butter	
Enhancements for Pancakes or Waffle	2 per enhancement
Blueberries, Chocolate Chips, Bananas, Strawberries	
European Ham and Egg Sandwich	17
Two Scrambled Eggs, Country Ham, Gruyère Cheese, Spinach, Breakfast Potatoes	
Breakfast Burrito	17
Andouille Sausage, Scrambled Eggs, Mixed Peppers, Fontina Cheese, Whole Wheat Tortilla, Breakfast Potatoes	

MODERN CLASSICS

The Biltmore	23
Two Eggs Any Style, Choice of Applewood Smoked Bacon, Country Ham, or Sausage Links, Breakfast Potatoes or Fruit Cup, Toast or English Muffin	
Churrasco and Eggs	27
Grilled Skirt Steak, Two Eggs Any Style, Chimichurri Aioli, Breakfast Potatoes, Choice of Toast or English Muffin	
Create Your Own Three Egg Omelet	22
Choose Three: Goat, Cheddar, Monterey Jack, Swiss or American Cheese, Onions, Mushrooms, Mixed Peppers, Spinach, Asparagus, Bacon, Sausage or Ham. Breakfast Potatoes and Choice of Toast or English Muffin (Egg White or Egg Beaters Available upon Request)	
Signature Eggs Benedict	22
Poached Eggs, Canadian Bacon, English Muffin, Hollandaise, Black Truffles, Breakfast Potatoes	
Substitute with Salmon	4

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SIGNATURE BREAKFAST

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BREAKFAST ENHANCEMENTS

Wheat, White, Rye, English Muffin or Gluten Free Bread Whipped Butter, Bonne Maman Preserves	5
Freshly Baked Croissant Whipped Butter, Bonne Maman Preserves	6
NY Style Bagel Plain or Chive Cream Cheese	8
Applewood Smoked Bacon, Country Ham, Breakfast Sausage Links	7
Two Eggs Any Style	10
Plain Greek Yogurt 🌿	4
Florida Grapefruit Half or Sliced Mango and Papaya 🌿 🍌	9

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ALL DAY DINING

Served from 11:30 AM until 10:30 PM

STARTERS

- House-Made Chicken Noodle Soup**  9
Egg Noodles, Fresh Herbs
- French Onion Soup** 12
Toasted Country Loaf, Gruyère and Parmesan Cheese
- Poached Jumbo Shrimp**  19
Orange Fennel Slaw, Remoulade, Cocktail Sauce
- Chef's Selection of Fresh Vegetable Crudité**   12
- Chicken Wings** 14
Mild Buffalo, BBQ or Sweet Chili Sauce
- Artisan Cheese Trio**  17
Blue, Gouda and Brie Cheese with Honeycomb, Fig Jam and Crackers

FRESH SALADS

- Baby Organic Spinach**   16
Feta Cheese, Cucumbers, Grape Tomatoes, Roasted Peppers,
Roasted Mushrooms, Toasted Almonds, Champagne Vinaigrette
- Classic Caesar** 16
Crisp Romaine Hearts, Parmigiano-Reggiano, Croutons
- Enhance Your Salad** 8
Grilled Chicken Breast, Skirt Steak or Poached Jumbo Shrimp
- Fresh Ahi Tuna Niçoise**   24
Seared Rare Ahi Tuna, Mixed Greens, Vine-Ripe Tomatoes, Red Onion,
Haricots Verts, Roasted Fingerling Potatoes, Assorted Olives, Basil Oil,
Balsamic Vinaigrette
- Grilled Chicken Cobb**  22
Mixed Greens, Bacon, Tomato, Hard Boiled Egg, Blue Cheese, Avocado, Scallions,
Sweet Mustard Dressing

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ALL DAY DINING

Served from 11:30 AM until 10:30 PM

SIGNATURE SANDWICHES

Choice of French Fries, Sweet Potato Fries, Terra Chips or Diced Fresh Fruit

Grilled USDA Prime Beef or Turkey Burger 19
Martin's Potato Bun, Bibb Lettuce, Tomato, Red Onion, Dill Pickle

Enhance Your Burger 2 per enhancement
Aged Cheddar, Artisan Blue or Swiss Cheese,
Applewood Smoked Bacon, Avocado, Caramelized Onion, Mushrooms, Fried Egg

Skirt Steak Sliders 19
Manchego Cheese, Tomato, Chimichurri Sauce

Grilled Chicken Sandwich 17
Martin's Potato Bun, Tomato, Red Onion, Lettuce, Provolone Cheese

Florida Red Snapper Wrap  18
Vine-Ripe Tomato, Shredded Lettuce, Spicy Citrus Aioli, Whole Wheat Tortilla

Traditional Turkey Club 17
Boar's Head Turkey, Applewood Smoked Bacon, Bibb Lettuce,
Vine-Ripe Tomatoes, Mayonnaise, Country Loaf

PIZZA AND PASTA


Spaghetti Bolognese 22
Fresh Basil and Grated Parmigiano-Reggiano

Roasted Chicken Penne 26
Sun-Dried Tomatoes, Peas, Wild Mushrooms, Fresh Basil, Pine Nuts

Margherita Pizza 16
Roasted Tomatoes, Fresh Mozzarella, Fresh Basil

Italian Meat Pizza 19
Prosciutto, Salami, Pepperoni, Capicola, Fresh Mozzarella, Italian Parsley

Additional Toppings 2 per topping
Roasted Peppers, Wild Mushrooms, Caramelized Onions, Artichoke Hearts,
Olives, Diced Tomatoes, Pepperoni

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ALL DAY DINING

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MAIN COURSES


Grilled Filet Mignon Medallions 	45
Garlic Roasted Fingerling Potatoes, Seasonal Vegetables, Wild Mushroom Ragout	
All Natural Chicken Breast 	26
Artichoke Orzo, Seasonal Vegetables, Natural Pan Jus	
Pan-Seared Salmon 	36
Mushroom Leek Orzo, Baby Bok Choy, Sesame Ginger Glaze	
Skirt Steak 	32
Garlic Roasted Fingerling Potatoes, Grilled Asparagus	
Black Bean Cake 	24
Roasted Yellow and Red Tomatoes, Charred Bok Choy, Baby Carrots, Mushroom Ragout	
Risotto Pescatore 	29
Shrimp, Calamari, Mussels, Clams, Scallops, Garlic, Parsley, Light Tomato Sauce	

SIDES

French Fries	4
Sweet Potato Fries	4
Mushroom Risotto	7
Brussels Sprouts	7
Garlic Sautéed Broccoli	7
Mashed Potatoes	7
Fruit Cup	6
Mixed Green Salad	7

SWEET FINALE

Freshly Baked Chocolate Chip Cookies	3
Chocolate Apricot Sacher Torte	12
Chocolate Sauce, Chantilly Cream	
Florida Key Lime Pie	11
Raspberry Coulis	
Strawberry Cheesecake	12
Berry Coulis and Chantilly Cream	
House Made Gelatos and Sorbets 	10

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AFTER HOURS DINING

Served from 10:30 PM until 6:00 AM

House-Made Chicken Noodle Soup 	9
Egg Noodles, Fresh Herbs	
Baby Organic Spinach  	16
Feta Cheese, Cucumbers, Grape Tomatoes, Roasted Peppers, Roasted Mushrooms, Toasted Almonds, Champagne Vinaigrette	
Classic Caesar	16
Crisp Romaine Hearts, Parmigiano-Reggiano, Croutons	
Enhance Your Salad	8
Grilled Chicken Breast, Skirt Steak, or Poached Jumbo Shrimp	
Grilled USDA Prime Beef or Turkey Burger	19
Martin's Potato Bun, Bibb Lettuce, Tomato, Red Onion, Dill Pickle	
Enhance Your Burger	2 per enhancement
Aged Cheddar, Artisan Blue or Swiss Cheese, Applewood Smoked Bacon, Avocado, Caramelized Onion, Mushrooms, Fried Egg	
Skirt Steak Sliders	19
Manchego Cheese, Tomato, Chimichurri Sauce	
Traditional Turkey Club	17
Boar's Head Turkey, Applewood Smoked Bacon, Bibb Lettuce, Vine-Ripe Tomatoes, Mayonnaise, Country Loaf	
Margherita Pizza	16
Roasted Tomatoes, Fresh Mozzarella, Fresh Basil	
Italian Meat Pizza	19
Prosciutto, Salami, Pepperoni, Capicola, Fresh Mozzarella, Italian Parsley	
Additional Toppings	2 per topping
Roasted Peppers, Wild Mushrooms, Caramelized Onions, Artichoke Hearts, Olives, Diced Tomatoes, Pepperoni	
Chocolate Apricot Sacher Torte	12
Chocolate Sauce, Chantilly Cream	
Florida Key Lime Pie	11
Raspberry Coulis	

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KIDS MENU

BREAKFAST

Served from 6:00 AM until 11:30 AM

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|---|---|
| One Egg Any Style | 9 |
| Choice of Bacon or Sausage, Breakfast Potatoes | |
| Silver Dollar Pancakes | 8 |
| Vermont Maple Syrup, Whipped Butter | |
| Belgian Waffle | 8 |
| Whipped Cream, Strawberries | |
| Assorted Traditional Cold Cereals 🌿 | 8 |
| Choice of Frosted Flakes, Corn Flakes, Special K, Cheerios,
Raisin Bran or Rice Krispies
Seasonal Berries or Sliced Banana
Skim, Whole, Soy or Almond Milk | |
| Tropical Fruit Cup 🌿 | 6 |

MAIN COURSE

Served from 11:30 AM until 10:30 PM

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|---|----|
| Classic Caesar | 9 |
| Crisp Romaine Hearts, Parmigiano-Reggiano, Croutons | |
| Mac n' Cheese | 11 |
| The Pasta Bowl | 12 |
| Spaghetti, Marinara Sauce, Parmigiano-Reggiano | |
| Grilled Chicken Breast 🌿 🍷 | 12 |
| Fresh Garden Vegetables | |

FAVORITES

Choice of French Fries, Terra Chips, Diced Fresh Fruit or Carrots and Celery

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|--|----|
| Crustless Sandwich | 10 |
| Peanut Butter and Grape Jelly | |
| Grilled Cheddar Cheese Sandwich | 12 |
| Crispy Chicken Tenders | 12 |
| Honey Mustard Sauce | |
| Mini Burgers | 12 |
| Plain or with Cheese | |

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BEER AND WINE

Served from 7:00 AM until 2:00 AM

DOMESTIC

Budweiser, Bud Light, Miller Lite, Samuel Adams 7

IMPORT

Heineken, Corona, Amstel Light, Stella Artois 9

SPARKLING, BRUT AND CHAMPAGNE

	GLASS	BOTTLE
101 Krug, Grand Cuvée, Champagne, France		375
105 Dom Pérignon, Moët & Chandon, Champagne, France		375
125 Veuve Clicquot, Brut Yellow Label, NV	28	100
102 Prosecco, Piccini, Prosecco, Italy	14	50
143 Santa Margherita, Brut Rose, Veneto, Italy	16	55

ROSE

241 Château Saint-Maur, Cotes de Provence, France 14 50

CHARDONNAY

279 St. Francis, Sonoma County, California 14 50

219 Louis Jadot, Pouilly-Fuisse, Burgundy, France 16 60

SAUVIGNON BLANC

285 Flora Springs, Soliloquy Vineyard, Oakville, Napa Valley 14 50

212 Cloudy Bay, Marlborough, New Zealand 20 70

PINOT GRIGIO

239 Santa Margherita, Alto Adige, Italy 20 75

271 Castello Banfi, San Angelo, Tuscany, Italy 14 50

MERLOT

482 Flora Springs, Napa Valley 18 65

550 Baron de Rothschild (Lafite), Légende, Saint Emilion, Bordeaux, France 22 80

CABERNET SAUVIGNON

513 Sequoia Grove, Napa Valley 24 95

571 Château Haut Nouchet, Pessac-Leognan, Bordeaux, France 18 65

MALBEC AND TEMPRANILLO

423 Tempranillo, Cillar de Silos, Crianza, Ribera del Duero Spain 16 55

546 Malbec, Nieto Senetiner, "Don Nicanor", Mendoza 17 60

PINOT NOIR

491 The Four Graces, Willamette Valley, Oregon 16 60

556 F.E.I. by Cliff Lede, Anderson Valley, California 18 65

Please ask about our additional wine selections

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SPIRITS

Served from 7:00 AM until 2:00 AM

All Bottles of Spirits are complimented with eight juices or sodas of your choice and appropriate garnishes

VODKA

Russian Standard Platinum	160
Grey Goose	180
Belvedere	180

GIN

Bombay Sapphire	150
Tanqueray No.Ten	175

RUM

Bacardi 8 Year	140
Flor de Caña Grand Reserve 7 Year	150

SCOTCH

Dewar's	160
JW Black	210
JW Blue	700

WHISKEY

Jack Daniel's	160
Maker's Mark	175
Macallan 12 Year	260

TEQUILA

Patron Silver	250
Corralejo Reposado	115

COGNAC

Rémy Martin VSOP	240
Hennessy XO	750