

BREAKFAST

Conrad Indianapolis In Room Dining Menu

Delivery Hours:

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

Specials

Country Fried Steak and Eggs

4 ounce steak, pounded, breaded and fried to a crisp golden brown, smothered with pepper gravy. Served with 2 eggs fixed any way you like, a heaping helping of breakfast potatoes and toast

\$26

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 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
ADD: Bananas, Chocolate Chips or Blueberries

\$18

Breakfast Sandwiches

Served with your choice of Fresh fruit or Potatoes

Chicken & Waffle

3 Chicken Tenders with a Warm Buttermilk Waffle

\$18

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

Sausage: a toasted English muffin with a perfectly cooked sausage patty, melted cheddar and fried egg inside

\$18

Conrad Continental

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

\$19

BELT Croissant: Bacon, Egg, Lettuce, Tomato served on a toasted croissant

\$18

Yogurt Parfait

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

\$ 8

Biscuits and Gravy

Two fresh buttermilk biscuits smothered in rich sausage gravy served with potatoes
Add 2 eggs any style +\$2

\$19

Fruit

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

\$12

Oatmeal

Classic Raisin and Brown Sugar Peach with Maple Syrup and Pecans

\$12

Pastries

A selection of our fresh baked pastries

\$ 8

Both options can be served as Overnight Oats

Cereal

Ask about our current selection of breakfast cereals

\$ 7

Smoothies:

\$8

Green Energy : Spinach, Mango, Banana, Pineapple

Antioxidant: Raspberry, Blueberries, Strawberries, Honey, Cinnamon, Almond Milk

Immune Booster: Cantaloupe, Mango, Blueberries, Strawberries, Orange Juice, 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.

Conrad Indianapolis In Room Dining Menu

Delivery Hours: 5pm – 11pm

Soups

- Lemon Chicken & Wild Rice- Herb grilled chicken breast, wild rice, herbs and vegetables in a hot broth and a hint of lemon **\$10**
Soup Du Jour- Ask about our seasonal soup of the day **\$10**

Salads

- Hearts of Romaine- Romaine Lettuce, grape tomatoes, crispy prosciutto, parmesan crisp, and traditional Caesar dressing **\$12**
Simply Greens- Organic Mixed Greens with grape tomatoes, cucumbers, crispy sweet potatoes, avocado, Maytag bleu cheese crostini and White Balsamic Vinaigrette **\$12**
Chef's Creation- 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

- Filet of Beef- 8oz Hand cut Filet grilled to your specifications, served with merchant sauce, mashed potatoes and sautéed vegetables **\$42**
Grilled Chicken Breast- Topped with a lemon caper beurre blanc, fresh steamed vegetables and a sundried tomato mushroom risotto **\$29**
Seared Salmon- 8oz Cut of Seared Salmon with a red pepper gastrique, zesty pineapple mango salsa, steamed vegetables, wild rice **\$34**
Penne Pasta- Penne pasta served in a Bolognese sauce topped with shaved parmesan cheese and a toasted garlic 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**
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** Soda: Coke, Diet Coke, Sprite **\$4.50**
Freshly Brewed Coffee **\$8** Freshly Brewed Iced Tea **\$5**
Domestic Beer: Budweiser, Bud Light, Miller Lite, Sam Adams **\$5** Imported Beer: Heineken, Amstel Light, Stella Artois **\$7**
Local Craft Beer: Ask your Server about our rotating Craft Beers **\$8**
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

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