



IN-ROOM DINING

Our In-Room Dining menu is designed to offer high quality cuisine in the privacy of your room. To place your order, simply press the Room Service icon located on the telephone in your room.

We would be delighted to assist with any special dietary requirements you may have and are happy to handle alternative menu requests.

PRIVATE SUITE CATERING

With advance notice our In-Room Dining team would be happy to create a menu for your In-Room event. We offer personalized hospitality menus from dinners to receptions.

For assistance planning your event, please dial extension 4230 to speak with our Catering Coordinator.

All prices listed are subject to a \$3.50 delivery charge, 21% gratuity and applicable taxes.

BREAKFAST

Served from 6:30 am to 11 am

A LA CARTE BREAKFAST

The InterContinental Express	17
Selection of freshly baked breakfast breads, toast, fruit yogurt, fresh brewed coffee or tea and juice	
The Stephen F. Austin Breakfast	22
Two eggs any style with breakfast potatoes and your choice of bacon, sausage or ham Selection of freshly baked breakfast breads, juice, and fresh brewed coffee or tea	

SPECIALTIES

Chef's Prepared Omelet	14
Your selection of three fillings: pepper jack, cheddar, Swiss cheese, Bacon, ham, sausage, tomato, mushroom, spinach and green onion	
Huevos Rancheros	15
Crispy corn tortillas stacked with two eggs over easy, refried beans Fresh salsa, guacamole and monterrey jack cheese	
Traditional Eggs Benedict on Brioche	18

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Canadian bacon, grilled heirloom tomatoes	
InterContinental Pancakes or Belgian Waffle	14
Served with choice of bananas, berries, and warm maple syrup	
Texas Pecan Maple French Toast	15
Roasted Texas pecans, brioche bread, maple syrup, warm black berries	
Texas Biscuits & Southern Sausage Gravy	
Two buttermilk biscuits, sausage gravy, two eggs cooked your style, and crisp bacon	15

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

HEALTHY OPTIONS

Breakfast Cereals	5
Kellogg's: All Bran, Corn Flakes, Frosted Flakes, Froot Loops, Low Fat Granola, Mini-Wheats, Rice Krispies, Raisin Bran, Special K, Zwicky Premium Original Muesli	
Seasonal Fresh Berries	6
Local Gristmill Organic Oatmeal with Brown Sugar & Raisins	6
Granola Yogurt Parfait with Fresh Berries	9
Bakery Basket	10
Freshly Baked Danish, Muffin, Croissant & Banana Bread	
Seasonal Fruit Plate with Yogurt or Cottage Cheese	12
A La Carte Sides	
Plain, Fruit Yogurt, Greek Yogurt	4
Southwestern Breakfast Potatoes, Grits, Bacon, Sausage or Ham	4

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CHILDREN'S BREAKFAST

Choice of Silver Dollar Pancakes or Chocolate Chip Pancakes	9
Two Eggs Any Style with Crispy Bacon & Toast	9
French Toast Fingers	9

MORNING BEVERAGES

Fruit Juices	6
Apple, cranberry, fresh grapefruit, fresh orange, pineapple, tomato or V8 juice	
Milk	4
Skim, 2%, whole, soy, chocolate	
Evian, Fiji, San Pellegrino or Perrier	Small 4 Large 7
Soft Drinks	4
Cappuccino, Espresso or Latte	6
Coffee, Decaffeinated Coffee, Hot Tea or Hot Chocolate	Small Pot 2 Cups 6
	Large Pot 6 Cups 10

ALL DAY DINING

Served Sunday to Thursday from 11 am to 11 pm
Friday and Saturday from 11 am to 3am

APPETIZERS

Antonelli's Cheese Plate
16

Three artisanal cheeses hand selected by the highly awarded Antonelli's Cheese Shop

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Crisp Calamari

14

Thai Basil Pesto, Squid Ink & Balsamic Emulsion

Chicken Quesadillas

12

Caramelized Onions & Peppers, Fresh Flour Tortillas, Sour Cream, Salsa

Fried Jambalaya

15

Crawfish Tails, Shrimp, Creole Ragout

Stephen F's Trio

10

House Guacamole, Salsa, Queso Blanco, Fresh Tortilla Chips

Truffle Mac & Cheese

10

Triple Cheese Cream, Elbow Mac, White Truffle Oil

SOUPS

Poblano Bisque

8

Fire Roasted Poblanos, Garden Tomatoes, Crisp Tortilla Strips

Soup Du Jour

7

Our Chef's Daily Creation

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SALADS

Baby Arugula Salad

12

Almond Slivers · Gorgonzola · Prosciutto · Lemon Thyme Citronette

Caesar

11

Crisp Romaine Lettuce, Shredded Parmesan, Garlic Croutons
with grilled chicken 17 with sautéed shrimp 20

Cobb Salad

15

Boston Bibb, Grilled Chicken, Bacon, Avocado, Boiled Eggs
Tomato, Blue Cheese, Honey Mustard
with sautéed shrimp 22

SANDWICHES (served with a choice of French Fries, Sweet Potato Fries or Fruit Salad)

Texas Kobe Burger

19

Focaccia Bun, Heirloom Tomato, Bibb, Shaved Shallot, Brie
optional: fried egg, bacon, avocado, jalapenos

3

Club

14

Smoked Turkey, Honey Ham, Crispy Bacon, Fried Egg, Lettuce, Tomato,
Swiss Cheese on a choice of Toasted Three Seed or Country White Loaf Bread

Pork Belly Sliders

16

Coriander Mayo · Serrano Pickle · Fried Quail Egg · Crisp Onion

BLT

10

Hickory Smoked Bacon, Hot House Tomatoes, Mayonnaise, Crisp Lettuce,
Country French Loaf

Grilled Chicken Sandwich

15

Grilled Chicken Breast, Avocado, Crispy Bacon, Swiss Cheese,

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Sesame Seed Bun, Lettuce, Tomato and Onion

Pan Fried Tofu on Rye

12

Cole Slaw, Cheddar Cheese, White Onion

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ENTRÉES

Brick Chicken

15 Mint Tabouli, Grilled Pita, Tzatziki

10oz Char-Grilled Angus Rib Eye

38

Wild Mushroom Confit, Yukon Gold Mashed Potatoes, Garden Vegetables

Fish & Chips

19

Chicken Fried Cod, Malt Vinegar Aioli

Mushroom Ravioli

18

Mushroom Stuffed Ravioli, Pesto Sauce

Traditional Bolognese Pasta

21

House Made Italian Bolognese, Spaghetti, Parmesan Cheese

DESSERTS

Amy's Ice Cream

9

Chocolate Chip Bread Pudding A La Mode

9

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CHILDREN'S MENU

BREAKFAST

9

Choice of silver dollar pancakes or chocolate chip pancakes

Two eggs any style with crispy bacon and toast

French toast fingers

ALL DAY

10

Choice of fruit salad, side salad or french fries

Crisp chicken nuggets

Spaghetti with meatballs and marinara sauce

Macaroni and cheese

Grilled cheese sandwich

Chunky peanut butter and jelly

Two cowboy mini-burgers

DESSERTS

4

Two jumbo chocolate chip cookies

Scoop of vanilla or chocolate ice cream

BEVERAGES

Fruit Juices:

6

Apple, Cranberry, Grapefruit, Orange, Pineapple, Tomato or V8 Juice

Milk:

4

Skim, 2%, Whole, Soy, Chocolate

Hot Chocolate

Small Pot 2 Cups 6

Large Pot 6 Cups

10

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WINE

SELECTION

	Stem	Bottle
Sparkling & Champagne		
Sommone Ste. Michelle Brut , Washington NV	10	40
Francois Montand Brut Rosé , Gascogne, France NV	10	40
Villa Sandi Il Fresco Prosecco , Italy NV		40
Gruet, Blancs de Noirs Brut , New Mexico NV		42
Ruinart, Blancs de Blanc, Champagne NV		98
Moët & Chandon 'Imperial' Brut , Champagne NV		98
Dom Perignon Brut , Champagne '02		295
Vueve Cliquot 'La Grande Dame' Brut , Champagne '98		325

White

	Stem	Bottle
Girard Sauvignon Blanc, Napa, Ca.	11	44
Danzante, Pinot Grigio, Tre Venezie, Italy	10	40
Stags Laep, Chardonnay, Napa California	16	66
Pedernales Cellars Viognier, Hill Country, Texas		40
Whitehaven Sauvignon Blanc, New Zealand	12	45
Stone Cellars 'Culinary Collection' Chardonnay, Ca.	8	32
Chalone Chardonnay, Ca.	10	48
Sonoma-Cutrer 'Russian River Ranches' Chardonnay, Ca.	12	52

Rosé

	Stem	Bottle
Château d'Oupia Grenache, Rhône Valley, France	10	40

Red

	Stem	Bottle
Château de la Chaize Beaujolais, Brouilly, France	10	40
DeLoach Pinot Noir, Russian River Valley, Sonoma, Ca.	10	40
Stone Cellars 'Culinary Collection' Merlot, Ca.	8	32
Faustino VII Tempranillo, Rioja, Spain	11	44
Fritz Estate, Zinfandel, Dry Creek Sonoma, Ca.	11	44
Stone Cellars 'Culinary Collection' Cabernet Sauvignon, Ca.	8	32
Cartlidge & Browne 'Reserve' Cabernet Sauvignon, Napa, Ca.	12	48
Truchard Cabernet Sauvignon Napa Ca.		88
Terrazas de los Andes Malbec, Mendoza, Argentina	9	36
Frog's Leap Merlot, Napa Ca.		68
Frog's Leap Cabernet Sauvignon Napa Ca.		78
Penfolds 'Koonunga Hill' Shiraz, South Australia		36
Epica, Cabernet Sauvignon, Chile		35

COCKTAIL SHAKERS SELECTION

BEER

All prices listed are subject to a \$3.50 delivery charge, 21% gratuity and applicable taxes.

Texas Beer

Lone Star, San Antonio	Bottle
Shiner Bock, Shiner	5
Real Ale Fireman's #4 Blonde Ale, Blanco	5

Domestic

Blue Moon	Bottle
Bud Light	5
Budweiser	5
Coors Light	5
Michelob Ultra	5
Miller Lite	5
Sam Adams Lager	5

Premium

Amstel Light	Bottle
Corona Extra	6
Dos Equis	6
Fat Tire	6
Heineken	6
Negra Modelo	6
North Coast 'Red Seal' Ale	6
Sierra Nevada	6
Stella Artois	6
Crispin, Dry English Cider (tall boy can) <i>*gluten free</i>	6

***Buckets** your choice of 6 beers – it does not include the 750mls

Totals	25
Domestics	25
Premium	30

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OVER-NIGHT MENU
Served Sunday-Saturday 11pm-6:30am

SOUP & SALAD

Soup of the Day	7
Caesar Salad	11
crisp romaine lettuce with shaved manchego and garlic croutons	
with grilled chicken	17

APPETIZERS

Antonelli's Cheese Plate	16
awarded cheeses hand picked by Austin's best cheese shop, Antonelli's	
Stephen F's Double	8
house made salsa and fresh guacamole served with tri-colored tortilla chips	
Chicken Quesadillas	12
mole roasted chicken with grilled peppers and onions, folded in a fresh flour tortilla,	

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served with sour cream and homemade salsa

Warm Heirloom Tomato Bruschetta

14

served on a parmesan focaccia roll with mozzarella and melted monterey jack

SANDWICHES & PANINI

(choice of French fries, chips or fruit salad)

Club

14

smoked turkey and honey baked ham, fried egg, lettuce, tomato and swiss cheese on country white loaf bread

BLT

10

hickory smoked bacon, hot house tomatoes, mayonnaise and crisp lettuce, served on country french loaf

Veggie Panini

12

grilled vegetable, mozzarella, hazelnut pesto

Fajita Panini

14

chicken fajita, caramelized peppers and onions, mozzarella cheese, salsa

OVER-NIGHT MENU

Served Sunday-Saturday 11pm-6:30am

PASTA

Traditional Bolognese

21

House Made Italian Bolognese, Spaghetti, Parmesan Cheese

Wild Mushroom Ravioli

18

Mushroom Stuffed Ravioli, Pesto Sauce

SWEETS

Crème Brûlée Cheesecake

9

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BREAKFAST LATE NIGHT**The Stephen F. Austin Breakfast**

17

Two eggs any style with your choice of bacon, sausage or ham,
Selection of freshly baked breakfast breads, juice and fresh brewed coffee or tea

Texas Biscuits & Southern Sausage Gravy

14

Two buttermilk biscuits, sausage gravy, two eggs cooked your style and crisp bacon