

# BREAKFAST

Serving from 5:00 AM to 11:00 AM

## EARLY MORNING COCKTAILS

BLOOD ORANGE MIMOSA \$19

House Champagne, Blood Orange or Freshly Squeezed Florida Orange Juice

BLOODY MARY \$18

House Vodka, Tomato Juice, Worcestershire, Tabasco Sauce, Lemon Juice

BELLINI \$17

Prosecco, Guava Juice or Mango Juice

## SMOOTHIES - YOGURTS - PARFAITS

ACAI AND BERRIES BOWL \$18  

Topped with Strawberries, Blueberries, Raspberries, Granola, Peanut Butter

BERRY SMOOTHIE \$17   

Strawberry, Blueberry, Blackberry, Banana, Yogurt, Agave

HEART HEALTHY PARFAIT \$17   

Oscar's Scones, Seasonal Mixed Fruit, House-Made Granola, Winter Park Honey, Greek Yogurt Parfait with Caramelized Pineapple

CHOICE OF YOGURTS \$10

Low Fat French Vanilla, Low Fat Greek Yogurt

## FROM THE PANTRY

SLICED FRUIT PLATE \$16   

Honeydew, Kiwi, Cantaloupe, Pineapple, Watermelon, Orange

SCOTTISH SMOKED SALMON AND BAGEL \$24

Toasted Bagel, Cream Cheese, Cucumber, Pickled Red Onion, Heirloom Tomato, Caper, Arugula, Lemon, Chive

SEASONAL BERRIES \$18   

Chef's Selection of Local and Seasonal Berries

## GRAINS, CEREALS, NUTS, OATS

STEEL CUT IRISH OATMEAL \$14  

Brown Sugar, Raisins, Milk

SUPERFRUIT BREAKFAST BOWL \$18  

Quinoa, Barley, Apricot, Goji Berries,, Banana, Golden Raisins, Shaved Coconut, Almond Milk, Fresh Berries

CEREALS \$14

Special K, Frosted Flakes, Cheerios, Rice Krispies, Frosted Mini Wheats, Corn Flakes, Fruit Loops, and Raisin Bran

Choice of 2%, Skim or Whole Milk

Enhance with Berries or Bananas \$2

## FROM THE GRIDDLE

OSCAR'S BUTTERMILK PANCAKES \$22

Pure Maple Syrup - Enhancements: Blueberries, Chocolate Chips, Strawberries or Bananas \$2

SIGNATURE HOUSE-MADE WAFFLE \$20

Mixed Berries, Maple Syrup, Whipped Cream

THE FRENCH-MAN \$23

House-Made Brioche, Bourbon Vanilla Custard, Pure Maple Syrup, Caramelized Banana, Mixed Berries

## FROM THE BAKERY

WALDORF ASTORIA BAKERY BASKET \$18

Choice of 5: Croissant, Pain Au Chocolat, Muffin of the Day, Gluten-Free Muffin of the Day

FRESHLY MADE BAGELS \$9

Choice of: Everything, Whole-Wheat, Plain with Cream Cheese

BREADS \$7

Choice of: White, Multigrain, Rye, Sourdough, English Muffin


CONTINENTAL \$26

Choice of 3: Croissant, Pain Au Chocolat, Muffin of the Day

Choice Of Orange Juice or Grapefruit Juice and

TEALEAVES Tea or Freshly Brewed La Colombe Coffee

 Heart Healthy  Gluten Free  Vegetarian  Local

Please dial 5480 on your guest room telephone or press  To place your order digitally, please visit: [orlbc.buy-ondemand.com](http://orlbc.buy-ondemand.com)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
24% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge of which 18% will be distributed to room service team members and 6% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. An additional \$5.00 in-room dining charge will also be added to your account.

# BREAKFAST

Serving from 5:00 AM to 11:00 AM

## FROM THE FARM

All Egg Dishes Prepared with Grade A Cage-Free Eggs  
Accompaniments: Slow Roasted Tomato,  
Breakfast Potato & Choice of Toast

AMERICAN BREAKFAST \$32  

Two Eggs Prepared To Your Liking.  
Select One Protein: Nueske Smoked Bacon,  
Artisan Pork Sausage, Black Forest Ham  
Choice of: Orange Juice or Grapefruit Juice and  
TEALEAVES Tea or Freshly Brewed La Colombe Coffee

OSCAR'S OMELET \$28  

Create Your Own Omelet:

Choose Up To Three Ingredients:

Black Forest Ham, Bacon, Artisan Pork Sausage,  
Chorizo, Peppers, Spinach, Red Onion, Tomato,  
Asparagus, Jalapeño, Mushroom, Broccolini, Avocado,  
Cheddar, Gruyère, Feta, Goat, Brie  
Additional Ingredients: \$1 Each

## BENEDICTS

All Egg Dishes Prepared with Grade A Cage-Free Eggs  
Accompaniments: Slow Roasted Tomato &  
Breakfast Potato

WALDORF ASTORIA CLASSIC \$27

Nueske Canadian Bacon, English Muffin,  
Hollandaise Sauce

BLUE CRAB \$35

Crab Cake, English Muffin, Wilted Greens, Asparagus,  
Hollandaise Sauce

## SPECIALTY EGGS

All Egg Dishes Prepared with Grade A Cage-Free Eggs

AVOCADO AND EGGS \$26  

Poached Eggs, House-Made Bread, Fresh Avocado,  
Smoked Salmon, Arugula, Peruvian Dwarf Peppers

STEAK AND EGGS \$39  

6oz Petite Filet, Eggs Your Way, Breakfast Potato,  
Béarnaise, Asparagus, Slow Roasted Tomato, Toast

## SIDES

BREAKFAST POTATOES \$8

NUESKE BACON \$10

ARTISAN PORK SAUSAGE \$10

CHICKEN APPLE SAUSAGE \$10

# CHILDREN'S BREAKFAST

Serving from 5:00 AM to 11:00 AM

SILVER DOLLAR PANCAKES \$17

Pure Maple Syrup

Enhancements: Blueberries, Chocolate Chips, or  
Bananas \$2

ASSORTED CEREALS \$12

Special K, Frosted Flakes, Cheerios, Rice Krispies,  
Frosted Mini Wheats, Corn Flakes, Fruit Loops, and  
Raisin Bran with a Choice of 2%, Skim or Whole Milk

SCRAMBLED EGGS \$17  

Applewood Smoked Bacon, Breakfast Potatoes


MINI WAFFLE \$17

House-Made Waffles, Pure Maple Syrup

FRUIT CUP \$10   

Cantaloupe, Pineapple, Blueberries, Honeydew

 Heart Healthy  Gluten Free  Vegetarian  Local

Please dial 5480 on your guest room telephone or press  To place your order digitally, please visit: [orlbc.buy-ondemand.com](http://orlbc.buy-ondemand.com)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
24% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge of which 18% will be distributed to room service team members and 6% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. An additional \$5.00 in-room dining charge will also be added to your account.

# ALL DAY

Serving from 11:00 AM to 11:00 PM

## STARTERS

CHICKEN NOODLE SOUP \$17 

Chicken Broth, Natural Chicken, Celery, Carrots, Pasta

HAMACHI CRUDO \$21

Citrus Ponzu, Jalapeno and Seaweed

CHILLED COLOSSAL GULF SHRIMP \$9 PER PIECE  

House-Made Cocktail Sauce, Lemon

BUFFALO WINGS \$26

Choice of: Blue Cheese or Ranch Dressing,

Celery and Carrot Sticks

ARTISAN CHEESE BOARD (TO SHARE) \$38

Vermont Bijou, Pleasant Ridge, Saint Angel Triple Cream, Comte AOC, Alta Langa La Tur, Fontina Val d'Aosta DOP

Accompanied by Traditional Condiments and Sourdough Bread

CHARCUTERIE AND CHEESE BOARD (TO SHARE) \$40

Chef's selection of Imported Artisan Charcuterie and Cheeses with Traditional Accoutrement and Fresh Sourdough Bread

CHIPS & SALSA \$14 

Tortilla Chips, House-Made Ranchero Salsa  
Add Guacamole \$5

MEDITERRANEAN HUMMUS \$17 





Sriracha, Extra Virgin Olive Oil, Grilled Naan

## SALADS

Add: Grilled Chicken \$10, Tofu \$9, Salmon \$10, Shrimp \$12, Grouper \$15

CAESAR SALAD \$22

Romaine Lettuce, Focaccia Croutons, Parmesan Cheese, House Caesar Dressing

CAPRESE \$21    

Heirloom Tomatoes, Buffalo Mozzarella D.O.P., Lemon Vinocotto, Extra Virgin Olive Oil, Crystallized Basil

SUPERFRUIT SALAD \$23  

Local Mixed Greens, Quinoa, Blueberry, Goji Berry, Watermelon Radish, California Goat Cheese, Local Citrus Vinaigrette

## PASTA

Pasta Enhancements: Chicken \$10, Shrimp \$12, Mushroom Medley \$8

Gluten Free Pasta Available Upon Request

BOLOGNESE \$28

Garganella Pasta , Traditional Meat Ragout (Ground Beef, Pork, Veal, Tomatoes)

FONTINA ALFREDO \$27

Pappardelle Pasta, Parmesan Reggiano D.O.P.

PASTA AL POMODORO \$26 

Spaghetti, House-Made Marinara, Tomatoes, Olive Oil, Basil, Garlic

## SANDWICHES

Served with Chips.

Substitute Fries, Fruit, Broccolini or Side Salad for \$5

FLORIDA GROUPER SANDWICH \$30

Pan-Seared Black Grouper, Tarragon Remoulade, Artisan Greens, Pickled Red Onions, House-Made Challah Knot

BISTRO BEEF BURGER\* \$26

Angus Short Rib Beef Patty, Grilled Onions, Beefsteak Tomato, Lettuce, Russian Dressing, Brioche Bun  
Choice of: Cheddar, American, Swiss  
Add: Applewood Bacon \$2


GRILLED CHICKEN SANDWICH \$22

Farm Chicken, Cheddar Cheese, Avocado, Lettuce, Tomato, Spicy Aioli

TURKEY CLUB \$22

Turkey Pastrami, Bacon, Avocado, Bibb Lettuce, Tomato, Tarragon Aioli, Swiss Cheese on Toasted Multi-Grain Bread

 Heart Healthy  Gluten Free  Vegetarian  Local

Please dial 5480 on your guest room telephone or press  To place your order digitally, please visit: [orlbc.buy-ondemand.com](http://orlbc.buy-ondemand.com)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
24% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge of which 18% will be distributed to room service team members and 6% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. An additional \$5.00 in-room dining charge will also be added to your account.

# ALL DAY

Serving from 11:00 AM to 11:00 PM

## ARTISAN PIZZA

House-Made Dough, Prepared In Our Stone Oven  
Gluten Free Pizza Upon Request

CHEESE PIZZA \$22

House-Made Tomato Sauce, Mozzarella Cheese,  
Parmesan

CREATE YOUR OWN PIZZA \$24

Choose Up to 3 Toppings: Pepperoni, Black Forest Ham,  
Sausage, Pineapple, Mushrooms, Kalamata Olives,  
Red Onion, Peppers, Arugula  
Additional Toppings \$2 Each

## ENTREES

STIR FRY \$24 

Green Beans, Bok Choy, Mixed Peppers, Ginger,  
Cabbage, Carrots, Broccolini, Spring Onions,  
Sesame Seeds, Sweet Ginger Soy, Jasmine Rice  
Enhancements: Chicken \$10, Shrimp \$12, or Tofu \$9

ROASTED TANGLEWOOD CHICKEN BREAST \$37 

Whipped Yukon Potatoes, Sautéed Haricot Vert,  
Baby Carrot, Cherry Tomato, Naturale Jus

LAMB PORTERHOUSE \$49  

Harissa Rub, Eggplant Crema, Roasted Baby Vegetable,  
Jus

PETITE FILET MIGNON \$48 

Whipped Yukon Potatoes, Sauteed Haricot Vert,  
Baby Carrot, Cheery Tomato, Bordelaise


FARM RAISED SCOTTISH SALMON \$38

Seared Lock Duart Salmon, Asparagus,  
Cherry Tomato, Cipollini Onion, Fried Capers  
and Tarragon Beurre Blanc

## SIDES

RED QUINOA \$12 

WHIPPED YUKON POTATOES \$12 

OSCAR'S MAC & CHEESE \$12 


BRAISED KALE AND SPINACH \$12 

ASPARAGUS SAUTÉED OR STEAMED \$12 

JASMINE RICE \$12 

HARICOT VERT SAUTÉED OR STEAMED \$12 

 Heart Healthy  Gluten Free  Vegetarian  Local

Please dial 5480 on your guest room telephone or press  To place your order digitally, please visit: [orlbc.buy-ondemand.com](http://orlbc.buy-ondemand.com)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
24% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge of which 18% will be distributed to room service team members and 6% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. An additional \$5.00 in-room dining charge will also be added to your account.

# ALL DAY

Serving from 11:00 AM to 11:00 PM

## YOUNG ADULTS

**Served with Your Choice of Chips, Fries, Fruit, Broccoli, or Side Salad**

MACARONI & CHEESE \$14

CHICKEN TENDERS \$19

CHEESEBURGER \$15

GRILLED CHEESE \$14

CHEESE PIZZA \$14

HOT DOG \$14

CHICKEN AND CHEESE QUESADILLA \$14

SPAGHETTI MARINARA WITH

PARMESAN CHEESE \$14

## YOUNG ADULTS DESSERT

FRESHLY BAKED CHOCOLATE CHIP COOKIES \$12

**Two Chocolate Chip Cookies**

ICE CREAM \$11

**Chocolate or Vanilla Ice Cream**

BANANA SPLIT \$17

**Chocolate or Vanilla Ice Cream, Chocolate Sauce, M&M's, Caramelized Banana, Whipped Cream, Almonds, Blueberries**

## DESSERT

ICE CREAM SANDWICH \$14

**With Vanilla Ice Cream**

SIGNATURE HOUSE-MADE CHEESECAKE \$15

**Raspberry Coulis**

KEY LIME PIE \$14 

ICE CREAM \$11

**Two Scoops of Chocolate or Vanilla Ice Cream**

GERMAN CHOCOLATE CAKE \$16

**Old Fashioned Buttermilk Chocolate Cake with Coconut and Pecan Filling, Chocolate Icing, Creme Anglaise, Mixed Berries**

BULL & BEAR CRÈME BRÛLÉE \$15

**Hidden Dark Chocolate Crème, Short Bread**


RED VELVET CAKE \$16

**Mascarpone Cream Cheese Icing**

STRAWBERRIES AND CREAM \$14

**Fresh Strawberries, Tahitian Vanilla Bean Crème Chantilly**

 Heart Healthy  Gluten Free  Vegetarian  Local

Please dial 5480 on your guest room telephone or press  To place your order digitally, please visit: [orlbc.buy-ondemand.com](http://orlbc.buy-ondemand.com)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
24% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge of which 18% will be distributed to room service team members and 6% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. An additional \$5.00 in-room dining charge will also be added to your account.

# LATE NIGHT MENU

Serving from 11:00 PM to 5:00 AM

## STARTERS

CHICKEN NOODLE SOUP \$17 

Chicken Broth, Natural Chicken, Celery, Carrots, Pasta

CHILLED COLOSSAL GULF SHRIMP \$9 PER PIECE  

House-Made Cocktail Sauce, Lemon

BUFFALO WINGS \$26

Choice of: Blue Cheese or Ranch Dressing, Celery and Carrot Sticks

CHIPS & SALSA \$14 

Tortilla Chips, House-Made Ranchero Salsa  
Add Guacamole \$5

## ENTREES

CAESAR SALAD \$22

Romaine Lettuce, Focaccia Croutons, Parmesan Cheese,  
House Caesar Dressing  
Add: Grilled Chicken \$10, Tofu \$9, Salmon \$10,  
Shrimp \$12, Grouper \$15

BISTRO BEEF BURGER\* \$26

Angus Short Rib Beef Patty, Grilled Onions, Beefsteak  
Tomato, Lettuce, Russian Dressing, Brioche Bun  
Choice of: Cheddar, American, Swiss  
Add: Applewood Bacon \$2  
Served with Chips. Substitute Fries, Fruit, Broccolini or  
Side Salad for \$5

GRILLED CHICKEN SANDWICH \$22

Farm Chicken, Cheddar Cheese, Avocado, Lettuce,  
Tomato, Spicy Aioli  
Served with Chips. Substitute Fries, Fruit, Broccolini or  
Side Salad for \$5

TURKEY CLUB \$22

Turkey Pastrami, Bacon, Avocado, Bibb Lettuce,  
Tomato, Tarragon Aioli, Swiss Cheese on  
Toasted Multi-Grain Bread  
Served with Chips. Substitute Fries, Fruit, Broccolini or  
Side Salad for \$5

CHEESE PIZZA \$22

House-Made Tomato Sauce, Mozzarella Cheese,  
Parmesan

PASTA AL POMODORO \$24 

Spaghetti, House-Made Marinara, Tomatoes, Olive Oil,  
Basil, Garlic

Pasta Enhancements: Chicken \$10, Shrimp \$12,  
Mushroom Medley \$8  
Gluten Free Pasta Available Upon Request

EGGS YOUR WAY \$26  

Two Grade A Cage-Free Eggs Prepared To Your Liking  
Select One Protein: Nueske Smoked Bacon,  
Artisan Pork Sausage, Black Forest Ham  
Served with Choice of Toast and Breakfast Potatoes


OSCAR'S OMELET \$28  

Create Your Own Omelet:  
Choose Up To Three Ingredients:  
Black Forest Ham, Bacon, Artisan Pork Sausage,  
Chorizo, Peppers, Spinach, Red Onion, Tomato,  
Asparagus, Jalapeño, Mushroom, Broccolini, Avocado,  
Cheddar, Gruyère, Feta, Goat, Brie  
Additional Ingredients: \$1 Each

CHICKEN TENDERS \$19

Served with Your Choice of Chips, Fries, Fruit,  
Broccolini, or Side Salad

 Heart Healthy  Gluten Free  Vegetarian  Local

Please dial 5480 on your guest room telephone or press  To place your order digitally, please visit: [orlbc.buy-ondemand.com](http://orlbc.buy-ondemand.com)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
24% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge of which 18% will be distributed to room service team members and 6% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. An additional \$5.00 in-room dining charge will also be added to your account.

# BEVERAGES

FRESHLY BREWED LA COLOMBE COFFEE — REGULAR OR DECAFFEINATED

SMALL POT (2-3 CUPS) \$12

LARGE POT (3-5 CUPS) \$15

FRENCH PRESS COFFEE \$13

TEALEAVES HOT TEA \$7

**Organic English Breakfast, Organic Earl Grey with Lavender,  
Organic Chamomile Blossoms, Organic Long Life Green, Organic Peppermint**

HOT CHOCOLATE \$5

ESPRESSO \$6

LATTE OR CAPPUCINO \$7.50 (flavor enhancement +\$1)

REPUBLIC OF TEA ICED TEA \$8

**Darjeeling**

ASSORTED SODAS \$7

**Coke, Coke Zero, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, Orange Fanta**

CLUB SODA OR TONIC WATER \$4

BOTTLED WATER / SMALL \$6 LARGE \$10

**Aqua Panna Mineral Water, San Pellegrino Sparkling Natural Mineral Water**

GLASS OF MILK \$5

**Whole, Low Fat, Skim,**


OAT MILK, ALMOND MILK OR SOY MILK \$7

JUICE \$8

**Apple, Cranberry, Florida Grapefruit, Florida Orange, Pineapple, Tomato**

FRESHLY PRESSED JUICE SELECTIONS \$12

**Green Power, Watermelon Mint, Florida Sunrise**


Please dial 5480 on your guest room telephone or press  To place your order digitally, please visit: [orlbc.buy-ondemand.com](http://orlbc.buy-ondemand.com)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
24% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge of which 18% will be distributed to room service team members and 6% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. An additional \$5.00 in-room dining charge will also be added to your account.

# SPIRITS, WINE, BEER

Serving from 7:00 AM to 2:00 AM

SPIRITS		375ml BOTTLE	RED WINE		GLASS/BOTTLE	
GREY GOOSE		\$80	CABERNET SAUVIGNON			
HENDRICKS		\$65	Columbia Crest H3,			
BACARDI SUPERIOR		\$60	Horse Heaven Hills, WA		\$16	\$45
PATRON SILVER		\$85	Oberon, Napa County, CA		\$17	\$65
MAKER'S MARK		\$75	MERLOT			
JOHNNIE WALKER BLACK LABEL		\$80	Kendall Jackson, Sonoma County, CA		\$14	\$60
JACK DANIELS		\$75	PINOT NOIR			
MACALLAN 12 YEAR		\$80	La Crema, Sonoma Coast, CA		\$17	\$65
WINE			ALTERNATIVE REDS			
CHAMPAGNE	BOTTLE		Red Blend, Tablas Creek			
Moët & Chandon Impérial Brut,			Bonnet Creek Cuvée, Paso Robles, CA		\$18	\$72
Épernay, France		\$149	Malbec, Bodega Norton Reserva,			
Veuve Clicquot Yellow Label, Reims, France		\$185	Mendoza, Argentina		\$16	\$62
SPARKLING WINE	GLASS/BOTTLE		HALF BOTTLE SELECTION		BOTTLE	
Prosecco, Casa Canevel,			Sparkling, Chandon Brut Classic, CA		\$32	
Valdobbiadene, Italy	\$14	\$55	Champagne, Moët & Chandon Impérial Brut,			
Sparkling, Chandon Brut Classic, CA	\$16	\$60	Épernay, France		\$75	
WHITE WINE			BEER			
CHARDONNAY	GLASS/BOTTLE		DOMESTIC		\$8	
Iconoclast, Russian River Valley, CA	\$23	\$90	Budweiser, Bud Light, Coors Light, Michelob Ultra,			
Sonoma-Cutrer, Sonoma County, CA	\$20	\$66	Miller Lite, Yuengling, Heineken 0.0 (non-alcoholic)			
Hill Family Estate, Bonnet Creek Reserve			Sam Adams			
“Carly’s Cuvée,” Napa Valley, CA	\$16	\$65	IMPORT & CRAFT*		\$9	
SAUVIGNON BLANC			Bonnet Creek Brew Vacay IPA, Corona Extra,			
Pascal Jolivet Attitude,			Guinness Draught, Heineken, Stella Artois,			
Loire Valley, France	\$22	\$81	Cigar City Jai Alai IPA, Blue Moon			
Matanzas Creek, Sonoma County, CA	\$14	\$45	*Based on availability			
Kim Crawford, Marlborough,						
New Zealand	\$16	\$48				
ALTERNATIVE WHITES						
Pinot Grigio, Terlato Family Vineyards,						
Friuli, Italy	\$15	\$53				
Rosé, Whispering Angel,						
Côtes de Provence	\$17	\$65				

Please dial 5480 on your guest room telephone or press  To place your order digitally, please visit: [orlbc.buy-ondemand.com](http://orlbc.buy-ondemand.com)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
24% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge of which 18% will be distributed to room service team members and 6% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. An additional \$5.00 in-room dining charge will also be added to your account.