



EMORY
CONFERENCE CENTER
HOTEL

CLUB ROOM LIGHT FARE

Starters

<u>Jumbo Buffalo Wings</u>		1/2 Dozen	7
<i>Plump Wings, choice of Traditional Buffalo or Thai Chili-Mango</i>		Dozen	10
<i>Served with Crunchy Carrots, Celery and Blue Cheese Dip</i>			
<u>White Bean Hummus</u>	6		
<i>Served with Mini Pita Chips, Mixed Olive and Roasted Tomatoes</i>			
<u>Chips with Blue Cheese Dip</u>	7		
<i>Crispy Fresh Fried Potato Chips with Savory Shaft Blue Cheese and Green Onions</i>			
<u>Fried Green Tomatoes</u>	6		
<i>Served with Siracha Mayonnaise</i>			
<u>Crab and Corn Bisque</u>	7		
<i>Sweet Corn, Lump Crab and Onions in a Cream Soup Finished with Aged Balsamic</i>			
<u>Bourbon Barbecued Turkey Rib</u>			6
<i>Meaty and Tender; Grilled and Glazed with Tennessee Mash Barbecue Sauce</i>			
<u>Artisan Cheese Selection</u>			9
<i>Served with Glazed Pecans, Flatbread Crackers and Pate De Fruit</i>			
<u>Daily Offering of Soup</u>			4
<i>The best of the season is brought together for today's offering</i>			
<u>Crab Cake Sliders</u>		10	
<i>Three Savory Lump Crab cakes on a Challah Bun with Remoulade and Lettuce</i>			

Salads

<u>Trillium Café Salad</u>			4
<i>Mixed Greens, Julienne Vegetables, Cucumber, Roma Tomato, Red Onion and Crisp Croutons</i>			
<u>Winter Endive Salad</u>			6
<i>Red Endive and Seasonal Greens Topped with Sliced Pears, Toasted Walnuts, Dried Fruits, Gorgonzola Crumbles and Apple Vinaigrette</i>			
<u>Simply Caesar Salad</u>			7
<i>Crispy Romaine, Parmesan Cheese, Croutons and Tangy Dressing</i>			
<i>Add Grilled Chicken Breast or Strip Steak</i>			
<u>Tuscan Tuna Salad</u>			13
<i>Grilled Yellow Fin Tuna on Romaine and Radicchio with White Beans, Roasted Tomatoes, Polenta Croutons and Basil-Chianti Vinaigrette</i>			
<u>Greek Islands Salad</u>			8
<i>Crisp Lettuce with Tomato, Kalamata Olives, Feta, Cucumber and Red Onions</i>			
<i>Add Grilled Chicken Breast or Strip Steak</i>			

Please Touch 6107

Groups of Six or more will be charged a 21% gratuity



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CLUB ROOM ENTRÉE MENU

Sandwiches

Served with your choice of Seasoned French Fries, Fresh Cut Fruit, Sweet Potato Fries or Cole Slaw

The American 12

Half Pound Angus Burger or Lemon- Garlic Chicken Breast with Choice of - American, Swiss, Cheddar, or Treasure Cave Blue Cheese and Choice of Toppings: Bacon, Sautéed Mushrooms or Sautéed Onions

Boca® Burger 10

Classic Grilled Burger Taste but all Vegan Ingredients on a Rustic Bun. Available with Choice of Cheese

Turkey Wrap 8

All Natural Turkey Breast with Havarti Cheese, Siracha Mayonnaise, Tomatoes and Lettuce rolled in a Spinach Tortilla

Shrimp Po' Boy 9

Biscuit Battered Shrimp with Creole Remoulade, Lettuce and Sliced Tomato on a Crispy Baguette Lettuce, Tomato and Mayonnaise

Winter Hammie 8

Grilled Rosemary Ham with Sweet and Sour Onions, Gruyere Cheese and Dijon Honey Mustard on 9-Grain Bun

ENTRÉE

All Natural Certified Angus Strip Steak 26

Lightly Seasoned and Grilled and Served with Black and Tan Onion Rings

Served with Daily Vegetable and Choice of Buttermilk Mashed Potatoes or Aromatic 5 Grain Rice

Pub Style Fish and Chips 16

Large Fillet of Haddock Breaded with Bass-Ale Batter Served with Fried Potatoes and Tarter Sauce

Naturally Raised Chicken Breast with Pickled Peaches 19

Marinated Grilled Breast on Caramelized Onions Topped with Pickled Peaches and

Regionally Created Chevre Served with Daily Vegetable and Choice of Buttermilk Mashed Potatoes or Aromatic 5 Grain Rice

Pasta San Vito 16

Farfalle Pasta with Fresh Oven-Roasted Roma Tomatoes, Ricotta Salata, Olives, Peas and Lemon Tossed in a Flavorful Marinara Sauce

Add Grilled Chicken Breast or Strip Steak 24

Dessert Selections

Too-Tall Cheesecake served with Fresh Berries 6

Tiramisu - Espresso and Rum Soaked Ladyfingers with Mascarpone Mousse 5

Warm Apple and Cranberry Crisp 5

Warm Chocolate Lava Cake with Chili-Macadamia Brittle 6

Scoop of Vanilla Gelato 2

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Advisory

CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS

MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS