

ROOM SERVICE January 10 & 11, 1988

APPETIZI	ERS		American Club Sandwich A Triple Decker of Sliced Roasted Turke Breast, Crisp Bacon, Lettuce and Tomat	
Baked Oysters, J.W. Oysters with Crabmeat and Sauce, topped with Parmesar		5.95	Bogie 6 Ounces of Freshly Ground Beef served with Lettuce, Tomato and Onion	5.25
Fried Crab Claws	i Gheese	5.95	Par A Stroke Above Our Bogie with Your	5.50
Golden Brown and served w	ith	3.33	Choice of Cheddar or Swiss Cheese	
Cocktail Sauce	cur		ENTREES	
Shrimp Cocktail		6.25	Filet Mignon	14.50
From the Gulf with Cocktain	l Sauce		8 Oz. served with Bearnaise Sauce	
Oysters on the Half Shell		4.95	New York Sirloin	14.00
Half Dozen with			10 Oz. served with Marriott's	
Lime Olive Oil Vinaigrette o	r		Steak Sauce	
Cocktail Sauce				
			Prime Rib	
~~~~~		~	8 Oz.	11.50
SOUPS & SALADS			12 Oz.	14.50
			16 Oz.	17.50
Seafood Gumbo	Cup	2.75		
			Captain's Platter	13.50
Soup of the Day	Cup	1.95	Select Oysters, Jumbo Fried Shrimp, Fried Filet of Fish, French Fries,	
House Salad		2.25	Cole Slaw	•
With Choice of Dressing				
, ,			Southern Fried Chicken	9.50
Spinach Salad		2.95	The Old-Fashioned Way	
Fresh Crisp Green Spinach t Sliced Mushrooms, Chopped			Served with Potato or Rice and Vegetable of t	he Day
Bacon served with the Dress Choice (Try Our Sweet & S Dressing.) We Think You'll	ing of You Sour Popp	ır	Complete Dinner includes today's S or House Salad, Beverage, Ice Cre or Fruit Cobbler. \$3.00 additional	7.

## DESSERTS & BEVERAGES

Double Devil	2.95	Assorted Ice Creams & Sherbets	1.50
Fudge Brownie, Vanilla Ice Cream, Hot Fudge, Whipped Cream topped		Soft Drinks	.90
with Nuts and a Cherry		Tea	.90
Peanut Butter Pie	1.95	Milk	.90
Freshly Baked Fruit Cobbler Served with Vanilla Ice Cream	2.50	Freshly Brewed Coffee Regular or Decaffeinated	.90