

Espresso Bar

Cappuccino 4.95  
Latte 5.25  
Mocha 5.95  
Dulce De Leche Hazelnut Latte 6.50  
Café Americano 3.95  
Double Espresso 2.95  
Honey Almond Latte 6.25  
S’mores Amore Mocha 6.25

Beverages

Segafredo Coffee 3.75  
Soda 3.25  
Iced Tea 3.25  
Hot Tea 2.95  
Fresh Squeezed Orange Juice 5.75  
Apple Juice 3.25  
Milk 3.50  
Hot Chocolate 4.75

Mimosas

Classic 9 | 32  
Bubbles and OJ  
Sunset 9 | 32  
Bubbles, OJ, and a splash of Grenadine  
Blueberry Lemonade 10 | 34  
Bubbles, Lemonade, and Blue Curaçao  
Pinkberry 10 | 34  
Bubbles, Strawberry, and Pink Lemonade  
Peach Bellini 9 | 32  
Bubbles and Peach Juice  
Pina Colada Mimosa 10 | 34  
Bubbles, Coconut, and Pineapple

\*Glass | Carafe



- Lunch -

Sandwiches

Served with a choice of French fries, soup or salad

The Reuben 14.95  
Tender corned beef, sauerkraut, swiss cheese, marble rye, 1000 island dressing  
Turkey Bacon Club 14.50  
Triple decker, roasted turkey breast, applewood smoked bacon, lettuce, tomato, mayo on sourdough toast  
B.L.T 12.50  
Applewood smoked bacon, lettuce, tomato, mayo on sourdough toast  
Chicken Salad Croissant 12.95  
Our signature rosemary chicken salad with lettuce and tomato on a flaky croissant  
Buffalo Chicken Sandwich 14.95  
Crispy chicken breast, tossed in spicy Buffalo sauce and topped with provolone cheese, lettuce and tomato

Burgers

Our burgers are 1/2 lb. Fresh Certified Black Angus Beef. Served with a choice of French fries, soup or salad.

Avocado Bacon Burger 14.95  
Applewood smoked bacon, avocado, jalapeño, toreado, pepper jack cheese, chipotle mayo  
Mushroom Swiss Burger 12.95  
Fresh sautéed mushrooms, swiss cheese on toasted brioche bun  
Cheeseburger 12.50  
Choice of cheese, toasted brioche bun  
Bacon Cheddar Burger 14.50  
Applewood smoked bacon, aged cheddar, toasted brioche bun  
Royal Burger 14.95  
Applewood smoked bacon, pepper jack cheese, sunny side up egg, toasted brioche bun  
Patty Melt 12.95  
American Cheese, sautéed onion on grilled rye

Texas Favorites!

Chicken Fried Steak 15.95  
Certified angus beef, hand breaded, creamy gravy. Served with mashed potato and vegetables  
Chicken Fried Chicken 15.50

Grilled Cheese 8.95  
Aged cheddar on sourdough - Add Virginia smoked ham \$3  
Chicken Avocado Panini 14.95  
Roasted chicken breast, avocado, spinach, roasted red pepper, provolone cheese, pesto mayo  
Club Panini 14.50  
Roasted turkey, applewood smoked bacon, tomato, aged cheddar, mayo  
Spicy Chicken Wrap 13.95  
Crispy chicken breast tossed in Buffalo sauce, romaine lettuce, shredded carrots, avocado, tomato, cheddar jack cheese and ranch dressing  
Monte Cristo 14.95  
Virginia smoked ham, roasted turkey, Swiss and American cheese on Brioche French Toast with raspberry preserves and dusted with powdered sugar

Salads

Southwest Salad 13.95  
Crisp romaine lettuce, crispy chicken breast, avocado, black beans, roasted corn, red onion, tomato, cilantro, cheddar, and homemade garlic ranch dressing  
Chicken Caesar Salad 13.50  
Crisp romaine lettuce, grilled chicken breast, parmesan cheese, homemade croutons, casesar dressing  
Julienne Salad 13.50  
Crisp romaine, roasted turkey, Virginia smoked ham, Applewood smoked bacon, hard boiled egg, cucumber, tomato, bell pepper, carrots, cheddar cheese and choice of dressing



ST★RWOOD CAFE

Breakfast - Lunch



PHONE 469-304-0071 / 1808 N HIGHWAY 78, SUITE 108, WYLIE, TX 75098

# - Breakfast -

## Farm Fresh Eggs

Served with two sides:  
hash browns - grits - fruit- toast -pancakes

**Classic American Breakfast** 13.95

- Applewood Smoked Bacon and Eggs
- Patty Sausage and Eggs
- Virginia Smoked Ham and Eggs
- Turkey Bacon and Eggs
- Chicken Apple Sausage and Eggs 14.95

**Chicken Fried Steak and Eggs** 15.95

Certified black angus hand breaded, cream  
gravy

**Steak and Eggs** 27.95

Bone-in Rib Eye (10 oz) Grilled to your liking

## Omelets

Served with two sides: hash browns, grits,  
fruit, choice of toast or pancakes

**Bacon Avocado Omelet** 13.95

Applewood smoked bacon, avocado,  
pepper jack

**Ham and Cheese Omelet** 13.50

Virginia smoked ham and cheddar cheese

**Bacon and Cheese Omelet** 13.50

Applewood smoked bacon and cheddar cheese

**Sausage and Cheese Omelet** 13.50

Ground sausage and cheddar cheese

**Denver Omelet** 13.95

Virginia smoked ham, bell peppers, onion,  
cheddar cheese

**Mushroom and Swiss Omelet** 12.95

Fresh sautéed mushrooms, swiss cheese

**Iron Man Egg White Omelet** 13.50

Fresh spinach, mushrooms, roasted red  
peppers, low fat mozzarella

**Chorizo Omelet** 13.95

Chorizo, onions, bell peppers, pepper jack  
cheese

**Tuscan Omelet** 13.50

Asparagus, mushrooms, spinach, provolone

## French Toast

Served with warm syrup and whipped butter

**Banana Nutella French Toast** 13.95

Fresh sliced bananas, nutella

**Strawberries & Cream French Toast** 12.95

Fresh strawberries, whipped cream, and  
homemade strawberry glaze

## Starwood Favorites

**For Mom** 11.50

Two buttermilk pancakes, one egg any style,  
two bacon or one patty sausage

**For Dad** 12.50

Two buttermilk pancakes, two eggs any style,  
three bacon or 2 patty sausage

**Country Breakfast** 14.50

Two eggs any style, hash browns, sausage  
patty, biscuit, and sausage gravy

**Chilaquiles Verde Con Pollo** 15.50

Corn tortillas, sautéed with salsa verde, pulled  
chicken, cilantro, queso fresco, avocado, two  
eggs any style, crema

**Migas** 13.50

Scrambled eggs, tortilla strips, jalapeños,  
tomato, onion, cheddar. Served with black  
beans, hash browns and corn or flour tortillas.  
Add - chorizo, bacon or sausage for \$2

**Huevos Rancheros** 12.95

Corn tortillas, refried beans, two eggs any  
style, guajillo sauce, pico de gallo, avocado,  
queso fresco, cilantro.

**Chicken and Waffles** 14.95

Belgian waffle, crisp fried chicken breast, and  
gravy

**Breakfast Burrito** 11.50

Scrambled eggs, aged cheddar, black beans,  
potatoes and choice of chorizo, sausage or  
bacon on flour tortilla

**Breakfast Panini** 13.50

Scrambled eggs, crispy bacon, grilled  
jalapeños, pepper jack cheese. Served with  
hash browns

**Corned Beef Hash** 15.95

Home made corned beef hash, two eggs any  
style on top.

## French Toast

Served with warm syrup and whipped butter

**French Toast** 11.50

Thick brioche dipped in our special batter,  
grilled golden brown dusted with powdered  
sugar

**Very Berry French Toast** 13.95

Thick brioche, blackberries, raspberries,  
blueberries, strawberries, vanilla glaze,  
raspberry glaze

## Pancakes

Served with warm syrup and whipped butter

**Buttermilk Pancakes** 10.95

Full stack of three fluffy pancakes, maple syrup,  
dusted with powdered sugar

**Strawberries and Cream Pancakes** 12.95

Fresh strawberries, whipped cream and  
homemade strawberry glaze

**Blueberry Pancakes** 13.50

Fresh blueberries, whipped cream and  
homemade blueberry glaze

**Chocolate Chip Pancakes** 12.50

Drizzled with chocolate sauce

**Gluten Free Pancakes\*\*** 10.95

## Waffles

Served with warm syrup and whipped butter

**Belgian Waffle** 10.95

Pure belgian waffle, dusted with powdered  
sugar

**Texas Pecan and Caramel Waffle** 12.50

Texas pecan baked in and topped with caramel  
sauce

**Very Berry Waffle** 13.95

Fresh blackberries, raspberries, blueberries,  
strawberries, cream cheese glaze, homemade  
raspberry glaze

**Strawberries and Cream Waffle** 12.95

Fresh strawberries, whipped cream, homemade  
strawberry glaze

**Banana Nutella Waffle** 13.95

Fresh sliced bananas, nutella

## Benedicts

Served with Hash Browns, Grits or Fruit

**Classic Eggs Benedict** 12.95

Poached eggs, Canadian bacon, Wolfermans  
English muffin, hollandaise

**Starwood Benedict** 13.95

Poached eggs, fresh spinach, avocado,  
griddled tomato, Wolfermans English muffin,  
hollandaise

**Country Benedict** 12.95

Patty sausage on fresh baked biscuits, poached  
egg and smothered in country sausage gravy

## Crepes

Served with warm syrup and whipped butter

**Plain Crepes** 10.95

Scratch recipe sweet crepes

**Very Berry Crepes** 13.95

Blackberries, raspberries, blueberries,  
strawberries, cream cheese glaze, and  
homemade berry glaze

**Banana Nutella Crepes** 13.95

Fresh sliced bananas, nutella

**Strawberries and Cream Crepes** 12.95

Fresh strawberries, whipped cream, and  
homemade strawberry glaze

## Skillets

Skillet filled with crisp hash browns, two eggs  
any style, topped with Monterey Jack and  
Cheddar Cheese. Served with choice of  
Toast or Pancakes

**Whole Hog Skillet** 14.50

Applewood smoked bacon, sausage, ham

**Southwest Skillet** 15.50

Smoked brisket, avocado, onion, jalapeño,  
salsa

**Cowboy Skillet** 14.50

Spicy ground sausage, sautéed onion, topped  
with a biscuit and sausage gravy

**Veggie Skillet** 12.95

Broccoli, tomato, mushroom, asparagus,  
spinach

**Frisco Skillet** 14.50

Chicken apple sausage, roasted red pepper,  
spinach, and mushrooms

## Healthy Choice

**Avocado Toast** 13.50

Avocado, extra virgin olive oil, lemon, sea salt,  
cilantro, artisan sourdough. Served with egg  
whites and fresh fruit

**Steel Cut Organic Oats** 5.95

**Very Berry Yogurt Parfait** 8.95

Blackberries, raspberries, blueberries,  
strawberries, granola, honey, vanilla yogurt

**Power Oatmeal** 8.95

Steel cut organic oats, red quinoa, toasted  
almonds, bananas, cinnamon

## For the Table

**Biscuits and Honey Butter** 5.95 | 8.95

Choice of 3 or 5 Starwood biscuits, honey  
butter

**Croissant Beignets** 11.95

Croissant dough fried and dusted with  
powdered sugar. Served with chocolate  
sauce for dipping.

## A La Carte

**Applewood Smoked Bacon** 4.95

**Patty Sausage** 4.95

**Turkey Bacon** 4.95

**Chicken Apple Sausage** 5.50

**Mashed Potatoes** 3.95

**Hash Browns** 3.95

**Side Salad** 3.95

**One Pancake** 3.95

**One Egg any style** 1.95

**Toast** 2.75

**Biscuits** 3.50

**Mixed Berries** 4.50

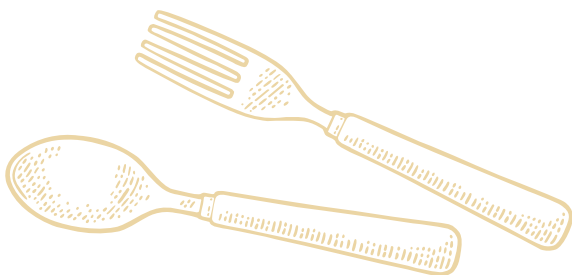
**Fresh Fruit Cup** 3.75

**Soup of the Day** 3.95

**Sausage Gravy** 1.95

**French Fries** 4.50

**Sweet Potato Fries** 5.50



\*Consumer Advisory: Consumption of undercooked meat, poultry, eggs  
or seafood may increase the risk of food borne illnesses. Alert your server  
if you have special dietary requirements. \*\*Gluten Free Advisory: Because  
we have multiple sources of gluten in our kitchen, there is a risk that  
gluten cross contact may occur during the preparation and cooking of  
these items. 11/25