

STARWOOD CAFE

Breakfast - Lunch

Breakfast

Rayzor Ranch

Farm Fresh Eggs

Grade AA Eggs, any style. Served with Hash Browns, Grits or Fresh Fruit and Choice of Pancakes (GF \$1), Biscuits or Toast (GF \$1)**

Classic American Breakfast 10.95

Your choice of Applewood Smoked Bacon, Patty Sausage, Virginia Smoked Ham, Turkey Sausage, or Chicken Apple Sausage (\$1) with Two Eggs any style.

Chicken Fried Steak and Eggs 13.95

A Texas favorite! Certified Black Angus Cutlet seasoned and hand breaded, covered in gravy.

Chicken Fried Chicken and Eggs 12.95

Chicken Breast Seasoned and Hand Breaded, Covered in Gravy.

Corned Beef Hash and Eggs 10.95

Corned Beef Hash and Two Eggs any style

Omelets

Three Grade AA eggs pan cooked. Served with Hash Browns, Grits or Fresh Fruit and Choice of Pancakes (GF \$1), Biscuits or Toast (GF \$1)**

Bacado Omelet 11.95

Bacon, Pepperjack Cheese, and Avocado

Denver Omelet 10.95

Smoked Ham, Bell Peppers, Onions and Cheddar Cheese

Ham and Cheese Omelet 10.50

Smoked Ham and Cheddar Cheese

Sausage and Cheese Omelet 10.50

Spicy Ground Sausage and Cheddar Cheese

Bacon and Cheese Omelet 10.50

Crisp Applewood Smoked Bacon and Cheddar Cheese

Mediterranean Omelet 9.95

Fresh Spinach, Feta Cheese, Kalamata Olives and Tomatoes

Mushroom and Swiss Omelet 9.95

Fresh Sliced Mushrooms with Swiss Cheese

Tuscan Omelet 10.50

Fresh Spinach, Wild Mushrooms, Asparagus and Provolone

Iron Man Egg White Omelet 10.95

Fresh Spinach, Wild Mushrooms, Roasted Red Peppers and Low Fat Mozzarella

Belgian Waffles

Served with Whipped Butter and Warm Maple Syrup

Belgian Waffle 7.95

Belgian Waffle Cooked to Golden Brown, Topped with Powdered Sugar

Very Berry Waffle 10.50

Fresh Blueberries, Strawberries, Blackberries and Raspberries. Topped with Sweet Mascapone, Powdered Sugar, and Our Raspberry Vanilla Glaze

Texas Pecan Waffle 8.95

Texas Pecans in the Batter and on Top with Powdered Sugar

Strawberry Waffle 8.95

Fresh Strawberries, Whipped Cream and Powdered Sugar

Blueberry Waffle 8.95

Fresh Blueberries, Topped with Powdered Sugar

Pancakes

Our Scratch Recipe Buttermilk Pancakes, Light and Fluffy, Dusted with Powdered Sugar. Served with Whipped Butter and Warm Maple Syrup

Buttermilk Pancakes 7.95

A Full Stack of Three Pancakes

Fresh Strawberry Pancakes 9.95

Topped with whipped cream

Fresh Blueberry Pancakes 9.95

Chocolate Chip Pancakes 9.95

GF

Gluten-Free Pancakes 9.95**

Crepes

Scratch Recipe French Crepes served with Whipped Butter and Warm Maple Syrup

Crepes 7.95

Three Plain Crepes Dusted with Powdered Sugar

Very Berry Crepes 10.95

Fresh Strawberries, Blackberries, Blueberries and Raspberries Stuffed into our Crepes, Topped with more Berries, Sweet Mascapone, Powdered Sugar, And our Raspberry Vanilla Glaze

Banana Nutella Crepes 10.95

Stuffed and Topped with Bananas and Nutella

French Toast

Our own Special Recipe French Toast Batter, Served with Whipped Butter and Warm Maple Syrup

Classic French Toast 7.95

Dipped and Grilled to a Golden Brown, Dusted with Powdered Sugar

Very Berry French Toast 10.95

Our French Toast topped Fresh Strawberries, Blackberries, Blueberries, Raspberries, Sweet Mascapone, Powdered Sugar, and our Raspberry Vanilla Glaze

Cinnamon Roll French Toast 8.50

Four Slices of Cinnamon Roll Dipped in Our French Toast Batter and Topped with Cream Cheese Icing

Starwood Favorites

For Mom 8.50

Two Buttermilk Pancakes with One Egg any style and Two strips of Bacon or One Sausage Patty

For Dad 9.50

Two Buttermilk Pancakes with Two Eggs any style and Three Strips of Bacon or Two Sausage Patties

Two by Four 10.50

Two Buttermilk Pancakes and Two Eggs any style with Two strips of Bacon and Two Sausage Patties

Country Breakfast 8.95

Two Eggs any style, Hash Browns and a Biscuit topped with Sausage Gravy

Migas 9.95

Scrambled Eggs, Tortilla Strips, Jalapeños, Tomatoes and Onions, topped with Aged Cheddar. Served with Black Beans, Hash Browns, Tortillas and Salsa. Add: Chorizo, Bacon, or Sausage for \$2

Chicken and Waffles 11.95

Seasoned, Hand Breaded Chicken Breast and our Golden Brown Waffles

Huevos Rancheros 12.50

Crisp Corn Tortillas, Pulled Pork, Aged Cheddar, Two Eggs any style, topped with Salsa, Feta, and Cilantro. Served with Black Beans and Hash Browns.

Biscuits and Sausage Gravy 8.50

Homemade Sausage Gravy ladled over Flakey Biscuits Served with Hash Browns

Breakfast Burrito 8.95

Scrambled Eggs, Aged Cheddar, and your choice of Sausage, Bacon or Chorizo all rolled up in a Flour Tortilla. Served with Crisp Hash Browns and Salsa.

Benedicts

Classic Benedict 11.95

Two Poached Eggs with Canadian Bacon on a Toasted English Muffin, topped with our Hollandaise Sauce. Served with Hash Browns, Grits, or Fresh Fruit.

Starwood Benedict 12.95

Two Poached Eggs with Fresh Spinach, Griddled Tomato, and Avocado on a Toasted English Muffin topped with our Hollandaise Sauce. Served with Hash Browns, Grits, or Fresh Fruit.

Healthy Choices

Avocado Toast 10.95

Fresh Avocado, Extra Virgin Olive Oil, Lemon, Sea Salt, and Cilantro atop Wheat Berry Toast. Served with Egg Whites and Fresh Fruit

Power Oatmeal 5.95

Organic Steel Cut Oats, Toasted Almonds and Quinoa, Topped with Fresh Bananas and Cinnamon

Granola Oatmeal 5.50

Organic Steel Cut Oats with Homemade Granola

Organic Steel Cut Oats 4.95

Very Berry Yogurt Parfait 6.50

Fresh Blackberries, Raspberries, Strawberries, Blueberries, Homemade Granola, Honey, and Plain Greek Yogurt

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.

**Gluten Friendly Advisory: Because we have multiple sources of gluten in our kitchen, there is risk that gluten cross-contact may occur during the preparation and cooking of these items.

ST. RWOOD CAFE

Breakfast - Lunch

Lunch

(940) 320-0047

Sandwiches

Served with choice of French Fries, Soup, Salad or Fresh Fruit. Substitute Gluten Free Bread** for \$1

Rueben 10.95

House Made Corned Beef, Sauerkraut, Melted Swiss Cheese on Grilled Rye

B.L.T. 8.95

Four Slices of Crispy Applewood Smoked Bacon with Lettuce, Tomatoes and Mayo, on Sourdough Toast.

Chicken Salad Croissant 9.50

Rosemary Chicken Salad on a Butter Croissant

Turkey Bacon Club Sandwich 10.50

Triple Decker! House Roasted Turkey Breast, Crisp Applewood Smoked Bacon, Lettuce, Tomato and Mayo on Sourdough Toast

Grilled Ham and Cheese 9.50

Traditional favorite, with sliced Virginia Smoked Ham and Aged Cheddar Cheese on grilled Sourdough

Grilled Cheese 6.95

Grilled Sourdough stuffed with melted Aged Cheddar Cheese

Panini

Served with choice of French Fries, Soup, Salad or Fresh Fruit

Cuban 11.95

Pulled Pork, Smoked Virginia Ham, Swiss Cheese and Chipotle Mayo

Chicken Pomodoro 11.50

Roasted Chicken Breast, Fresh Spinach, Roasted Red Peppers and Provolone Cheese with Pesto Mayo

Club Panini 10.95

Roasted Turkey Breast, crisp Applewood Smoked Bacon, Tomato, Aged Cheddar and Monterey Jack Cheese with Mayo

Burgers

Our Burgers are 1/2 lb. fresh Certified Black Angus Beef. Served with choice of French Fries, Soup, Salad or Fresh Fruit. Lettuce, Tomato and Pickle on the Side

Avocado Bacon Burger 11.95

Applewood Smoked Bacon, Sliced Avocado, Pepper Jack Cheese and Chipotle Mayo.

Bacon Cheddar 10.95

Crisp Applewood Smoked Bacon and Melted Cheddar on a Toasted Bun

Patty Melt 10.50

Chargrilled Burger Sandwiched Between Grilled Rye with Melted American Cheese and Sautéed Onion.

Cheeseburger 9.50

Your Choice of Cheese on a Toasted Bun

Traditional Favorites

Chicken Fried Steak 13.95

Hand Breaded in House, Covered in Cream Gravy. Served with Choice of Two Sides: Soup, Salad, Mashed Potato, French Fries, Hash Browns, Corn or Fried Okra

Chicken Fried Chicken 13.50

Hand Breaded in House, Covered in Cream Gravy, Served with Choice of Two Sides: Soup, Salad, Mashed Potato, French Fries, Hash Browns, Corn or Fried Okra

Gourmet Salads

Chopped Salad 10.95

Fresh Chopped Romaine, Roasted Chicken Breast, Avocado, Applewood Smoked Bacon, Bleu Cheese, Tomato and Scallions Tossed in our Balsamic Vinaigrette

Chicken Apple Walnut Salad 11.50

Fresh Mixed Greens, Roasted Chicken Breast, Granny Smith Apples, Red Grapes, Walnuts and Feta Cheese Tossed in Fat-Free Raspberry Vinaigrette

Southwest Salad 10.95

Crisp Romaine, Roasted Chicken Breast, Avocado, Black Beans, Roasted Corn, Tossed in Cilantro Lime Dressing and Garnished with Tortilla Strips

Kids Menu

For Kid 5.95

One Pancake, One Egg any Style, Two Strips of Bacon

Kids Bacon and Eggs 5.95

One Egg any Style, Hash Browns, Two Strips Bacon and One Piece of Toast

Silver Dollar Pancakes 4.75

Kids Chicken Tenderloins 5.95

Served with Choice of Fries, or Fresh Fruit

Grilled Cheese 4.95

Served with French Fries or Fresh Fruit

Kids Drink 1.50

Kids Fresh Squeezed OJ 2.75

A La Carte

Applewood Smoked Bacon 3.95

Sausage Patties 3.75

Chicken Apple Sausage 3.95

Corned Beef Hash 4.50

Turkey Sausage Patties 3.75

French Fries 3.25

Mashed Potatoes 3.25

Hash Browns 3.25

Side Salad 2.95

One Egg 1.95

One Pancake 2.95

Toast 2.50

Biscuits 2.95

Cheese Grits 2.95

Side Pancakes 3.50

Mixed Berries 3.95

Fresh Fruit Cup 3.50

Soup of the Day 3.95

Beverages

Segafredo Coffee 2.95

Fresh Squeezed Orange Juice 4.50

Apple or Tomato or Grapefruit or Cranberry Juice 2.95

Milk 2.79

Fountain Drinks 2.79

Iced Tea 2.79

Tazo Hot Tea 2.75

Hot Chocolate 2.79

Espresso Beverages

Cappucino 4.50

Latte 4.50

Cafe Americano 3.75

Mocha 4.95

Double Espresso 2.75

Syrup Flavors .50

French Vanilla, Caramel, Hazelnut, Almond, Sugar-Free Vanilla

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