

In Room Dining

Food + Drink

HOTEL RESTAURANTS

Crossroads Tavern

Breakfast & Lunch

6am- 2pm Monday – Sunday

5pm-10pm Monday - Sunday

Crossroads lounge

11 am–11:00 PM Monday–Sunday

BREAKFAST

6:00 AM–11:00 AM

Dial 3792 to place your order.

To order breakfast for the next morning, please place your order by 11:00 PM.

DINNER

5:00 PM–11:00 PM

Dial 3792 to place your order

SHERATON MEMPHIS DOWNTOWN
250 North Main Street, Memphis, TN 38103
T +1 901 214 7300 F +1 901 526 1561
www.sheratonmemphisdowntown.com

In Room Dining

MAINS

Assorted Cold Cereals or House Granola with Milk 6.00

Old Fashioned Oatmeal

Brown Sugar, Pecans, Raisins 10.00

Granola Parfait

Vanilla Yogurt, Fresh Fruit & Berries 8.00

All American

Two Eggs Your Way, Bacon or Sausage or Ham, Breakfast Potatoes & Your Choice of Toast 14.00

Spinach & Sundried Tomato Omelet

Egg whites, Swiss, Choice of Fruit Salad or Breakfast Potatoes 16.00

Omelet

Choice of 3: Sausage, Bacon, Peppers, Onions, Mushrooms, Spinach, Tomato, Cheddar, Swiss Cheese
\$1.00 for each addition.
Served With Breakfast Potatoes 16.00

Brioche French Toast

Butter & Warm Maple Syrup, Vanilla Custard Dipped, Cinnamon, Choice of Bacon or Sausage 13.00

Buttermilk Pancakes

Sweet Butter, Warm Maple Syrup, and Fresh Berries. 13.00

SIDES

Bakery Basket

Including butter croissant, Danish, daily baked muffin and your choice of English muffin or Multigrain, Sourdough, Marble Rye or Wheat 7.00

Bagel with Philadelphia® Cream Cheese 5.00

Bacon or Sausage or Ham 5.00

Breakfast Potatoes 5.00

Fruit Bowl 6.00

Regular, Low Fat or Greek Yogurt 5.00

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices are subject to an 18% service charge, 5.00 delivery charge and applicable government taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne

©2017 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved illness.

If you have any special dietary needs or restrictions, please contact In-Room Dining.

In Room Dining

DRINKS

Fresh-Brewed Starbucks Coffee®

Regular or Decaffeinated

Sm. Pot (Up to 2 Cups) 8.00

Lg. Pot (Up to 4 Cups) 10.00

Cappuccino 6.00

Latte 6.00

Espresso 4.00

Selection of Tazo® Teas

Regular or Decaffeinated 4.00

Orange or Grapefruit Juice 5.00

Freshly Squeezed

Apple, Cranberry or Tomato Juice 4.00

Whole, 2% or Skim Milk 4.00

Soy or Chocolate milk 5.00

In Room Dining

SMALL PLATES

Fried Green Tomato Cajun Shrimp

Jumbo Shrimp, Crispy Green Tomatoes, Corn Relish, Remoulade Sauce 13.00

Hand Breaded Southern Chicken Tenders

Honey BBQ Sauce 9.00

Sticky Ribs

Sweet Potato Straws, Asian BBQ Sauce 12.00

Chipotle Wings

Whole Wings, Honey Chipotle Sauce, Ranch, Celery Sticks 11.00

Gouda Macaroni Cheese

Cavatappi Pasta, Housemade Cheese Sauce, Crispy Bacon 13.00

Signature Tito's Bloody Mary BLT

½ BLT Sandwich, Pepper Bacon, Bloody Mary 15.00

Memphis Sausage and Cheese Plate

Smoked Sausage, White and Yellow Cheddar, Pepperoncini, Crackers, Pickles 13.00

Soup of the Day

Chef Daily Creation 9.00

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices are subject to an 18% service charge, 5.00 delivery charge and applicable government taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne

©2017 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved illness.

If you have any special dietary needs or restrictions, please contact In-Room Dining.

In Room Dining

SIGNATURE SALADS

Chicken Napa Salad

Chicken, Mandarin Oranges, Tomato, Carrots, Wonton Crisps, Green Onions, Citrus Vinaigrette 17.00

Farmhouse Greens

Spring Mix, Granny Smith Apple Slices, Heirloom Tomatoes, Gorgonzola, Candied Pecans, House Vinaigrette 15.00

Santorini Salad

Romaine, Artichokes, Feta, Kalamata Olive, Tomatoes, Onion, Vinaigrette, Cucumber, Balsamic Vinaigrette 15.00

Caesar Salad

Shaved Parmesan, Housemade Croutons, Romaine Hearts, Creamy Caesar Dressing 8.00

Add: Grilled Chicken 7.00 Seared Salmon 9.00 Shrimp 9.00

ENTREES

10 oz NY Strip

Garlic Mashed Potatoes, Demi-glace, Vegetable of the Day 33.00

Add Mushroom 2.00 Add Onions 2.00

Smoked BBQ Chicken

Airline Chicken, Honey BBQ Sauce, Coleslaw, Cilantro Pesto Fries 20.00

Grilled Salmon

Skin on Salmon Fillet, Cauliflower Puree, Frisée Salad 29.00

Pecan Crusted Catfish

Wild Rice Pilaf, Vegetable of the Day, Remoulade Sauce 24.00

Cavatapi Fra Diavolo Sauce

Cavatapi Pasta, Spicy Sauce, Squash, Zucchini, Onion, Shaved Parmesan with Vegetable 19.00 with shrimp 22.00

Braised Short Ribs

Garlic Mashed Potato, Caramelized Onions, Short Ribs Gravy, Vegetable of the Day 25.00

SANDWICHES

Crossroads Burger

Cheddar Cheese, Lettuce, Tomato, Burger Dressing, Onion, 13.00

Add Bacon 2.00

Focaccia Turkey Club

Oven Roasted Turkey, Lettuce, Tomatoes, Pepper Bacon, Sundried Tomatoes, Mayonaise, Rosemary Focaccia Bread 14.00

Fried Catfish Sandwich

Potato Roll, Remoulade Sauce, Lettuce, Tomatoes, Onions 16.00

ALL SANDWICHES AND BURGERS COME WITH CILANTRO PESTO FRIES, SUBSTITUTE SALAD OR FRUIT FOR 3.00

In Room Dining

PIZZA

Create Your Pizza

Choose 2 toppings: Pepperoni, Sweet Sausage, Spinach, Tomato, Black Olives, Mushrooms, Onions, 15.00
Additional toppings for \$2.00

Memphis Blues Pizza

Pulled Pork, Sautéed Onions, Mozzarella, Cheddar Cheese, Honey BBQ Sauce 16.00

SIDES

Gouda Macaroni Cheese 8.00

Vegetable of the Day 8.00

Pesto Fries 8.00

Wild Rice Pilaf 8.00

Garlic Mashed Potatoes 8.00

DESSERTS

New York Cheesecake

Berry Sauce 7.00

Turtle Cheesecake

Caramel Sauce, Chocolate Sauce 7.00

Lava Cake

Strawberry Sauce, Whipped Cream 7.00

Deep Dish Pecan Pie

Caramel Sauce, Candied Pecan 7.00

Warmth Brownie

Burnt Bourbon Iced Cream, Candied Pecan 9.00

Carrot Cake 7.00

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices are subject to an 18% service charge, 5.00 delivery charge and applicable government taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne

©2017 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved illness.

If you have any special dietary needs or restrictions, please contact In-Room Dining.

In Room Dining

DRINKS

Soda 3.00

Iced Tea 3.00

Bottled Water 3.00

Fresh Brewed Starbucks® Coffee

Regular or Decaffeinated

Small Pot (Up to 2 Cups) 8.00

Large Pot (Up to 4 Cups) 10.00

Cappuccino 6.00

Latte 6.00

Espresso 4.00

Selection of Tazo Teas 4.00

Regular or Decaffeinated

In Room Dining

KIDS

12 and Under

Dial 3792 to place your order.

Breakfast 6:00am-11:00am

Buttermilk Pancakes

With warm maple syrup and your choice of sausage or bacon 10.00

Ham and Cheese Omelet

Diced ham, cheddar cheese, whole grain toast 10.00

Scrambled Egg

One scrambled egg with bacon or sausage and breakfast potatoes 10.00

Dinner 5:00pm-11pm

Salad with Grilled Chicken

Romaine Lettuce, Tomato, Cucumber, and Carrots with Your Choice of Dressing 9.00

Pasta Marinara

With Grilled Chicken 9.00

Grilled Cheese Sandwich

Served with your Choice of Fries or Fresh Fruit 9.00

Kids Burger

Choice of Plain or Cheddar Cheese

Served with your Choice of Fries or Fresh Fruit 13.00

Turkey Sandwich

Sliced Turkey Sandwich with Cheddar Cheese, Lettuce, and Tomato Served with Your Choice of Fries or Fresh Fruit 10.00

Cheese or Pepperoni Pizza 9.00

House Made Sauce Whole Milk Mozzarella

Chicken Tenders and Fries 9.00

Hotdog with Fries 9.00

And Now for Dessert

Vanilla Ice Cream 5.00

Low Fat Yogurt 5.00

Bowl of Seasonal Berries 4.00

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices are subject to an 18% service charge, 5.00 delivery charge and applicable government taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne

©2017 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved illness.

If you have any special dietary needs or restrictions, please contact In-Room Dining.

In Room Dining

WINE + BEER

5:00 PM–11:00 PM

Dial 3792 to place your order.

WHITES

Trinity Oaks Chardonnay, Napa Valley

Glass 6oz 7.00

Glass 9oz 9.00

Bottle 30.00

14 Hands Winery Chardonnay, Washington State

Glass 6oz 8.00

Glass 9oz 10.00

Bottle 35.00

Seven Falls Cellars, Chardonnay, Washington State

Glass 6oz 10.00

Glass 9oz 13.00

Bottle 40.00

Trinity Oaks Pinot Grigio, Napa Valley

Glass 6oz 7.00

Glass 9oz 9.00

Bottle 30.00

14 Hands Winery Moscato, Washington State

Glass 6oz 8.00

Glass 9oz 10.00

Bottle 35.00

14 Hands Winery Reisling, Washington State

Glass 6oz 8.00

Glass 9oz 10.00

Bottle 35.00

14 Hands Winery Pinot Grigio, Washington State

Glass 6oz 8.00

Glass 9oz 10.00

Bottle 35.00

14 Hands Winery Sauvignon Blanc, Washington State

Glass 6oz 8.00

Glass 9oz 10.00

Bottle 35.00

Wine, Beer and Bottled Spirits

Please contact In-Room Dining for a complete range of popular imported and domestic beers and our seasonal variety of wines by the glass and the bottle. We also feature a premium collection of spirits and liqueurs.

In Room Dining

REDS

Trinity Oaks Pinot Noir, Napa Valley

Glass 6oz 7.00

Glass 9oz 9.00

Bottle 30.00

Trinity Oaks Merlot, Napa Valley

Glass 6oz 7.00

Glass 9oz 9.00

Bottle 30.00

14 Hands Winery Merlot, Washington State

Glass 6oz 8.00

Glass 9oz 10.00

Bottle 35.00

Trinity Oaks Cabernet Sauvignon, Napa Valley

Glass 6oz 7.00

Glass 9oz 9.00

Bottle 30.00

14 Hands Winery Cabernet Sauvignon, Washington State

Glass 6oz 8.00

Glass 9oz 10.00

Bottle 35.00

Seven Falls Cabernet Sauvignon, Washington State

Glass 6oz 10.00

Glass 9oz 13.00

Bottle 40.00

MDZ Malbec

Glass 6oz 9.00

Glass 9oz 12.00

Bottle 36.00

Terra D Oro Zinfandel

Glass 6oz 10.00

Glass 9oz 13.00

Bottle 42.00

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices are subject to an 18% service charge, 5.00 delivery charge and applicable government taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne

©2017 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved illness.

If you have any special dietary needs or restrictions, please contact In-Room Dining.

In Room Dining

SPARKLING

Domaine St Michelle Brut
BTL 38.00

Domaine Chandon Brut
BTL 65.00

Perrier Jouet Grand Brut
BTL 125.00

Moet Imperial Brut
BTL 150.00

Avissi Prosecco
BTL 40.00

Diana Prosecco
187ml BTL 12.00

BEERS

Domestic 6.95
Budlight, Miller Light, Coors Light, Michelob Ultra

Imported 7.95
Corona Extra, Guinness, Blue Moon, Heineken, Samuel Adams, Sierra Nevada, Yuengling

Local Draft 8.95
Ghost River Golden Ale, Ghost River Cream Ale, Ananda IPA, Gotta Get up to Get Down Stout, Tiny Bomb Pilsner

Non Alcoholic
O'Doul's

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices are subject to a 18% service charge, 5.00 delivery charge and applicable government taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne

©2017 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved illness.

If you have any special dietary needs or restrictions, please contact In-Room Dining.

In Room Dining



Sheraton[®]