



ROOM SERVICE



Welcome to the Jekyll Island Club Resort

In order to make your stay with us most comfortable and enjoyable we offer a variety of selections for breakfast and dinner available through Room Service. Please feel free to inquire about daily specials and any special request or dietary needs that you may have. Thank you for choosing the Jekyll Island Club Resort.

BREAKFAST

Mon.-Sat. 7:00 am to 10:30 am / Sunday 7:00 am - 10:00 am

Please touch 1001

THE CLUB CONTINENTAL	12.00
Includes the Daily Selection of Freshly Prepared Pastries, choice of Juice	
JEKYLL BREAKFAST	13.00
Two Eggs Any Style, Choice of Breakfast Meat, Jekyll Potatoes or Stone Ground Grits, Toast	
VANDERBILT STUFFED CROISSANT	12.00
Butter Croissant, Fried Eggs, Canadian Bacon, Cheddar Cheese, Jekyll Potatoes or Stone Ground Grits	
BUTTERMILK PANCAKES	11.00
Blueberries, Bananas, or Chocolate Chips, Butter, Maple Syrup	
THREE EGG OMELET	13.00
Choice of fillings: Bacon, Sausage, Ham, Mushrooms, Peppers, Onions, Tomatoes, Spinach and Cheeses, Jekyll Potatoes and Toast	
SMOKED SALMON & BAGEL	12.00
Hard Boiled Egg, Cream Cheese, Capers, Sliced Tomatoes & Onions, Plain or "Everything" Bagel	
COLD CEREALS & MILK	4.00
Cheerios, Raisin Bran, Rice Krispies, Frosted Flakes, Fruit Loops, add Sliced Banana \$2.00	
BREAKFAST CITRUS	8.00
Grapefruit, Orange & Organic Honey Comb, Fresh Mint	
FRESH LOCAL BERRIES IN SEASON	Cup - 4.00
Blueberries, Raspberries, Blackberries, Strawberries	Bowl - 6.00
MILK, JUICE, ICED TEA, HOT TEA, SOFT DRINKS	4.00
FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE	Small Pot 6.00
	Large Pot 9.00

Package or Meal Plan Guest: a \$3.00 surcharge per person will be applied to your account.

A 20% service charge, \$2.00 delivery fee and applicable sales tax are added to all orders.



≡ **DINNER** ≡

6:00 pm to 10:00 pm

Please touch 1001

STARTERS

BLUE CRAB BISQUE	10.00
SHRIMP AND CRAB MARTINI Dijon Mustard, Cocktail Sauce	16.00
JEKYLL ISLAND CRAB CAKE Southern Succotash, Spicy Remoulade	16.00
SMOKED ATLANTIC SALMON Diced Eggs, Caperberries, Rye Toast Points	9.00
CHICKEN FINGERS Honey Mustard Sauce, French Fries	10.00
CLASSIC CHARCUTERIE Local Handcrafted Artisan Cheeses, Cured Meats, Tupelo Honey, and Green Peppercorn Mustard	14.00

SALADS

GRAND SIGNATURE SALAD Artisanal Greens, Tomatoes, Carrots, Red Wine Poached Pear, Shaved Manchego Cheese, Cucumber, Croutons, Balsamic Vinaigrette Add Grilled Chicken \$3.00 Add Grilled Shrimp \$6.00	10.00
CAESAR SALAD Baby Romaine, Parmesan Cheese Classic Caesar Dressing, White Anchovy Add Grilled Chicken \$4.00 Add Grilled Shrimp \$6.00	9.00

SANDWICHES

ROCKEFELLER CLUB Smoked Turkey, Ham, Bacon, Swiss Cheese, Lettuce, Tomato, Mayonnaise, Wheat Toast and French Fries	13.00
THE GRAND BURGER Choice of American, Cheddar or Swiss, Lettuce, Tomato, Dill Pickles, Brioche Bun and French Fries	15.00
GRILLED CHICKEN SANDWICH Marinated Chicken Breast, Lettuce, Tomato and Onion on Brioche Bun and French Fries	14.00

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ENTREES

CHARGRILLED 8 OZ. FILET MIGNON	42.00
Whipped Potatoes, Local Vegetable, Béarnaise Sauce	
SCALLOP & SHRIMP PASTA	29.00
Pappardelle Pasta, Pesto Cream	
JEKYLL SHRIMP & GRITS	26.00
Georgia White Shrimp, Stone Milled Yellow Grits, Garlic, Scallions & Andouille Sausage	
PAN SEARED HALIBUT	32.00
Young Squash, Whipped Potatoes, Soy Butter Sauce	
HONEY GLAZED JOYCE FARMS CHICKEN BREAST	21.00
Local Vegetable, Apple Compote, Pomegranate Molasses	
AUSTRALIAN LAMB LOIN	31.00
Whipped Potatoes, Local Vegetable, Demi-Glace	

DESSERTS

MOLTEN LAVA CAKE	10.00
KEY LIME TORTE	9.00
BERRIES A LA ROUSSE	9.00

SNACKS

ASSORTED MIXED NUTS	8.00 per ½ pound
FRENCH FRY PLATTER	7.00
SEASONAL SLICED FRUIT & CHEESE PLATE	25.00
POTATO CHIPS AND DIP	7.50

BEVERAGES

MILK, JUICE, ICED TEA, HOT TEA, SOFT DRINKS	4.00
FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE	Small Pot 6.00
	Large Pot 9.00

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WINES BY THE GLASS

SPARKLING

Gemma di Luna, Moscato, Italy ~ Split	10
Da Luca, Prosecco, Italy ~ Split	9
Gloria Ferrer, Cuvée Brut, Napa Valley, N.V.	10

WHITE

Hayes Valley, Chardonnay, Monterey, California	10
Landmark, Overlook, Chardonnay, Sonoma, California	12
Benvolio, Pinot Grigio, Friuli, Italy	8
The Ned, Sauvignon Blanc, New Zealand	9
Blüfeld, Riesling, Mosel, Germany	8

ROSÉ

Sauvion, Rosé d'Anjou, Loire Valley, France	8
Fleurs de Prairie, Cotes de Provence, France	10

RED

Guenoc, Cabernet Sauvignon, Lake County, California	11
Diora, "La Petite Grace" Pinot Noir, Monterey, California	12
Drumheller, Merlot, Columbia Valley, Washington	10
Amalaya, Malbec, Salta, Argentina	9

BEERS

Domestic \$4.50 Bud, Bud Light, Miller Lite, Yuengling, Mich Ultra

Import & Craft \$5.50 Amstel Light, Heineken, Bass Ale, Corona, Stella Artois, Guinness, Sam Adams, Jekyll Brewing, Harpoon "UFO" White, Sweetwater IPA, Sweetwater 420, Sesión Negra, Magic Hat #9, 18.21 Ginger Beer (Non-alcoholic), Kalibur (Non-alcoholic)

FULL BAR & WINE LIST AVAILABLE UPON REQUEST

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