
Brazos Restaurant

Room Service Selections
dial extension 6210

hours of operation

Breakfast Menu

Monday - Friday: 6:00am - 11:00am

Saturday - Sunday: 7:00am - 12:00pm

Lunch and Dinner Menu

daily: 11:00am - midnight

We appreciate your patronage!

1.50 delivery fee and 20% gratuity added to all orders.
Consumer Advisory: Consumption of under cooked meat, poultry, eggs,
or seafood may increase the risk of food borne illnesses.

Lite Breakfast

breakfast available 6:00am-11:00am monday - friday
and 7:00am-12:00pm saturday - sunday

Strawberry and Banana Smoothie	5.00
refreshing blend of fresh strawberries and bananas	
Fruit Plate	8.00
served with choice of yogurt or cottage cheese	
Half Melon	5.00
choice of honey dew or cantaloupe filled with strawberries	
Oatmeal	cup 3.00 bowl 6.00
with choice of toppings: brown sugar, raisins, dried cranberries, candied nuts or almonds	
Texas Ruby Red Grapefruit	4.00

Toasted Bagel	3.00
served with cream cheese	
Toasted English Muffin	3.00
served with butter and jelly	
Cereal and Milk	4.00
choice of Special K, Granola, Corn Flakes, Raisin Bran, Cheerios or Rice Krispies	
Yogurt Parfait	6.00
layers of yogurt, granola and fresh strawberries	
Greek Yogurt	9.00
topped with fresh strawberries, dried cranberries, candied nuts, granola and drizzled with honey	

Breakfast Favorites

All American	10.00
choice of bacon, pork sausage, chicken sausage or grilled ham with two eggs any style, country fried potatoes and toasted bread	
Design Your Own Omelet	10.00
choice of five of the following: bacon, sausage, ham, scallions, peppers, mushrooms, onions, spinach, tomato, jalapenos, swiss, cheddar, american or pepper jack cheese with county fried potatoes and toasted bread	
Chicken Frittata	12.00
chicken sausage, apples, brie and spinach with county fried potatoes and toasted bread	
Smoked Salmon Plate	14.00
with cream cheese, capers, sliced tomatoes, boiled eggs, purple onions and a toasted bagel	

Daybreak Sandwich	9.00
croissant sandwich filled with scrambled eggs, grilled ham and swiss cheese served with country fried potatoes	
Egg White Sandwich	10.00
with spinach, tomatoes and queso fresco on toasted multigrain ciabatta bread with fruit cup	
Huevos Rancheros	10.00
two fried eggs topped with salsa, country fried potatoes and flour tortillas	
Breakfast Tacos	10.00
two tacos filled with scrambled eggs, bacon and cheddar cheese with a side of salsa and country fried potatoes	

Sides

breakfast pastry.....	2.00
one egg, any style.....	2.00
two eggs, any style.....	4.00
chicken sausage	4.00
bacon, sausage or grilled ham	4.00

From the Griddle

Stack of two pancakes.....	5.00
Stack of four pancakes	7.00
Petite french toast	6.00
French toast.....	8.00
Add pecans, bananas, strawberries with whipped cream	2.00 each

Starters

CP Calamari

fried calamari tossed with crispy mild poblano peppers and onions served with marinara sauce 12.00

Buffalo Wings

tossed in hot sauce and served with ranch or blue cheese dressing 11.00

California Wraps

lettuce wraps with spicy chilled shrimp, carrots, cucumbers and avocado with sesame vinaigrette 12.00

Baked Spinach and Artichoke Dip

with tri color tortilla chips 10.00

Texas Blue Crab Cakes

with roasted corn relish and remoulade 13.00

Soups

Chicken Tortilla Soup

spicy blend of chicken and spices topped with crispy tortilla strips
cup 5.00 bowl 7.00

Vegetable Soup

hearty blend of vegetables in a clear broth
cup 5.00 bowl 7.00

Baked Potato Soup

topped with bacon, cheddar and green onion
cup 5.00 bowl 7.00

Seafood Gumbo

traditional louisiana style topped with white rice
cup 6.00 bowl 8.00

Salads

Starter Salad

choice of garden or caesar 5.00

Crowne Salad

candied walnuts, dried cranberries, roquefort cheese and raspberry vinaigrette 9.00
with chicken 12.00 // shrimp 20.00 // salmon 22.00

Seared Salmon Salad

topped with julienne cucumbers, red bell peppers and balsamic dressing 17.00

Chopped Farmers Salad

crispy chicken tenders with bacon, tomatoes, cucumbers and parmesan cheese with ranch dressing 12.00

Seafood Salad

chilled shrimp, alaskan krab, artichokes, edamame, tomatoes, purple onion and carrots with lemon dill vinaigrette 16.00

Fajita Salad

grilled onions, cheddar cheese, guacamole, pico de gallo and cilantro vinaigrette
chicken 12.00 // beef 15.00 // shrimp 20.00

Grilled Caesar Salad

with parmesan cheese and croutons
chicken 12.00 // shrimp 20.00 // salmon 22.00

Lean Grilled Salad

candied walnuts, apples and melted brie cheese with raspberry vinaigrette
chicken 12.00 // shrimp 20.00 // salmon 22.00

Hollywood Cobb Salad

bacon, eggs, tomatoes, avocado, cucumbers, black olives, and stilton cheese with ranch dressing
chicken 12.00 // shrimp 20.00 // salmon 22.00

1.50 delivery fee and 20% gratuity added to all orders

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.

Burgers

*includes choice of garden salad, fruit cup, fries,
homemade potato chips or sweet potato fries*

Brazos Burger Bites

mini beef burgers with american cheese and bacon 10.00

Turkey Burger

lettuce, tomato, purple onion and choice of toppings:
mushrooms, grilled onions, avocado, bacon, cheddar,
provolone, swiss, american or pepper jack 11.00

Half Pound Angus Burger

lettuce, tomato, purple onion and choice of toppings:
mushrooms, grilled onions, avocado, bacon, cheddar,
provolone, swiss, american or pepper jack 11.00

Sandwiches

*includes choice of garden salad, fruit cup, fries,
homemade potato chips or sweet potato fries*

Turkey Wrap

turkey, swiss, lettuce and tomato with chipotle
mayonnaise in tomato basil tortilla 11.00

Caprese Sandwich

grilled tomatoes, fresh mozzarella and pesto on ciabatta
bread 11.00

French Dip Sandwich

roasted prime rib on french roll with au jus and creamy
horseradish 16.00

Salad Sandwich

choice of tuna or chicken salad with lettuce and tomato
on honey wheat bun 10.00

Turkey and Brie Melt

on a toasted pretzel roll 10.00

Crowne Club Sandwich

turkey, ham, bacon, avocado, swiss, cheddar, lettuce and
tomato on wheat toast with chipotle mayonnaise 11.00

Smoked Salmon Sandwich

multigrain ciabatta bread with cream cheese, capers,
cucumber, red onion, tomato and alfalfa sprouts 14.00

Blackened Mahi Sandwich

with tropical salsa and arugula on ciabatta bread 15.00

Tex Mex Favorites

Fajita Nachos

choice of beef or chicken with refried black beans, melted
cheese, sour cream, guacamole, jalapenos and pico de
gallo 11.00

Quesadillas

beef, chicken, shrimp or vegetables with choice of tortilla:
wheat, flour, tomato basil or cilantro served with sour
cream, guacamole, and pico de gallo 11.00

Chicken Enchiladas

topped with tomatillo sauce, cheese, avocado and sour
cream with cilantro rice and black beans 13.00

Tacos al Carbon

choice of beef or chicken tacos served with sour cream,
guacamole, cheddar, pico de gallo, cilantro rice and black
beans 14.00

Sizzling Fajitas

choice of beef, chicken or shrimp served with flour
tortillas, cilantro rice, black beans, sour cream,
guacamole, cheddar and pico de gallo
chicken 22.00 // beef/shrimp 25.00

House Specialties

Lemon Grilled Chicken

with lemon thyme sauce, mashed potatoes and seasonal
vegetables 20.00

Chicken Scaloppini

over fettuccine alfredo with mushrooms, capers, tomatoes
and basil 20.00

Eggplant Parmesan

served with seasonal vegetables 19.00

Shrimp and Crab Capellini

with roasted red peppers, tomatoes and asparagus tossed
in lemon caper sauce 22.00

BBQ Glazed Salmon

with mashed potatoes and seasonal vegetables 24.00

Grilled Snapper

topped with crab and lemon caper butter, cilantro rice
and seasonal vegetables 27.00

Grilled Mahi

topped with avocado relish and lemon butter served with
cilantro rice and seasonal vegetables 26.00

1.50 delivery fee and 20% gratuity added to all orders

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.

From the Grill

Brazos is proud to serve USDA-aged Certified Angus Beef®
butchered in-house and cut fresh daily
Our steaks are finely seasoned with kosher salt, black
pepper and topped with herb-garlic butter

Filet Mignon

with house salad and choice of side 8 oz 39.00

New York Strip

with house salad and choice of side 14 oz 35.00

Ribeye

with house salad and choice of side 14 oz 37.00

Sides

seasonal vegetables, steamed broccoli, asparagus, loaded
baked potato, mashed potatoes, homemade potato chips,
french fries or sweet potato fries

Desserts

NY Cheesecake

classic new york style served with raspberry sauce 7.00

Tiramisu

mascarpone cream layered between espresso and rum
dipped lady fingers, sprinkled with chocolate 6.00

Chocolate Eruption

pyramid of rich chocolate cream studded with nuts,
chocolate chips and turtle cheesecake 7.00

Key Lime Pie

rich key lime custard in a buttery graham cracker crust
and topped with key lime kissed whipped cream 6.00

Turtle Cheesecake

chocolate cookie crust, heaps of cream cheese and
caramel topped with toasted pecans 7.00

White Chocolate Raspberry Cheesecake

chocolate cookie crust with raspberry swirled cheesecake
topped with white chocolate mousse 6.00

Italian Cream Cake

moist buttermilk cake with coconut and pecans with
cream cheese frosting 6.00

Ice Cream

chocolate, vanilla or strawberry 2.00 cup // 5.00 bowl

White Wine

SYCAMORE LANE white zinfandel

strawberries and watermelon 6.00 24.00

RELAX reisling

apple, peach and citrus 7.00 30.00

CUPCAKE moscato

peach, tropical fruits and lychee 7.00 28.00

SYCAMORE LANE pinot grigio

pears, melon and tropical fruit 6.00 24.00

CLOS DU BOIS pinot grigio

apple, pear, melon and grapefruit 9.00 42.00

SANTA MARGARITA pinot grigio

golden apple and lemon grass - 60.00

LA CREMA chardonnay

pear, vanilla, oak and honey 9.00 42.00

KENDALL JACKSON chardonnay

apple, pear and citrus 8.00 36.00

SYCAMORE LANE chardonnay

apple, pear and peach 6.00 24.00

NOBILO sauvignon blanc

tropical and citrus fruit 9.00 42.00

Red Wine

ROBERT MONDAVI pinot noir

black cherry and plum 7.00 28.00

SYCAMORE LANE merlot

red cherry, plum and herbal spice 6.00 24.00

KENDALL JACKSON merlot

fruit notes with a chocolate finish 8.00 36.00

ROBERT MONDAVI merlot

blackberry, plum and huckleberry 10.00 40.00

RAVENSWOOD zinfandel

raspberry, cherry, mint and vanilla 9.00 38.00

SYCAMORE LANE cabernet sauvignon

red cherry and sweet oak vanilla 6.00 24.00

SIMI cabernet sauvignon

cherry, cassis and sweet oak - 60.00

337 cabernet sauvignon

black cherry, currants and coffee 9.00 36.00

DISENO malbec

blueberry and chocolate 7.00 28.00

JACOBS CREEK shiraz

mulberry, plum and chocolate 9.00 36.00

1.50 delivery fee and 20% gratuity added to all orders

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.