

# DINNER

DAILY 5 PM – 11 PM

## ENTRÉES

**Chef's Vegetarian Pasta 28**  
Heirloom Tomatoes, White Wine Butter Sauce

**Seared Salmon 35**  
Roasted Fingerling Potatoes, Grilled  
Asparagus, Lemon Butter Sauce

**Grilled Filet Mignon 47**  
Roasted Garlic Mashed Potatoes,  
Grilled Asparagus & Red Wine Demi

## TASTE OF MONTGOMERY

**Fried Chicken 34**  
Semi Boneless Breaded Chicken Breast, Smoked  
Turkey Braised Collard Greens, Smoked Gouda  
Mac & Cheese with a Corn Bread Muffin

**Gulf Shrimp & Oakview Farms Grits 36**  
Gulf Shrimp on top of Gouda Cheese Grits,  
Conecuh Sausage, Bacon, Heirloom Tomatoes,  
Wild Mushrooms and Creole Cream Sauce

## KIDS

Served with Juice, Milk, Chocolate Milk or Soda  
and choice of one:  
Salad, Fresh Fruit or Fries

**Pizza 10**  
Cheese or Pepperoni

**Cheesy Mac 10**

**Chicken Fingers 10**  
Barbecue or Honey Mustard Sauce

## DESSERTS

**OLD - FASHIONED CHEESECAKE 14**  
Rich Sour Cream, Cream Cheese, Madagascar  
Vanilla Beans, Graham Cracker Crust, Garnished  
with Whipped Cream and Berries

**Decadent Chocolate Cake 14**  
Callebaut Chocolate, Fresh Chocolate Butter Cream,  
Dutch Processed Cocoa Powder, Rich Chocolate Mousse

## SIDES

**Brussels Sprouts 9**

**Smoked Gouda Mac & Cheese 9**

**Grilled Asparagus 9**

**Baked Potato 9**

MONDAY – SATURDAY 11 AM – 11 PM  
SUNDAY NOON – 11 PM

## WHITE WINES

### Chloe Pinot Grigio, Italy 12/34

Stone fruit flavors with thyme and almond notes

### Kendall Jackson Chardonnay, New Zealand 15/42

Luscious honeysuckle, ripe pear and fresh lemongrass intertwine with hints of fresh tropical grapefruit which complement the added layers of fig

### Backhouse Chardonnay, California 12/34

Our chardonnay is golden in color with flavors of tropical fruits on the palate

### Seaglass Riesling, Germany, 13/36

Bright, with the delicate peach aroma and stony minerality that lingers lovingly on the pallet

## RED WINES

### Firesteed Pinot Noir, Willamette Valley 15/42

Lively with bright acidity, aromas of supple red cherries with a hint of maple syrup waft, red currant and cranberry, as well as hints of strawberry

### Backhouse Merlot, CA 12/34

Our Merlot is garnet in color with flavors of black cherry on the palate

### Backhouse Cabernet, CA 12/34

Our Cabernet Sauvignon is deep red in color with flavors of black currant on the palate

### Josh Cellars Cabernet, CA 16/46

Aromas of rich, dark fruit and baking spices on the nose yield to fresh plum, blackberry, violet, dried fig, vanilla bean and Chinese five-spice

### Trivento Malbec, Argentina 15/42

Aromas of black fruit, violets and spices with some mineral and graphite notes.

## BEER

### Domestic 10

Bud Light, Miller Lite, Michelob Ultra

### Imported 10

Corona, Stella Artois, Heineken

### Alabama Craft 12

Common Bond Zelda Blonde, Devil's Staircase IPA, Goat Island Pilsner

Please Drink Responsibly.2715790



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