

## In Room Dining Menu



  
DOUBLETREE®  
HOTEL  
STERLING • DULLES

## WELCOME

We hope you enjoy our In Room Dining menu. You'll be pleased to note that we have added five Doubletree Classic items that you can enjoy at every Doubletree property. While other selections may vary by region, you can rest assured that no matter where you go, you'll be able to order these delicious, classic dishes. In addition to our Doubletree Classics, we have included selections from our nutritious Doubletree Eat Right menu. Think of it as our way of supporting you in your efforts to be health conscious as you travel. We hope you enjoy your stay here at Doubletree. Bon Appétit!

IN ROOM DINING DIAL "7029"

# BREAKFAST

Served daily from 6:00am to 11:00am



## JUICES & FRUIT

### Juice

Orange, Cranberry, Grapefruit, Apple, Pineapple, Tomato, and V8

An Array of Seasonal Fruits and Berries

Slices of seasonal fruit and berries. Serve with cottage cheese or plain yogurt

Fresh Fruit Yogurt Crunch

Seasonal fresh fruit and berries, low-fat yogurt, and crunchy granola

## BEVERAGES

Coffee Regular or Decaffeinated (Cup)

Pot of Coffee

Hot Chocolate

Milk

Regular, low fat and non fat

Chocolate Milk

Soft Drinks

Hot Tea

Assorted herbal flavors

Bottled Water

Still or carbonated

## FROM THE BAKERY

Toasted Bread of Your Choice

White, wheat, marble rye, raisin

English Muffin

Toasted Bagel with Cream Cheese

Croissant

Danish

Assorted flavors

Muffins

Assorted muffins

## SIDE ORDERS

Bacon (3)

Smoked Sausage Links (3)

Grilled Ham Steak

Golden Brown Breakfast Potatoes

## FROM THE GRIDDLE

Stack of Golden Brown Pancakes

Warm maple syrup, creamy butter and powdered sugar

Add blueberries or bananas

Chef Signature Banana Foster Style French Toast

Fresh baked thick potato bread caramelized bananas and hazelnut liquor with brown sugar, whipped cream and warm maple syrup

Hot Iron-Griddled Belgian Waffle

Golden deep pocket waffle, whipped cream and warm maple syrup

Traditional French Toast

Fresh baked thick potato bread dipped in cinnamon vanilla egg batter. Served with warm maple syrup

Stuffed Belgian Waffle

Stuffed golden brown waffle with strawberry cream filling

## BREAKFAST SPECIALTIES

All Breakfast Specialties come with breakfast potatoes and toast

Greek Frittata

Scrambled eggs with sauteed tomatoes and feta cheese, topped with fresh oregano

Dulles Fast Fare

Three eggs scrambled with smoked ham topped with sauteed sweet onions and aged cheddar cheese

Southwest Omelet

Chorizo sausage, diced fresh tomatoes, cheddar cheese and cilantro. Served with salsa and sour cream

Steak and Eggs

6oz of New York Strip served with two eggs any style

All American Breakfast

Two eggs cooked to order with your choice of breakfast meats. Includes coffee and 8oz juice

15% of the food and beverage will be added to your account as a gratuity and fully distributed to servers.

An additional \$2.00 In-room Dining charge, plus any applicable state and local tax will also be added to your account. WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.



**Doubletree  
Eat Right®**

*These Doubletree Eat Right® recipes have been designed for our guests who like to watch what they eat.  
These items embody the Doubletree Eat Right® concept of balance, variety, and moderation.*

## BREAKFAST

Served daily from 6:00am to 11:00am

### Market Fruit Salad Bowl

Market fresh fruit salad tossed with a honey ginger dressing

FAT 5G SATURATED FAT 0G CHOLESTEROL 0MG CARBS 43G PROTEIN 2G CALORIES 260

### Fresh Fruit Yogurt Crunch

Seasonal fresh fruit and berries, low-fat yogurt, and crunchy granola

FAT 3G SATURATED FAT 1G CHOLESTEROL 10MG CARBS 53G PROTEIN 7G CALORIES 270

### Mango Oatmeal

A heart-healthy and flavorful Irish oatmeal made with mango and spices.

Topped with fresh mango and berries

FAT 8G SATURATED FAT 1.5G CHOLESTEROL 5MG CARBS 50G PROTEIN 2G CALORIES 270

### Whole-Grain Cereal with Fruit

Our very own blend of whole-grain cereal made from oat bran and cracked bulgur wheat mixed with apples, bananas, and cherries and topped with cinnamon sprinkles

FAT 13G SATURATED FAT 2.5G CHOLESTEROL 130MG CARBS 88G PROTEIN 22G CALORIES 550

### Mixed Vegetable Frittata

Traditional frittata created with red onions, mushrooms, dill, asparagus, spinach, Roma tomatoes, and low-fat egg substitute

FAT 2.5G SATURATED FAT 0G CHOLESTEROL 0MG CARBS 24G PROTEIN 23G CALORIES 210

The Doubletree Eat Right nutritional values are determined through database analysis with the Food Processor SQL from ESHA Research, Inc., Salem OR 97302, and available ingredient product data. This data is based on average serving size and standard portion guidelines. However, slight variations in nutritional values may occur due to seasonality, use of alternative suppliers, and menu item preparation.



## Classics

Served daily from 11:00am to 11:00pm

### The Classic Cobb Salad

Mixed greens topped with grilled chicken, bacon, tomatoes, boiled eggs, avocado, Swiss, and crumbled gorgonzola, served with your choice of dressing

### Doubletree Thick and Juicy Burger

Thick and juicy burger with your choice of cheddar, Swiss, mushrooms, or bacon served on a grilled multi-grain bun

### Triple Decker Club

Ham, turkey, salami, Swiss, lettuce, tomato, and bacon on toasted honey wheat bread

### Grilled Chicken Sandwich Caprese

Grilled marinated boneless breast of chicken on a toasted ciabatta bun, with sliced tomato, fresh buffalo mozzarella and pesto mayonnaise

### Grilled Chicken Caesar Wrap

Our Caesar salad with marinated chicken wrapped in a jalapeño tortilla

## CLASSIC DESSERT

### Doubletree Cookie Crumb Bread Pudding with Grand Marnier Custard Sauce

A traditional favorite with a touch of Doubletree

15% of the food and beverage will be added to your account as a gratuity and fully distributed to servers.  
An additional \$2.00 In-room Dining charge, plus any applicable state and local tax will also be added to your account. WARNING:  
Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

15% of the food and beverage will be added to your account as a gratuity and fully distributed to servers.  
An additional \$2.00 In-room Dining charge, plus any applicable state and local tax will also be added to your account. WARNING:  
Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

# ALL DAY DINING

Served daily from 11:00am to 11:00pm



## STARTERS & SALADS

### Traditional French Onion Soup au Gratin

Made with Vidalia and Maui onion, beef broth and aged sherry, gruyere cheese baked to perfection

### Soup Du Jour

### Beer Battered Onion Rings

Deep fried golden brown to perfection. Served with chipotle lime aioli

### Singapore Chicken Tenders

Thai glazed chicken tenders. Served with wasabi ginger dipping sauce

### Pacific Rim Tuna

Sashimi grade tuna seared rare, Japanese seaweed salad, wasabi and pickled ginger

### Traditional Style Buffalo Wings

Served with celery and blue cheese or ranch dip. Choice of buffalo or BBQ sauce

### Southwest Chicken Quesadilla

Grilled chicken, peppers, onion and Spanish cheese blend. Accompanied with fresh salsa, sour cream and guacamole

### Cafe Tossed Salad

Baby mixed greens, English cucumbers, carrots, tomatoes, Bermuda onion, seasoned croutons. Choice of dressings

### Caesar Salad

Classic Caesar, parmesan and croutons. Served with creamy Caesar dressing  
Add Capistrano chicken

## SANDWICHES

All Sandwiches served with French fries or in house ranch chips

### Spicy Chicken Panini

Grilled marinated chicken breast, smoked bacon, aged cheddar cheese and chipotle cilantro spread on jalapeno cheese focaccia

### Smoked Turkey BLT

Turkey, bacon, aged Swiss cheese, lettuce, tomato, onion and mayo on grilled honey wheat bread

### Capistrano Chicken Sandwich

Marinated chicken breast, tomato, red onion, pesto aioli and Provolone cheese on rosemary herb focaccia roll

### Californian Garden Burger

Veggie patty, cheddar cheese piled high with lettuce, tomato, onion, cucumbers and avocado spread on grilled multi-grain bun

### Chef Special Burger

Thick and juicy burger with your choice of cheddar, Swiss, mushroom, or bacon served on a grilled onion brioche

## DESSERTS

### Key Lime Pie

### Oreo Mousse Timbale

### Gourmet Cheese Cake

### Signature Doubletree Cookie

Chocolate chip cookie with vanilla bean ice cream with chocolate and caramel sauce

### Iced Cream Parlor

Chocolate, French vanilla, strawberry, cookies and cream, orange sherbet

15% of the food and beverage will be added to your account as a gratuity and fully distributed to servers.  
An additional \$2.00 In-room Dining charge, plus any applicable state and local tax will also be added to your account. WARNING:  
Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

15% of the food and beverage will be added to your account as a gratuity and fully distributed to servers.  
An additional \$2.00 In-room Dining charge, plus any applicable state and local tax will also be added to your account. WARNING:  
Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

# DINNER

Served daily from 5:00pm to 11:00pm



## STARTERS & SALADS

### Soup Du Jour

Traditional French Onion Soup au Gratin

Made with Vidalia and Maui onion, beef broth and aged sherry.

Gruyere cheese baked to perfection

### Beer Battered Onion rings

Deep fried golden brown to perfection. Served with chipotle aioli

### Singapore Chicken Tenders

Thai glazed chicken tenders served with wasabi ginger dipping sauce

### Pacific Rim Tuna

Sashimi grade tuna seared rare, Japanese seaweed salad, wasabi and pickled ginger

### Backfin Crab Cocktail

Jumbo lump blue crab legs served with spicy lime cajun aioli

### Traditional style Buffalo Wings

Served with celery batons and blue cheese

or ranch dip. Choice of buffalo or BBQ sauce

### Southwest Chicken Quesadilla

Grilled chicken, peppers, onion and Spanish cheese blend.

Accompanied with fresh salsa, sour cream and guacamole

### Cafe tossed salad

Baby mixed greens, English cucumber, carrots, tomatoes,

Bermuda onion, seasoned croutons. Choice of dressings

## DINNER ENTREES

All hot entrees selections served with choice of roast garlic  
mashed potatoes or rice pilaf and vegetable du jour

### Grilled Chicken Caesar salad

Grilled chicken, classic Caesar, parmesan and croutons.

Served with creamy Caesar dressing

### Country Harvest Salad

Grilled Capistrano chicken breast, Granny Smith apples, candied

walnuts, strawberries, medjool dates, grape tomatoes, may tag

bleu cheese. Served with balsamic vinaigrette

### Hawaiian Seared Ahi Tuna Salad

6oz sesame seed encrusted tuna filet, grape tomatoes, Bermuda onions,

diced pepper and pineapple. Served with ginger dressing

### Chesapeake Penne Pasta

Sautéed sea scallops, gulf shrimp, sweet peppers, fresh

parmesan cheese accompanied with silky lobster valoute

### Chicken Breast Francaise

Sauteed chicken breast dipped in a Parmesan herb egg batter.

Served with lemon grass caper sauce

### Pan Seared Salmon

Finished and coated with dijon mustard, Italian parmesan

cheese bread crumbs, basil pesto cream sauce

### New York Strip Steak

12oz center cut of Angus beef, grilled with garlic

Montreal char crust. Finished with Cabernet sauce

### Grilled Center Cut Filet Mignon

An 8oz grilled filet with port wine demi. Accompanied with sauce bearnaise

15% of the food and beverage will be added to your account as a gratuity and fully distributed to servers.  
An additional \$2.00 In-room Dining charge, plus any applicable state and local tax will also be added to your account. WARNING:  
Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

15% of the food and beverage will be added to your account as a gratuity and fully distributed to servers.  
An additional \$2.00 In-room Dining charge, plus any applicable state and local tax will also be added to your account. WARNING:  
Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

# BEVERAGES

Alcoholic Beverages served daily from 2:00pm to 1:00am



## GENERAL BEVERAGES

### Juices

Orange, Cranberry, Grapefruit, Apple, Pineapple, Tomato, and V8

Coffee Regular or Decaffeinated (Cup)

Pot of Coffee

### Hot Tea

Assorted herbal flavors

### Milk

Regular, low fat and non fat

Chocolate Milk

Hot Chocolate

## SODAS & WATER

### Soft Drinks

Coke, Diet Coke, Sprite, Lemonade, and Iced Tea

### Bottled Water

Still or carbonated

## BEERS

Corona

Amstel Light

Heineken

Coors Light

Budweiser

Miller Lite

Bass Ale

## WINES

### WHITE WINES

Chardonnay, Copperidge

Chardonnay, William Hill

Pinot Grigio, Stellina di Notte

White Zinfandel, Barefoot Cellars

Chardonnay, Kendall-Jackson

Sauvignon Blanc, Whitehaven

### RED WINES

Merlot, Copperidge

Cabernet Sauvignon, Copperidge

Merlot, Red Rock

Cabernet Sauvignon, William Hill

Pinot Noir, Bogle

Cabernet Sauvignon, Dynamite

Shiraz, Jacob's Creek, Reserve

Cote du Rhone, M. Picard

15% of the food and beverage will be added to your account as a gratuity and fully distributed to servers.  
An additional \$2.00 In-room Dining charge, plus any applicable state and local tax will also be added to your account. WARNING:  
Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

15% of the food and beverage will be added to your account as a gratuity and fully distributed to servers.  
An additional \$2.00 In-room Dining charge, plus any applicable state and local tax will also be added to your account. WARNING:  
Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.



## CHILDREN'S MENU

### BREAKFAST

Served daily from 6:00am to 11:00am

Assorted Cereals with Milk

Fruit Yogurt

Scrambled Eggs

Served with choice of bacon or sausage and toast

Children Pancakes

Served with choice of bacon or sausage

### ALL DAY MENU

Served daily from 11:00am to 11:00pm

All American Peanut Butter & Jelly

Chicken Tenders with Fries

Double Grilled Cheese Sandwich

Grilled Quarter Pound Cheese Burger

Served with choice of French fries or in house ranch chips or fruit cup

Penne Pasta

Served with marinara sauce

### DESSERT

Sliced Fruit Cup

Single Scoop of Ice Cream

Printed on 30% post-consumer recycled paper

15% of the food and beverage will be added to your account as a gratuity and fully distributed to servers.  
An additional \$2.00 In-room Dining charge, plus any applicable state and local tax will also be added to your account. WARNING:  
Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

STERDULA-10

# In Room Dining Menu

