



TEMPT HOURS: 7AM TO 11 PM
IN ROOM DINING HOURS: 7AM TO 11 PM
BURGUNDY BAR DINING HOURS: 11 AM TO 11 PM

ALL DAY MENU

12PM TO 11PM

TEMPT BURGER ROYALE

*American Black Angus Beef . Country Bacon . Avocado . Sharp Cheddar .
Cajun Fries 20*

Herb Roasted Beef & Aged Provolone Sandwich

Peppers . Caramelized Onion . Creole Remoulade . Cajun Fries 18

Hot Pressed Panini

*Prosciutto DeParma . Capocollo . Genoa Salami . Provolone . Pickled Peppers .Marinated Olives
with Fresh Herbs . Cajun Fries 17*

Crisp Louisiana Oyster & Applewood Smoked Bacon Sandwich

Green Tomato . Hydro Arugula . Romesco Sauce . Cajun Fries 19

Creole Gulf Shrimp Sandwich

Avocado . Local Greens . Chipotle Aioli . Cajun Fries 18

New Orleans Style Fried Local Fish Sandwich

Charred Green Tomato . Chef's Slaw . Lemon-Herb Tartar Sauce . Cajun Fries 16

Baked Artisanal Flatbread

Margherita...13 Prosciutto/Arugula...17 Mexicali Chicken/Chiles...17

Acadian Field Green Salad

*Satsuma Orange . English Cucumber . Avocado . Honey-Champagne Vinaigrette 15
Add: Local Fish..11Gulf Shrimp..6 Steak..10*

Baby Spinach & Arugula Salad

Marinated Garden Vegetables . Green Apple . Toasted Walnuts . Pecorino 18

SMALL BITES

Naked Wings(10)

Buffalo, Cajun BBQ, or Creole Mustard 17

Fried Boudin Balls with Pickled Peppers 14

Cajun Fries 9

Loaded Cajun Fries Gravy . Cheese . Bacon . Green Onion 14

Chef..... Andrew Nguyen

Chef de Cuisine.....Thea Yatras



THE SAINT HOTEL

Parties of 6 or more must be on one check, and a
20% gratuity will be automatically applied.



BY ANDREW NGUYEN
KEY WEST / NEW ORLEANS

TEMPT HOURS: 7AM TO 11 PM
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BURGUNDY BAR DINING HOURS: 11 AM TO 11 PM

BREAKFAST

7AM TO NOON

“The Saint” Eggs Benedict

Soft Poached Eggs . Grilled Green Tomato . Cajun Hollandaise 21
Add..Smoked Salmon 9.. Country Bacon 7

“Bonne Femme” (Good Wife) Omelete

Forest Mushroom . Baby Spinach . Imported Goat Cheese 20
Add..Smoked Salmon 6.. Country Bacon..4

Organic Farmhouse Eggs Any Style

Crisp Country Bacon . Red Bliss Potato Home Fries 19

Seared American Flat Iron Steak & Organic Eggs

Red Bliss Potato Home Fries 23

Texas Style Southern French Toast

Bourbon-Pecan Maple Syrup . Fresh Seasonal Berries 20

Norwegian Smoked Salmon on New York Style Bagel

Red Onion . Capers . Ripened Tomato . Cream Cheese 21

“Tempt” Breakfast Burrito

*Soft Scramble Eggs . Applewood Smoked Bacon . Sharp Cheddar . Red Bliss
Potato Home Fries* 20

Vine Ripened Haas Avocado on Toasted Country Bread

Organic Farmhouse Eggs . Red Bliss Potato Home Fries 20

NOLA Shrimp & Grits

Creole Shrimp . Antebellum Ground Grits . Organic Egg 21

Angel Continental Breakfast

Granola-Yogurt Parfait . Fresh Seasonal Fruit 18

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

Chef..... Andrew Nguyen

Chef de Cuisine.....Thea Yatras

BEVERAGES

**Breakfast
Cocktails**
8

Fresh Juices
glass •• carafe 1••

Coffee or Tea
3

Soda
3



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