



BREAKFAST HOURS 7AM - 12PM
 BUFFET HOURS SAT-SUN 9AM - 1PM
 LUNCH / DINNER HOURS 12PM - 11PM
 BAR FOOD HOURS 11AM - 11PM
 ROOM SERVICE HOURS 7AM - 11PM

CHEF ANDREA DEXTER

Morning Desires

Ethereal Eggs

CLASSIC BENEDICT 10
 Poached Eggs* with Canadian Bacon and Hollandaise.
 Served with Roasted Red Bliss Potatoes.
Add Crab or Crawfish + \$5 Sub Smoked Salmon + \$3

TEMPT BENEDICT 15
 Poached Eggs*, Boudin Cake, Creole Hollandaise, Crab*.
 Served with Roasted Red Bliss Potatoes.

VOODOO CHIP OMELETTE 15
 Tangy Zapp's Voodoo Chips, Local Crawfish Tails, Peppers,
 Onions, Cheddar Cheese, Creole Hollandaise and Crab*.
 Served with Roasted Red Bliss Potatoes.

BYO OMELETTE 10
 Cheddar, Gouda or Swiss Cheese. Served with Roasted
 Red Bliss Potatoes.
*Onion, Tomatoes, Peppers, Mushrooms, Spinach + \$1
 Bacon, Ham, Sausage + \$2 Crawfish, Crab* + \$3*

EGG WHITE FRITTATA 10
 Peppers, Onions, Spinach and Mushrooms topped with
 Asparagus and Cream Cheese.

Sensual Signatures

ANGEL WINGS & WAFFLES 16
 Crispy Chicken on Big Easy Waffles drizzled with a
 spicy blend of local Steens Cane Syrup.

SHRIMP & GRITS 16
 Gulf Shrimp swimming in a Cajun BBQ Sauce over Creamy
 Southern Style Grits with 2 Eggs your way and Toast Points.

BLOODY MARY FRENCH TOAST 12
 French Bread dipped in a savory Bloody Mary Spiked Batter
 topped with Pickled Peppers and a Spicy Syrup.

ANGELFOOD FRENCH TOAST 12
 Angelfood Cake Batter stuffed with Banana Pudding with
 Strawberry Sauce and fresh Berries.

BREAKFAST BURRITO 12
 Packed with Scrambled Eggs, Peppers, Onions, Cheddar
 and Succotash. Served with Roasted Red Bliss Potatoes.

STEAK & EGGS 18
 Grilled Filet with Espresso Demi Glace and 2 Eggs your way.
 Served with Roasted Red Bliss Potatoes.

AVOCADO TOAST 12
 Seasoned Avocado Spread on Country Toast Points topped with
 2 Eggs your way, Spring Greens and Everything Vinaigrette.

SMOKED SALMON AVOCADO 15
 Red Onion, Tomato, Capers, Arcadian Greens served with
 toasted Everything Bagel.

CONTINENTAL 12
 Greek Yogurt Banana Boat topped with Coconut, seasonal
 Berries, Nuts and Granola OR choose any 3 Saintry Sides.
Saintry Side of Seasonal Berries + \$2

Auto gratuity on all parties of 6 or more.



THE SAINT HOTEL

* Consuming raw or undercooked meats,
 poultry, seafood, shellfish or eggs may
 increase your risk of foodborne illness.

Indulgent Appetites

BREAKFAST BUFFET 20
 A sumptuous selection of
 hot and cold dishes. + Tax & Gratuity
 Available 9am-1pm Saturday & Sunday Only

Saintry Sides

CLASSIC FRENCH TOAST 4
AVOCADO SLICES 4
2 EGGS ANY STYLE 4
OATMEAL 4
GRITS 4
PASTRIES 4
FRESH FRUIT 4
SEASONAL BERRIES 6

Naughty Sides

BACON 4
PORK - TURKEY SAUSAGE 4
COLD SMOKED SALMON 6
SHRIMP - CRAB - CRAWFISH 6
SEARED TUNA* 10
STEAK 10

Saintry Drinks

COKE PRODUCTS 3
TEA Hot or Cold 3
COFFEE - ESPRESSO 3
JUICES 5
CARAFE OF JUICE 12

Naughty Drinks

SPARKLING WINE 8
MIMOSAS 8
BLOODY MARY 10
IRISH COFFEE 10
CARAFE OF MIMOSAS 15



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Daily Temptations

"The only way to get rid of TEMPTATION is to yield to it."

- Oscar Wilde

Sexy Starters

ANGEL WINGS 14
 10 Wings with choice of Buffalo / BBQ sauce
 or go "Naughty"

FRESH OR FALLEN ANGEL OYSTERS 10
 Oysters* charbroiled in Herb Butter - 1/2 Dozen

SAINT RAPHAEL FISH TACOS 11
 2 Blackened Fish Tacos with Fish Du Jour,
 Tuna Tartar* and Creole Succotash

ANGEL WINGS & WAFFLES 16
 Crispy Chicken on Big Easy Waffles drizzled with a
 spicy blend of local Steens Cane Syrup

SAINT MAXIMUS SKORDALIA 12
 Garlic Almond Dip adorned with Lemon Olive Oil.
 Served with Shrimp and Pita Chips

VOODOO BACON & CHEDDAR FRIES 7
 Loaded with Voodoo Chips, Bacon, Cheddar
 and Ranch Dressing

Seductive Salads

TEMPT SIGNATURE SALAD 12
 Crunchy Broccoli Slaw, Dried Fruit and Nuts
 on Arcadian Greens

SAINT BRENDEN COBB 16
 Shrimp, Crab*, Egg, Tempt Slaw, spicy Cappelicola
 with Bleu Cheese crumbles on Romaine Lettuce

APHRODISIAC SALAD 14
 Fried Gulf Oysters*, Bacon, Tomato on Spinach

DRESS IT UP - Chicken +5 Shrimp +6 Fried Oysters +6
 Cold Smoked Salmon +6 Crabmeat +10 Tuna +10 Steak +10

AVAILABLE DRESSINGS - Ranch, Bleu Cheese, Herb
 Vinaigrette, Oil and Vinegar

Provocative Plates

SERAPHIM BLACKENED FISH 17
 Blackened Fish Du Jour served with Crawfish Cream,
 Butter Bean Succotash and seasonal Vegetables

SAINT JAMES SHRIMP AND GRITS 16
 BBQ Gulf Shrimp over creamy Southern Style Grits
 with Smoked Gouda and Toast Points

LADY FATIMA AHI TUNA 17
 Seared Ahi Tuna served with Jazzman rice,
 Creole Succotash with Seasonal Vegetables

SAINT SEBASTIAN STEAK TRUFFLE FRIES 18
 Filet Mignon served with Truffle Fries

SAINT ANASTASIA VEGETARIAN STACK 12
 Seasonal Vegetables, Jazzman rice, Avocado
 and Herb Butter

Auto gratuity on all parties of 6 or more.



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Savory Sandwiches

Served with choice of one side item

CHERUBIM FISH SANDWICH 14
 Local Fried Fish with Apple Slaw served on Poboy bun

JOAN OF ARC TUNA SANDWICH 14
 Seared Ahi Tuna* with Sesame Ginger Slaw
 served on Brioche bun

MANDORLA BURGER 14
 8 oz Black Angus Beef with Bacon and choice of Swiss,
 Gouda or Cheddar served on Brioche bun

VOODOO CHICKEN SANDWICH 14
 Voodoo chip crusted Chicken Breast (grilled or fried),
 sweet hot Chili Sauce and Tempt Slaw on Brioche bun

SAINT PETER OYSTER POBOY 16
 Louisiana Oysters* with Bacon, Spinach,
 with Creole Remoulade (dressed)

SAINT PAUL SHRIMP POBOY 16
 Gulf Shrimp with Creole Remoulade (dressed)

SAINT GABRIEL TURKEY CLUB 14
 Ham, Cappelicola, Bacon with Swiss Cheese
 served on a Poboy (dressed)

Saintry Sides

ZAPPS VODOO CHIPS 4
SOUP DU JOUR Cup 5
GUMBO Cup 5
SEXY SIDE SALAD 5
CAJUN FRIES 5
BOUDIN BALLS 7

Blissful Beverages

COKE PRODUCTS 3
TEA Hot or Cold 3
COFFEE 3
ESPRESSO 3

Decadent Desserts

Please ask your server for the heavenly
 dessert selection of the day

Sumptuous Spirits

Please ask your server for a list of tempting
 beers, cocktails & wines