



BREAKFAST HOURS 7AM - 2PM
 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

Poached eggs* with Canadian bacon and hollandaise served with roasted red bliss potatoes.
 add crab or crawfish +5 substitute smoked salmon +3

TEMPT BENEDICT

Poached eggs*, boudin cake, Creole hollandaise and crab* served with roasted red bliss potatoes.

VOODOO CHIP OMELETTE

Tangy Zapp's Voodoo chips, local crawfish tails, peppers, onions, cheddar cheese, Creole hollandaise and crab* served with roasted red bliss potatoes.

BYO OMELETTE

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

Peppers, onions, spinach and mushrooms topped with cream cheese.

Sensual Signatures

ANGEL WINGS & WAFFLES

Crispy chicken on Big Easy waffles drizzled with a spicy blend of local Steens cane syrup.

CELESTIAL SHRIMP & GRITS

Gulf shrimp swimming in a Cajun bbq sauce over creamy southern style grits with 2 eggs your way and toast points.

ELYSIUM STEAK & EGGS

Grilled filet with demi glace and 2 eggs your way served with roasted red bliss potatoes.

BLISS BREAKFAST BURRITO

Packed with scrambled eggs, bacon, Cheddar and succotash served with roasted red bliss potatoes.

ANGEL FOOD FRENCH TOAST

Angel Food cake stuffed with banana pudding with strawberry sauce and fresh berries.

HALO BREAKFAST SANDWICH

Scrambled eggs, bacon or sausage, and Cheddar cheese on buttery croissant.

SERAPHINA SALMON AVOCADO

Smoked salmon avocado with red onion, tomato, capers, Arcadian Greens served with toasted bagel.

HOLY TRINITY

Classic breakfast of eggs (any style), bacon or sausage, with choice of potatoes or grits.

CHERUB CONTINENTAL

Greek yogurt banana boat topped with coconut, seasonal berries, nuts and granola with choice of toast, bagel or English muffin.

Auto gratuity on all parties of 6 or more.



THE SAINT HOTEL

Indulgent Appetites

BREAKFAST BUFFET 22
 A sumptuous selection of hot and cold dishes. + Tax & Gratuity
 Available 9am-1pm Saturday & Sunday Only

Saintly Sides

2 EGGS ANY STYLE 4
OATMEAL 4
GRITS 4
POTATOES 4
PASTRIES 6
FRESH FRUIT 6
CLASSIC FRENCH TOAST 7
SEASONAL BERRIES 8

Naughty Sides

BACON / PORK SAUSAGE 4
TURKEY SAUSAGE 6
COLD SMOKED SALMON 8
SHRIMP - CRAB - CRAWFISH 8
SEARED TUNA* 12
STEAK 12

Saintly 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

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



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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"

SAINTLY SHRIMP COCKTAIL 14

Gulf shrimp with spicy cocktail sauce

SAINT RAPHAEL FISH TACOS 14

2 blackened fish tacos with fish du jour, and Creole succotash

NAUGHTY CRAB CAKES 14

Spicy crab cake bites with a Creole remoulade sauce

VOODOO BACON & CHEDDAR FRIES 9

Loaded with bacon and Cheddar, topped with Zapps Voodoo chips and ranch dressing

WICKED BOUDIN BALLS 10

Pork and rice sausage balls with remoulade sauce

HEAVENLY HUMMUS 10

Chef's choice hummus of the day with pita chips

Seductive Salads

TEMPT SIGNATURE SALAD 14

Crunchy Tempt slaw, dried fruit and nuts on Arcadian greens

SAINT BRENDEN CHOPPED SALAD 14

Arcadian greens with tomato, onion, cucumber, olive mix and parmesan

APHRODISIAC SALAD 16

Fried Gulf oysters*, bacon, tomato on spinach

DRESS IT UP - chicken +6 shrimp +8 fried oysters +8 cold smoked salmon +8 crabmeat +10 tuna +10 steak +12

AVAILABLE DRESSINGS - ranch, bleu cheese, herb vinaigrette, oil and vinegar

Provocative Plates

SERAPHIM BLACKENED FISH 22

Blackened fish du jour served with crawfish cream, butter bean succotash and seasonal vegetables

SAINT JAMES SHRIMP AND GRITS 18

BBQ Gulf shrimp over creamy southern style grits with smoked Gouda and toast points

LADY FATIMA AHI TUNA 20

Seared Ahi tuna* served with Jazzmen rice, Creole succotash with seasonal vegetables

SAINT SEBASTIAN STEAK FRITES 21

Filet mignon served with truffle fries

ANGEL WINGS & WAFFLES 18

Crispy chicken on Big Easy waffles drizzled with a spicy of blend of local Steens Cane syrup

SAINT ANASTASIA VEGETARIAN STACK 14

Portobello mushroom, seasonal vegetables, Jazzmen rice with balsamic glaze

Auto gratuity on all parties of 6 or more.



THE SAINT HOTEL

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Savory Sandwiches

Served with choice of one side item

CHERUBIM FISH SANDWICH 18

Local fried fish with Tempt slaw served on poboy bun

JOAN OF ARC TUNA SANDWICH 18

Seared Ahi tuna* with Tempt slaw served on brioche bun

MANDORLA BURGER 18

8 oz black angus beef with bacon and choice of Swiss, Gouda or Cheddar served on brioche bun

VOODOO CHICKEN SANDWICH 17

Zapps Voodoo chip crusted chicken breast fried with sweet chili sauce and Tempt slaw on brioche bun

SAINT PETER OYSTER POBOY 18

Louisiana oysters* with bacon, spinach, with Creole remoulade (dressed)

SAINT PAUL SHRIMP POBOY 18

Gulf shrimp with Creole remoulade (dressed)

APHRODITE MUSHROOM BURGER 16

Grilled portobello mushroom with choice of Swiss, Gouda or Cheddar on a brioche bun

Saintly Sides

ZAPPS VOODOO CHIPS 4
SOUP DU JOUR 6
SEXY SIDE SALAD 6
CAJUN FRIES 6
GUMBO 6

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