

# Drinks

Served All Meals

Call  
2-3463  
(2-DINE)

## Milk \$1

Fat-free | Lactose Free Fat-free  
2% Reduced Fat  
Whole - Regular or Chocolate  
Low-fat Buttermilk  
Hot Chocolate

## Plant Based \$2

Vanilla Almond Milk | Vanilla Soy Milk

## Juice \$1

Apple | Grape | Orange | Prune | V8

## Juice Blends

Cran-Grape Drink | Diet Cranberry Drink

## Cold Drinks \$1

Bottled Water  
Iced Tea - Regular or Decaf  
Coke - Regular or Diet  
Dr Pepper - Regular or Diet  
Sprite - Regular or Zero  
Gatorade - Fruit Punch or Lemon-Lime  
Gatorade G2 - Grape  
Ginger Ale

Ask  
about our  
seasonal  
drinks  
\$3



## Coffee and Tea \$1

Hot Coffee - Regular or Decaf  
Hot Tea - Regular or Decaf  
English Breakfast Tea  
Green Tea

## Decaf Herbal Teas

Chamomile | Lemon Ginger  
Mint | Lemon

## Fortified Drinks \$3

### Boost Plus

Chocolate | Strawberry | Vanilla

### Boost Breeze

Peach | Wild Berry

### Boost Glucose Control

Assorted Flavors

### Smoothies

Banana Strawberry  
Green Machine | Strawberry

### Milkshakes

Chocolate | Strawberry | Vanilla

# Desserts and Snacks

Served  
All Meals

## Sweets \$3

Angel Food Cake *with Strawberries*  
Mini Bundt Cakes - Carrot, Chocolate,  
Pineapple, Red Velvet  
Dutch Apple Pie | Warm Peach Crisp  
Sugar-free Cherry Pie



## Cookies \$1

Chocolate Chip | Graham Crackers  
Oatmeal Raisin | Sugar-free Lemon  
Sugar-free Gourmet Walnut Brownie

## Jell-O Gelatin \$1

Cherry | Lime  
Sugar-free Lemon | Orange  
Sugar-free Panna Cotta *with Fresh Berries*

## Pudding \$2

Banana | Chocolate | Tapioca  
Sugar-free Vanilla

## Yogurt \$2

Cherry | Mixed Berry | Light Peach  
Low-fat Plain, Vanilla or Strawberry Whips

## Greek Yogurt \$3

Key Lime | Fat-free Blueberry or Vanilla  
Fat-free, Sugar-free Triple Zero Mixed Berry

## Parfaits \$3

Low-fat Vanilla Yogurt - *with granola  
and your choice of fresh seasonal  
berries or canned peaches*  
Sugar-free Jell-O - *Layers of sugar-free  
vanilla pudding with seasonal berries*



## Fresh Fruit \$3

Fresh Fruit Cup  
Blueberries | Strawberries  
Honeydew | Pineapple  
Seedless Grapes

## Whole Fruit \$1

Apple | Banana

Ask  
about our  
seasonal fruit  
and seasonal  
berries

## Canned Fruit \$1

Applesauce | Fruit Cocktail  
Mandarin Oranges  
Peaches | Pears | Pineapple  
Dried Prunes or Raisins



## Ice Cream and More \$2

Chocolate | Strawberry | Vanilla  
Fat-free, Sugar-free Vanilla  
Rainbow Sherbet  
Fat-free Vanilla Frozen Yogurt

## Toppings \$1

Caramel, Chocolate or Strawberry Syrup  
Chopped Walnuts | M&M's  
Fresh Fruit -  
Banana, Pineapple or Strawberries  
Sugar-free Whipped Topping

## Italian Ice and Sugar-free Popsicles \$1

Assorted Flavors



Call  
2-3463  
(2-DINE)

# Room Service Menu

Please order between 6:30 a.m. and 9:30 p.m.



## Guest Menu

THE UNIVERSITY OF TEXAS  
**MD Anderson**  
**Cancer Center**  
Making Cancer History®



# Breakfast

Please place orders between 6:30 and 10:30 a.m.

Call 2-3463 (2-DINE)

## Hot Cereal \$2

Cream of Rice | Cream of Wheat  
Grits | Oatmeal

## Cold Cereal \$2

All Bran Complete | Cheerios - *Regular or Honey Nut*  
Cinnamon Toast Crunch | Corn Flakes | Frosted Flakes  
Granola | Raisin Bran | Rice Krispies | Special K

Ask about our wide variety of toppings \$1

## Pancakes and More \$3

Belgian Waffle - *Multigrain or buttermilk*  
Pancakes - *Multigrain or buttermilk*

French Toast

Toppings \$1

Warm Berry Compote | Sugar-free Whipped Topping

## Two Fresh Eggs \$3

Fried | Hard Boiled | Poached | Scrambled  
or Scrambled Egg Beaters

## Breakfast Proteins \$3

Applewood Smoked Bacon | Country Sliced Ham  
Chicken Apple Sausage Link | Pork Sausage Link  
Turkey Sausage Patty | Vegetarian Breakfast Patty  
Sautéed Tofu

## Breads \$2

Biscuit - *with Cream Gravy if desired*  
Croissant | Flour Tortilla | Pastry of the Day  
Toasted Bagel - *Plain or Raisin*  
Toasted Bread - *White or Whole Wheat*  
Toasted English Muffin -  
*Sourdough or Whole Wheat*  
Banana Nut Bread

## Sides and Starches \$2

Avocado | Sliced Tomatoes  
Cottage Cheese | Potatoes O'Brien  
Refried Beans | White Rice

See Drinks, Dessert and Snack selections for options served all meals.



Ask about condiments



# Lunch and Dinner

Please place orders between 11 a.m. and 9:30 p.m.

Call 2-3463 (2-DINE)

Choose from a variety of foods, all prepared with high-quality ingredients.

## Soups \$3

Made from scratch

Baked Potato  
Home-style Herb Chicken Noodle  
Garden Vegetable | Texas Chili

Ask about our Soup Specials

## Salads \$8

Try our chef's homemade or assorted Ken's dressings

Small Salad - *Garden or Caesar* \$2

## Chicken Caesar Salad

Grilled chicken breast, crisp romaine lettuce, tomatoes, shredded Parmesan cheese and croutons

## Fresh Fruit Platter

Assorted seasonal fresh fruit and berries, served with cottage cheese

## Turkey Cobb Salad

Fresh garden mixed greens, feta cheese, low-sodium turkey, diced tomatoes, applewood smoked bacon, English cucumber and hard boiled egg



Sandwiches are served with a dill pickle spear



## Build Your Own Sandwich

Full Sandwich \$7 Half Sandwich \$5  
*Toasted by request.*

### BREADS

Croissant | French Baguette | Pita  
Wheat Hoagie Roll | White or Whole Wheat Bread

### MEATS

Applewood Smoked Bacon | Boar's Head Ham or Turkey  
Chicken, Egg or Tuna Salad

### BOAR'S HEAD CHEESES

American | Cheddar | Low-sodium Swiss  
Monterey Jack | Provolone

## Sandwich Fixings

Leaf Lettuce | Tomato | Red Onion | Dill Pickle Chips  
Avocado | Mayonnaise | Mustard  
Roasted Red Pepper Hummus | Peanut Butter  
Assorted Natural Jams and Honey | Sugar-free Jellies

## Hot Off the Grill

Served on locally baked breads, with french fries

### BURGERS:

Black Angus Beef \$10

Turkey \$8

Boca Vegetarian \$8

Savory Chicken Wrap \$10

Chicken tenders, jasmine rice, tangy citrus slaw and Monterey Jack Cheese in a jalapeño cheese tortilla

Ask for honey mustard dip

Hot Dog 100% beef \$8

Philly Cheese Steak \$8

Thinly sliced ribeye beef sautéed with onions and bell peppers with melted provolone

Grilled Cheese \$6

Classic American Cheese

Grilled Chicken Sandwich \$10

Lightly seasoned grilled chicken breast

Ask about our toppings



## Sides and Chips \$2

Avocado  
Carrot and Celery Sticks  
Sliced Tomatoes and Seedless Cucumbers  
Dill Pickle Spear  
Kalamata or Black Olives  
Homemade Tangy Citrus Slaw  
Potato Salad | Cottage Cheese  
Roasted Red Pepper Hummus  
Homemade Pita Chips  
Goldfish Crackers  
Lay's Potato Chips | Popcorn  
Pretzels | Sun Chips  
Specialty Chips

Our team works hard to ensure your meals taste great and are good for you.

## Entrées

Tuscan Chicken \$13

Chicken breast stuffed with spinach, artichoke, sun-dried tomatoes, feta and mozzarella cheeses with alfredo sauce, steamed asparagus and white or brown rice

Chicken Tenders Basket \$10

Lightly breaded chicken tenders with choice of honey mustard or ranch dip, served with french fries and choice of vegetable side

Braised Turkey Breast \$10

Slow cooked turkey, served with cranberry sauce, giblet gravy, cornbread dressing and steamed carrots

Flat-Iron Steak \$14

Grilled well-done steak with sautéed mushrooms, baked potato and roasted vegetables

Grilled Salmon \$14

Fresh Atlantic salmon with sautéed spinach and kernel corn

Grilled Shrimp \$13

Butterflied shrimp with quinoa pilaf and green beans almondine

White Fish \$13

Cornbread batter filet, fried or Cajun-baked with tartar or cocktail sauce, macaroni and cheese and steamed mixed squash

Grilled Chicken Fettuccini Alfredo \$10

Lightly seasoned grilled chicken breast with creamy, cheesy pasta, choice of vegetable side and bread

Bone in Pork Chop \$12

Served with a rich demi-glaze, heirloom potato medley and choice of vegetable side

## Breads and Pastries \$2

Cornbread | Crackers | Croissant  
Dinner Roll - *White or Whole Wheat*  
Parmesan Garlic Bread | Pastry of the Day  
Banana Nut Bread



Ask about our Seasonal Chef Specials and Sauces

## Personal Pizza \$5

Cheese  
Roasted Vegetable  
Turkey Pepperoni

## Vegetables \$2

### STEAMED

Asparagus | Broccoli  
Carrots | Mixed Squash

### SEASONED

Green Beans  
Kernel Corn  
Mushrooms  
Roasted Vegetables  
Sautéed Spinach

Ask about our seasonal vegetables



## Starches \$2

Baked or Mashed Potatoes  
Baked Sweet Potato  
Sweet Potato or French Fries  
Heirloom Potato Medley  
Roasted Fingerling Potatoes  
Brown, Jasmine or White Rice  
Quinoa Pilaf  
Cornbread Dressing  
Macaroni and Cheese  
Spaghetti  
Black, Garbanzo, Pinto or Refried Beans