

# Breakfast

6:00am - 11:30am

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## Lite Fare

- \*Half Indian River Pink Grapefruit** 6  
Rosemary Syrup Injector **V, GF**
- \*Irish Steel-Cut Oatmeal** 10  
Brown Sugar, Orange Blossom Honey, Raisins **V, GF**
- \*Seasonal Fruit Kabob Plate** 17  
Vine-Ripened Berries, Vanilla Yogurt  
Orange-Cranberry Muffin **GF**
- Smoked Salmon & Bagel** 22  
Tomato, Red Onion-Caper Relish  
Cream Cheese Dill Pesto  
*Your Choice of Bagel* 12
- Vanilla Yogurt Parfait**  
Mango, Papaya, Pineapple, House-Made Granola **V, GF**
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## All American

- Continental** 24  
Selection of Three Pastries, Jams & Preserves Fruit  
Yogurt, Honey **V**  
*Served with Juice and Choice of Coffee or Tea*
- Classic** 28  
Free Range Eggs, Breakfast Potatoes, Toast Your  
Choice of Applewood Smoked Bacon Pork or Chicken  
Sausage  
*Served with Juice and Choice of Coffee or Tea*
- Brioche French Toast** 14  
Temple Orange Marmalade, Maple Syrup **V**
- Buttermilk Pancakes** 15  
Topped with Mango, Papaya Pineapple,  
Coconut Maple Syrup **V**
- Egg White Frittata** 22  
Cauliflower, Mushrooms, Spinach, Tomato, Avocado *Served  
with a Composed Greens Salad* **V, GF**
- Three Farm Fresh Egg Omelet** 21  
Choice of Egg: Whole Egg, Egg Beaters, Egg White  
Choice of Cheese: American, Cheddar, Mozzarella Pepper-Jack, or  
Swiss  
Choice of Toppings: Bell Peppers, Mushroom, Onion, Tomato  
Chopped Bacon, Chopped Herbs, Ham, Sausage *Served with  
Breakfast Potatoes & Toast* **V**

*\* Indicates menu item may be prepared as a vegan option*

**V** | OVO-Lacto Vegetarian **GF** | Gluten Free

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# Non-Alcoholic Beverages & Snacks

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<b>Pot of Coffee</b>	Small 9 / Large 16	
<b>Nespresso</b>	Single 5 / Double 8	
<b>Barista Specialites (Hot or Iced)</b>	7	
<b>Gourmet Tea Selection</b>	5	
Choice of Earl Grey, English Breakfast, Darjeeling Green Tea with Jasmine, Organic Chamomile Organic Peppermint		
<b>Juicera 100% Organic Pressed 8oz Juice</b>	10	
<b>Juice</b>	6	
Choice of Freshly Squeezed Orange, Grapefruit, Apple Cranberry, Pineapple, Prune, V8, Guava Mango Peach, Pear, Carrot		
<b>Glass of Milk</b>	5	
Choice of Whole, 2%, Skim, Almond, Soy		
<b>Hot Chocolate or Chocolate Milk</b>	5	
<b>Soft Drinks</b>	5	
Choice of Coke, Diet Coke, Sprite, Ginger Ale		
<b>Iced Tea</b>	5	
<b>Bottled Water</b>	Small	Large
Perrier Sparkling	5	
San Pellegrino	5	8
Fiji	6	9
Acqua Panna		9
 <b><u>Snacks</u></b>		
<b>M&amp;M</b>	4	
peanut or regular		
<b>Chocolate</b>	4	
Choice of Snickers, Kit Kat, Toblerone, or Oreo		
<b>Popcorn</b>	4	
<b>Pringles</b>	3	
Sour Cream or Regular		
<b>House-made Granola Bar</b>	6	
<b>Honey Mustard Pretzels</b>	5	
<b>Berry Blossom Trail Mix</b>	6	
<b>Think Jerkey</b>	4	

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# Lunch

11:30am-5:30pm

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## Appetizers

<b>*Edamame</b>	8
Citrus Sea Salt <b>V, GF</b>	
<b>*Seasonal Crudite</b>	12
Local Vegetables, Cannelini Bean Dip Chipotle Ranch <b>V, GF</b>	
<b>*Island Chips</b>	14
Plantain, Taro Root, Boniato Chips, Guacamole Charred Tomato Salsa <b>V, GF</b>	
<b>Conch &amp; Corn Fritters</b>	17
Pickled Peppers, Mango Chutney	
<b>Shrimp Cocktail Lime</b>	18
Cocktail Sauce <b>GF</b>	
<b>Ahi Tuna Tartar</b>	18
Crisp Wonton, Wakame, Tomatoes Avocado, Sriracha Mayo	
<b>Atlantic Oysters on the 1/2 Shell Red Wine</b>	22
Mignonette, Cocktail Sauce <b>GF</b>	

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## Tacos

<b>Cuban Mojo Pork</b>	17
House-Made Pickles, Swiss Cheese, Dijon	
<b>Carne Asada</b>	21
Flank Steak, Pico de Gallo, Black Bean Queso Fresco	
<b>Mahi Mahi</b>	22
Chayote Slaw, Chipotle Aioli	

***A Taste of Each 21***

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## Salad

- Caesar** 15  
Hearts of Romaine, Shaved Radicchio  
Parmigiano-Reggiano, Grilled Lemon  
Anchovies, Classic Caesar Dressing
- \*Farmers Market** 17  
Local Baby Greens, Pine Nuts  
Goat Cheese, Oven Dried Tomatoes  
Pickled Carrot Mango Vinaigrette **GF**
- \*Chopped Asian Chicken** 21  
Napa Cabbage, Cucumber, Bean Sprouts,  
Scallion Peanuts, Rice-Wine Vinaigrette
- Seafood Cobb** 34  
Lobster, Shrimp, Avocado, Tomato, Bacon Blue  
Cheese Crumbles, Pineapple  
Citrus Vinaigrette **GF**

### *Enhance your Salad*

Grilled Chicken +8 | Grilled Shrimp +12 | Tuna +14

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## Entrées

- Local Fish of the Day** MP  
Confit Tomato, Olive, Caper, Local Baby Vegetables  
Fingerling Potatoes **GF**
- Jerk Chicken Kabobs** 17  
Smoked Black Beans, Coconut Rice, Mango Chutney **GF**
- Tuna Poke Bowl** 26  
Sticky Rice, Cucumber, Scallion, Soybeans, Sprouts  
Avocado, Tempura Crispies

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## Handheld

- \*Sweet Potato & Black Bean Burger** 15  
Goat Cheese, Sweet & Sour Tomato, Garlic Aioli  
Whole Grain Bun **V**
- Buffalo Chicken Salad** 17  
Bacon, Blue Cheese, Croissant
- Brisket Beef Burger**  
(Single 12 Double 16 Triple 18)  
House-Made Pickles, Aged Cheddar Thousand  
Island, Lettuce, Tomato, Onion
- Blackened Grouper Sandwich** 24  
Heirloom Tomato, Baby Romaine, House-Made Pickles Key Lime  
Aioli, Freshly Baked French Bread
- Maine Lobster Roll** 28  
Brioche Bun, Herb Aioli, Bibb Lettuce

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# Dinner

5:30pm - 10:00pm

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## Appetizers

<b>Italian Wedding Soup</b>	10
Chicken Meatballs, Young Kale Roasted Chicken Broth, Ancini Di Peppe	
<b>*Bruschetta</b>	12
Heirloom Tomato, Roasted Garlic Spread Cashew "Parmesan", Aged Balsamic <b>V</b>	
<b>Garlic Shrimp</b>	17
White Wine, Lemon, Garlic, Red Pepper Flakes Parsley, Ciabatta	
<b>*Garden Vegetables</b>	19
Seasonal Vegetables, Spinach Artichoke Dip Roasted Garlic Whipped Yogurt, Balsamic Glaze Warm Pita, Marinated Olive Medley <b>V</b>	
<b>Atlantic Oysters</b>	22
Red Wine Mignonette, Cocktail Sauce <b>GF</b>	
<b>Charcuterie and Cheese</b>	25
Honeycomb, Housemade Mustard, Spiced Nuts Gardiniera	

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## Pizza

<b>Cheese</b>	16
House-Made Red Sauce, Burrata, Mozzarella Pecorino, Fresh Oregano <b>V</b>	
<b>Pepperoni</b>	17
Roasted Pepperoni, House-Made Red Sauce Mozarella	
<b>Broccolini</b>	17
House-Made Italian Sausage, Charred Broccolini Kale Pesto, Roasted Garlic	
<b>BBT</b>	19
Burrata, Basil, Roasted Heirloom Tomato Young Arugula, Aged Balsamic <b>V</b>	
<b>Truffle</b>	22
White Anchovy, Sauce Bianca, Watercress Cured Egg Yolk	

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# Salad

**Caesar** 15  
Hearts of Romaine, Shaved Radicchio Parmigiano-Reggiano, Grilled Lemon, Anchovies  
Classic Caesar Dressing

**\*Italian Chop Salad** 16  
Romaine, Kalamata Olive, Tomato, Pepperoncini Radish,  
Aged Provolone, Oregano Vinaigrette **V, GF**

**\*Mediterranean Cobb** 17  
Marinated Artichoke, Roasted Peppers Pecorino  
Cheese, Prosciutto, Hardboiled Egg  
Smoked Tomato Vinaigrette **GF**

## Enhance your Salad

Grilled Chicken +8 | Tuna +14 | Shrimp +12

# Entrées

**\*Penne Caponata** 19  
Eggplant, Heirloom Cherry Tomato  
Castevetrano Olive, Roasted Garlic **V**

**Seafood Scampi** 28  
Key West Pink Shrimp, Scallops, Garlic  
Lemon, Parsley, Linguini

**Chicken Picatta** 29  
Pan Seared Chicken Breast, Charred Asparagus Lemon Confit  
Thyme Roasted Potatoes, Lemon-Caper

**Bolognese** 26  
Gently Simmered Tomato Sauce, Pork, Beef Veal,  
Parmigiano-Reggiano, Tagliatelle Pasta

**10 oz. Temple Orange Wagyu Burger** 26  
House-Made Pickles, Aged Cheddar Applewood  
Smoked Bacon, Lettuce Tomato, Onion, Brioche  
Bun  
*Served with French Fries*

**Creekstone Farms T-Bone** 49  
Neapolitan Potato Cake, Haricot Vert  
Oven Dried Tomato, Black Garlic, Port Demi-Glace

# Enhancements

**\*Foraged Mushrooms v, GF** 9      **\*Garlic Sautéed Spinach v, GF** 9  
**\*Grilled Broccolini v, GF** 8      **\*Asparagus v, GF** 11

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# Late Night

10:00pm - 6:00am

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<b>Italian Wedding Soup</b>	10
Chicken Meatballs, Young Kale Roasted Chicken Broth, Ancini Di Peppe	
<b>Caesar</b>	15
Hearts of Romaine, Shaved Radicchio Parmigiano-Reggiano, Grilled Lemon Anchovies, Classic Caesar Dressing	
<b>*Italian Chop Salad</b>	16
Romaine, Kalamata Olive, Tomato, Pepperoncini Radish, Aged Provolone, Oregano Vinaigrette <b>V, GF</b>	
<b>Enhance Your Salad</b>	
Grilled Chicken +8   Grilled Shrimp +12	
<b>Buffalo Wings</b>	16
Celery, Carrots, Blue Cheese <b>GF</b>	
<b>Shrimp Cocktail</b>	18
Lime Cocktail Sauce <b>GF</b>	
<b>Roasted Turkey Club</b>	19
Avocado, Bacon, Mustard Aioli, Pickled Onions Multigrain Toast	
<b>Smoked Salmon BLT</b>	21
Applewood Smoked Bacon, Bibb Lettuce, Tomato, Avocado Lemon-Caper Smear on Toasted Everything Bagel, Served with French Fries	
<b>Farm-Fresh Three-Egg Omelet</b>	21
Choice of: Swiss, Cheddar, Mushrooms, Spinach, Ham <b>Served with French Fries V</b>	
<b>Temple Orange Wagyu Burger</b>	26
Aged Cheddar, Applewood Smoked Bacon, Lettuce, Tomato Onion, Housemade Pickles, Brioche Bun Served with French Fries <b>V</b>	

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## Enhancements

- \*Fruit Kabobs 5 **V, GF**
  - French Fries 6 **V**
  - \*House Salad 7 **V, GF**
  - \*Broccoli 8 **V, GF**
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# Sweet Endings

Available 24/7

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## Mango Key Lime Pie 12

Graham Cracker Crust, Florida Strawberries  
Chantilly Cream **V**

## Orange Chocolate Torte 12

Orange Sponge, Chocolate Sesame Mousse Blood  
Orange Coulis, Pistachio Ice Cream **V**

## Elderflower Cheesecake 12

Caramel Carrot Puree, Brioche, Blueberry  
Vanilla Chantilly **V**

## 1/2 Pint House-Spun Frozen Treats 6

Vanilla | Chocolate | Strawberry  
\*Coconut Sorbet **V, GF**

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# Featured Events

Featured F&B Events

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