

Breakfast

6:00am - 11:30am

Lite Fare

- * Irish Steel-Cut Oatmeal** 10
Brown Sugar, Orange Blossom Honey, Golden Raisins **V, GF**
- * Seasonal Fruit Kabob Plate** 17
Vine-Ripened Berries, Vanilla Yogurt
Orange-Cranberry Muffin **V, GF**
- Smoked Salmon & Bagel** 22
Cream Cheese, Red Onion, Chive, Tomato, Dill Pesto
- Vanilla Yogurt Parfait** 12
Tropical Fruit, House-Made Granola, Agave Nectar **V**

* Indicates menu item may be prepared as a vegan option

All American

- Continental** 24
Selection of 3 Pastries, Jams & Preserves
Fruit, Orange Blossom 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
- Three Farm Fresh Egg Omelet** 22
Choice of:
Egg: Whole, Egg White, Egg Beaters
Cheese: American, Cheddar, Mozzarella, Pepper-Jack, Swiss
Toppings: Bell Peppers, Mushroom, Onion, Tomato, Bacon, Ham
Sausage
Served with Breakfast Potatoes and Toast
- French Toast** 18
Dulce de Leche Drizzle, Macerated Berries
Vermont Maple Syrup **V**
- Buttermilk Pancakes** 15
Banana, Granola, Chocolate Ganache **V**

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

A selection of our fresh menu items are available for you to enjoy in the comfort of your guest room, 24 hours a day.

A \$4.50 delivery charge is applied to every order.

Appropriate state tax and 20% service charge will be added.

09.07.21

Non-Alcoholic Beverages & Snacks

Pot of Coffee	Small 9 / Large 16	
Nespresso	Single 5 / Double 8	
Barista Specialties (Hot or Iced)	7	
Gourmet Tea Selection	5	
Choice of Earl Grey, English Breakfast, Darjeeling Green Tea with Jasmine, Organic Chamomile Organic Peppermint		
Juicera 100% Organic Pressed 8oz Juice	10	
Juice	6	
Choice of Freshly Squeezed Orange or Grapefruit Apple, Cranberry, Pineapple, Prune, V8, Guava, Mango Peach, Pear, Carrot		
Glass of Milk	5	
Choice of Whole, 2%, Skim, Almond, Soy Oat, Hot Chocolate or Chocolate Milk		
Soft Drinks	5	
Choice of Coke, Diet Coke, Sprite, Ginger Ale		
Iced Tea	5	
Bottled Water	Small	Large
Perrier Sparkling	5	
San Pellegrino	5	8
Fiji	6	9
Acqua Panna		9

SNACKS

M&M	4	
Peanut or Regular		
Chocolate	4	
Choice of Snickers, Kit Kat, Toblerone, or Oreo		
Popcorn	4	
Pringles	3	
Sour Cream or Regular		
Honey Mustard Pretzels	5	
Berry Blossom Trail Mix	6	
Think Jerky	4	

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Lunch

11:30am-5:30pm

Appetizers

- * Garden Vegetables** 20
Roasted Garlic Whipped Yogurt, Selection of Seasonal Vegetables
Spinach-Artichoke Dip, Warm Pita, Marinated Olive Medley **V**
- Island Chips** 15
Plantain, Taro Root, Boniato Chips, Guacamole,
Charred Tomato Salsa **GF**

Salads

- * Seasonal Farmers Market** 17
Artisanal Greens, Pickled Onions, Roasted Tomato
Boursin Cheese, Pine Nuts, Basil Vinaigrette **V, GF**
- Caesar Salad** 15
Hearts of Romaine, Shaved Radicchio
Parmigiano-Reggiano, Grilled Lemon, Classic Caesar
- Chopped Asian Chicken** 21
Napa Cabbage, Cucumber, Bean Sprouts, Baby Corn
Scallion, Peanuts, Rice Wine Vinaigrette

Enhance Your Salad

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

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Handheld

House-Roasted Turkey Wrap

17

Avocado, Bacon, Mustard Aioli, Pickled Onions

Brisket Beef Burger

Single 14 | Double 18 | Triple 20

House-Made Pickles, Aged Cheddar, Bacon, 1000 Island Lettuce, Tomato, Onion

Sweet Potato & Black Bean Burger

15

Pepper Jack, Sweet & Sour Tomato, Basil Spread
Whole Grain Bun **V**

Ocean

Local Fish of the Day

MP

Oven Dried Tomato, Roasted Heirloom Carrots
Grilled Leeks, Haricot Verts, Salsa Di Napoli **GF**

Shrimp Cocktail

20

Lime Cocktail Sauce **GF**

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Dinner

5:30pm - 10:00pm

Appetizers

- * Garden Vegetables** 20
Seasonal Vegetables, Spinach Artichoke Dip
Roasted Garlic Whipped Yogurt, Balsamic Glaze
Warm Pita, Marinated Olive Medley **V**
 - * Buffalo Wings** 16
Celery, Carrots, Blue Cheese
 - Shrimp Cocktail** 20
Lime Cocktail Sauce, Lemon
-

Soup & Salad

- * Roasted Tomato Soup** 10
Extra Virgin Olive Oil, Sweet Corn Relish, Micro Basil **V**
- * Seasonal Farmers Market** 17
Artisanal Greens, Pickled Onions, Roasted Tomato
Boursin Cheese, Pine Nuts, Basil Vinaigrette **V**, **GF**
- Traditional Caesar** 15
Romaine, Garlic Croutons, Parmesan-Reggiano
Classic Caesar Dressing

Enhance your Salad

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

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8 oz. Wagyu Burger	24
House-Made Pickles, Cheddar, 1000 island dressing bacon, cheddar, lettuce, onion, tomato, brioche bun	
Blackened Grouper Sandwich	33
Heirloom Tomato, Baby Romaine, House-Made Pickles Key Lime Aioli, Freshly Baked French Bread	
Maine Lobster Roll	30
Bibb Lettuce, Herb Aioli, Brioche Bun	

Entrées

Local Fish of the Day	MP
Confit Tomato, Olive, Capers, Local Baby Vegetables GF	
Chicken A La Vodka	24
Penne, Prosciutto, Tomato, Cream	
Shrimp Scampi Primavera	28
Pink Shrimp, Lemon, Linguini, Garlic, Shallots, Parsley	
Roasted Organic Chicken	29
Sweet Potato, Wilted Greens, Lemon-Thyme Jus	
7 oz. Creekstone Beef Tenderloin	52
Mascarpone Whipped Potatoes, Roasted Vegetables Red Wine Demi	
Faroe Island Salmon	34
Spinach, Kimchi, Sushi Rice, Tropical Salsa	

Enhancements

French Fries	6
Sauteed Spinach	10
House Salad	7
Roasted Vegetables	10
Whipped Potatoes	10

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Late Night

10:00pm - 7:00am

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- * **Roasted Tomato Soup** 10
Extra Virgin Olive Oil, Sweet Corn Relish
Micro Basil **V, GF**
- Caesar** 15
Hearts of Romaine, Shaved Radicchio, Parmigiano-Reggiano
Grilled Lemon, Classic Caesar Dressing
- * **Seasonal Farmers Market** 17
Artisanal Greens, Pickled Onion, Roasted Tomato
Boursin Cheese, Pine Nuts, Basil Vinaigrette **V, GF**
- Enhance Your Salad**
Grilled Chicken +8 | Grilled Shrimp +12
- Buffalo Wings** 16
Celery, Carrots, Blue Cheese **GF**
- Shrimp Cocktail** 18
Cocktail Sauce **GF**
- Roasted Turkey Wrap** 19
Avocado, Bacon, Mustard Aioli, Pickled Onions
Served with French Fries
- Maine Lobster Roll** 30
Bibb Lettuce, Herb Aioli, Pickled Onions
Served with French Fries
- 8 oz. Wagyu Burger** 24
House-Made Pickles, Aged Cheddar, 1000 Island
Bacon, Lettuce, Tomato, Onion, Brioche Bun
Served with French Fries
- A La Vodka** 24
Penne, Prosciutto, Tomato, Cream
- Farm-Fresh Three-Egg Omelet** 22
Choice of Swiss, Cheddar, Mushrooms, Spinach, Ham
Served with French Fries

Enhancements

Fruit Kabobs 5
French Fries 6
Truffle Fries 12
House Salad 7
Broccoli 8

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Sweet Endings

Available 24/7

Key Lime Pie 12

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

Chocolate Flourless Torte 12

Chocolate Caramel Mousse, Plumped Cranberries
Praline Pecan, Red Wine Reduction **V**

Tiramisu 12

Espresso-Soaked Lady Fingers, Mascarpone Cream

House-Baked Cookies 8

Your Choice of 4

1/2 Pint House-Spun Frozen Treats 6

Vanilla | Chocolate | Strawberry

Coconut Sorbet **V, GF**

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