



**BEVERAGES**

**“Cucumber 75” 16**

Crop Cucumber Vodka, St. Germain, Prosecco

**Zentini 16**

Grey Goose Pear Vodka, St. Germain Elderflower  
Ginger Syrup, Pear Nectar, Fresh Lemon, Cranberry

**Pineapple-Infused Margarita 17**

Pineapple Infused Patron Reposado, Demerara Syrup  
Lime Juice

**Classic Piña Colada 18**

Don Q Coconut, Coconut Milk, Lime Juice, Simple Syrup  
Pineapple, Dark Rum Floater

**The Cuke 15**

Crop Cucumber Vodka, Freshly Squeezed Lime Juice  
Simple Syrup, Cucumber, Cayenne Pepper

**DESSERTS**

**Chocolate Flourless Torte 12**

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

**Key Lime Pie 12**

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

Guest Name: \_\_\_\_\_

Room Number: \_\_\_\_\_

Concierge: \_\_\_\_\_

IRD: \_\_\_\_\_

Estimated Time of Delivery: \_\_\_\_\_

Does Guest Have Another Treatment? \_\_\_\_\_

Time of Next Treatment: \_\_\_\_\_

**STARTERS**

**Garden Vegetables 20**

Roasted Garlic Whipped Yogurt, Balsamic Reduction  
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, V**

**SALADS**

**\*Seasonal Farmers Market**

Artisanal Greens, Pickled Onion, Roasted Tomato  
Boursin Cheese, Pine Nuts, Basil Vinaigrette **GF, V**

**Caesar Salad 15**

Hearts of Romaine, Shaved Radicchio, Croutons  
Parmigiano-Reggiano, Grilled Lemon  
Classic Cesar Dressing

**Chopped Asian Chicken 21**

Napa Cabbage, Cucumber, Bean Sprouts, Baby Corn  
Scallion, Peanuts, Rice-Wine Vinaigrette

**Add to any of the above salads:**

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

**SANDWICHES**

**House-Roasted Turkey Wrap 17**

Avocado, Bacon, Mustard Aioli, Pickled Onions

**Sweet Potato & Black Bean Burger 15**

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

**Blackened Grouper Sandwich 24**

Heirloom Tomato, Baby Romaine  
House-Made Pickles, Key Lime Aioli  
Freshly Baked French Bread

**Brisket Beef Burger**

**Single 14 | Double 18 | Triple 20**

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

**ENHANCEMENTS 6**

**Caesar Salad | Fruit Kebob | Broccoli**

**V** = OVO Lacto Vegetarian | **GF** = Gluten Free | \* Indicates the Menu Item Can Be Made Vegan

A \$2.00 delivery charge is applied to every order. Appropriate state tax and 20% service charge will be added.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you are pregnant or have certain medical conditions.