

# In-Room Dining Menu

## Breakfast

*(Served from 6:00 am to 11:30 am)*

### Beverages

#### Juice | \$6.00

*Choice of Fresh Orange, Fresh Grapefruit, Fresh Carrot, Tomato, V-8, Cranberry, Apple, Prune, Pineapple*

#### Chicha Morada | \$9.00

*Purple Corn, Cinnamon, Cloves, Lemon, Apple*

#### Coffee, Espresso | \$5.00

#### Selection of Teas | \$5.00

### “Juicera” Organic Cold Pressed Juice

#### Green Power | \$14.00

*Kale, Spinach, Apple, Cucumber, Celery, Romaine, Parsley, Lemon*

#### Rooted Beginnings | \$14.00

*Beet, Carrot, Ginger, Apple, Lemon*

#### Pineapple X-Press | \$14.00

*Pineapple, Apple, Mint*

### Morning Starters

#### Smoothie | \$9.00

*Choice of Banana and Protein or Mixed Berries and Ginseng*

#### Tropical Fruit Plate | \$16.00

#### Fresh Berries | \$14.00

#### Natural Nonfat or Flavored Yogurt | \$7.00

*with Fresh Berries | \$11.00*

### Cakes & Waffles

#### Belgian Waffle | \$15.00

*Berries, Mascarpone Cheese*

#### Cornflake Crusted Brioche French Toast

| \$15.00

*Peaches, Chantilly Cream*

#### Stack of Buttermilk Pancakes | \$17.00

*with Fresh Berries*

### Cereals

#### Banana-Apple Maple Muesli | \$14.00

#### Hot Oatmeal | \$11.00

*Hot Irish Oatmeal, Steel Cut, Brown Sugar, Raisin*

*(V)Vegetarian Options (GF) Gluten Free Options*

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#### Selection of Dry Cereals | \$7.00

*add Bananas | \$3.00*

*add Berries | \$5.00*

### From the Bakery

#### Your Choice | \$8.00

#### Served with Sweet Butter and Preserves

*Assorted Morning Pastries*

*Toasted Bagel and Cream Cheese*

*White Toast*

*Whole Wheat Toast*

*Rye Toast*

*Seven Grain Toast*

*Cinnamon Raisin Toast*

*English Muffin*

### Eggs & Specialties

#### Duo of Eggs, Any Style, and Pancakes

| \$18.00

*Two Eggs, Pancakes, Choice of Breakfast Meat*

#### Two Eggs, Any Style | \$16.00

*Choice of Black Forest Ham, Applewood Smoked Bacon or Country Link Sausage*

#### Three-Egg Omelet | \$19.00

*With your choice of Ham, Bacon, Cheddar, Swiss, Spinach, Peppers, Portabella Mushroom, Herbs, Jalapeño*

#### Peruvian Omelet | \$17.00 (V)

*Red Quinoa, Choclo, Button Mushroom Kapchi, Spinach and Cherry Tomato Salad*

#### Egg White Omelet | \$18.00 (V)

*Grilled Balsamic Portabella Mushroom, Asparagus, Fresh Basil, Mozzarella Cheese, Tomatoes*

#### Miami Open Face Omelet | \$18.00

*Avocado, Sautéed Mushrooms, Tomato, Green Onions, Swiss Cheese and Queso Fresco, Crispy Tortilla*

#### Traditional Eggs Benedict | \$19.00

*Canadian Bacon, English Muffin with Hollandaise Sauce*

#### Smoked Salmon Eggs Benedict | \$19.00

*Smoked Salmon, Potato Waffle with Cream Cheese, Dill Hollandaise Sauce*

## In-Room Dining Menu

### Breakfast Continued...

*(Served from 6:00 am to 11:30 am)*

#### Breakfast Options

##### All American Breakfast | \$28.00

*Fresh Orange or Grapefruit Juice, Two Eggs Any Style, Fruit Salad, Black Forest Ham, Applewood Smoked Bacon, Country Link Sausage or Chicken Sausage, White, Whole Wheat, Rye, Seven-Grain, Cinnamon Raisin Toast or English Muffin, Coffee or Tea*

##### Continental Breakfast | \$22.00

*Fruit Salad, Basket of Morning Pastries or Choice of Toast, Fresh Juice and Coffee or Tea*

##### Healthy Morning Choice | \$24.00

*Banana and Protein Smoothie, Small Fruit Salad, Low Fat Yogurt, Homemade Fat Free Carrot Muffin, Coffee or Tea*

#### Sides

**Chicken Sausage, Applewood Smoked Bacon, Black Forest Ham, Country Link Sausage or Canadian Bacon | \$9.00**

**Breakfast Potatoes | \$5.00**

### All Day Dining

*(Served from 11:30 am to 11:00 pm)*

#### Soups

##### Roasted Tomato Soup | \$12.00 (GF)

*Vine Ripe Tomatoes, Garlic, Onion, Basil, Olive Oil, Balsamic Vinegar, Goat Cheese Crouton*

##### She Crab Soup | \$11.00 (GF)

*Creamy Seafood Broth, Lump Crab, Tobiko Caviar*

##### Chicken Noodle Soup | \$12.00

*Diced Chicken, Pasta, Mixed Vegetables in a Savory Chicken Broth*

#### Salads

##### Organic Greens | \$12.00 (V)

*Hearts of Palm, Sunflower and Pumpkin Seed Crunch, Oriental Vinaigrette*

##### Caesar Salad | \$14.00

*Traditional Caesar Salad, Focaccia Croutons*

##### Floridian Cobb Salad | \$16.00 (GF)

*Roasted Corn, Black Beans, Avocado, Queso Fresco, Hearts of Palm, Tomato Salsa, Applewood Smoked Bacon*

##### Green Tea Soba Noodle Salad | \$14.00 (V)

*Cucumbers, Radishes, Scallions, Shitake Mushrooms, Grape Tomatoes, Ponzu Dipping Sauce*

##### Tomato and Burrata Salad | \$18.00 (V) (GF)

*Fresh Basil, Balsamic Reduction*

**Enhance your salad by adding the following items from the grill:**

*Chicken Breast | \$8.00*

*Salmon | \$10.00*

*Shrimp Skewer | \$12.00*

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## In-Room Dining Menu

### All Day Dining Continued...

(Served from 11:30 am to 11:00 pm)

#### Appetizers

**Soy Braised Baby Back Ribs | \$16.00**

*Ginger-Soy Glaze Dipping Sauce*

**Shrimp Cocktail | \$22.00 (GF)**

*Yuzu Wasabi Cocktail Sauce*

**Beef Naan Flat Bread | \$16.00**

*Sundried Tomato Spread, Skirt Steak, Smoked Gouda, Arugula*

**Crispy Duck Spring Rolls | \$14.00**

*Asian BBQ Sauce*

**Vegetarian Steamed Dumplings | \$12.00 (V)**

*Carrots, Tofu, Napa Cabbage, Red Pepper, Scallions, Chili-Soy Dipping Sauce.*

#### Fresh Pasta

**Baked Four Cheese Cavatappi Pasta**

**| \$16.00**

*Fontina, Boursin, Ricotta, Pamesan*

**Make Your Own Pasta | \$15.00**

*Spaghetti, Fettuccine,*

*Choice of Sauces: Pomodoro, Bolognese, Alfredo or Garlic*

Choice of protein:

*Chicken Breast | \$8.00*

*Salmon | \$10.00*

*Shrimp Skewer | \$12.00*

#### Peruvian Dishes

**King Crab Causa | \$20.00**

*Beet Causa, Alaskan King Crab, Avocado, Huancaína Sauce, Kale, Cherry Tomatoes, Quail Egg*

**Tallarín Taypa | \$26.00**

*Pan Fried Egg Noodles, XO, Crab Meat, Tofu, Char Siu, Quail Egg, Onions, Snow Peas, Soy Sauce*

**Chicken Anticucho | \$12.00**

*Free Range Chicken, Potatoes, Choclo, Chalaca, Ocopa Sauce*

#### Sushi Selection

**Lobster Roll | \$27.00**

*Lobster Tail, Masago, Asparagus, topped with Avocado*

**California Roll | \$15.00 (GF)**

*Crab Meat, Masago, Avocado, Cucumber*

**Crunchy Spicy Tuna Roll | \$15.00**

*Tuna, Cucumber, Scallions, Sesame Seeds*

**Fresh Salmon Roll | \$14.00**

*Salmon, Avocado, Cream Cheese*

**Vegetable Roll | \$12.00 (V)**

*Cucumber, Asparagus, Avocado, Burdock, Bubu Arare*

**Rainbow Roll | \$21.00 (GF)**

*California Roll topped with Tuna, Salmon, Hamachi*

**Kanisu Roll | \$12.00**

*Kani Kama, Masago, Avocado, Rice Vinegar, wrapped in thinly sliced Cucumber*

**Nigiri | \$6.00**

*Hamachi, Tuna or Salmon*

**Sashimi (4 pieces)**

*Hamachi, Yellowtail | \$15.00*

*Maguro Ahi Tuna | \$15.00*

*Salmon | \$15.00*

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## In-Room Dining Menu

### All Day Dining Continued...

*(Served from 11:30 am to 11:00 pm)*

#### *Sandwiches*

##### **Roasted Turkey Club | \$18.00**

*Deli Style Turkey Breast, Applewood Smoked Bacon, Vine Ripe Tomatoes, Butter Lettuce, Mayonnaise on Sourdough, French Fries or Salad*

##### **Angus Beef Burger | \$19.00**

*Angus Beef, Brioche Bun, Sundried Tomato Creme, Homemade Ranch, Deep Fried Potato Straw, French Fries or Salad*

##### **Signature Burger | \$36.00**

*Angus Beef, Sliced Lobster Tail, Chorizo Ragoût, Brioche Bun, French Fries or Salad*

#### *Thin Crust Pizzas*

##### **Margherita Pizza | \$15.00 (V)**

*Sliced Tomato, Mozzarella, Fresh Basil*

##### **Mediterranean Pizza | \$17.00**

*Chorizo, Green Asparagus, Portabella Mushrooms, Sundried Tomatoes, Manchego Cheese*

##### **Pear & Gorgonzola Pizza | \$18.00 (V)**

*Fresh Gorgonzola, Roasted Pears, Caramelized Onions*

#### *Large Plates*

##### **Charred Honey-Miso Salmon**

**| \$26.00 (GF)**

*Wasabi Mashed Potatoes, Stir-Fried Vegetables*

##### **Tuna Nicoise Salad | \$21.00**

*Abi Tuna, Mesclun Greens, Green Beans, Tomatoes, Eggs, Olives, Potatoes, Niçoise Dressing*

##### **Grilled Skirt Steak and Mushrooms**

**| \$29.00 (GF)**

*Gorgonzola Polenta Cakes, Braised Long Stem Broccolini*

##### **Beef Tenderloin | \$39.00**

*Seasonal Vegetables, Truffle-Shitake and Potato Gratin, Pumpernickel Sauce*

##### **Seared Duck Breast | \$28.00**

*Dried Fruit-Wild Rice Pilaf, Grilled Asparagus, Spiced Pear Coulis, Blackberry Balsamic Reduction*

##### **Chicken Milanese | \$26.00**

*Sauteed Spinach, Grape Tomatoes, Rosemary Roasted Potatoes, Tarragon Cream Sauce*

##### **Seven Vegetables & Saffron Cous Cous**

**| \$18.00 (V)**

*Moroccan Spiced Carrots, Zucchini, Squash, Tomatoes, Eggplant, Onions, Chickpeas*

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## In-Room Dining Menu

### Late Night Dining

*(Served from 11:00 pm to 6:00 am)*

#### Organic Greens | \$12.00 (V)

*Hearts of Palm, Sunflower and Pumpkin Seed Crunch, Oriental Vinaigrette*

#### Caesar Salad | \$14.00 (V)

*Traditional Caesar Salad, Focaccia Croutons*

Enhance your salad by adding the following items from the grill:

*Chicken Breast | \$8.00*

*Salmon | \$10.00*

*Shrimp Skewer | \$12.00*

#### Roasted Turkey Club | \$18.00

*Applewood Smoked Bacon, Vine Ripe Tomatoes, Butter Lettuce, Mayonnaise on Sourdough, French Fries or Salad*

#### Angus Beef Burger | \$19.00

*Angus Beef, Brioche Bun, Sundried Tomato Creme, Homemade Ranch, Deep Fried Potato Straw, French Fries or Salad*

#### Signature Burger | \$36.00

*Angus Beef, Lobster Tail, Chorizo Ragoût, Brioche Bun, French Fries or Salad*

#### Three-Egg Omelet | \$19.00

*With Your Choice of Ham, Bacon, Cheddar, Swiss, Spinach, Peppers, Portabella Mushroom, Herbs, Jalapeño*

#### Market Fresh Fruits | \$16.00 (V) (GF)

### Little Fans Menu

#### All Day Dining

*(Served from 11:30 am to 11:00 pm)*

#### Peanut Butter and Jelly Sandwich | \$9.00

*French Fries*

#### Grilled Cheese Sandwich | \$10.00

*French Fries*

#### Kids Cheese Pizza | \$10.00

*Tomato Sauce, Shredded Mozzarella*

#### Chicken Fingers | \$10.00

*French Fries*

#### Macaroni and Cheese | \$9.00 (V)

*Macaroni tossed in a Cheddar Cheese Sauce*

#### Grilled Salmon | \$18.00 (GF)

*Mixed Seasonal Vegetables, Jasmine Rice*

#### Chocolate-Vanilla Ice Cream Sandwiches | \$9.00 (V)

#### Banana Split | \$11.00 (V)

*Vanilla, Chocolate, Strawberry Ice Cream*

#### Mini Turtle Cheesecakes | \$10.00 (V)

*Chocolate Crunchy Pearls*

#### Dessert

#### Trio of Miniature Cheesecakes | \$11.00

*Meyer Lemon and Blueberry Sorbet*

#### Assorted House-made Ice Cream and Sorbet | \$10.00 (V) (GF)

#### Cereal Honey Cake | \$10.00 (V)

*Greek Yogurt Mousse, Fresh Berries*

#### Key Lime Pie in a Jar | \$10.00 (V)

*Almond Crumb, Mango Sorbet*

#### Milk Chocolate and Peanut Brownie Cake | \$11.00 (V)

*Dulce de Leche Ice Cream*

#### Hazelnut Chocolate Crunch Bar | \$11.00 (V)

*Vanilla Bean Gelato*

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## In-Room Dining Menu

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### Wine Selections

#### *Champagne*

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Glass      Bottle

#### **Brut**

Piper-Heidsieck, Reims, France	\$24	\$120
Charles Heidsieck, Reims, France		\$160
Moët & Chandon “Vintage” Épernay, France		\$160
Veuve Clicquot “Yellow Label”, Reims, France		\$170

#### **Rosé**

Charles Heidsieck, Reims, France	\$29	\$145
Laurent-Perrier, Tours-Sur-Marne, France		\$177
Veuve Clicquot, Reims, France		\$195
Ruinart, Reims, France		\$242

#### **Tête de Cuvée**

Krug, Brut “Grande Cuvée” Reims, France		\$500
Louis Roederer, Brut “Cristal”, Reims, France		\$600
Moët & Chandon, Brut “Dom Pérignon” Épernay, France		\$400
Louis Roederer, Rosé “Cristal”, Reims, France		\$1200

#### *Sparkling Wine*

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Schramsberg, Blancs de Blancs, Napa Valley, California (375ml)		\$48
Raventos i Blanc “L’Heru” Cava, Penedes, Spain	\$13	\$52
Col di Salici, Prosecco, Valdobbiadene, Italy		\$60
Iron Horse, Classic Vintage Brut, Green Valley, California		\$90

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## In-Room Dining Menu

<i>Whites Wines from the New World</i>		
	Glass	Bottle
Merry Edwards, Sauvignon Blanc, Russian River Valley, California (375ml)		\$55
Jackson Estate, Sauvignon Blanc, Marlborough, New Zealand	\$14	\$48
Laguna, Chardonnay, Russian River Valley, California	\$12	\$44
Cliff Lede, Sauvignon Blanc, Napa Valley, California		\$60
Cakebread, Chardonnay, Napa Valley, California (375ml)		\$65
Jordan, Chardonnay, Russian River Valley, California		\$90
<i>Whites Wines from the Old World</i>		
Louis Jadot, Pouilly-Fuissé, Burgundy, France (375ml)		\$45
SA Prum "Blue Slate" Riesling Mosel, Germany	\$14	\$56
Bertani, Pinot Grigio, Veneto, Italy	\$11	\$44
William Fevre, Chablis, Burgundy, France		\$60
Michel Redde, Sancerre, Loire Valley, France		\$72
Vincent Girardin, Meursault, Burgundy, France		\$140
<i>Rosé</i>		
	Glass	Bottle
Château D'Esclans "Whispering Angel", Côtes de Provence, France	\$15	\$60
<i>Red Wine from the New World</i>		
	Glass	Bottle
Zuccardi, Malbec "Serie A" Mendoza, Argentina	\$12	\$48
Willakenzie, Pinot Noir, Willamette Valley, Oregon (375ml)		\$44
Micheal Mondavi Family "Oberon" Cabernet Sauvignon, Napa Valley, California	\$15	\$60
Château Ste. Michelle, Merlot "Indian Wells" Columbia Valley, Washington		\$56
Nielson, Pinot Noir, Santa Maria Valley, California	\$15	\$60
Duckhorn, Merlot, Napa Valley, California (375ml)		\$68
Hartford Court, Pinot Noir, Russian River Valley, California		\$72
Prisoner Wine CO., Zinfandel Blend "The Prisoner" Napa Valley, California		\$90
Stag's Leap Wine Cellars, Cabernet Sauvignon "Artemis" Napa Valley, California		\$145
<i>Red Wine from the Old World</i>		
Gilles Robin, Crozes-Hermitage, Rhone Valley, France (375ml)		\$45
Marques de Murietta "Reserva" Rioja, Spain		\$60
Bonpas, Châteauneuf-du-Pape, Rhone Valley, France		\$98
Tenuta San Guido "Crognolo, Super Tuscan" Bolgheri, Italy	\$18	\$72
Valdicava, Rosso di Montepulciano, Tuscany, Italy		\$110

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