

# in-room dining menu

## breakfast

(served from 6:00am to 11:30am)

## coffee & juice

### juice | 6

choice of orange, grapefruit, carrot  
tomato, v-8, cranberry, apple, pineapple

### juice of the day | 8

### fresh squeezed | 8

florida orange or grapefruit juice

### juicera organic cold pressed juice | 14

#### green power

kale, spinach, apple, cucumber, celery,  
romaine, parsley, lemon

#### rooted beginnings

beet, carrot, ginger, apple, lemon

#### pineapple x-press

pineapple, apple, mint

### illy espresso, cappuccino, or latte | 6

### coffee pot small/large | 7/10

### tea selection by tealeaves | 6

### smoothie | 10 (gf)

banana & protein or  
mixed berry and ginseng

### yogurt | 10 (gf)

choice of: natural, nonfat, flavored

## cakes and waffles

### belgian waffle | 16

berries, mascarpone cheese

### brioche french toast | 18

cornflake crust, peaches, chantilly cream

### buttermilk pancake stack | 17

with berries

## fruits and grains

### market fresh fruit plate | 16 (gf) (v)

### steel cut irish oatmeal | 11 (gf) (v)

brown sugar, raisins

### with berries | 16

### selection of dry cereals | 7

### with berries or bananas | 12

### fresh berries | 14 (gf) (v)

## bakery | 8

served with sweet butter and preserves

morning pastries

assorted bagels and cream cheese

choice of toast: white, whole wheat,

rye, seven grain, cinnamon raisin,

english muffin

(V) Vegetarian Options (GF) Gluten Free Options

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

(Florida State Sales Tax, 20% Service Charge and In-Room Dining Charge of \$4.00 per delivery will be added to your check)

## in-room dining menu

### breakfast continued...

(served from 6:00am to 11:30am)

### eggs & specialties

#### eggs and pancakes | 19

two eggs, pancakes, and choice of breakfast meat

#### two eggs, any style | 16 (gf)

two eggs and choice of breakfast meat

#### three-egg omelet | 19 (gf)

choice of: ham, applewood smoked bacon, cheddar, swiss, spinach, peppers, portobello mushrooms, herbs, jalapenos

#### miami omelet | 19

avocado, sauteed mushrooms, tomatoes, green onions, swiss cheese, queso fresco

#### egg white omelet | 18 (gf)

grilled balsamic portabella mushrooms, asparagus, basil, mozzarella cheese, tomatoes

#### eggs benedict | 19

canadian bacon, english muffin, hollandaise sauce

#### avocado toast | 15

grilled sourdough, goat cheese, pea shoot, and radish salad

add egg | 5

add bacon | 6

add smoked salmon | 7

#### continental breakfast | 22

fruit salad

choice of: morning pastries or toast,

coffee, espresso or tea, juice

#### healthy morning | 25

protein smoothie, fruit salad, nonfat yogurt,

homemade healthy choice muffin,

choice of: coffee, espresso or tea

#### all american breakfast | 30

two eggs any style

choice of: breakfast meat, toast,

coffee, espresso or tea, juice

### breakfast meats | 9

chicken sausage, applewood smoked bacon,

black forest ham, country sausage link,

canadian bacon

### breakfast potatoes | 6

### all day dining

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

### soups

#### roasted tomato | 13 (gf)

vine ripe tomatoes, garlic, onion, basil, olive oil, goat cheese crouton

#### chicken noodle | 12

shredded chicken, pasta, vegetables, savory chicken broth

#### miso | 12

tofu, wakame, scallions, dashi broth

### salads

#### organic greens | 16 (gf)(v)

hearts of palm, sunflower and pumpkin seed crunch, grape tomatoes, oriental vinaigrette

#### caesar | 16

traditional caesar salad, croutons

#### floridian cobb | 19 (gf)

roasted corn, black beans, avocado, applewood smoked bacon, queso fresco, tomatoes, eggs, hearts of palm, citrus mojo vinaigrette

#### ahi tuna niçoise \* | 22 (v)

mesclun greens, green beans, tomatoes, eggs, olives, potatoes, niçoise dressing

#### tomato and mozzarella salad | 16

pesto, arugula, olive oil powder, crispy basil

### enhance your salad by adding:

chicken breast | 8

atlantic salmon | 10

shrimp skewer | 12

skirt steak | 14

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### all day dining continued...

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

#### appetizers

##### shrimp cocktail | 18 (gf)

yuzu-wasabi cocktail sauce

##### chicken wings | 15 (gf)

choice of: bbq, honey garlic or spicy buffalo

##### mediterranean platter | 16 (v)

classic and edamame hummus, tapenade, pita bread

##### cheese quesadilla | 14

salsa, guacamole, sour cream

add shrimp | 12

add chicken | 8

##### steamed edamame with sea salt | 8 (gf)(v)

##### soy braised baby back ribs | 16

ginger-soy glaze

##### steamed dumplings | 13 (gf)

carrots, tofu, napa cabbage, red peppers, scallions, chili-soy sauce

##### avocado toast | 15 (v)

grilled sourdough, goat cheese,

pea shoot and radish salad

add egg | 5

add bacon | 6

add smoked salmon | 7

#### pizza and pasta

##### create your own pasta | 17

spaghetti, fettuccine, penne

choice of sauces: pomodoro, bolognese,

alfredo, garlic or pesto

choice of:

chicken breast | 8

atlantic salmon | 10

shrimp | 12

primavera vegetables | 6

##### create your own pizza | 14

with tomato sauce or pesto

##### add a topping | 3 each

fresh mozzarella, ricotta, chicken,

sausage, pepperoni, peppers,

caramelized onions, zucchini, broccoli

#### sandwiches

choice of french fries or salad

##### roasted turkey club | 19

turkey breast, applewood smoked bacon,

vine ripe tomatoes, butter lettuce,

paprika mayonnaise

##### angus beef burger | 23

angus beef, sundried tomato chutney,

home-made ranch, crispy potato straws, brioche bun

##### cuban media noche | 19

ham, roast pork, swiss cheese, pickles,

yellow mustard, mayonnaise, sweet egg bun

##### lobster blt | 23

applewood smoked bacon, crushed avocado, lemon aioli

##### vegetable wrap | 14

grilled zucchini, squash, red peppers,

portabella mushrooms, baby greens,

mozzarella cheese, pesto, sprouts, wheat wrap

#### entrées

##### beef tenderloin 7oz. | 34

##### grilled skirt steak 7oz. | 26

##### atlantic salmon 7oz. | 23

##### grouper 7oz. | 28

##### airline chicken breast 8oz. | 22

choice of sauce:

chimichurri, roasted shallot-red wine,

teriyaki, béarnaise, lemon citrus

choice of vegetable | 7

baby heirloom carrots, grilled jumpo asparagus,

sautéed baby spinach, grilled portabella mushrooms,

broccolini, zucchini, squash

choice of starch | 7

rosemary marble potatoes, whipped potatoes,

jasmine rice, sweet potato fries, french fries

##### charred honey-miso salmon | 29 (gf)

wasabi mashed potatoes, stir fried vegetables

##### green curry vegetables | 22 (gf)

coconut milk, jasmine rice

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### sushi rolls

#### lobster\* | 28

lobster tail, masago, asparagus,  
topped with avocado

#### california\* | 16 (gf)

crab meat, masago, avocado, cucumber

#### crunchy spicy tuna\* | 16

tuna, cucumber, scallions, sesame seeds

#### fresh salmon\* | 15

salmon, avocado, cream cheese

#### vegetable | 13 (v)

cucumber, asparagus, avocado, burdock,  
bubu arare

#### rainbow\* | 22 (gf)

california roll topped with tuna, salmon  
and hamachi

### nigiri and sashimi

#### nigiri\* | 7

hamachi, tuna or salmon (per piece)

#### sashimi\* | 16

hamachi, tuna or salmon (4 pieces)

### dessert

#### assorted house-made

#### ice creams and sorbets | 10

#### chocolate fudge cake | 12

raspberry coulis

#### new york style cheesecake | 10

citrus pineapple

#### white chocolate cream puff | 11

dark chocolate sauce, salted caramel sauce

#### key lime pie | 11

mango compote, toasted marshmallow sauce

### little fans menu

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

#### peanut butter and jelly sandwich | 9

choice of: green salad, vegetable crudité or  
french fries

#### grilled cheese sandwich | 10

choice of: green salad, vegetable crudité or  
french fries

#### kids cheese pizza | 10

tomato sauce, shredded mozzarella

#### chicken fingers & french fries | 10

honey mustard or bbq sauce

#### macaroni and cheese | 9

cheddar cheese sauce

#### grilled salmon 4oz. | 19 (gf)

mixed seasonal vegetables, jasmine rice

#### ice cream sandwich | 9

chocolate chip cookie

with vanilla bean ice cream

#### banana split | 11

vanilla, chocolate,

strawberry ice cream

#### cookies or fudge brownies | 8

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### late night dining

(served from 11:00pm to 6:00am)

#### miso soup | 12

tofu, wakame, scallions, dashi broth

#### chicken noodle soup | 12

shredded chicken, pasta, vegetables,  
savory chicken broth

#### organic greens | 14 (gf) (v)

hearts of palm, sunflower and pumpkin seed crunch,  
grape tomatoes, oriental vinaigrette

#### caesar salad | 16

traditional caesar salad, croutons

#### enhance your salad by adding:

chicken breast | 8

atlantic salmon | 10

shrimp skewer | 12

skirt steak | 14

#### chicken wings | 15 (gf)

choice of bbq, honey-garlic  
or spicy buffalo

#### cheese quesadilla | 14

salsa, guacamole, sour cream

add shrimp | 12

add chicken | 8

#### pepperoni pizza | 16

tomato sauce, shredded mozzarella

#### roasted turkey club | 19

turkey breast, applewood smoked bacon,  
vine ripe tomatoes, butter lettuce,  
paprika mayonnaise

#### angus beef burger | 23

angus beef, sundried tomato chutney,  
homemade ranch, crispy potato straws, brioche bun

#### cuban media noche | 19

ham, roast pork, swiss cheese, pickles,  
yellow mustard, mayonnaise, sweet egg bun

#### three-egg omelet | 19 (gf)

choice of: ham, applewood smoked bacon, cheddar, swiss,  
spinach, peppers, portobello mushroom, herbs, jalapeños

#### market fresh fruit plate | 16 (gf) (v)

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### wine selections

#### champagne

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##### brut

	glass	bottle
taittinger "la francaise," reims, france	25	125
louis roederer, reims, france		145
veuve clicquot "yellow label," reims, france		170

##### blanc de blancs

ruinart, reims, france		250
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##### rosé

laurent-perrier, tours-sur-marne, France		170
moët & chandon, epernay, france		160
ruinart, reims, france		240

##### tête de cuvée

krug, brut "grande cuvée," reims, france		500
louis roederer, brut "cristal," reims, france		600
louis roederer, rosé "cristal," reims, france		1200
moët & chandon, brut "dom pérignon," epernay, france		350
moët & chandon, rose "dom pérignon," epernay, france		1000

#### sparkling

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maschio dei cavaliere, prosecco superiore, valdobbiadene, italy	14	70
iron horse, classic vintage brut, green valley, california		95
mumm, rosé, napa valley, california		85

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### white

	glass	bottle
<i>hartford court, chardonnay, russian river valley, california</i>	17	68
<i>wither hills, sauvignon blanc, marlborough, new zealand</i>	14	56
<i>cliff lede, sauvignon blanc, napa valley, california</i>		60
<i>sequoia grove, chardonnay, napa valley, california</i>		68
<i>cloudy bay, sauvignon blanc, marlborough, new zealand</i>		90
<i>jordan, chardonnay, russian river valley, california</i>		90
<i>pighin, pinot grigio, friuli, italy</i>	13	52
<i>domaine de la perriere, saucerre, loire valley, france</i>		72

### rosé

<i>château d' esclans "whispering angel", côtes de provence</i>	16	64
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### red

<i>don david "reserve" malbec, calchaqui valley, argentina</i>	12	48
<i>arrowood, cabernet sauvignon, sonoma, california</i>	16	64
<i>hall, merlot, merlot, napa valley, california</i>		75
<i>siduri, pinot noir, willamette valley, california</i>	18	72
<i>prisoner wine co. zinfandel blend "the prisoner," napa valley, california</i>		95
<i>mount veeder, cabernet sauvignon, napa valley, california</i>		96
<i>massolino, barolo, piedmont, italy</i>		120
<i>château cantemerle, haut-médoc, bordeaux, france</i>		130

### beer

		9
<i>local &amp; domestic craft</i>		9
<i>international</i>		8
<i>domestic</i>		