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

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

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, Cheddar, Swiss, Spinach, Peppers, Bacon, 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)
Balsamic Grilled Portabella Mushroom, Asparagus, Fresh Basil, Mozzarella Cheese and 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, and Dill Hollandaise Sauce

(V)Vegetarian Options (GF) Gluten Free Options
There may be health risks associated when consuming raw protein products, including raw oysters. If you suffer from chronic illness of the liver, stomach or blood, if you are pregnant or have other immune disorders, you should eat these products fully cooked.
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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

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

Breakfast Potatoes | $5.00

All Day Dining
(Served from 11:30 am to 11:00 pm)

Soups

Potato Truffle Soup | $12.00 (GF)
Potato and Black Truffles, Smoked Scottish Salmon, Dill-Creme Fraiche

She Crab Soup | $11.00 (GF)
Creamy Seafood Broth, Lump Crab, Tobiko Caviar

Chicken Noodle Soup | $12.00
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 (V)
Traditional Caesar Salad, Focaccia Croûtons

Floridian Cobb Salad | $16.00 (GF)
Roasted Corn, Black Beans, Avocado, Queso Fresco, Hearts of Palm, Tomato Salsa, Applewood Smoked Bacon

Field Salad | $14.00
Chestnut, Candied Beets, Garlic Croutons, Bacon and Mustard Dressing

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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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

Classic Ratatouille | $14.00 (V)
Ratatouille Vegetables, Fresh Tomato Sauce, Parmesan Bread Crumbs

Shrimp Cocktail | $22.00 (GF)
Yuzu Wasabi Cocktail Sauce, served on ice

Beef Naan Flat Bread | $16.00
Sundried Tomato Spread, Skirt Steak, Smoked Gouda, Arugula

Fresh Pasta

Make Your Own Pasta | $15.00
Spaghetti, Fettuccine, Pappardelle,
Choice of Sauces: Pomodoro, Bolognese, Alfredo or Garlic

Choice of protein:
Chicken Breast | $8.00
Salmon | $10.00
Shrimp Skewer | $12.00

Peruvian Dishes

Causa Cangrejo | $14.00
Beet Causa, Crab, Avocado, Huancaina Sauce, Kale, Cherry Tomatoes, Quail Eggs

Paiche Chorrillana | $29.00
Amazon Fish, Tamarind Chorrillana Sauce, Mashed Yuca with Smoked Bacon

Chicken Anticucho | $12.00
Free Range Chicken, Potatoes, Choclo, Chalaca, Ocopa Sauce

Sushi Selection

Lobster Roll | $25.00
Maine Lobster Tail (1 ½ -2oz), Masago, Yellow Peas, Asparagus, Topped with Avocado

Nigiri | $6.00
Hamachi, Tuna or Salmon

Sashimi (4 pieces)
Hamachi, Yellowtail | $15.00
Maguro Ahi Tuna | $15.00
Salmon | $15.00

California Roll | $15.00 (GF)
Crab Meat, Masago, Avocado, Cucumber

Spicy Tuna (riceless) | $14.00
Avocado wrapped in thinly sliced Cucumber

Fresh Salmon Roll | $14.00
Avocado, Cream Cheese, Salmon (inside and top)

Futomaki Roll | $11.00 (V)
Spinach, Kampio, Burdock, Cucumber, Asparagus

Rainbow Roll | $19.00 (GF)
California Roll topped with Tuna, Salmon, Hamachi

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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, Portobella Mushrooms, Sundried Tomatoes, Manchego Cheese

Pear & Gorgonzola Pizza | $18.00 (V)
Fresh Gorgonzola, Roasted Pears, Caramelized Onions

Large Plates

Roasted Atlantic Salmon | $26.00 (GF)
Warm Mixed Vegetable Salad, Avocado, Broccoli, Coriander Sauce

Chargrilled Mahi | $26.00 (V)
French Beans, Butternut Squash, Cilantro Rice, Orange Glaze

Braised Beef Short Ribs | $30.00 (GF)
Roasted Root Vegetables, Mashed Potatoes, Beef Jus

Beef Tenderloin | $39.00
Seasonal Vegetables, Truffle-Shitake and Potato Gratin, Pumpernickel Sauce

Orange Sour Duck | $28.00
Oven Roasted Duck Breast, Orange Pickled Red Cabbage, Green Rice, Red Wine-Cinnamon Jus, Fresh Grapes

Crispy Chicken | $26.00
Pan Seared Free Range Chicken Breast, Homemade Chicken Vegetable Spring Roll

Mushroom and Mustard Risotto | $22.00 (V)
Wild Forest Mushrooms, French Mustard, Mascarpone

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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, Cheddar, Swiss, Spinach, Peppers, Bacon, Portabella Mushroom, Herbs, Jalapeño

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

Dessert

Coconut and Chocolate Semifredo | $10.00
Tropical Fruit Coulis

Red Berries, Meyer Lemon Sabayon | $10.00
Greek Yogurt Gelato

Florida Key Lime Pie, Tequila-Flavored | $10.00
Pineapple Salsa

Espresso Tiramisu | $11.00
White Chocolate Sorbet

Hazelnut Chocolate Crunch Bar | $11.00
Vanilla Bean Gelato

Little Fans Menu

All Day Dining
(Served from 11:30 am to 11:00 pm)

Peanut Butter Jelly Sandwich | $9.00
French Fries

Grilled Cheese Sandwich | $10.00
French Fries

Kids Margherita Pizza | $10.00
Tomato Sauce, Shredded Mozzarella

Chicken Fingers | $10.00
French Fries

Macaroni Cheese | $9.00
Macaroni tossed in a Cheddar Cheese Sauce

Grilled Salmon | $18.00 (GF)
Mixed Seasonal Vegetables, Jasmine Rice

Assorted Ice Cream Sandwiches | $9.00

Banana Split | $11.00
Vanilla-Chocolate-Strawberry Ice Cream

Mini Turtle Cheesecakes | $10.00
Chocolate Caramel Fudge

Assorted Homemade Gelatos and Sorbets | $12.00

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Wine Selections

Champagne

	Glass	Bottle
Brut & Brut Rosé		
Piper-Heidsieck, Reims, France	$24	$120
Veuve Clicquot, Brut Rosé, Reims, France	$39	$195
Veuve Clicquot "Yellow Lable", Reims, France		$170
Charles Heidsieck, Brut, Reims, France		$185
Laurent-Perrier, Brut Rosé, Reims, France		$177
Ruinart, Brut Rosé, Reims, France		$270
Tête de Cuvée		
Krug "Grande Cuvée", Reims, France		$500
Louis Roederer "Cristal", Brut, Reims, France		$600
Taittinger "Cômtes de Champagne", Brut, Reims, France		$750
Moët & Chandon "Dom Perignon", Brut, Éspernay, France		$400
Veuve Clicquot "La Grande Dame" Brut Rosé, Reims, France		$600

Sparkling Wine

Raventos i Blanc "L'Heru", Cava, Penedes, Spain	$13	$52
Col di Salici, Prosecco, Valdobbiadene, Italy		$60
Roederer Estate, Brut Rose, Anderson Valley, California		$88
Iron Horse, Classic Vintage Brut, Green Valley, California		$90
Ca' Del Bosco, Franciacorta, Italy		$80

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In-Room Dining Menu

White Wine	Glass	Bottle
Intipalka, Sauvignon Blanc, Valle del Sol, Peru	$11	$44
SA Prum "Blue Slate", Riesling Mosel, Germany	$14	$56
Bertani "Veneto", Pinot Grigio, Veneto, Italy	$15	$60
Solo Contigo "Unoaked", Chardonnay, Mendoza, Argentina	$13	$52
Columna, Albarino, Rias Baixas, Spain	$10	$40
Lioco, Chardonnay, Sonoma County, California	$16	$64
Chanin, Chardonnay, Santa Maria Valley, California		$90
Jean-Marc Brocard, Chardonnay, Chablis "Montee de Tonnerre", 1er cru, France		$100
Cliff Lede, Sauvignon Blanc, Napa Valley, California		$60
Do Ferreiro, Albarino, Rias Baixas, Spain		$80
Adras, Godello "Sur Lies", Spain		$50

Rosé	Glass	Bottle
Mouton Noir "Love Drunk", Pinot Noir/Chardonnay, Willamette Valley, Oregon		$50
Chateau D'Esclans "Whispering Angel", Grenache, Côtes de Provence, France	$15	$60

Red Wine	Glass	Bottle
Château Ste. Michelle "Indian Wells", Merlot, Washington	$14	$56
Oberon by Michael Mondavi, Cabernet Sauvignon, Napa Valley, California	$15	$60
Alta Pavina "Citius", Pinot Noir, Spain	$12	$48
Familia Zuccardi "Serie A", Malbec, Mendoza, Argentina	$13	$52
Marques de Murietta, Reserva, Rioja, Spain	$15	$60
Sanctuary "Usibelli Vineyard", Cabernet Sauvignon, Rutherford, California		$90
Stag's Leap Wine Cellars "Artemis", Cabernet Sauvignon, Napa Valley, California		$120
Domaine Meix-Foulot, Pinot Noir, Mercurey, 1er cru, France		$90
Keller Estate "La Cruz Vineyard", Sonoma Coast, California		$110
Ernesto Catena "Siesta en el Tahuantinsuyu", Malbec, Mendoza, Argentina		$60
Prisoner Wine CO. "The Prisoner", Zinfandel Blend, Napa Valley, California		$90

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