
in-room dining menu

breakfast

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

coffee & juice

juice | 7

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

fresh squeezed | 8

florida orange or grapefruit

green juice | 10

celery, green apple, kale, cucumber, spinach,
lemon, ginger

illy espresso, cappuccino, or latte | 7

coffee pot *small / large* | 7/10

tea selection by tealeaves | 7

smoothie | 14 (gf)

banana & protein or
mixed berry and ginseng

yogurt | 12 (gf)

choice of: natural, nonfat, flavored
add berries | 5
add granola | 7

cakes and waffles

belgian waffle | 20

berries, mascarpone cheese

buttermilk pancake stack | 20

with berries

fruits and grains

market fresh fruit plate | 16 (gf)

steel-cut irish oatmeal | 14 (v/gf)

brown sugar, raisins

selection of dry cereals or granola | 7

add berries | 7

add bananas | 6

fresh berries | 15 (v/gf)

bakery | 10

served with sweet butter and preserves

morning pastries

assorted bagels and cream cheese

choice of toast: white, whole wheat,
rye, seven-grain, english muffin

(V) Vegan 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 6:00 to 11:30am)

eggs & specialties

eggs and pancakes | 23

two eggs, pancakes, and choice of breakfast meat

two eggs, any style | 21 (gf)

two eggs and choice of breakfast meat

three-egg omelet | 22 (gf)

choice of: ham, applewood-smoked bacon, cheddar, swiss, spinach, peppers, mushrooms, herbs, jalapeño

miami omelet | 24

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

eggs benedict | 23

*canadian bacon, english muffin, hollandaise sauce
add smoked salmon | 7*

continental breakfast | 26

*fruit salad
choice of: morning pastries or toast,
coffee, espresso or tea, juice*

healthy morning | 29

*protein smoothie, fruit salad, nonfat yogurt,
homemade healthy choice muffin,
choice of: coffee, espresso or tea*

all-american breakfast | 34

*two eggs any style, small fruit salad,
choice of: breakfast meat, toast,
coffee, espresso or tea, juice*

smoked salmon | 21

cream cheese, red onions, tomatoes, capers, toasted bagel

sides

breakfast meats | 10

*chicken sausage, applewood-smoked bacon,
black forest ham, country sausage link,
canadian bacon*

breakfast potatoes | 7

sliced tomato | 4

sliced avocado | 6

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in-room dining menu

all day dining

(served from 11:30am to 12:00am)

soups

roasted tomato | 13 (gf)

*vine-ripened 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(v)

salads

organic greens | 17 (gf)(v)

*hearts of palm, cucumber, carrots,
grape tomatoes, oriental vinaigrette*

caesar | 17

traditional caesar salad, croutons

ahi tuna niçoise * | 24

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

enhance your salad by adding:

chicken breast | 9

shrimp skewer | 14

skirt steak | 16

atlantic salmon | 12

appetizers

shrimp cocktail | 20 (gf)

yuzu wasabi cocktail sauce

guacamole & salsa | 12

corn tortilla chips

steamed edamame | 10 (gf)(v)

maldon salt

chicken wings | 17

choice of: bbq, honey & garlic, spicy buffalo

cheese quesadilla | 14

*salsa, guacamole, sour cream
add chicken | 8*

sandwiches

*choice of french fries, sweet potato fries,
fruit salad or side salad*

MO turkey club | 22

*artisanal multi-grain bread, roasted turkey breast,
smoked bacon, heirloom tomatoes, bib lettuce,
avocado aioli*

enhance your sandwich by adding:

egg | 5

sliced avocado | 6

angus beef burger | 24

*angus beef, sundried tomato chutney,
home-made ranch, crispy potato straws,
brioche bun*

vegetable wrap | 16

*grilled zucchini, squash, red peppers,
portabella mushrooms, baby greens,
pesto, sprouts, wheat wrap
add mozzarella (vegetarian)
add tofu (vegan)*

albacore tuna melt | 20

mild cheddar, lettuce, tomato, ciabatta

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in-room dining menu

all day dining continued...

(served from 11:30am to 12:00am)

pasta

create your own pasta | 17

choice of: fettuccine or penne

choice of sauce: pomodoro, bolognese, alfredo or pesto

enhance your pasta by adding:

chicken breast | 9

shrimp skewer | 14

skirt steak | 16

atlantic salmon | 12

entrées

beef tenderloin 7oz. | 38

grilled skirt steak 7oz. | 29

atlantic salmon 7oz. | 26

airline chicken breast 8oz. | 23

choice of sauce:

chimichurri, roasted shallot-red wine,
teriyaki, béarnaise, lemon citrus

choice of vegetable | 7

baby heirloom carrots, grilled jumbo asparagus,
sautéed baby spinach, broccolini, zucchini

choice of starch | 7

rosemary marble potatoes, whipped potatoes,
jasmine rice, french fries

yellow vegetable curry | 24 (gf)(v)

coconut milk, jasmine rice

little fans

peanut butter & jelly sandwich | 10

choice of: green salad, vegetable crudite or french fries

grilled cheese sandwich | 11

choice of: green salad, vegetable crudite or french fries

chicken finger & french fries | 11

honey mustard or bbq sauce

macaroni & cheese | 10

cheddar cheese sauce

desserts

assorted house-made
ice creams and sorbets | 11

chocolate tart | 12

salted dulce de leche,
caramelized hazelnuts

raspberry & lychee tart | 12

coconut cream

key lime pie | 12

graham cracker crust, raspberry gel

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in-room dining wine list

CHAMPAGNE

BRUT	GLS	BTL
Taittinger "La Française" Reims, France	25	125
Louis Roederer "Brut Premier" Reims, France		135
Veuve Clicquot "Yellow Label" Reims, France		170

ROSÉ

Laurent Perrier, Tours-Sur-Marnes, France		175
Veuve Clicquot, Reims, France		195
Taittinger, Reims, France		160

TÊTE DE CUVÉE

Louis Roederer Brut "Cristal" Reims, France		560
Louis Roederer Rosé "Cristal" Reims, France		1200
Moët & Chandon Brut "Dom Pérignon" Épernay, France		350
Moët & Chandon Rosé "Dom Pérignon" Épernay, France		1000
Taittinger Blanc de Blancs "Comtes de Champagne" Reims, France		300

SPARKLING

Santa Margherita, Prosecco Superiore, Valdobbiadene, Italy	14	70
Mumm Rosé, Napa Valley, California		60

WINES

WHITES

Hartford Chardonnay, Russian River Valley, California	17	68
Chanin Chardonnay "Bien Nacido" Santa Maria Valley, California		90
Cliff Lede Sauvignon Blanc, Napa Valley, California		60
Vavasour Sauvignon Blanc, Marlborough, New Zealand	13	52
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand		90
Domaine Schlumberger Riesling, Alsace, France		65
Chablis, Patriarche, Burgundy, France		60
Jacques Dumont, Sancerre, Loire Valley, France		76
Pighin Pinot Grigio, Friuli, Italy	14	56

ROSÉ

Château d'Esclans "Whispering Angel, Côtes de Provence, France	16	64
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REDS

Arrowood Cabernet Sauvignon, Sonoma, California	17	68
Mount Veeder Cabernet Sauvignon, Napa Valley, California		96
Stag's Leap Wine Cellars "Artemis" Cabernet Sauvignon, Napa Valley, California		160
Hall Merlot, Napa Valley, California		82
Prisoner Wine Co. "The Prisoner" Zinfandel Blend, Napa Valley, California		95
Hahn "SLH" Pinot Noir, Santa Lucia Highlands, California		65
Siduri Pinot Noir, Willamette Valley, Oregon	18	72
Aruma Malbec, Mendoza, Argentina	13	52
Filus "Reserve" Malbec, Mendoza, Argentina		70
Marques de Murrieta "Reserva" Rioja, Spain		72
Château La Tour du Mons, Margaux, Bordeaux, France		85