





 Denotes a Hyatt Signature Dish

Soups & Appetizers

	Roasted Chicken Tortilla Soup Avocado and pico de gallo	\$8
	French Onion Soup Scented with apple cider, topped with provolone and Gruyere cheese	\$7
	Grand Ma's Chicken Noodle Soup Flavorful broth, matzo ball with lots of chicken	\$7
	Shrimp and Chicken Quesadilla Tomato-basil tortilla filled with Monterey Jack and cheddar cheese, shrimp and chicken, with sour cream, salsa and guacamole	\$13
	Bibb Lettuce Salad Julienne carrots and beets, toasted sunflower seeds, whole grain mustard vinaigrette	\$7
	Grilled Shrimp Skewers On a bed of Asian slaw with Thai chili sauce	\$12
	Fried Calamari Roasted golden tomato-basil dipping sauce	\$13
	Buffalo Wings Jumbo wings marinated and fried crisp with blue cheese, celery and carrot sticks	\$13
	Grilled Chicken Quesadilla Avocado and pico de gallo with roasted tomato salsa	\$11
	Plantain Chips Mixed with red corn tortillas, mango salsa	\$6
	Tostone Nachos Cheese, tomatoes, jalapenos, sour cream	\$8
Crisp Culinary Creations		
	Caesar Salad ~ Add Chicken or Shrimp for \$5 Chopped romaine lettuce, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton	\$8
	Grilled Black Grouper on Florida Greens Salad Hearts of palm, local orange mango, avocado lime vinaigrette	\$13
	Traditional Cobb Salad Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, tossed with lemon-Dijon dressing	\$14
	Chili-Lime Steak Salad Served over crisp romaine, with roasted corn and black bean relish, cheddar and Monterey Jack cheese, chili-lime vinaigrette	\$14
	Citrus Spinach Salad Baby spinach with orange and grapefruit, toasted almonds and raspberries	\$11

There are certain health risks associated with the consumption of raw, or undercooked meats, fish and or eggs.

Tax & Gratuity Not Included 20% Gratuity added to all parties of 6 or more guests

Sandwiches ~ All sandwiches come with your choice of fries, cole slaw or plantain chips



Meyer™ Natural Angus Burger \$14
Aged white cheddar, horseradish sauce, onion jam on a brioche bun



English-Style Club Sandwich \$11
Shaved turkey, smoked bacon, fried egg, and Dijon spread



Chicken Sandwich \$10
Grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread. Served with a fresh cucumber salad

Reuben \$10
Thinly sliced corn beef with sauerkraut piled high on grilled marble rye with Swiss cheese and Thousand Island dressing

Philly Cheese Steak \$12
Shaved steak and onions, topped with melted provolone

“French Onion” Grilled Cheese \$10
Caramelized Vidalia onions with provolone and gruyere cheese on grilled sourdough, served with tomato-basil soup

Grouper Sandwich \$12
Blackened or seared with lemon-pepper seasoning, served on Kaiser roll with tartar sauce

Grilled Portobello Wrap \$10
Grilled Portobello mushrooms, roasted peppers, cucumbers, sprouts, avocado and tomato with hummus in a tomato tortilla wrap

Entrées

Angel Hair Pasta and Shrimp \$15
Fresh basil, garlic, tomatoes and spinach

Grilled Sage Chicken Breast \$13
Mixed grains and rice, aromatic herb jus

Pan Seared Salmon \$16
Tomato, cucumber, olive, and caper relish

Desserts

Key Lime Pie \$7
Almond tuille and mango coulis

Raspberry Cream Cheese Blonde Sundae \$7
Ice cream, raspberry compote

Double Chocolate Brownie Cheesecake \$8
Mixed berry compote

Warm Spiced Pears \$7
With walnut ice cream

Bananas Foster Bread Pudding \$7
Toasted bread pudding topped with bananas and caramel sauce

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