

In-Room Dining Lunch Menu

SOUPS AND STARTERS

Roasted Aztecan Chicken Tortilla Soup 7.00

Avocado and fresh pico de gallo

Red Lentil Chili 9.00

Served with fresh tortilla chips

Buttermilk Crisp Calamari 11.00

Served with tomato and basil marinara sauce

Buffalo Mozzarella Brushetta 9.00

Crostini, olive oil, fresh tomatoes and warm mozzarella

Buffalo Wings 10.00

*Herb roasted chicken drumettes, traditional sauce
with bleu cheese dressing and celery sticks*

Crisp Yucca Fries 6.00

Olive oil, garlic and cilantro

SALADS

Seasonal Greens 8.50

Vine ripe tomatoes and balsamic dressing

Caesar Salad 12.00

Romaine spears, traditional dressing, fresh parmesan and crostini

Florida Greens Salad 10.00

Balsamic strawberries, caramelized walnuts and feta cheese

Traditional Cobb Salad 15.00

Grilled chicken, smoked bacon, egg, avocado, bleu cheese and tomatoes

Arugula, Bosc Pear and Reggiano Salad 11.00

Pear and lemon grapeseed dressing

Avocado and Tomato Salad 12.00

Avocado, tomato, red onion and bell peppers served with cilantro and cumin dressing

SANDWICHES

Meyer Natural Angus Burger 14.00

Angus Beef, Choice of American, Jack, Provolone, Swiss or Cheddar Cheese

Crab Cake Sandwich 17.00

Lump crabmeat, remoulade sauce and grilled zucchini

All-American Hot Dog 8.00

¼ pound beef hot dog grilled to perfection

Turkey Burger 14.00

Herb mayo, lettuce, tomato and onion on a toasted brioche bun

Chicken Ciabatta 13.00

Grilled chicken on ciabatta bread, sliced tomato and red onion

English-Style Club Sandwich 13.00

Shaved turkey, smoked bacon, fried egg and Dijon spread

Swordfish Club 16.00

Blackened swordfish on brioche, tomato, arugula and avocado

SELECTIONS OF RUSTIC AND TRADITIONAL PIZZAS

DESSERTS

Seasonal Fruit Cheesecake 8.00

Citrus cheese cream, coconut macaroon crust

Double Fudge Torte 8.00

Buttermilk fudge cake layered with chocolate ganache

Warm Chocolate Lava Cake 8.00

Served with sliced bananas and foster sauce

Traditional Key Lime Pie 8.00

Tiramisu 8.00