

In-Room Dining Dinner 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

Buffalo Wings 10.00

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

Chilled Gulf Shrimp Cocktail 13.50

Horseradish cocktail sauce and lemon garnish

Gulf Shrimp with Prosciutto and Melon 14.50

Arugula and seasonal melon

Chicken Soft Tacos 14.00

Corn and flour tortillas filled with pulled chicken, Oaxaca cheese and roasted tomato salsa

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

Turkey Burger 14.00

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

English-Style Club Sandwich 13.00

Shaved turkey, smoked bacon, fried egg and Dijon spread

ENTREES

Shrimp Pad Thai 15.00

Asian noodles with tamarind, peanut and scallion

Wasabi Crusted Tuna 18.00

Asian napa cabbage salad with pan seared wasabi pea crusted tuna

Florida Shrimp Ravioli 19.00

Roasted corn, cracked pepper, chives and lemongrass sauce

Grilled Wild Salmon 17.00

Mushroom ravioli, asparagus and olive-tomato relish

Grilled Breast of Chicken 23.00

Topped with Monterey jack cheese and fresh avocado

Maryland-Style Crab Cakes 32.50

Lemon butter, seasonal potatoes and asparagus

Grilled Filet of Beef 39.00

Potatoes, asparagus and merlot demi-glace

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