

BREAKFAST 6am – 11am

STEEL-CUT OATMEAL 10.00
brown sugar, raisins and milk V/VGA

MUESLI 9.00
uncooked rolled oats mixed with fruits, almonds, yogurt and fresh berry garnish V

STRAWBERRY CUP 10.00 GF

MIXED FRUIT CUP 10.00 GF

TROPICAL FRUIT PARFAIT 11.00
topped with vanilla yogurt and our housemade roasted granola V

TOMATO TOAST 14.00
ripe tomatoes on protein bread, herb ricotta and lycopene oil V

BREAKFAST CROISSANT SANDWICH 16.00
fluffy scrambled eggs, applewood smoked cheddar, shaved ham and potato in a flaky croissant

EGG WHITE FRITTATA 14.00
roasted squash and goat cheese GF/V

THREE-EGG OMELET 14.25
freshly prepared with choice of toppings: swiss or cheddar cheese, ham, mushrooms, tomatoes, peppers, onions, capers GF/VA

ROASTED APPLE PANCAKES 14.00
apple streusel, cinnamon sugar, maple syrup V/GFA

GLUTEN-FREE RAISIN FRENCH TOAST 14.00
berry compote V/GF

ASSORTED COLD CEREALS WITH FRUITS 8.00 V

FRESHLY BAKED MUFFIN, DANISH OR CROISSANT 4.00

WHITE OR WHEAT TOAST 4.00

ENGLISH MUFFIN 4.00

**GLUTEN-FREE WHITE, GRAIN
OR RAISIN BREAD 4.00 GF**

**NATURALLY CURED BACON,
SAUSAGE OR
CHICKEN SAUSAGE 4.50 GF**

ALL-DAY DINING 11am – 11pm

CHICKEN NOODLE SOUP 10.00
free-range chicken, carrot, celery and egg noodles GFA

CREAM OF TOMATO SOUP 10.00
grilled cheese crouton GFA/V

MESCLUN MIXED GREEN SALAD 14.00
carrots, tomato and cucumber slices, choice of ranch, cabernet or fat-free italian dressing GF/V

CAESAR SALAD 16.00
romaine, shredded reggiano cheese, croutons, caesar dressing GFA
add grilled chicken breast 4.00

TURKEY CLUB SANDWICH 16.00
swiss cheese with lettuce, tomato and bacon on white bread GFA

VEGAN CLUB 15.00
hummus spread and grilled vegetables on protein bread VG/DF/GFA

GRILLED ROAST BEEF & CHEDDAR WRAP* 16.00
housemade chips GFA

CHEESE PIZZA 14.00
choice of pepperoni, sausage, ham or just plain

VEGGIE LOVER'S PIZZA 14.00 GFA/V

CHEESE RAVIOLI 24.00
marinara sauce and mixed vegetables V

CHICKEN FRANCAISE 26.00
classic preparation with lemon beurre blanc, blackened kale, roasted potatoes GFA

GRILLED "SIXTY SOUTH" 25.00
sustainable salmon, lemon, sea salt and olive oil over asparagus, tossed with jasmine rice GF

GF Gluten-Free
V Vegetarian
VG Vegan
DF Dairy-Free

GFA Can be prepared without Gluten
VA Can be prepared Vegetarian
VGA Can be prepared Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us if you have any food allergies.

DESSERTS

CHOCOLATE DUO 7.00
grand marnier®-infused white chocolate mousse, dark chocolate godiva® cake, crème anglaise

KEY LIME PIE 7.00
traditional pie with chocolate cookie crust, candied citrus zest, raspberry sauce

CARROT CAKE 7.00
we keep it vegan VG

CHOCOLATE CAKE SQUARE 7.00 GF/VG

HÄAGEN-DAZS® ICE CREAM BARS & SORBET 6.00

BEVERAGES

COFFEE 4.50
starbucks® coffee - regular or decaffeinated

ESPRESSO single 4.00 double 4.50

ASSORTED TEAS 4.00

MILK 4.00
whole, skim or soy

BOTTLED WATER 3.00
sparkling or still

ASSORTED SODAS 4.25

FRESHLY SQUEEZED ORANGE JUICE 5.00

FRESHLY SQUEEZED ORANGE-BEET JUICE 5.00

STRAWBERRY-LEMON JUICE 5.00

DOMESTIC BEER SELECTIONS 7.00

IMPORTED AND CRAFT BEER SELECTIONS 8.00

CANVAS HOUSE WINES 8 oz. glass 15.00 375ml bottle 24.00
pinot grigio, chardonnay, pinot noir, merlot, cabernet sauvignon

TANGLEWOOD RESTAURANT TO GO

PLEASE DIAL 54 TO ORDER

HOURS OF OPERATION

Breakfast 6:00am – 11:00am daily

All-Day Dining 11:00am – 11:00pm daily

Overnight Menu 11:00pm – 6:00am

Tanglewood Restaurant "To Go" offers freshly prepared food available for pick up from our restaurant. All of our orders are packaged in eco-friendly disposable containers to allow you to enjoy a restaurant-quality experience in the comfort of your guest room. All orders can also be delivered to your room for an additional fee of \$4.50 and service charge of 20%. The service charge includes a gratuity. All orders are subject to state and local taxes.

FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

is the philosophy behind our seasonal menu which supports our local purveyors here in Southwest Florida. We are inspired by the culture and diversity the Gulf area represents as well as you, our well-trained guests. What may be comfort food for some will be new and enticing for others. Sharing this experience with visitors from all over the world is our story.

OVERNIGHT 11pm – 6am

STRAWBERRY CUP 10.00 GF

MIXED FRUIT CUP 10.00 GF

TROPICAL FRUIT PARFAIT 11.00

topped with vanilla yogurt and our housemade roasted granola V

BREAKFAST BURRITO 10.00

scrambled eggs, peppers, onions, cheddar & swiss cheese, herbs in a flour tortilla

ROASTED VEGETABLE QUICHE 9.00

squash, broccoli and peppers in a savory crust

PEANUT BUTTER & JELLY ON BANANA BREAD 9.00

GOJI BERRY BREAKFAST TEA LOAF 9.00

honey-soaked dried fruits

CHICKEN NOODLE SOUP 10.00

free-range chicken, carrot, celery and egg noodles

CREAM OF TOMATO SOUP 10.00

grilled cheese crouton GFA/V

SUPERFOOD SALAD BOWL 16.00

quinoa, pumpkin seeds, kale, asparagus, carrots, brussels sprouts, choice of dressing VG

CAESAR SALAD 16.00

romaine, shredded reggiano cheese, croutons, caesar dressing GFA
add grilled chicken breast 4.00

TURKEY SALSALITO 14.00

roasted tomato hummus, arugula and chipotle gouda cheese, folded in flatbread

FOUR-MEAT ITALIAN SUB 14.00

ham, salami, capicola, provolone cheese, olive tapenade, pesto mayo on a hoagie roll

CHICKEN QUESADILLA 14.00

sliced grilled chicken, sriracha mayonnaise, cheddar cheese

MAC 'N CHEESE 10.00

PIZZA PROSCIUTTO 14.00

PIZZA MARGHERITA 14.00

**ALCOHOLIC BEVERAGES ARE NOT AVAILABLE
FOR PURCHASE AFTER 1:30AM.**

TANGLEWOOD

TO GO