FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

We are on a journey to deliver food that is good for your health, good for the community and good for the planet. Our offerings are locally sourced, seasonally fresh and are treated with integrity from preparation to the plate.

We have already taken many steps on this journey and are committed to going further to fulfill your individual preferences, healthy or indulgent. Learn more about our journey at hyattfood.com.
**BREAKFAST**

FOOD. **THOUGHTFULLY SOURCED. CAREFULLY SERVED.**

HOURS 6:00 AM - 11:00 AM  Served in eco-friendly packaging.

### DRINKS

**FRESHPY BREWED STARBUCKS COFFEE**  
16 oz 3.5 / 20 oz 3.95  
Regular or decaffeinated

**GOURMET TAZO TEAS**  
16 oz 2.5 / 20 oz 2.95  
Chilled Juice 3.5  
Tropicana orange, apple, cranberry, grape, tomato, lemonade

**MILK** 1.95  
**ESPRESSO** 4  
**CAPPUCCINO OR LATTE** 4.25  
**STRAWBERRY-BANANA SMOOTHIE** 6  
Add a scoop of whey protein 1  
**SODA** 20 oz 3  
Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew  
**AQUAFINA BOTTLED WATER** 3  
**BADOIT, VOSS, VOSS SPARKLING WATER** 4.25

### SIDES

**HASH BROWNS** 4  
**ROASTED POTATOES** 4.50  
**CHICKEN SAUSAGE** 5.50  
**TRADITIONAL SAUSAGE** 5.50  
**NATURALLY CURED BACON** 5.50  
**HAM** 5.50  
**CANADIAN BACON** 5.50  
**BAGEL WITH CREAM CHEESE** 4.50  
**LOW-FAT ORGANIC YOGURT** 5  
**ORGANIC CEREAL** 6.50  
**ONE CAGE-FREE EGG** 4.50

### FEATURES

**TWO CAGE-FREE EGGS ANY STYLE** 13  
Hash browns, choice of meat  
**BUILD YOUR OWN OMELET** 13  
Choice of three: green onions, peppers, mushrooms, tomatoes, spinach, sausage, ham, bacon, cheddar, mozzarella, goat cheese, served with golden hash browns  
**CRAB BENEDICT** 16  
Maryland-style crab cake, spinach, poached egg, hollandaise sauce  
**PANCAKES** 12  
Choice of whole grain or traditional, choice of bananas and berries or caramelized bananas and granola  
**STICKY BUN FRENCH TOAST** 12  
Seasonal berries, pecans  
**BACON, EGG & CHEESE CROISSANT** 11  
Choice of cheese, hash browns

**THE CONTINENTAL BREAKFAST**

Selection of Chef's daily pastries  
20 oz Cup of Coffee  
Fresh juice: apple or orange  
For two 15  
For four 25  
For six 35  
**TRADITIONAL BENEDICT** 13  
Canadian bacon, English muffin, poached egg, hollandaise  
**SMOKED SALMON BAGEL** 16  
Red onions, capers and lemon  
**SMASHED AVOCADO** 13  
Muesli toast, smashed avocado, poached eggs, arugula salad, red onion

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ALL-DAY DINING

FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

HOURS 11:00 AM - 10:00 PM     Served in eco-friendly packaging.

SALADS
CAPRESE SALAD 13
Heirloom tomato, Buffalo mozzarella, arugula, tomato vinegar, Amarillo aioli

CAESAR SALAD 10
Parmesan cheese, anchovies, herb croutons

FLORIDA GREENS SALAD 12
Mixed greens, carrot and cucumber ribbons, pickled blueberries, yuzu vinaigrette

BURGERS & MORE

VEGETARIAN BEYOND BURGER 15
Brioche, lettuce, tomato, pepper-jack, onion straws, steak sauce, fries

BLACKENED GRASS-FED BEEF BURGER 15
Brioche, mushrooms, onions, cheese curds, horseradish cream, fries

SIGNATURE LOBSTER CLUB 21
Sourdough bread, bibb lettuce, bacon, tomato, Florida slaw, house chips

CRAB CROQUETTE 15
Blue crab, scallion, lemon zest, mustard cream sauce, micro greens salad

SEARED TUNA 14
Green tea and wasabi-dusted, kimchi slaw, ponzu glaze, crushed cashews

FRIED CALAMARI 13
Jalapeño cocktail sauce, lemon

PORK BELLY 15
Kimchi slaw, crushed cashews, ponzu glaze

CEDAR CREEK CLAMS 15
Chorizo, white wine butter sauce, cilantro, garlic crostini

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DINNER
FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.
HOURS 5:00 PM - 10:00 PM    Served in eco-friendly packaging.

ENTRÉES

FILET OF BEEF  $38
7 oz. filet, potato medallions, garlic-wilted spinach, bordelaise sauce
Add 4 oz. Maine butter-poached lobster tail $17

LOBSTER MAC & CHEESE  $36
Maine lobster, oven-dried tomato, organic baby spinach, white cheddar cheese sauce

ORA KING SALMON  $30
Shallot purée, snap peas, roasted purple potatoes, black garlic mignonette

RIGATONI ROMESCO  $23
Freshly made rigatoni, spicy capicola, black olives, capers, torn basil

FRENCH-CUT CHICKEN BREAST  $28
Yukon gold mash, housemade collard greens, whiskey-bacon au poivre

DESSERTS
available from 11:00 am to 10:00 pm

HAZELNUT CHOCOLATE TRUFFLE  $9
Gianduja chocolate, raspberry center, passion fruit coulis, brandy snap

STRAWBERRY SHORTCAKE  $9
Strawberry mousse, sable crust, basil-mascarpone cream, strawberry coulis, freeze-dried strawberries

KEY LIME CHEESECAKE  $9
Key lime gelée, graham cracker crust, meringue, candied lime zest

VEGAN PEANUT BUTTER MOUSSE  $9
Peanut butter mousse, chocolate ganache, caramelized macadamia nuts, sugar cookie crumbles

HOUSEMADE CHURROS  $9
Cinnamon sugar, trio of sauces, crème anglaise, blackberry-cayenne coulis, chocolate sauce

GLUTEN-FREE CHOCOLATE CAKE  $9
English Jaffa-style cake, orange marmalade, chocolate cream, blood orange gastrique, candied zest

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KIDS’ FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.
Served in eco-friendly packaging.

BREAKFAST MENU
Available from 6:00 AM to 11:00 AM
Served with fresh fruit and choice of low-fat milk or water.

RISE & SHINE QUESADILLA 8
Cage-free scrambled eggs with melted cheddar in a whole wheat tortilla (GF available) and your favorite toppings

NUTELLA® FRENCH TOAST 8
Served with bananas and strawberries

CEREAL 4
Your choice of cereal served with dried fruit and nuts, whole milk

FRUIT STICKS AND HONEY YOGURT 5
Pineapple, cantaloupe, watermelon, banana and strawberries served with honey yogurt dip

BUTTER CROISSANT SANDWICH 8
Cage-free scrambled eggs, smoked bacon and American cheese

WAFFLE LOLLIPOPS 8
Served with maple syrup

PANCAKES 8
Served with fresh berries, pure maple syrup

ALL-DAY MENU
Available from 11:00 AM to 11:00 PM
All items are served with your choice of French fries, side salad or fresh fruit and appropriate condiments.

STRAUSS FREE-RAISED® GRASS-FED BEEF BURGER 10
APPLEGATE ALL-NATURAL® ALL-BEEF HOT DOG 8
APPLEGATE ALL-NATURAL® CHICKEN STRIPS 9
SPAGHETTI 8
With your choice of creamy Alfredo sauce or tomato sauce
PB&J SANDWICH ON WHOLE WHEAT 5
MACARONI & CHEESE 8
Classic favorite

BEVERAGES
Your sales agent will be happy to assist you with our current selections.

ASSORTED PEPSI PRODUCTS 3
Aquafina, Pepsi, Diet Pepsi, Mtn Dew, Diet Mtn Dew, Dr Pepper, Sierra Mist

ASSORTED GATORADE 3
Orange, lemon-lime, cool blue, grape, fruit punch

TROPICANA JUICES 3.5
Orange, cranberry, apple, grape, lemonade

ENERGY DRINKS
RED BULL 4.5
MTN DEW KICKSTART 4

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WINE

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| BEER | | |
|------|---------------------|
| DOMESTIC BEERS 12 OZ | Budweiser, Bud Light, Coors Light, Miller Lite, O'Doul’s (non-alcoholic) |
| Lagunitas IPA, Samuel Adams, Yuengling |
| IMPORTED BEERS 12 OZ | Amstel Light, Guinness, Heineken, Stella Artois, Corona, Corona Light |
| LOCAL BEERS 12 OZ | Jai Alai IPA, 3 Daughters Beach Blonde Ale & 3 Daughters Bimini IPA, Old Elephant Foot IPA |
| ON THE ROCKS 16 OZ COCKTAIL FOR TWO | Old Fashioned, Passion Fruit Daiquiri, Mai Tai, Jalapeño-Pineapple Margarita |

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CRAVE
FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

SANDWICHES & MORE

BACON, EGG & GOUDA ON PRETZEL BUN 8
All-natural bacon, cage-free egg, smoked Gouda, toasted pretzel roll

EGG & CHEESE BAGEL 8
Domestic aged cheddar, cage-free egg, toasted bagel

TRIPLE DECKER PB&J 5
White bread, creamy peanut butter, grape jelly

CLEARWATER CUBAN SANDWICH 9
Served warm, roasted pork, salami, Swiss cheese, pickles, dijonaise

MOZZARELLA FLATBREAD 12
Fresh mozzarella, tomatoes, basil

ANTIPASTO FLATBREAD 12
Soppressata, black olive, tomato, mozzarella

SALADS

CHICKEN GARDEN SALAD 8
Crisp lettuce, all-natural chicken, goat cheese, baby tomatoes, fresh grapes

TRADITIONAL CHEF’S SALAD 8
Cheddar, ham, egg, cucumber, tomato, fresh lettuce

SWEETS

FRESHLY BAKED JUMBO COOKIE 5
Baked daily with chocolate chips

CHOCOLATE CHIP BROWNIE 5
Traditional brownie with chunks of chocolate

KING-SIZE CANDY BAR 4
Snickers, Reese’s Cups, Twix, Peanut M&M’s, KitKat, Hershey’s Milk Chocolate

HÄAGEN-DAZS MINI ICE CREAM CUP 3
Strawberry, vanilla, chocolate or coffee

HÄAGEN-DAZS ICE CREAM PINT 8
Vanilla, butter pecan, rocky road, chocolate

SNACKS

GRANOLA BARS 4
CLIF BARS 5
Oatmeal, blueberry, white chocolate-macadamia, brownie

GRAPE CUP 4
Hand-picked red & green grapes

ASSORTED CHIPS 3
Zesty jalapeño, sea salt & vinegar, salt & cracked pepper, rosemary & olive oil or bbq

YOGURT PARFAIT 5
House-made granola, fresh berries, yogurt

CHOBANI YOGURT 3
Greek yogurt, strawberry

WHOLE FRESH FRUIT 1.5

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