

## ALL-DAY FARE

**HYATT SIGNATURE BURGER\* \$16.00***All-natural beef, yellow cheddar, dill pickles, shredded iceberg, rémoulade sauce, brioche bun, choice of side***STRAUSS FARMS BURGER\* \$15.00***All-natural beef, choice of cheese, bibb lettuce, tomato, onion, brioche bun, choice of side***BEYOND BURGER \$16.00***Plant-based burger (no meat), bibb lettuce, tomato, red onion, pickles, vegan herb-garlic spread, brioche bun, choice of side***MAHI TACOS \$15.00***Cilantro and chile-marinated fillet, mango salsa, Monterey jack cheese, cabbage slaw, ginger-lime sauce, corn tortillas***COBB SALAD \$16.00***Chicken breast, organic bibb lettuce, bacon, avocado, blue cheese, tomato, egg, lemon-Dijon vinaigrette***TUNA NIÇOISE SALAD\* \$20.00***Sesame-seared tuna, mixed greens, haricots vert, red bliss potatoes, tomato, egg, capers, mustard vinaigrette, soy-chile glaze***SOUTH FLORIDA CUBAN \$15.00***Mojo pork, ham, Dijon, dill pickle, Swiss, Cuban bread, choice of side*

## ENTRÉES

**PAN-SEARED SALMON \$26.00***Parmesan risotto, sautéed spinach, sweet chile cream sauce***BACON-WRAPPED FILET MIGNON\* \$34.00***Garlic mashed potatoes, Brussels sprouts, truffled Madeira sauce***BLACKENED GROUPER  \$32.00***Lobster & chorizo succotash***COCONUT SHRIMP \$26.00***Moroccan couscous, Asian vegetable slaw, chile-pineapple dipping sauce***NIMAN RANCH BONELESS RIBEYE\* \$36.00***Roasted potatoes, grilled asparagus, mushroom ragout***KUROBUTA PORK CHOP\* \$27.00***Wilted rainbow chard, Yukon dauphine, roasted roma tomato, blackberry compote***MACADAMIA-CRUSTED CHICKEN BREAST \$23.00***Sweet coconut rice, toasted coconut, pineapple compote, baby bok choy***ASPARAGUS RISOTTO \$16.00***Roasted tomatoes, oyster mushrooms, balsamic cipollini, tomato-chile-infused oil***PORCINI TORTELLONI WITH LOBSTER \$24.00***Spinach and oyster mushrooms, butter poached shellfish, tomato-vodka butter sauce, micro-basil***CRISPY RED SNAPPER  \$26.00***Roasted pork belly, rice grits, kale potlikker greens*

## SIDES

**HOUSE SALAD \$6.00****CUCUMBER & TOMATO SALAD \$6.00****ROASTED VEGETABLES \$6.00****FRENCH FRIES \$6.00****SWEET POTATO FRIES \$6.00****YUCA FRIES \$6.00****MASHED POTATOES \$6.00****CAJUN PLANTAIN CHIPS \$6.00****HOUSE-MADE POTATO CHIPS \$6.00**

## SOUPS AND SALADS

**CHEF'S SEASONAL SOUP \$8.00****GULF CLAM CHOWDER \$9.00***Chef's signature recipe***KALE CAESAR SALAD \$10.00***Romaine, kale, parmesan, traditional dressing  
(anchovies upon request)**ADD CHICKEN \$6.00**ADD SALMON \$8.00**ADD SHRIMP \$8.00***PAN-SEARED GOAT CHEESE SALAD \$10.00***Roasted beets, spinach, frisée, grapes, julienned pear, walnuts, raspberry vinaigrette***WATERMELON CAPRESE SALAD \$10.00***Sliced feta, buffalo mozzarella, compressed watermelon, basil-infused oil, balsamic reduction, baby organic arugula***WARM BRUSSELS SPROUTS & QUINOA SALAD \$10.00***Bacon, tomato, blue cheese, julienned celery, shaved parmesan, champagne vinaigrette*

## APPETIZERS

**HUMMUS TRIO \$10.00***Roasted tomato, pesto and classic, warm flatbread and crisp seasonal vegetables***LOCAL CHEESE \$14.00***A selection of artisanal cheeses, house-made fruit compote, nuts, grilled flatbread***PEPPER-SEARED AHI TUNA  \$16.00***Watermelon radish, cucumber salad***CHORIZO-STUFFED BABY BELLO MUSHROOMS \$12.00***Goat cheese, peppers, cilantro, pomegranate reduction, wasabi microgreens***TRUFFLE FRIES \$8.00***Parmesan cheese, maple-chipotle aioli***TUSCAN AVOCADO TOAST \$12.00***Marble rye, cherry tomato, micro-basil, balsamic reduction, olive oil***SMOKED CHICKEN SATAY \$13.00***Sweet and spicy Florida orange dipping sauce, vegetable-pineapple slaw***MANGO & SHRIMP TEQUILA MARGARITA  \$15.00***Plantain chips, mango salsa**ADD A SIDE SHOOTER OF PATRÓN SILVER \$12.00**ADD A SIDE SHOOTER OF SAUZA BLUE \$10.00**ADD A SIDE SHOOTER OF JOSE CUERVO GOLD \$7.00* | Chef Specialty

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Parties of six or more will be subject to an 18% service charge.