

Brunch

7 days a week | 7am to 1:30pm

TWO EGGS ANY STYLE*

breakfast potatoes | choice of pecan wood smoked bacon, all natural pork sausage or chicken sausage | toast 16
| add new york strip steak 16 |

SEASONAL VEGETABLE OMELETTE*

seasonal vegetables | goat cheese | breakfast potatoes or fruit 18

EGGS BENEDICT*

noble english muffin | poached egg | sharp cheddar | turkey | avocado | béarnaise | potatoes 18

EGG WHITE FRITTATA

marinated tomato | mushroom | spinach | peewee potatoes | baby kale | pesto | goat cheese 19

HUEVOS RANCHEROS*

over easy eggs | chorizo | black beans | avocado | sourcream | cotija | corn tortilla 17

BREAKFAST BURRITO*

scrambled egg | mozzarella cheese | tater tot | sausage | tomato | basil | salsa | potatoes 15

AVOCADO TOAST* *Vg*

nine grain bread | avocado | scrambled eggs | marinated tomato | burrata 15

CEASAR SALAD *Vg*

baby romaine | egg | heirloom tomato | parmesan | herb croutons 16

STRAWBERRY KALE SALAD

quinoa | marcona almonds | crows dairy goat cheese | balsamic dressing 16

ROYAL PALMS TURKEY CLUB

focaccia | grain mustard aioli | provolone | turkey | heirloom tomato | bibb lettuce | applewood smoked bacon | fries 19

T-COOKS BURGER*

sharp cheddar | red onion | heirloom tomato | garlic aioli | pretzel bun 18

| *substitute for chicken or beyond meat 2 | add egg 2 |

T-COOK'S MUFFALATA

henrietta bread | olive salad | mortadella | pepperoni | prosciutto | salami | provolone | burrata | fries 19

POWER BOWL *Vg*

quinoa & farro | sweet potato | kale | avocado | tomato | brocolini | tahini vinaigrette | tzatziki 19

| add salmon or chicken 14 |

4 POACHED SHRIMP & 4 CRAB CLAWS

cocktail sauce 32

ARGENTINIAN NEW YORK STEAK

carrot puree | brocolini | roasted peewee potatoes | steak sauce 38

CLASSICS

STEEL CUT OATMEAL *Vg*

brown sugar 10

BERRY PARFAIT* *Vg*

greek yogurt | granola | seasonal berries 11

BRIOCHE FRENCH TOAST *Vg*

vermont maple syrup | powdered sugar 15

BUTTERMILK PANCAKES *Vg*

sweet butter | vermont maple syrup 15

BELGIAN WAFFLE *Vg*

vermont maple syrup 15

ARTISINAL

SMOKED SALMON & BAGEL*

cream cheese | pickled onion | capers |

hardboiled egg 18

SIDES

BOWL OF FRESH BERRIES 12


ALL NATURAL PORK SAUSAGE/BACON 7


RUBY RED GRAPEFRUIT 8

FRESH SEASONAL FRUIT 12

COTTAGE CHEESE 5

Vg – vegetarian

 - vegan

 - no substitutions

 - gluten free

*contains (or may contain) raw or undercooked ingredients.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 10/23

Brunch Libations

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BLOODY'S

TRADITIONAL BLOODY MARY

vodka 12

ALL NATURAL MARY

vodka | fresh tomato juice 14

SMOKY MARIA

mezcal 14

BLOODY WIDOW

private royal palms buffalo trace barrel 14

ULTIMATE BLOODY MARY

vodka | pecan wood bacon | poached shrimp | crab claw
roasted fresno pepper | black lava salt | celery stalk 19

LIBATIONS

BLOOD PEACH BELLINI

prosecco | campari | peach
| grenadine 12

SUMMER BREEZE

gin | pineapple | grapefruit | mint 14

SPANISH SEVENTY

tequila | lime | agave | bubbles 15