

IN-ROOM DINING MENU

BREAKFAST 7AM-11AM

RISE AND SHINE

AVOCADO TOAST <i>fried egg, heirloom tomato, avocado, pickled onion, crème fraiche, sourdough</i>	
GRANOLA PARFAIT <i>vanilla yogurt with mixed berries</i>	
PANCAKES SHORT STACK <i>choice of plain, blueberry, chocolate chip, or banana</i>	
AÇAÍ BOWL <i>granola, coconut flakes, banana, seasonal berries, mango</i>	
SMOKED SALMON PLATTER <i>capers, pickled onions, tomato, cream cheese, fresh grated horseradish with toasted plain, sesame or everything bagel add avocado \$3</i>	
GRANOLA FRENCH TOAST <i>granola encrusted, spiced mascarpone, seasonal berries</i>	

SIDES

HOUSE BAKED CROISSANT	7
BREAKFAST POTATOES	7
SAUSAGE LINKS	9
BACON	9
SEASONAL FRUIT BOWL	8
SULLIVAN BAKERY TOAST	5

EGGS

17	PIONEER BREAKFAST <i>two eggs your way, breakfast potatoes, toast, sausage or bacon</i>	17
12	BUILD YOUR OWN OMELET <i>choice of american or cheddar cheese, tomato, onions, peppers, bacon, sausage—served with breakfast potatoes and toast</i>	21
13	TRUFFLE SCRAMBLED EGG CROISSANT <i>house baked croissant, Nueske bacon, lettuce, tomato</i>	17
14	BREAKFAST CLUB <i>Nueske bacon, pioneer sauce, fried egg, avocado, sourdough</i>	21
17		

FOR THE ROAD

ASSORTED DANISH	5
BAGEL & CREAM CHEESE SPREAD <i>plain, everything, or sesame</i>	8
SMOKED TURKEY BLT	15

BEVERAGES

COFFEE - <i>full pot</i> 17	<i>half pot</i> - 12	ICED COFFEE 6	LATTE/CAPPUCCINO 6
FRESH SQUEEZED ORANGE JUICE	8	CRANBERRY JUICE 5	FLORIDA GRAPEFRUIT JUICE 7
MIMOSA	13	APEROL SPRITZ 14	BLOODY MARY 14

ALL DAY MENU 11AM-10PM

RAW BAR

FRUTTI DI MARE 145
half dozen east coast oysters, colossal prawn, king crab legs, half maine lobster served with cocktail sauce, horseradish, apple mignonette

CICCHETTI

CHARRED BRUSSELS SPROUTS 13
mango ginger vinaigrette

CHARRED OCTOPUS 21
white bean & Nueske bacon cream

PATATAS BRAVAS & SPANISH CHORIZO 19
roasted heirloom potatoes, harissa, sour cream

POKE 23
ahi tuna, avocado, ponzu, red onions, toasted sesame seed, charred lemon

CRISPY MANCHEGO CHEESE BITES 14
house made spicy marinara

PAN ROASTED SCALLOP 15
bok choy, mango pepper coulis

ENSALATA

Add: Grilled Chicken 10 Salmon 15 Colossal Prawn 19

GREEK SALAD 17
tomato, olives, pepper, red onions, feta, oregano

KALE CAESAR SALAD 15
tuscan kale, yuca croutons, white anchovies

BURRATA 21
arugula, blueberries, local tomatoes, basil, balsamic, honey

FLATBREAD

MARGARITA 18
home-made marinara, mozzarella, basil

SHORT RIB 23
brie, caramelized onions, sundried tomatoes

PARA LAS MANOS

THE BEN BURGER 23
wagyu beef, aged cheddar, Dewey's Pioneer sauce, bacon & pepper jam, crispy potato straws

UNBELIEVABLE VEGAN BURGER 21
caramelized onion chutney, avocado, caramelized onions, tomatoes

GRILLED MAHI MAHI SANDWICH 24
pickled slaw, lemon remoulade, tomato, lettuce, toasted hoagie

TRUFFLE LOBSTER ROLL 36
chilled maine lobster, truffle and tarragon aioli, celery

ENTRADA

PAN SEARED SALMON 37
crab risotto, lobster sauce

GRILLED SKIRT STEAK 35
roasted mushrooms, jus, fingerling potato confit

SAUTÉED CHICKEN PAILLARD 32
arugula, olives, tomatoes, pickled seasonal veggies, lemon & caper vinaigrette

PASTA PRIMAVERA 25
fettuccine, roasted garlic, local tomatoes, carrots, broccoli, spring peas, evoo, basil

POSTRES

CHOCOLATE MOUSSE 12
fresh berries

PEANUT BUTTER PIE 11
fresh berries

CHOCOLATE CHIP COOKIES 11
freshly baked

ICE CREAM/SORBET 7

RED

PINOT NOIR, ARGYLE	18/72
SUPER TUSCAN, MODUS	16/61
MALBEC, TERRAZAS RESERVA	14/60
CABERNET SAUVIGNON, QUILT	18/89
RED BLEND, UNSHACKLED	17/59

HALF BOTTLES OF WINE

CHAMPAGNE, PALMER & CO	45
CHARDONNAY, LANDMARK	35
CABERNET SAUVIGNON, JUSTIN	35
ROSÉ, WHISPERING ANGEL	35

SPARKLING

CHAMPAGNE, TAITTINGER	28/110
PROSECCO, RUFFINO	187mL 12
CREMANT, JP CHENET	13/51
SPARKLING ROSÉ, GAMBINO JULES	18/58

WHITE

PINOT GRIGIO, SANTA MARGHERITA	17/50
SAUVIGNON BLANC, DOMAIN SANCERRE	19/79
SAUVIGNON BLANC, WAIRAU RIVER	13/48
ROSÉ, BY OTT	18/72
CHARDONNAY, DUCKHORN	20/82