



IN-ROOM DINING MENU

FRUIT & CEREALS

CEREAL- \$ 5

Special K, Cheerios, Corn Flakes, Raisin Bran, or Frosted Flakes with Whole, 2% or Skim Milk

GRANOLA PARFAIT- \$12

Greek Yogurt, Honey-Almond Granola, Fresh Berries, Wildflower Honey

STEEL CUT OATMEAL- \$7

Candied Walnuts, Raisins, Brown Sugar

STONE GROUND GRITS- \$7

Butter, Cheddar Cheese

FRESH FRUIT & BERRIES- \$7

EGG CLASSICS

Egg Dishes Served with Breakfast Potatoes or Fresh Fruit

COASTAL MORNING*- \$15

Two Farm Fresh Eggs Any Style,
Applewood Smoked Bacon or
Sausage, Choice of Toast

CREATE YOUR OWN OMELET*- \$15

Any Combination of: Mushrooms,
Tomatoes, Peppers, Spinach, Avocado, Ham, Sausage,
Bacon, and Choice of Cheese

TRADITIONAL BENEDICT*- \$16

Two Soft Poached Eggs, Grilled Canadian, Bacon, Toasted
English Muffin, Hollandaise

BREAKFAST PANINI- \$16

Cage-free Egg, Fontina Cheese, Spinach, Griddled Ham, Warm
Tomato on Ciabatta with Roasted Garlic Aioli

**Egg Whites Available with All Egg Dishes*

ORDERS WILL BE CHARGED DIRECTLY TO THE ROOM FOLIO

SPECIALTIES

BELGIAN WAFFLE- \$14

"Fresh off the Iron" Berry Compote Whipped Cream, Maple
Syrup

AMARETTO FRENCH TOAST- \$16

Toasted Almond, Sweet Mascarpone, Banana,
Warm Maple Syrup

BUTTERMILK PANCAKES- \$15

"Fresh off the Griddle" Choice of Buttermilk or loaded with
Blueberries, Warm Maple Syrup

SIDES

ENGLISH MUFFIN, TOASTED BREAD, CROISSANT,

DANISH OR MUFFIN- \$5

BAGEL AND CREAM CHEESE- \$6

HOMEMADE BREAKFAST POTATOES- \$5

APPLEWOOD SMOKED BACON, HAM, PORK

SAUSAGE OR CHICKEN APPLE SAUSAGE- \$7

JUICES

FRESH JUICE ORANGE /GRAPEFRUIT JUICE- \$6

CHILLED JUICES –CRANBERRY/APPLE/V8- \$4

MILK-WHOLE/ 2%/ SOY OR ALMOND MILK \$4

FRESH BREWED COFFEE REGULAR/DECAF- \$5

TEXT IN YOUR ORDER TO

305-493-8965

AVAILABLE DAILY 8AM -10 AM



IN-ROOM DINING MENU

STARTERS

WAFFLE FRIES- \$7

Old-Bay Dusted

CHICKEN WINGS \$16

8 each Buffalo, Spicy Thai, Garlic Teriyaki, or Honey BBQ

BONELESS WINGS

8- \$12

Buffalo, Spicy Thai, Garlic Teriyaki, or Honey BBQ

CHIPS & DIPS- \$10

Tri-Color Corn Tortillas with Guacamole, Homemade Salsa, & Warm Queso

JUMBO SOFT PRETZEL- \$7

Served with Horseradish Mustard

SALADS & WRAP

CHOPPED WEDGE- \$10

Iceberg Lettuce, Heirloom Tomatoes, Bacon, Gorgonzola Crumbles, Creamy Blue Cheese

CHICKEN CAESAR SALAD- \$14

Romaine, Parmesan Cheese, Creamy Caesar Dressing, Croutons

CHICKEN CAESAR WRAP- \$16

Romaine, Parmesan Cheese, Creamy Caesar Dressing

CHICKEN QUESADILLA \$18

Pickled red onions, Jack cheese, jalapenos, roasted black bean & corn salsa.

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HAND HELDS

LIGHT HOUSE BURGER- \$18

Signature Custom Blend of Ground Beef, Lettuce, Tomato, Cheddar Cheese
Toasted Brioche Bun

+Bacon \$2

CUBAN SANDWICH- \$16

Hand pressed Cuban on Toasted Baguette, Sliced Pork, Ham, Swiss Cheese, Pickles, Creamy Mustard Sauce

HOT CHICK SANDWICH- \$18

Herb-Marinated Grilled Chicken Breast, Provolone Cheese, Lettuce, Tomato, Red Onion, Dragon Aioli, Toasted Challah Bread

BBQ BACON SLIDERS- \$14

Signature Custom Blend Ground Beef, Cheddar Cheese, Applewood Smoked Bacon, BBQ Sauce

ENTREES- AVIALBLE 5-8 PM

FILET MIGNON \$42

Fresh highly-marbled Choice beef grilled to your perfection, topped with herbed butter and Butter Whipped Potatoes

ROSEMARY PAN-SEARED CHICKEN \$ 28

Half Chicken, Rosemary, Butter Whipped Potatoes, Haricot Vert, Citrus Beurre Blanc

DESSERTS

5-LAYER CHOCOLATE CAKE- \$10/CHEESE CAKE- \$10

TRADITIONAL KEY LIME PIE- \$8

DRINKS

CANNED SODA- \$3 /BOTTLED WATER- \$2/ICE TEA \$3

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AVAILABLE DAILY 12 PM -8 PM