

breakfast

classics

tradewinds buffet

featuring seasonal fruits, waffle, pancakes and omelets prepared to order, apple-wood smoked bacon, sausage links and breakfast potatoes, fresh juice station and coffee

21

continental buffet

featuring seasonal fruits, yogurt
freshly baked breakfast breads and pastries

15

Buffet is for dine in only

classic buttermilk pancakes

blueberries, chocolate chips, or banana
warm maple syrup

14

orange soufflé pancakes

topped with local organic oranges and
“winter park” honey marmalade

14

irish smoked salmon

lox, onions, capers, chopped eggs, toasted bagel

15

steel cut oatmeal

brown sugar, bananas, walnuts and raisins

9

sour dough french toast

topped with blueberries, candied pecans
and maple syrup

12

belgian waffle

fresh whipped cream and berries

12

Maintain BALANCE by substituting:
egg beaters for eggs
grilled tomatoes for breakfast potatoes
fresh fruit for breakfast meats
cottage cheese for breakfast bread

Our farm fresh eggs are sourced from Lake Meadow Eggs in Ocoee, FL. Our fresh squeezed orange juice is sourced from Lambeth Groves in Vero Beach, FL.

Tradewinds sources our food from responsible growers and producers that practice sustainable methods of farming. We buy local and organic whenever possible.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

18% gratuity will be added to parties of six or more.

R
RENAISSANCE®
ORLANDO AT SEAWORLD®
6677 Sea Harbor Drive
Orlando, Florida 32821
407-351-5555

eggs

classic eggs benedict

poached eggs, Canadian bacon, hollandaise sauce
shredded hash brown potatoes

15

orlando farmers market eggs benedict

poached eggs, fried green tomatoes, spinach,
charred red pepper, citrus hollandaise sauce,
hash brown potatoes

14

egg white omelet

spinach, fennel and manchego cheese
served with grilled tomatoes

15

three egg omelet

choice of bacon, sausage, spinach, mushroom, onion
peppers, ham, spanish chorizo,
cheddar, swiss or manchego cheese
served with hash brown potatoes

15

“lake meadow” eggs any style

choice of bacon, ham, sausage or turkey sausage
hash brown potatoes

14

fried organic egg sandwich

toasted brioche roll, cheddar and
apple-wood smoked bacon, hash brown potatoes

12

steak and eggs

“harris ranch” filet mignon,
bacon and mushroom hash
two eggs any style and breakfast potatoes

19

house made corn beef hash

two eggs any style and breakfast potatoes

15

sides

breakfast breads, toast or pastry **3**

sausage links **3**

apple-wood smoked bacon **3**

single benedict-you choose **7**

country ham **3**

children’s menu

for our guests 12 and under

all items served with fruit cup

scrambled eggs with bacon and toast

5

waffles **4**

pancakes **4**

french toast **4**

assorted cereals **3**

lunch

small plates

“point judith” crispy calamari

roasted pepper and garlic aioli

11

heirloom tomato salad

buffalo mozzarella, baby arugula, extra virgin olive oil

9

jumbo lump crab cakes

napa cabbage slaw, cajun tartar

12

spinach and artichoke dip

crisp sea salt pita chips

8

soups

organic chicken and dumpling

farmers market vegetables

8

three cheese french onion soup

garlic crouton, fine sherry

8

organic greens

tradewinds salad

local greens, “winter park” blue cheese, shaved onion, cucumber, candied pecans, toy box tomatoes, citrus vinaigrette and butterbread croutons

9

blackened “gulf” shrimp chopped salad

zellwood corn, avocado, florida tomatoes

house-made ranch dressing, crispy onions

16

caesar salad

house dressing, parmesan, warm grilled crouton

10

your choice of,

organic chicken gulf shrimp wild salmon

16

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chef crafted sandwiches

angus burger

aged cheddar, apple wood smoked bacon

15

cajun grouper sandwich

key lime tartar, house-made slaw

16

signature turkey blt

florida farmed tomatoes, organic roasted turkey
apple-wood smoked bacon on artisan 9-grain bread

14

“tanglewood farms” grilled chicken sandwich

baby swiss, avocado, oven roasted tomato

14

pecan-wood grilled vegetable wrap

whole wheat tortilla, piquillo pepper spread

12

french dip au jus

thinly sliced roast beef, horseradish aioli, toasted ciabatta

16

“palmetto creek” pulled pork panini

slow cooked pork, swiss, caramelized onion

brown ale mustard

14

large plates

fish and chips

day boat “wild” cod, crispy potatoes, cabbage slaw

16

“harris ranch” 14oz rib eye

garlic mashed potatoes, jumbo asparagus

28

penne pasta pomodoro

wild mushrooms, spinach, asparagus tips

shaved parmesan

15

children’s menu

for our guests 12 and under

organic turkey sandwich on wheat

grilled chicken breast

cheeseburger

chicken tenders

grilled cheese sandwich

macaroni and cheese

6

Choice of: fruit, fries or veggies

dinner

small plates

“point judith” crispy calamari
roasted pepper and garlic aioli
11

heirloom tomato salad
buffalo mozzarella, baby arugula, extra virgin olive oil
9

jumbo florida gulf shrimp
spiced bloody mary cocktail sauce
14

spinach and artichoke dip
crisp sea salt pita chips
8

lump crab cakes
napa cabbage slaw, cajun tartar
12

soups

organic chicken and dumpling
farmers market vegetables
8

three cheese french onion
garlic crouton, fine sherry
8

organic greens

tradewinds salad
local greens, “winter park” blue cheese, candied pecans,
shaved onion, cucumber, toy box tomatoes,
citrus vinaigrette
9

blackened “gulf” shrimp chopped salad
zellwood corn, avocado, florida tomatoes
house-made ranch dressing
16

caesar salad
house dressing, parmesan reggiano, warm grilled crouton
10
your choice of,
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16

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large plates

“harris ranch” 14 oz. rib eye
yukon gold potatoes, roasted asparagus
28

day boat “wild” cod
little neck clams, roasted zellwood corn
fingerling potatoes and chervil cream
27

line caught “wild” salmon
cape canaveral shrimp, and english pea risotto
baby spinach, citrus butter
27

“tanglewood farms” organic chicken breast
mascarpone whipped potatoes, seasonal vegetables
natural jus
19

penne pasta pomodoro
wild mushrooms, spinach, asparagus, shaved parmesan
15

“palmetto creek” double cut pork chop
loaded baked potato, jumbo asparagus
caramelized mushrooms and onions
22

maine lobster “truffled” mac-n-cheese
half order 15 full order 28

“harris ranch” slow cooked short rib
garlic mashed potatoes, green beans, roasted carrots
22

chef crafted sandwiches

signature turkey blt
florida farmed tomatoes, organic roasted turkey,
apple-wood smoked bacon
14

angus burger
aged cheddar, apple wood smoked bacon
15

cajun grouper sandwich
key lime tartar, house-made slaw
16

children’s menu for our guests 12 and under

organic turkey sandwich on wheat
grilled chicken breast
cheeseburger
chicken tenders
grilled cheese sandwich
macaroni and cheese
6

Choice of: fruit, fries or veggies