

BREAKFAST | DAILY 6 AM – 11 AM

CLASSICS

Continental Breakfast 17.

Seasonal Fruit, Freshly Baked Pastries,
Juice & Coffee or Milk

All-American Breakfast 20.

Lake Meadow Farms Eggs* Any Style;
Applewood Smoked Bacon, Country Ham,
Pork Sausage or House-Made Chicken Sausage;
White, Wheat or Rye Toast;
Crispy Hash Brown Potatoes;
Juice & Coffee

EGGS AND OMELETS

Custom Three Egg Omelet 20.

Choice of Fillings; Hash Brown Potatoes;
White, Wheat or Rye Toast

Egg White Omelet 20.

Spinach, Fennel, Manchego Cheese, served with
House-Made Chicken Sausage

Classic Eggs* Benedict 21.

Crispy Hash Brown Potatoes

Orlando Farmers Market Benedict 21.

Poached Eggs*, Fried Green Tomatoes, Spinach,
Charred Red Pepper, Citrus Hollandaise;
Crispy Hash Brown Potatoes

Avocado Toast 19.

Poached Eggs*, Parmesan Reggiano,
Extra Virgin Olive Oil, Sea Salt,
Millet Bread

SPECIALTIES

House Cured Salmon 20.

Cream Cheese, Capers, Onion, Chopped Egg,
Toasted Bagel

House Made Corned Beef Hash 16.

Two Eggs* Any Style

Belgian Waffle 16.

Fresh Whipped Cream, Strawberries & Blueberries

Buttermilk Pancakes 17.

Blueberries, Chocolate Chips or Banana;
Maple Syrup

Broken Egg Sandwich 18.

Applewood Smoked Bacon, Fried Green Tomato,
Whipped Feta, Asiago Focaccia

Seasonal Fruit Plate 16.

Cottage Cheese, Yogurt & Berries [low-fat]

SIDES

Danish, Muffin, English Muffin or Croissant 6.

Toast 6.

Crispy Hash Browns 6.

Steel-Cut Oatmeal 9.

Brown Sugar, Bananas, Walnuts, Raisins

Applewood Smoked Bacon, Country Ham or House-Made Chicken Sausage, Pork Sausage 6.

Greek Yogurt & Granola Parfait 10.

CHILDREN'S MENU

children 12 and under

One Egg* Any Style 7.

Bacon or Sausage, Toast

French Toast 5.

Mini Waffles 5.

Pancakes 5.

Assorted Cereal 5.

Milk, Fresh Fruit

BEVERAGES

Juice 6.

Freshly Squeezed Orange or Grapefruit;
Apple, Cranberry, Tomato or V8

Pot of Coffee – Regular or Decaf 8.

3 cups

Tea 10.

Milk 4.

Whole, Skim, 2%, Chocolate

STILL WATER

Aquafina [591 ml] 4.5

Evian [750 ml] 6.

CARBONATED WATER

Perrier [330 ml] 4.

Pellegrino [1L] 6.

Soft Drinks 4.

Pepsi, Diet Pepsi, Sierra Mist,
Ginger Ale or Tonic

LUNCH | DAILY 11:30 AM – 5 PM

STARTERS & SOUPS

Buffalo Wings 14.

Mild, Medium or Hot; Blue Cheese Dressing

Smoked Wild Isles Salmon Dip 13.

Grilled Baguette, House Hot Sauce

Shell Bean Hummus 12.

Roasted Heirloom Carrots, Smoked Eggplant
Grilled Broccoli, Grilled Endive, Warm Naan, Soft Feta

French Onion Soup 9.

Garlic Crouton

Cedar Key Clam Chowder 9.

Nueske's Bacon, New Potato

Tomato Bisque 9.

GREENS

Seasonal Greens Salad 12.

Caesar Salad 12.

Baby Romaine, House Dressing, Shaved Parmesan
With Chicken, Wild Isles Salmon or
Blackened Gulf Shrimp 18.

SANDWICHES

Served with Chips or Slaw

R Burger 17.

Thick Cut Pepper Bacon, Aged Cheddar &
American, Brioche
Burger can be substituted with house-made chicken patty

Chicken Sandwich 16.

Tasso Ham, Smoked Gouda Fried Green Tomato,
Spicy Chile Mayo Pretzel Bun

Southern Fried St. John's River Catfish Sandwich 16.

Kale Slaw, Tartar, B&B Pickle, Onion Roll

PIZZA

Small 13.

Large 16.

Pepperoni Pizza

Cheese Pizza

Margherita Pizza

Mozzarella, Heirloom Tomatoes

Mediterranean Veggie Pizza

Zucchini, Onions, Peppers, Smoked Eggplant,
Olives, Feta

ENTRÉES

Grilled Wild Isles Salmon 24.

Green Wheat & Wild Grain Pilaf, Caramelized
Fennel & Tomato, Seafood Broth

House-Made Pasta 22.

Fried Garlic, Broccoli Rabe, House-Made Sausage, Ricotta



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DINNER

SUNDAY – THURSDAY 5 PM – MIDNIGHT

FRIDAY & SATURDAY 5 PM – 1 AM

STARTERS

Warm House-Made Focaccia 11.

Soft Cream Mozzarella, Extra Virgin Olive oil,
Baby Heirloom Tomato

Buffalo Wings 14.

Mild, Medium or Hot; Blue Cheese Dressing

Smoked Wild Isles Salmon Dip 13.

Grilled Baguette, House Hot Sauce

Shell Bean Hummus 12.

Roasted Heirloom Carrots, Smoked Eggplant
Grilled Broccoli, Grilled Endive, Warm Naan, Soft Feta

Warm Buttermilk Biscuits 7.

Whipped Butter, Seasonal Jam, Honey Comb

SOUPS

French Onion Soup 9.

Cedar Key Clam Chowder 9.

Nueske’s Bacon, New Potato

Tomato Bisque 9.

GREENS

Seasonal Greens Salad 12.

Caesar Salad 12.

Baby Romaine, House Dressing Shaved Parmesan
With Chicken, Wild Isles Salmon,
Blackened Gulf Shrimp 18.

SANDWICHES

Angus Burger 17.

Thick Cut Pepper Bacon, Cheddar & American, Brioche

Southern Fried St. John’s River Catfish Sandwich 16.

Kale Slaw, Tartar, B&B Pickle, Onion Roll

Chicken Sandwich 16.

Tasso Ham, Smoked Gouda, Fried Green Tomato,
Spicy Chile Mayo, Pretzel Bun

PIZZA

Small 13.

Large 16.

Pepperoni Pizza

Cheese Pizza

Margherita Pizza

Mozzarella, Heirloom Tomatoes

Mediterranean Veggie Pizza

Zucchini, Onions, Peppers, Smoked Eggplant,
Olives, Feta

ENTRÉES

Grilled NY Sirloin 34.

Market Vegetables, Whipped Potatoes

Half Chicken 20.

Grits, Green Beans

Grilled Organic Wild Isles Salmon 24.

Green Wheat & Wild Grain Pilaf, Caramelized
Fennel & Tomato, Seafood Broth

House-Made Pasta 22.

Fried Garlic, Broccoli Rabe,
House-Made Sausage, Ricotta

Barbecue Ribs

Small 17.

Large 26.

Grilled Corn Bread, Coleslaw

DESSERTS

Seasonal Dessert Selection 10.

CHILDREN’S MENU | ALL DAY

children 12 and under

DAILY 11:30 AM – 11:30 PM

Choice of sides: Fruit, Chips or Veggies

Hamburger or Cheeseburger 10.

Hot Dog 10.

Grilled Chicken Breast 10.

Chicken Fingers 10.

Grilled Cheese 10.

Macaroni & Cheese 10.

BEER & WINE

SPARKLING

Mionetto, Veneto, Italy

9. glass 45. bottle
Prosecco

Moët & Chandon, Epernay, France

170. bottle
Imperial Brut

Mumm Napa, Napa Valley, California

60. bottle
Brut Prestige

SWEET & BLUSH

Beringer, California

9. glass 36. bottle
White Zinfandel

Casasmith, Washington, USA

36. bottle
Moscato

WHITE

**Charles Smith, “Kung Fu Girl”,
Ancient Lakes, Washington, USA**

40. bottle
Riesling

Snoqualmie, Columbia Valley Washington, USA

11. glass 42. bottle
Chardonnay

Wairau River, Marlborough, New Zealand

11. glass 43. bottle
Sauvignon Blanc

Pighin, Friuli Venezia Giulia, Italy

13. glass 50. bottle
Pinot Grigio

RED

Alamos, Bodega Cantena Zapata, Argentina

10. glass 36. bottle
Malbec

Sledgehammer, North Coast, California, USA

11. glass 40. bottle
Cabernet Sauvignon

**Cherry Pie Wines, Monterey, Sonoma Coast,
Santa Barbara, California, USA**

14. glass 56. bottle
Pinot Noir

**Decoy by Duckhorn,
Sonoma County, California, USA**

70. bottle

BEER

Domestic 6.

Bud Light, Budweiser, Coors Light,
Michelob Ultra, Miller Lite

Imported 7.

Amstel Light, Corona Extra,
Corona Light, Heineken, Guinness

Craft 8.

Samuel Adams Boston Lager, Sam Adams Seasonal,
Orlando Pale Ale

Non-Alcoholic 6.

O’Doul’s

Food Allergy or dietary request?

We will gladly adjust preparation (where possible) to
accommodate any request.

Delivered in 30 minutes unless otherwise
advised by our In-Room Dining Ambassador.

Applicable sales tax, a \$4 delivery charge and a 22% service
charge will be added to your check.