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,
Charrred 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.

Tost 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.

CONTINENTS
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

CARBONATED WATER

SOFT DRINKS
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.

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

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
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.

SANDWICHES
Angus Burger 17.
Thick Cut Pepper Bacon, Cheddar & American, Brioche Roll
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.

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

BEER & WINE
SPARKLING
Mionetto, Veneto, Italy 9. glass 45. bottle
Prosecco
Moët & Chandon, Epernay, France 170. bottle
Imperio 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

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 Guilia, 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.