

Breakfast

6:45 a.m. to 11:00 a.m.

**TOUCH ROOM SERVICE BUTTON
ON YOUR PHONE**

Café Continental

*Danish, Fruit Muffin and Flaky Croissant
served with Chilled Juice
and your choice of Coffee, Tea or Milk*
\$11.50

All-American*

*Two Eggs, Any Style
Choice of Bacon, Ham or Sausage
Hot Buttermilk Biscuits
Shredded Hash Browns or Grits
served with Chilled Juice
and your choice of Coffee, Tea or Milk*
\$14.00

Healthy Start

*Cold Cereal or Hot Oatmeal with
Choice of Banana or Strawberries
Bran Muffin
served with Chilled Juice
and your choice of Coffee, Tea or Milk*
\$12.50

Aerobic Breakfast

*Plentiful Fruit Plate, Flavored Yogurt, Bran Muffin
served with Chilled Juice
and your choice of Coffee, Tea or Milk*
\$12.00

Hot Cakes

*Plain or Blueberry
Choice of Bacon, Ham or Sausage*
Butter and Syrup
served with Chilled Juice
and your choice of Coffee, Tea or Milk*
\$14.00

**Warning: Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.*

*21% Gratuity and Local Sales Tax will be applied.
\$8.50 Minimum Charge Per Order*

Create an Omelette*

*Add Your Own Fillings: Green Peppers, Scallions,
Ham, Cheese, Tomatoes, Bacon, Sausage and Mushrooms
served with Shredded Hash Browns or Grits
with Chilled Juice
and your choice of Coffee, Tea or Milk*
\$14.50

Caribe Benedict*

*Two English Muffin Halves topped with Canadian-Style Bacon,
Poached Eggs and Hollandaise Sauce, Fresh Asparagus,
served with Shredded Hash Browns, Chilled Juice
and your choice of Coffee, Tea or Milk*
\$15.00

Filet Mignon and Eggs*

*Tenderloin of Beef with Any Style Eggs, Shredded Hash Browns,
Broiled Tomato, Bearnaise Sauce
served with Chilled Juice
and your choice of Coffee, Tea or Milk*
\$18.00

Floridian Toast*

*French-Style Toast topped with the Season's Freshest Berries and Syrup
Choice of Bacon, Ham or Sausage
served with Chilled Juice
and your choice of Coffee, Tea or Milk*
\$13.00

Belgian Waffle*

*Melt-in-your-Mouth Waffle served with Whipped Cream, Strawberries,
Butter and Syrup
Choice of Bacon, Ham or Sausage
served with Chilled Juice
and your choice of Coffee, Tea or Milk*
\$13.00

BEVERAGES

Pot of Coffee or Tea

Small **\$7.00** Large **\$9.00**

Carafe of Juice

Small **\$6.00** Large **\$10.00**

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All Day Dining

11:00 a.m. to 12:00 Midnight

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SOUPS

Lentil Soup

*Star Anise, Sweet Italian Sausage,
Garden Vegetables, Lentils,
garnished with diced Kielbasa.*
bowl **\$8.00**

Soup of the Day

*Every Day our Chef prepares
our Special Soup.
Please inquire.*
bowl **\$8.00**

SAMPLERS

Hummus & Pita

*Oven Roasted Tomatoes, fresh
Cucumbers, Garbanzo Beans
drizzled with Chili Oil,
Pita Triangles.*
\$9.00

Flatbread

*Smoked Breast of Chicken or Beef,
Pepperjack Cheese, Chipotle
BBQ Sauce, Grenadine Onions.*
\$13.00

Shrimp Cocktail*

*Jumbo Shrimp served with
Oriental Slaw, Cocktail Sauce.*
\$13.00

Caribbean Wings*

*Jerk Spice dusted Chicken Wings,
crisply fried and tossed in a
Red Chile Honey Sauce.*
6 Wings **\$8.00**
12 Wings **\$12.00**

SALADS

Tropical Fruit Salad

*A wedge of Pineapple, Cantaloupe, Honeydew Melon, Orange slices,
Grapes and Berries with your choice of Yogurt or Cottage Cheese.*
\$14.00

Wedge Salad

*Baby Iceberg Lettuce, vine ripe Tomatoes, Red Spanish Onions,
Farm Fresh Boiled Egg, crisp Pancetta, Buttermilk Ranch Dressing.*
\$11.00

With Chicken, Beef or Shrimp* \$15.00

Sierra Salad

*Fresh Mixed Organic Greens with Roma Tomatoes, Cucumbers,
Red Onions, Alfalfa Sprouts, Black Olives and Shredded Red Cabbage
with House Dressing.*
\$8.00

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SANDWICHES

Caribe Club

Carolina All Natural Turkey, Smoked Applewood Bacon, Vine Ripe Tomatoes, Butter Lettuce, Mayonnaise in a Toasted Ciabatta Roll, Terra Root Vegetable Chips.

\$14.00

Chicken Sandwich

Basil Garlic Olive Oil marinated all natural Chicken Breast, Prosciutto de Parma, Smoked Mozzarella, Bibb Lettuce, Vine Ripe Tomatoes, Ciabatta Roll, Pesto Mayonnaise, French Fries.

\$14.00

Pulled Cuban Media Noche

Slow roasted Cumin dusted Pulled Pork, Volo Ham, Baby Swiss Cheese, Garlic Pickle Spear, Mustard Mojo Mayonnaise pressed in a Cuban Roll, French Fries.

\$15.00

Burger

8 oz. Premium Black Angus Burger, Kaiser Bun, Vine Ripe Tomato, Butter Lettuce, Garlic Pickle Spear, French Fries.

\$13.00

Add \$1.25 each for Cheese, Mushrooms, Bacon or Grilled Onions.

– Cooking Advisory –

**Hamburgers are prepared with Ground Beef and will be cooked to a minimum internal temperature of 160° F.*

12" Cheese Pizza*

\$13.00

Choose Your Favorite Toppings: Extra Cheese, Pepperoni, Mushrooms, Ham, Onions, Green Peppers, Black Olives, Italian Sausage, Pineapple \$.95 each

Children's Menu

Fried Chicken Fingers* \$9.00
With French Fries.

Hot Dog* \$7.00
With French Fries.

Spaghetti and Meatballs* \$8.00

6" Cheese Pizza \$8.00

Choice of Toppings: Pepperoni, Sausage, Mushrooms, Ham, Onions, Green Peppers, Black Olives or Extra Cheese \$.50 each

All above come with choice of Beverage and Ice Cream.

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee or Tea

Small Pot \$7.00 Large Pot \$9.00

Traditional and Herbal Teas \$2.25 Soft Drinks \$2.50

Hot Chocolate or Chilled Milk \$1.95

Mineral Water \$2.75 Lg. Mineral Water \$4.00

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Dinner

6:00 p.m. to 11:00 p.m.

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SOUPS

Lentil Soup

*Star Anise, Sweet Italian Sausage,
Garden Vegetables, Lentils,
garnished with diced Kielbasa.*
bowl **\$8.00**

Soup of the Day

*Every Day our Chef prepares
our Special Soup.
Please inquire.*
bowl **\$8.00**

SAMPLERS

Hummus & Pita

*Oven Roasted Tomatoes, fresh
Cucumbers, Garbanzo Beans
drizzled with Chili Oil,
warm Pita Triangles.*
\$8.00

Shrimp Cocktail*

*Jumbo Shrimp served with
Oriental Slaw, Cocktail Sauce.*
\$13.00

Flatbread

*Smoked Breast of Chicken or Beef,
Pepperjack Cheese, Chipotle
BBQ Sauce, Grenadine Onions.*
\$12.00

Caribbean Wings*

*Jerk Spice dusted Chicken Wings,
crisply fried and tossed in a
Red Chile Honey Sauce.*
6 Wings **\$8.00**
12 Wings **\$12.00**

SALADS

Tropical Fruit Salad

*A wedge of Pineapple, Cantaloupe, Honeydew Melon, Orange slices, Grapes and
Berries with your choice of Yogurt or Cottage Cheese.*
\$14.00

Wedge Salad

*Baby Iceberg Lettuce, Vine Ripe Tomatoes, Red Spanish Onion,
Farm Fresh Boiled Egg, crisp Pancetta, Buttermilk Ranch Dressing.*
\$11.00

With Chicken, Beef or Shrimp* \$15.00

Sierra Salad

*Fresh Mixed Greens with Vine Ripe Tomatoes, Cucumbers, Red Onions,
Alfalfa Sprouts, Black Olives and Red Cabbage.*
\$8.00

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shellfish or eggs may increase your risk of foodborne illness,
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DINNER ENTREES

Breast of Chicken*

All Natural Wing on boneless Breast of Chicken, Coconut scented Rice, grilled Banana and Pineapple Salsa, Sweet Carrots, Ginger Coulis, hints of Saffron.
\$25.00

Grilled New York Sirloin Strip

12 oz. Premium Black Angus, Truffle Potato Croquette, Rapini, Roasted Garlic, oven dried Vine Ripe Tomatoes, Baby Carrots, Porcini and Red Wine Butter Sauce.
\$28.00

Atlantic Salmon

Florida Blood Orange and Aged Balsamic Vinegar Glazed, Grilled Vegetable Ravioli, Spinach Darriell.
\$26.00

Short Rib Ravioli

Pulled Short Rib, Wild Mushroom Ravioli, Beurre Rouge Butter Sauce, Pernod Scented Baby Spinach, Sweet Red Carrots.
\$24.00

Catch of the Day*

Market Price
Chef's Freshest Fish

Special of the Day

Daily Price
Please inquire about the Chef's Fresh Special of the Day

Please inform your Room Service Attendant if you have any Dietary Needs.

Desserts

Peanut Butter & Jelly Chocolate Torte

Moist Chocolate Cake layered with Peanut Butter Cream Cheese Icing and Strawberry Marmalade.
\$6.50

Red Velvet Cupcake

Red Velvet Cupcake with Traditional Cream Cheese Icing.
\$6.50

Caramel & Baileys Chocolate Lava Cake

Chocolate Cake Dome filled with warm Caramel Ganache, served with Vanilla Ice Cream.
\$7.00

Fruit Cheesecake

Vanilla Bean Cheesecake topped with Fresh Fruit and Apricot Glaze on a Graham and Almond Crust.
\$7.00

Key Lime Pie

Traditional Key Lime Pie topped with Fresh Whipped Cream.
\$7.00

Assorted Ice Cream

\$5.50

Sherbet

\$6.50

Seasonal Berries

\$7.50

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Late Night Dining

12:00 Midnight to 6:45 a.m.

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BREAKFAST

Café Continental

*Danish, Muffin and Croissant,
Butter and Preserves
served with Chilled Juice and
Choice of Coffee, Tea or Milk.*

\$11.50

Aerobic Breakfast

*Plentiful Fruit Plate, Flavored Yogurt
and Bran Muffin, served with
Chilled Juice and Choice of
Coffee, Tea or Milk.*

\$12.00

Tropical Fruit Salad

*A wedge of Pineapple, Cantaloupe, Honeydew Melon, Orange Slices,
Grapes and Berries with your choice of Yogurt or Cottage Cheese.*

\$14.00

SANDWICHES

Turkey Sandwich

On White.

\$9.00

Roast Beef Sandwich

On a Kaiser Roll.

\$9.00

Chicken Salad or Tuna Salad Sandwich*

In a Mildly Seasoned Dressing, served on Whole Wheat or White Bread.

\$9.50

Italian Sub

*Salami, Provolone, Mortadella and
Capicola, served with Marinated Onions
and Italian Dressing.*

\$9.50

Toasted Meatball Sub*

*Traditional Italian Meatball Sub
topped with Marinara Sauce and
Mozzarella Cheese.*

\$9.50

All Sandwiches served with Lettuce, Tomato and Specialty Chips.

12" Cheese Pizza*

\$13.00

*Choose Your Favorite Toppings: Extra Cheese, Pepperoni, Mushrooms, Ham, Anchovies,
Onions, Green Peppers, Black Olives, Italian Sausage, Pineapple
\$.95 each*

Desserts

Please ask your Room Service Attendant about Late Night Dessert Specials.

Alcoholic Beverages Available until 1:30 a.m.

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Spirits by the Bottle

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| | | | | | |
|------------------------|-------|---------------|----------------------|-------|---------------|
| SCOTCH | | <i>Bottle</i> | BOURBON | | <i>Bottle</i> |
| <i>J. Walker Red</i> | | \$80.00 | <i>Jim Beam</i> | | \$70.00 |
| <i>Chivas Regal</i> | | \$90.00 | <i>Jack Daniel's</i> | | \$80.00 |
| <i>J. Walker Gold</i> | | \$125.00 | <i>Wild Turkey</i> | | \$90.00 |
| GIN | | | BLEND | | |
| <i>Beefeater</i> | | \$75.00 | <i>Seagram's 7</i> | | \$70.00 |
| <i>Tanqueray</i> | | \$80.00 | <i>Seagram's VO</i> | | \$80.00 |
| <i>Bombay Sapphire</i> | | \$90.00 | <i>Crown Royal</i> | | \$90.00 |
| RUM | | | VODKA | | |
| <i>Bacardi Silver</i> | | \$70.00 | <i>Smirnoff</i> | | \$70.00 |
| <i>Captain Morgan</i> | | \$75.00 | <i>Absolut</i> | | \$80.00 |
| <i>Myers's Dark</i> | | \$80.00 | <i>Ketel One</i> | | \$95.00 |

Single bottles include choice of six mixers and their appropriate garnishes, glasses and ice for up to 6 persons.

Cordials, Malted Scotch & Brandy

| | | | | | |
|----------------------------|-------|----------|-----------------------------|-------|----------|
| <i>Kahlua</i> | | \$85.00 | <i>Macallan 12 yr</i> | | \$100.00 |
| <i>Baileys Irish Cream</i> | | \$90.00 | <i>Drambuie</i> | | \$100.00 |
| <i>DiSaronno Amaretto</i> | | \$90.00 | <i>Courvoisier V.S.</i> | | \$110.00 |
| <i>Grand Marnier</i> | | \$100.00 | <i>Remy Martin V.S.O.P.</i> | | \$125.00 |

Beers

DOMESTIC

Bud *Bud Light*
Coors Light *Miller Lite*
\$4.50

IMPORT

Corona *Amstel Light*
Red Stripe *Heineken*
\$5.25

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CHAMPAGNE & SPARKLING WINES

| | <i>Bottle</i> |
|--|-----------------|
| <i>Domaine Ste. Michelle</i> | \$42.00 |
| <i>Moet & Chandon "White Star"</i> | \$130.00 |
| <i>Moet & Chandon Dom Perignon</i> | \$300.00 |

WHITE WINES

| | |
|--|----------------|
| <i>Sycamore Lane White Zinfandel</i> | \$28.00 |
| <i>Sycamore Lane Chardonnay</i> | \$32.00 |
| <i>Sycamore Lane Pinot Grigio</i> | \$32.00 |
| <i>Groth Chardonnay</i> | \$64.00 |

RED WINES

| | |
|---|----------------|
| <i>Sycamore Lane Cabernet Sauvignon</i> | \$32.00 |
| <i>Sycamore Lane Merlot</i> | \$32.00 |
| <i>Mark West Pinot Noir</i> | \$38.00 |
| <i>Francis Coppola Cabernet Sauvignon</i> | \$60.00 |

*Please ask Your Room Service Attendant for
Our Selection of House Wines by the Glass or the Bottle
as well as Other Upgraded Selections.*



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