

IN-ROOM DINING

LUNCH

12:00 pm - 5:00 pm

STARTERS

CONCH FRITTERS 18

lime, bahamas sauce

ISLAND CHICKEN SKEWERS GF 14

sweet chili glaze, criolla salad

MAINS

BABY LETTUCE GF, VEG 14

fresh mozzarella, mango, apple, cranberry, yogurt dressing, sunflower seed

GEM CAESAR VEG 14

little gem, toasted parmesan, umami dressing, sourdough crostini

SIPSIP FISH TACOS 24

locally caught fish, cornmeal crusted, caribbean slaw, avocado salsa

CHICKEN WINGS 16

tamarind bbq sauce, green onion ranch, celery

SIPSIP SMASH BURGER 18

double patty, american cheese, sip sauce, caramelized onion, brioche bun

CRISPY CHICKEN SANDWICH 17

pikliz coleslaw, brioche bun

SIDES

PLANTAIN CHIPS & PICO DE GALLO GF, V 5

PIKLIZ COLESLAW GF, V 5

FRIES VEG 6

GF: gluten free, VEG: vegetarian, V: vegan

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

IN-ROOM DINING

DINNER

5:00 pm - 9:30 pm

SNACKS

WOOD GRILLED FLATBREAD 9

slow cooked garlic butter

**BLACK TRUFFLE &
POTATO CROQUETAS 14**

truffle crème fraîche

STARTERS

AVOCADO 'CAPRESE' GF 19

local burrata, florida basil, aged balsamic

LITTLE GEM LETTUCE 17

parmigiano vinaigrette, roasted garlic croutons

PASTAS

JALAPEÑO PESTO VEG 31

semolina pasta, stracciatella,
florida basil, cashew

LOBSTER RAVIOLI 39

thermidor sauce, brandy,
shallot, citrus

FROM THE WOOD-FIRED GRILL

9oz. FLORIDA SNAPPER GF 33

key lime garlic butter

PASTURE RAISED CHICKEN GF 35

cilantro salsa verde, grilled lime

CHEESEBURGER 24

white american, grilled pepper relish, shoestring fries

ANGUS SKIRT STEAK GF 39

chimichurri rojo

SIDES

YUCA TOSTONES VEG, V 10

cilantro salsa verde

GRILLED GREENS VEG, V 11

california olive oil

SHOESTRING FRENCH RIES VEG 8

black truffle crème fraîche

GRILLED OYSTER MUSHROOMS VEG, V 14

hand-cut chimichurri