

IN-ROOM DINING

**LUNCH**

12:00 pm - 5:00 pm

STARTERS

**CONCH FRITTERS 18**

lime, bahamas sauce

**ROASTED GARLIC HUMMUS 14**

vegetable crudite, grilled flatbread

**WINGS 16**

choice of: guava BBQ,  
sweet chili mango, or jerk

MAINS

**SIPSIP SMASH BURGER 22**

american white cheese, jalapeño relish,  
grilled pineapple aioli, brioche bun, garlic fries

**CRISPY CHICKEN SANDWICH 22**

breaded chicken, lettuce, tomato,  
pickles, pickled slaw, brioche bun

SIDES

**FRUIT SALAD 14**

**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

**EGGPLANT BURRATA 19**

local burrata, marinated eggplant,  
sundried tomato, aged balsamic

**LITTLE GEM LETTUCE 17**

parmigiano vinaigrette, roasted garlic croutons  
add chicken +12 or shrimp +15

PASTAS

**JALAPEÑO PESTO VEG 31**

semolina pasta, stracciatella,  
florida basil, cashew

**GNOCCHI 33**

pomodoro, parmigiano reggiano, basil, olive oil

FROM THE WOOD-FIRED GRILL

**FLORIDA SNAPPER GF 33**

key lime garlic butter

**PASTURE RAISED CHICKEN GF 35**

cilantro salsa verde, grilled lime

**CHEESEBURGER 26**

white american, bacon jam, shoestring fries

**ANGUS SKIRT STEAK GF 39**

chimichurri rojo

SIDES

**TOSTONES VEG, V 9**

cilantro salsa verde

**GRILLED GREENS VEG, V 11**

california olive oil

**SHOESTRING FRENCH FRIES VEG 9**

black truffle crème fraîche

**GRILLED OYSTER MUSHROOMS VEG, V 14**

hand-cut chimichurri