

## starters & sharing

### A SELECTION OF MEDITERRANEAN MEZZE

Grilled Eggplant Caviar, Fire Roast Pepper and Picholine Hummus, Green Freekah Tabouli, Meyer Lemon Tatziki, Double Cream Feta, Herb Roast Olives, Garlic Zatar Flatbread 18

### VEGAN PORRIDGE

Beluga Lentils, Root Vegetables, Apple Crisp  
Cup 6 Bowl 10

### EMPANADITAS OF BEEF

Manchego, Green Onion, Olives, Chimmichurri and Criolla Cremas 14

### ASPARAGUS AND ROYAL TRUMPET MUSHROOMS A LA PLANCHA

Shishito Peppers, Fontina Fonduta, Rustic Herb Croutes 16

### WILD MUSHROOM AND GOAT CHEESE FLATBREAD

Pequillio Peppers, Loxahatchee Chèvre, Fontina and Torn Herbs 14

### FLORIDA SHRIMP COCKTAIL

Jumbo Shrimp, Key West Remoulade 18

### SWEET CORN VICHYSOISE

Roasted Tomato Crouton, Maple Lacquered Bacon, Scallion Oil 10

## salads

### CHOPPED GARDEN SALAD

Baby Gem Romaine, Kirby Cucumbers, Heirloom Tomatoes, Citrus Vinaigrette 16

### CHOPPED BABY GEM CAESAR SALAD

Baby Gem Romaine, Shards of Reggiano, Garlic and Sea Salt Flatbread Croutes, White Anchovies 16

### LOCAL BURRATA WITH WALT'S POMPANO HEIRLOOMS

Rocket, Toasted Watermelon, Saba 22

### SELECTION OF THE SEASONS TROPICAL FRESH FRUITS

Local Wild Flower Honey Ricotta 18

### CLASSIC SALADE NICOISE WITH GRAINS OF PARADISE

Searred Rare Long Lined Ahi Tuna, Xeres Citrus Vinaigrette 25

### CLASSIC WEDGE OF BABY GEM LETTUCE

Maytag Double Blue, Toybox Heirlooms, Nueske's Bacon and Ciabatta Croutes 19

### PANZANELLA SALAD OF HEIRLOOM & TOY BOX TOMATOES

Harvest Vegetables, Mint, Basil and Pecorino 18

### SALAD ADD ON'S

Burrata Cheese	7
Grilled Jumbo Shrimp	12
Rotisserie Chicken Breast	6
Wagyu Churasco Flatiron Steak	9
Rotisserie Chicken Salad	6
Albacore Tuna Salad	7

 *Gluten Free Menu Available Upon Request*

*As a courtesy to our guests, please refrain from using cellular telephones in the restaurant.*

*Our produce is sourced from local farms with the hotel's own organic herb garden when available and in season .*

*\* Consuming raw or under cooked meats, poultry, seafood and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

## sandwiches, dogs & rolls

### CABO FISH TACOS

Guacamole, Watermelon Radish and Cabbage Slaw, Cascabel Crema 24

### GRIDDLED CUBANO PANINI

Mojo Roast Pork, Ham, Swiss Cheese, and Dill Pickles, Chimichurri Fries 18

### WOOD GRILLED BEACH CLUB BURGER

Artisan Cheese Selections, Heirloom Tomato, Russian Dressing,  
House Made Bread and Butter Pickles, Old Bay Fries 17  
With Cider Bacon add 3

### FRESH MAINE LOBSTER ROLL

Butter Toasted Brioche Bun, Tropical Slaw with Florida Corn, Old Bay Fries 29

### WOOD GRILLED KOSHER HOT DOG

Guava BBQ Sauce, Lingonberry Wholegrain Mustard, Spicy "Kraut"  
House Made Bread and Butter Pickle Relish, Old Bay Fries 13

### ROTISSERIE CHICKEN SALAD SANDWICH

Tarragon Dijon Dressing, Toasted Brioche Bun and Old Bay Fries 17

### TURKEY BURGER

Artisan Cheese Selections, Heirloom Tomato, House Made Bread and Butter Pickles, Old Bay Fries 17

### WOOD GRILLED LONG LINED AHI TUNA STEAK SANDWICH

Guava Glazed, Avocado, Trio of Asian Sauces, Gingered Pickles, Thai Herb Salad 24

## specialties

### ASIAN JUMBO LUMP BLUE CRAB CAKES

Passion Fruit Beurre Blanc, Salad of Tat Soi, Mizuna and Pea Shoots, Sambal Aioli 28

### ROTISSERIE CHICKEN

Half Chicken Seasoned with Garlic and Provence Herbs 19

### WAGYU FLATIRON THAI NOODLE SALAD

Rice Noodles, Green Papaya Slaw, Asian Greens and Soft Herbs, Tamarind Dressing 24

### A GROWN UPS GRILLED CHEESE

Heirloom Tomato, Fontina, Aged Cheddar, Basil, Local Honey and Cream of Heirloom Tomato Soup 17

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