

BREAKFAST

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

Beverages

“We Proudly Brew Starbuck’s Coffee”

Small Pot, Regular or Decaffeinated	..\$6
Large Pot, Regular or Decaffeinated	..\$9
Fine Selection of TAZO Teas	..\$6
Milk or Skim Milk	..\$4
Cappuccino	..\$6
Espresso	..\$4
Hot Chocolate	..\$4
Freshly-squeezed Florida Orange, Grapefruit, Mango or Papaya Juice	..\$6
Apple, Cranberry, Pineapple, Tomato or Prune Juice	..\$4

Light Starts

Continental	..\$18
<i>fresh-squeezed Florida orange or grapefruit juice</i>	
<i>selection of fresh-baked pastries with butter, cream cheese and preserves</i>	
<i>freshly-brewed coffee, decaffeinated coffee, tea or hot chocolate</i>	
The Bakery	..\$12
<i>choose from: assorted muffins, danish, flaky croissant, english muffins, brioche, bagels, coffee cake or toast</i>	
The Bagel Platter	..\$15
<i>thinly sliced smoked salmon served with your choice of toasted bagel, tomatoes, thinly sliced cucumbers, sweet onions, capers and cream cheese</i>	

Fruits and Berries

Half Grapefruit, Honeydew or Cantaloupe	..\$6
Fresh Seasonal Berries	..\$8
<i>with brown sugar, granola and whipped cream</i>	
Fruit Orchard	..\$12
<i>daily fresh selection of sliced fruits and berries, coffee cake and your choice of cottage cheese or yogurt</i>	

Cereals and Grains

Homemade Mango Granola, Corn Flakes, Special K, Rice Krispies	..\$6
Shredded Wheat, All Bran, Frosted Flakes or Raisin Bran	
<i>with choice of milk or skim milk</i>	
Oatmeal or Cream of Wheat	..\$8
<i>with your choice of brown sugar, raisins or nuts</i>	
Add Fresh Berries to any Cereal or Grains	..\$4

From the Griddle

Challah French Toast	..\$12
<i>dusted with powdered sugar and served with pure maple syrup</i>	
Belgian Waffle	..\$12
<i>with pure maple syrup</i>	
Buttermilk Pancakes	..\$12
<i>with sweet butter and maple syrup</i>	
Griddled items served with Fresh Berries, Nuts or Whipped Cream	..each \$4

All prices are subject to a 20% service charge, 9% sales tax and a \$3 delivery charge

IN-ROOM DINING

BREAKFAST

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

Eggs and Omelets

Two Farm Fresh Eggs	\$12
<i>cooked to your liking with choice of maple glazed ham, applewood smoked bacon or sausage</i>	
Three Farm Fresh Eggs	\$15
<i>cooked to your liking with choice of maple glazed ham, applewood smoked bacon or sausage</i>	
"Sunny Isles" Benedict	\$18
<i>two delicately poached eggs served on toasted Challah bread with your choice of canadian bacon or smoked salmon and topped with hollandaise sauce</i>	
Create Your Own Omelet	\$15
<i>with choice of mushrooms, tomatoes, spinach, scallions, bell peppers, onions, smoked salmon, applewood smoked bacon, sausage, maple glazed ham, fresh salsa, cheddar, Swiss, American or feta cheese</i>	

*Egg dishes served with our country-style new potatoes
and your choice of toast, sweet butter and preserves
Egg whites and egg beaters available upon request

On The Side

Choice of Two Danish, Assorted Muffins or Croissant	\$5
Applewood Smoked Bacon, Sausage, Maple Glazed Ham or Canadian Bacon	\$5
Country-Style New Potatoes	\$4
Steamed Asparagus	\$4
Roasted Plum Tomatoes	\$3
Cottage Cheese or Plain Yogurt	\$4
Cream Cheese	\$2
Hard Boiled Eggs	each \$2

Breakfast For The Kids

Orange, Tropical Fruit or Apple Juice	\$4
Milk or "Chocolatey" Milk	\$4
Fresh Fruit Bowl	\$5
Silver Dollar Pancakes	\$7
<i>topped with chocolate chips, bananas or strawberries and warm maple syrup</i>	
"Sunny" Scrambled Eggs	\$6
<i>with bacon or sausage</i>	
French Toast Sticks	\$7
<i>with sweet maple syrup</i>	

All prices are subject to a 20% service charge, 9% sales tax and a \$3 delivery charge

"FOR THE KIDS"
LUNCH & DINNER

Served: 11:00 a.m. to 11:00 p.m.

Thirsty?

Orange, Tropical Fruit or Apple Juice	\$4
Milk or "Chocolatey" Milk	\$4
"Milk Shake" Vanilla, Banana or Chocolate	\$7
"Fruity" Smoothies Banana, Blueberry or Strawberry	\$7

Appe'teasers'

"Fruity"	\$6
<i>mixed fruit bowl, bowl of grapes or bowl of strawberries</i>	
Vegetable Snack	\$7
<i>baby carrots and celery sticks with cucumber slices and ranch dressing</i>	
Chicken Noodle Soup	\$8
Mozzarella Sticks with Marinara Sauce	\$8

Sandwiches and Other Stuff

Peanut Butter and Jelly Sandwich <i>with potato chips</i>	\$8
Tuna Salad Sandwich <i>with potato chips</i>	\$9
Hamburger or Cheeseburger <i>with french fries</i>	\$11
Grilled "Cheesey" Sandwich <i>with french fries</i>	\$8
Chicken Fingers <i>with french fries</i>	\$11
Hot Dog "All Beef" <i>with french fries</i>	\$8
Pepperoni or Cheese Pizza	\$12
Spaghetti and Meatballs "Mama Mia"	\$11
Macaroni and Cheese	\$8

Sweet Tooth

Chocolate Chip Cookies	\$6
Warm "Fudgy" Brownie with Vanilla Ice Cream	\$8
Selection of Ice Cream Bars and Popsicles	\$6
Vanilla, Chocolate or Strawberry Ice Cream	\$8
<i>with candy toppings or hot fudge</i>	

IN-ROOM DINING

ALL DAY DINING

Served: 11:00 a.m. to 11:00 p.m.

Appetizers

Crab Cake\$15
<i>complemented by Floridian citrus aioli and petite tomato salad</i>	
“Red Hots”\$11
<i>boneless crispy chicken tenders tossed in buffalo wing sauce and served with creamy blue cheese dip and celery sticks</i>	
Shrimp Cocktail\$15
<i>all time classic, jumbo gulf shrimp with cocktail sauce and lemon</i>	
Chicken Spring Rolls\$12
<i>lightly fried and served atop wakame salad with a sesame sweet chili dipping sauce</i>	

Soups

Gazpacho\$9
<i>Miami spiced with toasted almonds, tiny sprouts & cilantro crème fraiche</i>	
Chicken and Vegetable\$7
<i>heartly broth with aromatic vegetables and noodles</i>	
Soup and Sandwich\$12
<i>tomato fennel soup with cheddar grilled cheese</i>	

Salads

Neomi’s Salad\$10
<i>baby greens, red & gold pear tomatoes, hot house cucumber, and sweet onion tossed in a red wine vinaigrette</i>	
Caesar\$9
<i>romaine lettuce, focaccia croutons, parmesan reggiano and balsamic Caesar dressing</i>	
with Grilled Chicken\$17
with Poached Shrimp\$20
with Anchovies\$14
Sonoma Spinach\$10
<i>fresh baby spinach leaves, goat cheese, roasted pine nuts and diced mango dressed in a lemony rosemary sauvignon blanc vinaigrette</i>	
Fruit Orchard\$12
<i>daily fresh selection of sliced fruits and berries, coffee cake and your choice of cottage cheese or yogurt</i>	
The Bagel Platter\$15
<i>thinly-sliced smoked salmon served with your choice of toasted bagel, tomatoes, thinly-sliced cucumbers, sweet onions, capers and cream cheese</i>	

ALL DAY DINING

Served: 11:00 a.m. to 11:00 p.m.

Sandwiches

Tortilla Wrap	\$12
<i>hummus or tuna salad, cucumbers, tomatoes, feta cheese and baby lettuces wrapped in a flour tortilla</i>	
Sunny Isles Club	\$14
<i>smoked honey-roasted turkey, applewood smoked bacon, baby spinach, swiss cheese, tomato, avocado and mayonnaise on 7-grain toast</i>	
Chicken Club Wrap	\$14
<i>large tortilla wrap stuffed with grilled chicken, bacon, cilantro mayonnaise, diced tomatoes, lettuce and swiss cheese</i>	
Grilled Sirloin, Chicken Breast or Mahi Sandwich	\$14
<i>smothered in a choice of Maytag blue, Swiss, provolone, cheddar or American cheese on a kaiser bun</i>	
Salmon Bagel	\$14
<i>open face bagel with capers, purple onion, tomato, mayonnaise and whole grain mustard</i>	

**All sandwiches served with choice of Terra Chips, french fries or tomato and buffalo mozzarella salad.*

Pizza & Pasta

Pizza	\$14
<i>herb crust topped with your choice of mushrooms, onions, spinach sweet peppers, tomatoes, Canadian bacon, pepperoni or Italian meatball</i>	
Truffle Mac'n'Cheese	\$10
<i>side portion of 3 cheese smothered pasta, black truffle oil and cracker crust</i>	
Gratin Pasta Caprese	\$16
<i>hollow pasta tubes in a light marinara sauce with buffalo mozzarella, teardrop tomatoes, basil and parmesan reggiano</i>	
with Roasted Chicken	\$23
with Grilled Shrimp	\$28

IN-ROOM DINING

DINNER (In addition to All Day Dining) Served: 6:00 p.m. to 10:00 p.m.

Garlic Shrimp	\$36
<i>basted in virgin olive oil and garlic with preserved lemon over organic rice</i>		
Free Range Chicken	\$30
<i>marinated & grilled airline breast with baby broccoli, butter whipped potatoes and a natural glace</i>		
Lamb Chops	\$44
<i>seared & roasted double chops resting on a parmesan polenta cube with asparagus and aged balsamic reduction</i>		
Maine Lobster	Market Price
<i>2lb. lobster, out of the shell, slow poached in lemon butter atop crispy potatoes and Peruvian asparagus</i>		
Prime Filet Mignon	\$52
<i>dry aged and grilled, complimented by truffle mashed potatoes, broccolini and roasted shallot demi glace</i>		
Australian 'Barramundi' Bass	\$36
<i>flash seared and served with sweet corn relish, tomato crudo and crispy plantain maraquitas</i>		

On The Side

"Parm Frites"	\$10
<i>steak fries tossed with grated parmesan and served with mayonnaise</i>		
Smashed Potatoes	\$10
<i>with roasted garlic and whole butter</i>		
Asparagus	\$10
<i>lightly steamed, a touch of butter, sea salt and telicherry pepper</i>		
Truffle Mashed Potatoes	\$18
<i>whipped potatoes with hints of garlic accented with truffle oil</i>		

Sweets

Key Lime Cheesecake	\$12
<i>chocolate cookie and graham cracker crust</i>		
Apple Tart	\$11
<i>Classic puff pastry layers topped with sautéed cinnamon apples and vanilla bean gelato</i>		
Tiramisu	\$12
<i>layers of espresso & marsala cream, chocolate lady fingers, chocolate shavings and cocoa dust</i>		
Chocolate Lovers	\$12
<i>rich chocolate cake with chocolate mousse layers garnished with bittersweet truffles and chocolate crème anglaise</i>		
Selection of Ice Creams and Sorbets	\$8
<i>ask your in-room dining sales coordinator for details</i>		

LATE NIGHT

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

Appetizers

- Shrimp Cocktail\$15
all time classic, jumbo gulf shrimp with cocktail sauce and lemon
- Chicken Spring Rolls\$12
lightly fried and served atop wakame salad with a sesame sweet chili dipping sauce

Soups

- Gazpacho\$9
Miami spiced with toasted almonds, tiny sprouts & cilantro crème fraiche
- Chicken and Vegetable\$7
hearty broth with aromatic vegetables and noodles

Salads

- Neomi's Salad\$10
baby greens, red & gold pear tomatoes, hot house cucumber, and sweet onion tossed in a red wine vinaigrette
- Caesar\$9
romaine lettuce, focaccia croutons, parmesan reggiano and balsamic Caesar dressing
- with Grilled Chicken\$17
- with Poached Shrimp\$20
- with Anchovies\$14

Sandwiches

- Tortilla Wrap\$12
hummus or tuna salad, cucumbers, tomatoes, feta cheese and baby lettuces wrapped in a flour tortilla
- Sunny Isles Club\$14
smoked honey-roasted turkey, applewood smoked bacon, baby spinach, Swiss cheese, tomato, avocado and mayonnaise on 7-grain toast
- Grilled Sirloin, Chicken Breast, Boca Burger\$14
smothered in a choice of Maytag blue, Swiss, provolone, cheddar or American cheese on a kaiser bun
- The Bagel Platter\$15
thinly-sliced smoked salmon served with your choice of toasted bagel, tomatoes, thinly-sliced cucumbers, sweet onions, capers and cream cheese

Entrees

- Baked Penne Caprese\$16
hollow pasta tubes in a light tomato ragout gratin with buffalo mozzarella, heirloom tomatoes and parmesan reggiano
- with Roasted Chicken\$23
- with Grilled Shrimp\$28
- Create Your Own Omelet\$14
with choice of mushrooms, tomatoes, spinach, scallions, bell peppers, onions, smoked salmon, applewood smoked bacon, sausage, maple glazed ham, fresh salsa, cheddar, Swiss, American or feta cheese

All prices are subject to a 20% service charge, 9% sales tax and a \$3 delivery charge

IN-ROOM DINING

HOSPITALITY & PRIVATE BARS

For all your special dining occasions, our Culinary Team would be delighted to customize a menu for you. For special orders and for a large selection of Hors d'Oeuvres and beverages, please contact our sales coordinator at ext. 5757.

Please note that our Culinary Team requests a minimum of 2 hours notice for the preparation of any special orders. Please place orders before 10:00 p.m.

PICNIC BASKET

Let us know at least 4 hours in advance and our culinary staff will prepare a special basket for 2 people for your beach or sight seeing excursions.

- Country Style\$50
 *hoagie sandwiches piled high with smoked ham, turkey
 and your choice of cheeses on freshly-baked kaiser rolls
 heirloom tomato and buffalo mozzarella salad in a basil dressing
 southern-style red potato salad with creole mustard dressing
 fresh fruit cocktail macerated in Florida orange juice
 terra root vegetable chips
 jumbo cookies and brownies
 mineral or sparkling water*
- Fine Dining\$80
 *smoked salmon bagel sandwiches with cream cheese,
 capers, red onions and chopped eggs
 italian pressed panini sandwiches with mortadella, salami,
 provolone, mozzarella and our olive salad on country roll
 shrimp and penne pasta salad in Italian vinaigrette
 with sweet peppers and baby tomatoes
 spicy crispy peanut chicken salad with pad Thai dressing
 Argentine cucumber and onions salad in a red wine herb vinaigrette
 grand marnier-laced strawberries with chantilly cream
 chocolate truffles and assorted dipped biscotti
 mineral or sparkling water*
- "Kids" Basket\$30
 *classic peanut butter and jelly finger sandwiches
 tuna salad sandwiches on white or wheat bread with American cheese
 potato chips
 baby carrot sticks with ranch dip
 fruit cocktail
 jumbo chocolate chip cookies
 choice of fruit juices*

Ask your server for some suggestions from our beverage and wine list to accompany your special picnic basket.