

Openers

SHRIMP COCKTAIL

Six tiger shrimp with lime cocktail sauce \$14

CRISPY CALAMARI

Lightly breaded with zesty banana peppers, served with cocktail sauce \$12

ISLAND SPICED CHICKEN WINGS

Jerk spiced tossed in sweet & sour sauce \$12

ALBACORE TUNA MELT

With tomato and sharp cheddar on whole grain \$10

BLACK & TAN ONION RINGS

Dark beer battered onion rings with sweet chili dipping sauce \$8

TOMATO AND SOFT MOZZARELLA SALAD

Basil, parmesan, extra virgin olive oil, aged balsamic drizzle \$9

SANTA FE GRILLED CHICKEN QUESADILLA

Spicy pepper jack cheese, sour cream, guacamole & pico de gallo \$11

SOUP DU JOUR

Aromatic & classically crafted \$7

HOME-STYLE CHICKEN NOODLE SOUP

Egg noodles in herbed vegetable broth \$7

Great Burgers

Served with choice of

FRENCH FRIES • SWEET POTATO FRIES

DAILY VEGETABLE • FRESH FRUIT CUP

GARDEN SALAD

ALL BEEF CLASSIC*

Home-style steak burger, aged cheddar, tomato, red onion & lettuce \$12

Additional toppings .50¢

BLEU CHEESE & BACON*

Flame grilled beef patty, smoked bacon, lettuce, red onion, tomato & crumbled bleu cheese \$13

BBQ ONIONS AND CHEDDAR*

All beef patty, topped with caramelized onions, bbq sauce, lettuce, tomato & cheddar \$12

BLACK ANGUS TAMPA BURGER

Grilled half pound burger topped with spanish chorizo, piquillo peppers & melted manchego cheese on cuban bread \$13

Sandwiches

Served with choice of

FRENCH FRIES • SWEET POTATO FRIES

DAILY VEGETABLE • FRESH FRUIT CUP

GARDEN SALAD

TRADITIONAL TURKEY CLUB

Lettuce, tomato, bacon & mayonnaise on toasted bread of your choice \$12

MARKET VEGETABLE SANDWICH

Roasted market vegetables with lemon chili spiced hummus on whole grain \$12

CLASSIC CUBAN

Roast pork, shaved ham, big eye swiss, pickles, mustard & mayonnaise on local baked cuban bread \$12

GULF COAST MAHI SANDWICH

Choice of blackened or grilled mahi with a side of chipotle tartar sauce, lettuce & tomato on a brioche bun \$13

CAPRESE CHICKEN BRIOCHE

Basil pesto chicken, melted mozzarella, sun-dried tomato, red onion, baby greens & balsamic aioli on toasted brioche \$13

Create Your Own Greenery

CLASSIC CHOPPED SALAD

Boston bibb, romaine, tomato, red onion, cucumber, green pepper & feta cheese in an oregano-lemon vinaigrette \$10

TRADITIONAL CAESAR SALAD

Tossed hearts of romaine, parmesan cheese & classic caesar dressing, served with traditional croutons \$9

CHICKEN & CRANBERRY SALAD

Romaine tossed with dried cranberries, red onion, toasted walnut, feta cheese & champagne vinaigrette topped with grilled chicken \$14

WARM SPINACH SALAD

Baby spinach, applewood bacon & cannellini beans tossed in a warm bacon dressing \$10
Add grilled chicken to any salad \$4

CHOICE OF DRESSINGS

Champagne vinaigrette, bleu cheese, ranch, balsamic vinaigrette, thousand island, italian, low-fat ranch

The Side Plate

SEA-SALTED FRENCH FRIES \$5

HORSERADISH MASHED POTATOES \$5

BACON ROASTED BRUSSELS SPROUTS \$5

Main Courses

GRILLED NEW YORK SIRLOIN STEAK*

Horseradish mashed potatoes & mushroom demi-glace \$32

ROASTED SALMON FILLET

Mustard-chive sauce, crispy vegetable-potato hash \$22

WILD MUSHROOMS RAVIOLI

Ravioli stuffed with forest mushrooms, romano & ricotta cheese tossed in a roasted tomato basil sauce \$13

CHAR GRILLED CHICKEN BREAST

Madeira sauce, button mushrooms, dried apricots, market vegetables, fingerling potatoes \$15

COASTAL SHRIMP SCAMPI

Gulf shrimp sautéed with crushed garlic, lemon, shallot, peppers, tomato, white wine & linguine topped with parmesan cheese \$22

GRILLED GULF GROUPER & SHRIMP

Fresh grouper topped with sauté bay shrimp, butter sauce over harvest rice & seasonal vegetables \$24

CHEF'S INSPIRATION

Our daily offering inspired by regionally farmed or seasonally harvested products, priced daily

Ice Cream Parlor

Choose your favorite ice cream flavor & toppings

French vanilla, strawberry, chocolate or vanilla frozen yogurt

2 Scoops \$6.50

3 Scoops \$7.50

4 Scoops \$8

SELECT 3 ADDITIONAL TOPPINGS OR ADD EVEN MORE

Oreo® cookies, strawberries, M&M's®, warm chocolate brownie, pecans, whipped cream, chocolate sauce, caramel sauce \$1

Great Finishes

WARM DOUBLE-CHOCOLATE

PECAN BROWNIE

With vanilla ice cream \$8

CHOCOLATE TORTE

Raspberry sauce \$8

BERRIES FROM THE MARKET \$8

NEW YORK STYLE CHEESECAKE

Strawberries & raspberry sauce \$8

KEY LIME TART

Authentic refreshing Florida key lime with granola crust \$8

*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness. We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions. ©2012 Starwood Hotels & Resorts Worldwide, Inc.