

# The Local Dish

Served Daily from 5:00 PM–11:00 PM  
In-Room Dining dial “0”

## FROM THE GRIDDLE

- Tuscan Chicken** | \$27  
Organic free range chicken breast topped with a creamy garlic sauce with spinach and heirloom tomatoes, served with asparagus and marble fingerling potatoes
- The Delmonico** | \$34  
A 10oz Delmonico ribeye\* with hand smashed potatoes, asparagus and green topper carrots  
**Make it a Beef & Reef and add grilled shrimp or Octopus** \$10
- Mojo Steak** | \$30  
Finely cut 8oz skirt steak with an authentic chimichurri mojo marinade served with tostones
- Fresh Catch and Chips** | \$26  
Fresh catch of the day tempura battered and served with French fries and coleslaw
- Fresh Catch** | \$31  
Choose between fresh catch from the ocean or fresh salmon from the river, grilled or blackened and served with Spanish rice and fresh asparagus
- Truffled Toscana** | \$23  
Rigatoni pasta with spicy Italian sausage, finocchiona salami and wild mushrooms in a white truffle cream sauce  
**Add grilled organic chicken or fresh salmon** \$8  
**Delmonico steak, shrimp, fresh catch or octopus** \$10
- 25°N 80°W Pineapple** | \$23  
A fresh pineapple halved and stuffed with grilled bell peppers, carrots, Maui onions, cherry tomatoes, scallions, asparagus, avocado and pineapple drizzled with a teriyaki soy dressing  
**Add grilled organic chicken or fresh salmon** \$8  
**Delmonico steak, shrimp, fresh catch or octopus** \$10

## SIDE ORDERS

- Brussel sprouts sautéed with red onions and peppered bacon** | \$6
- Hand smashed potatoes** | \$6
- Asparagus** | \$6
- Tostones** | \$6
- Marble fingerling potatoes** | \$6
- Green topper carrots** | \$6
- Broccolini** | \$6
- Spanish rice** | \$6
- French fries** | \$6

# Children’s Menu

Served Daily from 11:00 AM–11:00 PM  
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- Chicken Tenders** | \$8
- Jumbo Hot Dog** | \$8
- Macaroni and Cheese** | \$8
- Grilled Cheese** | \$8
- PB and J** | \$8

# Beverage Menu

Served Daily from 6:30 AM–11:00 PM  
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- Chilled Fruit Juice** | \$5
- Freshly Brewed Coffee** | \$4
- Hot Tea** | \$4
- Soda or Iced Tea** | \$4
- Cold Milk** | \$4
- Sparkling or Still Spring Water** | \$5

# from The Bakery

Served Daily from 11:00 AM–11:00 PM  
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- Key Lime Pie** | \$12  
Florida’s favorite dessert with the perfect amount of tartness
- Cheesecake** | \$12  
Crème Brulée flavored with a torched sugar top
- Appleberry Bread Pudding** | \$12  
Served hot with blackberries and raspberry liqueur on top
- Macaroon Paradise** | \$12  
Selection of five different flavored French macaroons

# In Room Dining Menu

All prices are subject to a 20% service charge, \$3 delivery fee and sales tax. For guests with food allergies or specific dietary requirements, please ask to speak to a Manager. \*Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially those with certain medical conditions.



# Breakfast

Served Daily from 6:30 AM–11:00 AM  
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## FROM THE BAKERY

**Greek Egg White Frittata** | \$17  
Baby spinach, heirloom tomatoes, Feta cheese  
Served with fresh fruit cup

**Bagel & Lox** | \$19  
Scottish smoked salmon\* with cream cheese, red onion, capers, chopped egg\* and a freshly toasted bagel

**Yogurt Parfait** | \$10  
Layers of yogurt, granola and fresh fruit

**Quinoa Dream** | \$17  
Blueberry infused quinoa, granola, fresh seasonal berries, toasted coconut flakes with a coconut milk drizzle

## FROM THE GRIDDLE

**Hollywood Breakfast Sandwich** | \$18  
Fried egg\*, avocado, bacon, tomatoes, aged white cheddar cheese and mayo on a baguette. Served with breakfast potatoes

**Taste of Cuba Benedict** | \$19  
Two poached eggs\* with chorizo and avocado on a fresh made croissant with a cilantro hollandaise sauce. Served with breakfast potatoes

**Breakfast Wrap** | \$18  
Scrambled eggs\*, cheese, bacon and sausage wrapped in a large flour tortilla with a side of breakfast potatoes and Pico De Gallo

**All American Breakfast** | \$17  
Two eggs\* cooked any style, breakfast potatoes, bacon or sausage and choice of toast

**Steak & Eggs** | \$26  
Grilled 5oz Delmonico steak\* with sautéed mushrooms, two eggs\* any style, breakfast potatoes and your choice of toast

**Bananas Foster Pancakes** | \$16  
Buttermilk pancakes, banana liqueur, fresh bananas and brown sugar

**Create Your Three Egg Omelet** | \$18  
3-egg\* omelet with your choice of bacon, ham, sausage, mushrooms, peppers, onions, tomatoes, spinach, cheddar or Swiss cheese. Served with breakfast potatoes and choice of toast

## SIDE ORDERS

**Fresh Fruit** | \$6

**Applewood Bacon, Ham or Sausage** | \$6

**Two Eggs\* any Style** | \$7

**Cold Cereal with Milk** | \$6

**Oatmeal and Toppings** | \$8

**Muffin, Croissant or Danish** | \$5

**Breakfast Potatoes** | \$5

**Bagel with Cream Cheese** | \$5

**White, Wheat or Rye Toast** | \$5

**Waffle with Syrup** | \$11

# All Day Dining

Served Daily from 11:00 AM–11:00 PM  
In-Room Dining dial “0”

**SALADS & STARTERS**  
Add grilled organic chicken or fresh salmon \$8  
Delmonico steak, shrimp, fresh catch or octopus \$10

**Hollywood Beach** | \$15  
Romaine, cilantro, shredded cabbage, fresh bell peppers, carrots, pineapples, almonds, heirloom tomatoes, Feta cheese and lime vinaigrette

**Achiote Caesar** | \$16  
Romaine lettuce, parmesan cheese, charred corn, house-made croutons, achiote Caesar dressing

**Hearty Harvest** | \$17  
Mixed greens, white beans, watermelon radish, peppered bacon, candied pecans, gorgonzola cheese with a white balsamic vinaigrette

**The “Kitchen Sink”** | \$21  
Baby kale, mixed greens, local arugula all mixed in a red wine vinaigrette topped with quinoa, lotus root chips, red onion, carrots, asparagus, Brussel sprouts, baby heirloom tomatoes, broccolini, dried cranberries, pecans and garlic hummus

**Chicken Attack** | \$14  
Organic free range chicken breast bites tempura battered and served with an orange chili coulis

**South Florida Chowder** | \$13  
Our Chef’s signature cream based chowder with chorizo, crab meat, onion, white bean, charred corn, bell pepper, potatoes

**Soup du Jour** | \$10  
Freshly made soup that changes daily using seasonal ingredients

**Spicy Tuna Tower** | \$19  
Tuna, cucumber, mango, avocado, cilantro, red onion, sesame seeds with a ginger soy sauce and lotus chips

**Caribbean Conch Fritters** | \$16  
Deep fried Caribbean conch served with coleslaw and honey marmalade

**Grilled Quesadillas** | \$16  
Your choice of organic free range chicken or cheese served with guacamole, Pico de Gallo and sour cream  
**Delmonico Steak Quesadilla \$21**

**Kraken Wings** | \$13  
Choose between plain, hot, Hawaiian sweet chili or blackberry Kraken bbq. Served with celery

**Bruschetta di Casa** | \$18  
Burrata cheese, arugula, baby heirloom tomatoes, onions, crostinis

**Octopus Garden** | \$26  
Charred octopus and shrimp on a bed of chick peas, black beans, bell peppers and tomatoes

**Reef or Beef Tacos** | \$23  
Choose Delmonico steak, slaw, shredded cheese, Pico de Gallo & sriracha mayo or seared ahi tuna, slaw, Pico de Gallo, sesame seeds & sriracha mayo  
**Blackened, grilled or tempura catch of the day tacos \$25**

**Taj Ma-Chicken** | \$14  
Organic free range chicken strips marinated in tandoori spices served with hummus, tzatziki and crostinis

**Pizza**  
**Cheese or Margherita** | \$15  
**The Meats or Daily Special** | \$17

**Muchos Nachos** | \$14  
Tortilla chips loaded with cheese, fire roasted salsa, sour cream, Jalapeno peppers, cilantro and guacamole  
**Add grilled organic chicken or fresh salmon \$8**  
**Delmonico steak, shrimp or octopus \$10**

**FROM THE GRIDDLE**  
All sandwiches are served with your choice of fries, coleslaw or fruit

**Hollywood Beach Kobe Burger\*** | \$20  
A Kobe burger with white aged cheddar cheese, peppered bacon, caramelized onion balsamic jam, bibb lettuce, red onion and tomato  
**Add fried egg \$2 Add avocado \$3**  
**Plant based Impossible Burger, onion balsamic jam, hummus, bibb lettuce, onion and tomato \$20**

**Tiki Steak Roll\*** | \$21  
Delmonico ribeye steak, arugula, mushrooms, caramelized onions, gorgonzola crumbles, Sriracha and truffle oil on hoagie roll

**Off the Hook** | \$25  
Fresh grilled or blackened catch of the day, lettuce, tomato, onion, slaw  
**Add bacon \$2 Add avocado \$3**

**Dragon Chicken** | \$18  
Grilled organic free range chicken, arugula, cucumbers, red cabbage and toasted almonds topped with a dragonberry rum soy glaze on a hoagie roll

**Avocado Grilled Cheese** | \$16  
Sourdough toast, aged white cheddar, avocado, peppered bacon and heirloom tomato

**East Coast Club** | \$17  
Roasted turkey, crispy peppered bacon, heirloom tomato, bibb lettuce, mayonnaise on whole wheat  
**Add avocado \$3**

**The Crispy Crab** | \$21  
Tempura battered soft shell crab with a red pepper pineapple slaw and a smoky remoulade on an artisan burger bun

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