

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 Brûlée 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

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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