



Breakfast

Served Daily from 6:00am - 11:00am

Bakery

BAGEL + CREAM CHEESE \$6

Plain | Everything | Cinnamon Raisin | Sesame

YOGURT PARFAIT \$8

Yogurt, Fresh Berries, Granola

OATMEAL \$8

Brown Sugar, Raisins

Omelets

Comes with Choice of Toast or Bagel

HAM & CHEESE OMELET \$17

Classic Ham & Aged Cheddar

EGG WHITE OMELET \$17

Spinach, Tomato, Asparagus, Mozzarella Cheese

CREATE YOU OWN OMELET \$17

Choice of four of the following items;

Veggies: Tomato Mushroom, Onion, Spinach, Avocado

Asparagus, Jalapeno, Green Pepper

Cheese: Cheddar, American, Mozzarella, Feta

Meat: Ham, Pork Sausage, Bacon, Veggie Sausage

(each additional item .50 cents)

Sides

AVOCADO \$2

BACON \$5

ONE EGG \$3

HASHBROWN \$5

MIXED BERRIES \$7

TOAST \$3

SAUSAGE \$5

TWO EGGS \$5

FRUIT \$5

Entrees

BREAKFAST BURRITO \$15

Veggie Breakfast Sausage, Pepper Jack Cheese,

Tomatoes, Salsa

BROKEN YOLK SANDWICH \$15

Two Over-Well Eggs, Ham, Cheddar Cheese,

Hashbrown, on Grilled Sour Dough

AVOCADO TOAST \$15

Whole Wheat Toast, Crushed Avocado, Egg

BELGIAN WAFFLE \$15

Butter & Syrup

BREAKFAST BOWL \$16

Scrambled Eggs, Hash browns, Salsa, Sour Cream, Cheddar Cheese, Cilantro, Jalapeno

FRENCH TOAST \$16

Topped with Bananas & Strawberries with a choice of:

Bacon, Veggie or Pork Sausage

ALL AMERICAN BREAKFAST \$17

Choice of Two Eggs, Bacon, Veggie or Pork Sausage,

Hash Brown, Toast or Bagel, Coffee & Juice

Drinks

COFFEE \$3

HOT TEA \$3

HOT CHOCOLATE \$3

JUICE \$4

****We Proudly Serve Starbucks Beverages****

*If you have any concerns regarding food allergens, please alert your server prior to ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 20% Service charge will be added to parties of 6 or more



All Day Dining

Served Daily from 11:00am - 10pm

Appetizers

SOUP OF THE DAY \$6

CHIP & SALSA \$7

Add Guacamole for \$5

BRUSSEL SPROUTS \$8

Crispy Brussels, House Made Bourbon Glaze

HUMMUS PLATTER \$13

Celery, Carrots, Red Peppers, Grilled Naan Bread

CHICKEN QUESADILLA. \$14

Peppers, Cilantro, Sour Cream, Salsa

AVOCADO TOAST \$15

Whole Wheat Toast, Crushed Avocado, Tomato, Egg

BURRATTA \$15

Creamy Burrata Mozzarella, Tomatoes, Fresh Basil, Red Onions, Balsamic Glaze

CHICKEN WINGS \$17

Buffalo, Sriracha-Honey, BBQ

Salads

CAESAR SALAD \$12

Romaine, Croutons, Parmesan

Add Chicken \$7.00 | Add Salmon \$8.00 |

Add Steak \$10.00 | Add Mahi \$10.00

SPINACH SALAD \$13

Glazed Peaches, Candied Pecans, Red Peppers, Quinoa, Avocado Cream, Lime Vinaigrette

Add Chicken \$7.00 | Add Salmon \$8.00 |

Add Steak \$10.00 | Add Mahi \$10.00

CRISPY CHICKEN COBB \$17.00

Romaine, Avocado, Grape Tomato, Bacon, Hard Boiled Egg, Gorgonzola, Ranch

Without Chicken \$13

Flatbreads \$15

CLASSIC

Pepperoni, Mozzarella

BBQ CHICKEN, BACON & RANCH

BBQ Sauce, Jack & Cheddar Cheese, Chicken

MARGARITA

Mozzarella, Tomato, Basil

Hand Held

Comes with Choice of Fries, Fruit, or Salad

CLUB SANDWICH \$16

Turkey, Lettuce, Tomato, Bacon, Spicy Aioli, Sourdough Toast

GRILLED CHICKEN SANDWICH \$17

Caramelized Onion, Gouda Cheese, Grain Mustard, Lettuce, Tomato, Brioche Bun

BLACKENED MAHI SANDWICH \$17

Lettuce, Tomato, Spicy Aioli, Brioche Bun

TURKEY BURGER or VEGGIE BURGER \$17

Gouda, Avocado Spread, Caramelized Onions, Wheat Bun

CLASSIC MARRIOTT BURGER \$18

Cheddar, Bacon, Lettuce, Tomato, Toasted Sesame Bun

SOUTHWEST TACOS \$18

Shredded Lettuce, Pico de Gallo, Cheese, Chipotle Aioli, Wheat-Corn Blend Tortilla

YOUR CHOICE OF: SALMON, CHICKEN, STEAK, TOFU

Entree

RICE BOWL \$16

White Rice, Corn, Black Beans, Chipotle Sauce, Pico De Gallo, Queso Fresco

Add Chicken \$7.00 | Add Salmon \$8.00 |

Add Steak \$10.00 | Add Mahi \$10.00

GRILLED MAHI MAHI \$22

White Rice, Broccolini, Romanesco Sauce, Grilled Lemon

NY STRIP \$34

Asparagus, Demi Glaze, Choice of Baked Potato or Fries

Sweets \$9

SIX LAYER CARROT CAKE

Caramel Drizzle

NY CHEESECAKE

Whipped Cream, Strawberry Sauce, Local Berries

BROWNIES

Vanilla Ice Cream, Whipped Cream

KEY LIME TART

Whipped Cream

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Wine List

Sparkling	Glass	Bottle	Light and Delicious	Glass	Bottle
Mionetto, Prosecco, Italy	...10	...34	Pinot Noir Erath, California	...12	...42
Chandon, Brut, California	...15	...55	Pinot Noir, Meiomi, California	...15	...60
Chandon, Rose, California	...15	...55			
Champagne, Veuve Clicquot, France		...120	Fruit Forward & Medium Bo	Glass	Bottle

Blush/ White Specialties	Glass	Bottle	Light and Delicious	Glass	Bottle
Beringer White Zinfandel, California	...8	...30	Merlot, Stone Cellars, California...	...10	...34
Chat St. Michelle Riesling Washington	...10	...36	Merlot, J Lohr Los Osos", California	...12	...42
Moscato D'Asti, Ruffino, Italy	...11	...42	Merlot, St. Francis, California...	...14	...52
Rosé, Fleurs de Prairie, France	...12	...46	Red Blend, Josh Legacy, California	...12	...54
Rosé, Chateau Minuty "M", France	...14	...52	Red Blend, SOMHING, California	...15	...60
			Red Blend, Austin Hope, California		...56

Crisp and Refreshing	Glass	Bottle	Luscious and Full Bodied	Glass	Bottle
Pinot Grigio, Stone Cellars, California	...10	...34	Cabernet, Stone Cellars, California	...10	...34
Pinot Grigio, Pighin, Italy	...13	...46	Cabernet, H3, California	...12	...46
Sauv-Blanc, Brancott, New Zealand	...12	...42	Cabernet, Black Stallion, California	...15	...65
Sauv-Blanc, Kim Crawford, New Zealand	...14	...46	Cabernet, Hess, California	...17	...75
			Red Blend, The Prisoner, California		...100

Full and Rich	Glass	Bottle	Luscious and Full Bodied	Glass	Bottle
Chardonnay, Stone Cellars California	...10	...34	Cabernet, Jordan, California		...120
Chardonnay, Meiomi, California	...13	...46			
Chardonnay, Sonoma-Cutrer, California	...16	...65			
Chardonnay, Rombauer, California		...75			
Chardonnay, Cakebread, California		...90			

Cocktails \$13

Rosé Sangria

Rosé, St. Germaine, Fresh Fruit

Spicy Mango Margarita

Jalapeno Tequila, Mango Puree. Fresh Lime, Agave

Strawberry Basilico

Gin, Strawberry, Basil, Fresh Lime, Agave

Palm Beach Cosmo

Orange Vodka, Triple Sec, Cranberry Juice, Orange Juice, Fresh Lime

Añejo Old Fashioned

Añejo Tequila, Orange, Dark Cherry, Bitters, Simple Syrup

Bourbon Mule

Bourbon, Ginger Beer, Fresh Lime, Dark Cherry

La Piscina

Spiced Rum, Coconut Rum, Blue Curacao, Sierra Mist, Orange Juice, Pineapple Juice

Domestic Beer 7

Budwiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Blue Moon, Sam Adam's Boston Lager, Truly Hard Setzer, Sierra Nevada Pale Ale, Yuengling, Angry Orchard Cider, Heineken 0 Non-Alcoholic

Import Beer 8

Modelo Especial, Corona Extra, Corona Light, Corona Premire, Heineken, Stella Artois, Guinness, DosXX,, Amstel Light

Craft Beer 8

Inlet Brewing Monk in the Trunk Organic Amber, Funky Buddha Hop Gun IPA, Funky Buddha Floridian Hefenzen, Funky Buddha Vibin Lager, Wynwood Brewing Pop's Porter, Wynwood Brewing La Rublia Blonde Ale, Cigar City Jai Alai IPA, Cigar City Guayabera Citra Pale Ale, Cigar City Florida Man Double IPA