

IN-ROOM DINING MENU

ALL DAY SELECTIONS | 11:30AM-10:00PM

STARTERS

HOMEMADE SPREADS & ARTISANAL BREAD (V, GF OPTIONAL) 12

Kalamata olive tapenade, beet hummus, roasted eggplant spread

ROASTED TOMATO SOUP

(V, GF BREAD OPTIONAL) 16

fresh tomatoes, coconut milk, grilled cheese (aged cheddar and mozzarella)

FRIED CALAMARI & ZUCCHINI 28

herb batter, fire-roasted spicy tomato sauce

TROPICAL SHRIMP CEVICHE (GF) 28

Key West shrimp, mango, avocado, leche de tigre, cilantro

HANDHELDS

(GF BUN AVAILABLE)

SERVED WITH CHOICE OF:

FRENCH FRIES, SWEET POTATO FRIES, HOUSE MIXED GREENS

BISTRO BURGER 30

Florida grass-fed beef, caramelized onions, sautéed mushrooms, Brie cheese, truffle aioli, brioche bun

PALMS CLUB (GF) 28

roasted turkey breast, smoked bacon, vine-ripe tomato, baby lettuce, garlic aioli, toasted multigrain bread

GRILLED HERB CHICKEN

SANDWICH (N) 27

sun-dried tomato-basil pesto, grilled onions, pressed ciabatta

SPICY KEY WEST SHRIMP WRAP

(GF WRAP OPTIONAL) 25

blackened Key West shrimp, avocado, arugula, tomato, citrus cabbage slaw, cilantro aioli

FLORIDA FISH TACOS (GF) 28

grilled local catch, pickled cabbage slaw, pico de gallo, avocado crema, warm corn tortillas, cilantro

SALADS & BOWLS

ADD: GRILLED CHICKEN (GF) +12

GRILLED SHRIMP (GF) +14

SEARED SALMON (GF) +18

SEARED AHI TUNA (GF) +18

HANGER STEAK (GF) +16

SIGNATURE KALE CAESAR

(GF OPTIONAL) 20

kale, pepitas, Parmesan, Caesar dressing, sourdough croutons, white anchovies

MARKET SALAD (V, GF) 20

baby spring mix, strawberries, avocado, shaved carrots, toasted pepitas, maple-shallot vinaigrette

FLATBREAD

VEGETABLE FLATBREAD 26

(GF CRUST +3)

ricotta, heirloom cherry tomatoes, spring peas, charred asparagus, fresh herbs

ENTRÉES

RIGATONI PESTO & BURRATA (N) 32

heirloom cherry tomatoes, Capri organic burrata, basil pesto

PAN-SEARED FLORIDA CATCH (GF) 42

Florida seasonal fish, spring pea puree, charred asparagus, citrus herb butter



BLUEHOUSE SALMON (GF) 40

locally & sustainably farmed salmon, warm fingerling potato salad, shaved fennel, citrus vinaigrette

GRILLED CHURRASCO (GF) 58

certified Angus skirt steak, Gratitude Garden Farm organic mushrooms, chimichurri, truffle-Parmesan fries

LINGUINE FRUTTI DI MARE 44

Florida Gulf shrimp, P.E.I. mussels, little neck clams, calamari, Calabrian chili pomodoro crema

SIDES

HOUSE MIXED GREENS (V, GF) 12

citrus vinaigrette

CHARRED ASPARAGUS (V, GF) 16

TRUFFLE-PARMESAN FRIES (GF) 18

sea salt, parsley

SWEET POTATO FRIES (GF) 12

KID'S CORNER

PENNE PASTA 8

choice of butter, cheese, or tomato sauce

CHEESE PIZZA 10

tomato sauce, mozzarella

DESSERTS 16

WARM CITRUS OLIVE OIL CAKE

winter berries, olive oil ice cream

HOMEMADE BREAD PUDDING

mixed berries, vanilla gelato

TIRAMISU

ladyfinger cookies, silky mascarpone cream, cocoa dusting

ALMOND BLOSSOM CHEESECAKE

gluten-free chocolate biscuit, almond cheesecake, fresh strawberries

(GF) GLUTEN FREE, (V) VEGAN, (N) CONTAINS NUTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All desserts may have been prepared in a facility that also processes nuts.

A 20% SERVICE CHARGE, \$3 DELIVERY FEE, AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR CHECK