



B U F F E T

CONTINENTAL | 25

ALL AMERICAN | 38

KIDS 12 and under | 12

L I G H T S T A R T

CEREAL (V) | 10 Selection of Kellogg's cereals served with milk

BREAKFAST PARFAIT (V, N) | 16 Greek yogurt, granola, berries, citrus honey

CHIA SEED PUDDING (VF, GF) | 16 Roasted pineapple, kiwi, berries, toasted coconut

TROPICAL FRUIT (GF, V) | 18 Assortment of fresh fruits and berries, served with candied ginger yogurt dip

OVERNIGHT OATS (V, VF, N) | 12 Steel-cut oats soaked in almond milk, toasted almonds, citrus honey, blueberries

WARM STEEL CUT OATMEAL (V, N) | 15 Granola, brown sugar, golden raisins

*OAK WOOD SMOKED SALMON | 24 Vine-ripened tomatoes, red onions, capers, whipped cream cheese, bagel

C L A S S I C S

Served with breakfast potatoes and herb-crusted tomato

ALL AMERICAN BREAKFAST | 23 Two eggs in any style, choice of bacon, chicken apple sausage or pork sausage cooked links, choice of toast

*EGGS BENEDICT | 25 Poached eggs, Canadian bacon, grilled asparagus, toasted English muffin, hollandaise

C U S T O M O M E L E T | 2 4

Served with breakfast potatoes, tomato, and choice of toast

Cage-free eggs or egg whites gently folded with your choice of three fresh ingredients

MEATS | French ham, bacon, chicken apple or pork sausage, gulf shrimp

CHEESE | Cheddar, American, Swiss, Mozzarella, Pepper Jack

VEGETABLES | Onions, bell peppers, tomatoes, spinach, mushrooms, asparagus, broccoli

S I G N A T U R E S

FLORIDA LOBSTER BENEDICT | 32 Poached eggs, toasted brioche, tomato jam, avocado, grilled asparagus, béarnaise, breakfast potatoes

SHORT RIB HASH | 26 Braised beef short rib, potato, sautéed onions, spinach, semi-dried tomatoes, salsa verde, choice of sunny-side up, over easy or poached eggs, and choice of toast

AVOCADO TOAST | 20 Rye sourdough bread, smashed avocados, feta, semi-dried tomatoes, cold pressed olive oil

ADD A SUNNY-SIDE UP, OVER EASY OR POACHED EGG | 3

S W E E T | 1 8

Served with whipped butter & maple syrup

THE BELGIAN WAFFLE | Fresh berries, vanilla cream

BUTTERMILK PANCAKES | Plain, blueberry or chocolate chip


FRENCH TOAST | Orange blossom scented brioche, fresh berries, vanilla whipped cream

Gluten-free options available upon (GF) Gluten-free, (DF) Dairy free, (P)
Contains pork, (V) Vegetarian, (VF) Vegan Friendly, (N) Nuts

20% discretionary gratuity will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Additional ingredients may be a part of certain dishes, please be sure to share dietary concerns with your server.



DRINK LIST

SIGNATURES | 16

MIMOSA

Caposaldo Prosecco,
choice of: orange, peach or cranberry

THE MORNING AFTER BLOODY MARY

Tito's vodka, tomato juice, fresh ground horseradish, vinegar, Worcestershire sauce, cayenne hot sauce, salt, black pepper, celery, salt, candied bacon



ALCOHOL FREE | 12

GULF SUNRISE

Seedlip Garden 108, pineapple and grapefruit juices, ginger beer

MOJIBERRY

fresh mix berries, fresh mint, agave, ginger ale, soda

20% discretionary gratuity will be added to parties of 6 or more.

WINES

SPARKLING

Caposaldo Prosecco, Italy | gl. 14 | btl. 55
Taittinger Champagne, France | gl. 32 | btl. 140

ROSÉ/WHITE

Fleur de Prairie Rosé, France | gl. 14 | btl. 55
Pighin Pinot Grigio, Italy | gl. 14 | btl. 55
Sonoma-Cutrer Russian River Ranches Chardonnay, CA | gl. 16 | btl. 60

RED

Meiomi Pinot Noir, Sonoma | gl. 14 | btl. 55
Catena Malbec, Argentina | gl. 16 | btl. 65

SPIRITS

VODKA

Absolut 14
Grey Goose 16

RUM

Bacardi Light 12
Captain Morgan 13

TEQUILA

Jose Cuervo Tradicional 12
Don Julio Silver 16

BEERS

Bud Light Lager 7
Corona Light 8
JW Wheat 8.50

GIN

Tanqueray 14
Hendrick's 16

WHISKEY/SCOTCH

Dewar's White 14
Jim Beam 12
Crown Royal 15