

IN-ROOM DINING

Dial ext. 1446 to place your order.

BREAKFAST 7 AM - 11 AM

EGG SPECIALTIES

Served with Choice of Toast: Whole Grain, Sourdough, Rye or English Muffin

Two Eggs, Prepared to Your Liking \$20

Three Egg Omelet \$20

Egg White Frittata \$20

Choice of Three: Spinach, Mushrooms, Onions, Peppers, American Cheese, Swiss

Add Side Item \$6

Eggs Benedict Bacon \$20 / Florentine \$16 / Smoked Salmon \$21

Hollandaise, Toasted English Muffin

HEALTHY CHOICES

Banana Brûlée \$10

Warm Crêpes, Caramelized Banana, Strawberries, Salted Caramel

Cereal \$10

Corn Flakes, Frosted Flakes, All Bran Complete, Granola, Cheerios or Raisin Bran and Choice of Whole or Skim Milk

Add Side of Mixed Berries \$6

Irish Oatmeal \$12

Brown Sugar, Raisins and Choice of Whole or Skim Milk

Add Side of Mixed Berries \$6

Quinoa "Oatmeal" \$14

Berries, Coconut Milk, Sunnymede Vermont Maple Syrup

Fresh Fruit Plate \$15

Choice of Flavored or Greek Yogurt

SIDES \$6

Sausage • Bacon • Hash Browns

Smoked Salmon · Sautéed Mushrooms

Avocado • Mixed Berries

THE GRIDDLE

Served with Choice of Nutella, Mixed Berries or Sunnymede Vermont Maple Syrup

Golden Belgian Waffles \$19

Pancakes \$19

French Toast \$19

SIGNATURE TOASTS

Served on Choice of Toast: Whole Grain, Sourdough, Rye or English Muffin

Organic Avocado \$21

Roasted Cherry Tomatoes, Poached Eggs

Truffle Scramble \$22

Soft Scrambled Eggs, Norcia Truffle, Parmesan

Smoked Salmon \$22

Cream Cheese, Baby Spinach, Poached Eggs

Bagel & Cream Cheese \$12

Add Smoked Salmon \$6

BEVERAGES

Fresh Squeezed Organic Florida Orange Juice \$8

Fruit Juice \$6

Grapefruit, Apple, Cranberry or Tomato

Espresso \$5

Cappuccino \$6

Latte \$6

Coffee \$4.50

Hot Chocolate \$5

Hot Tea \$5

Bloody Mary \$12

Mimosa \$12

Bellini \$12

Prosecco \$12

Perrier Jouët Champagne \$23

KIDS' MENU

– 12 & Under –

Pancakes \$8

Golden Belgian Waffles \$8

Scrambled Eggs \$8 Cheese, English Muffin **Bagel with Cream Cheese** \$9

Peanut Butter & Banana Whole Grain Toast \$8

Beverages \$2.50

Milk, Orange, Apple, Cranberry or Grapefruit Juice

All orders are subject to 20% gratuity and 7% sales tax. No additional gratuity is expected.



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ALL-DAY AM - 9

APPETIZERS

Hummus \$10

Grilled Pita, Vegetable Crudité, Marinated Olives

Signature Chicken Wings \$16

Buffalo, Teriyaki or Sweet & Spicy BBQ with Carrots, Celery and Blue Cheese Dressing

Coconut Shrimp \$15

Asian Slaw, Sesame Ginger Dressing

Marco Nachos \$13

Guacamole, Jalapeños, Sour Cream, Cheddar, Pico de Gallo

ADD TO YOUR NACHOS roasted chicken \$8 • shrimp \$12 • catch of the day \$12

SPECIALTIES

Choice of Fries, Sweet Potato Fries or Broccoli

Signature Quesadilla

Cheese \$15 / Roasted Chicken \$18 / Roasted Shrimp \$19

Caramelized Onions, Corn, Roasted Peppers, Cilantro, Monterey Jack, Sour Cream, Guacamole, Pico de Gallo. Choice of Flour or Spinach Tortilla

Marco Beach Club Sandwich \$20

Chicken Breast, Applewood-Smoked Bacon, Lettuce, Tomato, Mayo, Sourdough Toast

Steak Panini \$20

Dry Aged Prime Beef, Caramelized Onions, Roasted Tomato, Wild Arugula, Provolone, Toasted Ciabatta

Marco Island Tacos

Veggie \$18 / Braised Pork \$19 / Catch of the Day \$20

Caramelized Onions, Lettuce, Cilantro, Lime, Salsa, Avocado, Flour Tortillas

Tuna Wrap \$19

Mediterranean Albacore Tuna Salad, Cheddar, Spinach Tortilla

Garden Wrap \$16

Cucumber, Zucchini, Fennel, Florida Sweet Peppers, Sprouts, Hummus, Spinach Tortilla

ADD TO YOUR WRAP

roasted chicken \$8 • shrimp \$12 • catch of the day \$12

SIDES \$8

Mixed Berries • Truffle Fries • Sweet Potato Fries

KIDS' MENU \$10

- 12 & Under -

Kids' Pasta

Choice of Tomato Sauce or Butter & Cheese

Chicken Tenders • Kids' Burger

Kids' Hot Dog • Grilled Cheese

Chicken Tenders, Burger, Hot Dog and Grilled Cheese include choice of Fries, Sweet Potato Fries or Broccoli

SALADS

Caesar Salad \$16

Baby Romaine, Shredded Parmesan, Garlic Croutons, Parmesan Dressing

Tricolore Salad \$16

Greens, Tomatoes, Mozzarella, Avocado, Basil Dressing

Kale Salad \$16

Apples, Pecans, Cranberries, Goat Cheese, Balsamic Vinaigrette

ADD TO YOUR SALAD

HAND-TOSSED PIZZA

Gluten-Free Crust Available Upon Request

Margherita \$19

Tomatoes, Mozzarella, Basil

Meat Lovers \$21

Tomatoes, Pepperoni, Italian Sausage, Ham, Bacon, Cheddar, Red Onion

Truffle \$26

Black Truffle, Roasted Mushrooms, Mozzarella

GRILL

Choice of Fries, Sweet Potato Fries or Broccoli

Baby Back Ribs \$19 Sweet & Spicy BBQ Sauce

Black Angus Burger \$20

In-House Crafted and Blended 1/2 lb Hamburger, Lettuce, Tomato, Onion, Kosher Pickle, Brioche Bun

Veggie Burger \$17

Lettuce, Tomato, Onion, Kosher Pickle, Brioche Bun

Fish Sandwich \$24

Catch of the Day, Lettuce, Tomato, Caramelized Onions, Lemon Caper Aioli, Avocado, Brioche Bun

DESSERTS \$9

New York Cheesecake • Florida Key Lime Pie Häagen-Dazs Ice Cream

WINE BY THE GLASS -

Pinot Grigio \$10

Chardonnay \$11

Sauvignon Blanc \$14

Perrier Jouët Champagne \$23 Prosecco \$12 Rosé \$14

Cabernet Sauvignon \$11 Pinot Noir \$13

Merlot \$10

BOTTLE BEER

Budweiser, Bud Light, Coors Light, Miller Lite, Samuel Adams, Blue Moon, Heineken, Amstel Light, Guinness, Moretti, Peroni \$8