

IN-ROOM DINING

TO PLACE YOUR ORDER, PLEASE PRESS 7891 OR CALL (561) 659-8980, EXT 7891.

BREAKFAST

Served from 6:00 a.m. to 11:00 a.m.

MORNING BOOST

French Press Coffee, Regular or Decaffeinated	20
Cold Brew Coffee	13
Espresso	13
Cappuccino or Latte	15
Loose Leaf Tea Selection	15
Chai Latte	15

SUPER FOOD SMOOTHIES 23

All of our smoothies are made with dairy-free ingredients

AB&J

Almond Butter, Mixed Berries, Almond Milk, Raw Honey

Green Machine

Kale, Spinach, Pineapple, Almonds, Hemp Seeds, Chia Seeds

Strawberry-Banana

Oat Milk, Raw Honey, Oats, Hemp Seeds, Chia Seeds

JUICE MARKET 21

Recovery

Watermelon, Ginger, Lime, Honey

Detox

Cucumber, Apple, Spinach, Kale, Mint, Citrus

FRESH STARTS

Cold Cereal	18
Fresh Berries or Sliced Banana	

Greek Yogurt Parfait

Fresh Berries, Housemade Granola

Southern Florida Fruit Plate

Served with Honey-Infused Greek Yogurt

Steel Cut Oatmeal	20
Forest Blueberries	

Breakfast Basket

Warm Croissant, Sticky Bun, Breakfast Bread, Muffins and Danishes

SPECIALTY BREAKFASTS

Eggs Benedict*	38
English Muffin, Hollandaise, Canadian Bacon, Crispy Breakfast Potatoes	

Avocado Toast*	36
Tomato Jam, Poached Egg	

Two Eggs*	35
Bacon or Sage-Pork Sausage Patties, Crispy Breakfast Potatoes, Toast	

Build an Omelet*	38
Choice of Onions, Mushrooms, Peppers, Spinach, Asparagus, Heirloom Tomatoes, Avocado, Broccoli, Jalapeños, Bacon, Sausage, Ham, American, Gouda, Swiss, Vermont Cheddar, Feta, Mozzarella and Loxahatchee Goat Cheese, Crispy Breakfast Potatoes, Toast	

Buttermilk Pancakes	25
Plain, Banana, Chocolate Chip or Blueberry with Vermont Maple Syrup	

SIDES

Bacon	16
Sage-Pork Sausage Patties	16
Crispy Breakfast Potatoes	16
Bagel and Cream Cheese	16
Sliced Tomato and Avocado	16
Toast	12
Gluten-Free Toast	12

LUNCH AND DINNER

Available 11:00 a.m. to 10:30 p.m.

SOUPS AND APPETIZERS

Chicken Noodle Soup	23
Tomato Soup	22
Buffalo Chicken Wings	34
Chunky Blue Cheese, Carrots, Celery	

Cuban Nachos	33
Braised Cuban Beef, Black Beans, Pico de Gallo, Shredded Lettuce, Queso Fresco	

Spicy Dragon Roll*>>	37
Spicy Tuna, Cucumber, Inside Out, Topped with Avocado, Tempura Flakes, Spicy Mayonnaise, Eel Sauce	
>>Available after 6pm	

SALADS

Caesar	31
Romaine Lettuce, Shaved Reggiano, Tomato Croutons	
Salad of Greens	29
Citrus Vinaigrette	

Chopped California Cobb	36
Mixed Greens, Avocado, Crumbled Blue Cheese, Tomatoes, Hard Boiled Egg, Turkey, Bacon, Buttermilk Avocado Ranch Dressing	

Kale and Quinoa (GF)	33
Raw Vegetable Medley, Cashews, Pumpkin-Seed Pesto	

ADD-ONS

Chicken 20 Shrimp 25 Salmon 30

HAND HELDS

Served with french fries

Parmesan Crusted Grilled Cheese

Challah Bread, Swiss and American Cheeses

Turkey BLT

Challah Bread, Turkey, Iceberg Lettuce, Heirloom Tomatoes, Applewood-Smoked Bacon, Mayonnaise

Breakers Burger*

Lettuce, Tomato, Pickle, Mayonnaise, Ketchup

PIZZA

Cheese

Tomato Sauce, Mozzarella

Pepperoni

Tomato Sauce, Mozzarella, Pepperoni

SPECIALTIES

Seared Atlantic Salmon*

Mashed Potatoes, Garlic-Toasted Broccoli

Filet Mignon*

Mashed Potatoes, Asparagus, Mushrooms, Brandy Cream Sauce

Chicken Parmigiana

Spaghetti Pomodoro

Classic Macaroni and Cheese Gratin with Breadcrumbs

Spaghetti and Nona's Meatballs>>

Pomodoro Sauce, Housemade Meatball

Gluten-Free Quinoa and Whole Wheat Pasta available upon request

>>Available after 6pm

Chicken Tenders

Honey Mustard, French Fries

DESSERT

Available all day

Flourless Chocolate Cake

Chocolate Sauce, Toffee Crunch

Cookies and Milk

Fresh Baked Chocolate Chip Cookies Served with Ice Cold Milk

Key Lime Pie

Vanilla Bean Whipped Cream, Blackberry Compote

S'Mores "Pie"

Dark Chocolate Cream, Toasted Marshmallow Meringue, Graham Cracker Crust

Ice Cream & Sorbet

Served by the Pint

Ice Cream Social (Serves up to 4 people)

Make Your Own Banana Splits. Selection of Ice Cream Plus All of the Fixings

LATE NIGHT DINING

Available after 10:30 p.m. to 1:00 a.m.

Chicken Noodle Soup

Tomato Soup

Caesar Salad

Romaine Lettuce, Shaved Reggiano, Tomato Croutons

Breakers Burger*

Lettuce, Tomato, Pickle, Mayonnaise, Ketchup, French Fries

Cheese Pizza

Tomato Sauce, Mozzarella

Pepperoni Pizza

Tomato Sauce, Mozzarella, Pepperoni

Turkey BLT

Challah Bread, Turkey, Iceberg Lettuce, Heirloom Tomatoes, Applewood-Smoked Bacon, Mayonnaise

Chicken Tenders

Honey Mustard, French Fries

Buffalo Chicken Wings

Chunky Blue Cheese, Carrots, Celery

Parmesan Crusted Grilled Cheese

Challah Bread, Swiss and American Cheeses, French Fries

ESPECIALLY FOR CHILDREN

Ages 12 and under

BREAKFAST

Served from 6:00 a.m. to 11:00 a.m.

All breakfast items include Milk

Scrambled Eggs

Crispy Bacon, Breakfast Potatoes, Choice of Toast

Pancakes with Maple Syrup

Chocolate Chip Pancakes with Maple Syrup

Continued on back side

Prices subject to service charge and state sales tax. In-room dining surcharge of \$5.00 per order.

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

ESPECIALLY FOR CHILDREN

LUNCH AND DINNER

Served from 11:00 a.m. to 1:00 a.m.

All meals come with Juice and Chocolate Chip Cookie.

100% All-Beef Natural Hot Dog	24
French Fries	
Cheese Pizza	25
Mac and Cheese	25
Chicken Tenders	27
Grilled or Fried, French Fries	
Penne Pasta	23
Whole Wheat or Semolina Pasta, Alfredo, Tomato or Butter Sauce	
<i>Gluten-Free Quinoa Pasta available upon request</i>	
Pineapple-Glazed Salmon	30
Mashed Potatoes, Broccoli	
Grilled Cheese	23
French Fries	

WINE LIST

SPARKLING WINES & CHAMPAGNE

CM0092 Moët & Chandon, Rosé Impérial, Épernay, France	160
SK0082 Bisol "Crede", Prosecco, Valdobbiadene N/V, Veneto, Italy	65
SK0135 Schramsberg Blanc De Blancs California	<i>Half Bottle</i> 60
CM0086 Billecart-Salmon "Brut Reserve," Mareuil-sur-Aÿ, France	190
CM0051 Veuve Clicquot, "Yellow Label," Reims, France	175
CM0226 Cuvée Dom Pérignon, Épernay, France	835

WHITE WINES

CH0017 Chardonnay, Freemark Abbey, Napa, California	85
CH113 Chardonnay, Hyde de Villane, Carneros Napa, California	175
CH0019 Chardonnay, Jordan, Sonoma, California	100
CH0036 Chardonnay, Z.D. Wines, Napa, California	85
BW0002 Chablis, Domaine Laroche "St Martin," Burgundy, France	80
IW0006 Pinot Grigio, Santa Margherita, Trentino, Italy	70
Sancerre, "Monthly Selection", Loire Valley	

SB0060 Sauvignon Blanc, Sinegal, Napa, California	90
SB0028 Sauvignon Blanc, Silverado, "Miller Ranch," Napa, California	<i>Half Bottle</i> 36
SH0008 Sauvignon Blanc, Craggy Range "Te Muna Road Vineyard", Martinborough, New Zealand	110
GY0042 Riesling Kabinett, Dr. Loosen "Blue Slate," Bernkastel, Germany	65

ROSÉ

FO0013 Château d'Esclans, "Whispering Angel," Côte de Provence, France	75
---	----

RED WINES

BR0135 Beaujolais-Villages, Dupeuble, Burgundy, France	65
CS0133 Cabernet Sauvignon, Duckhorn, Napa, California	<i>Half Bottle</i> 95
CS0186 Cabernet Sauvignon, Caymus, Napa, California	225
CS0218 Cabernet Sauvignon, Round Pond "Kith and Kin," Napa, California	85
CS0423 Cabernet Sauvignon, Opus One, Oakville, California, 2016	<i>Half Bottle</i> 465
MR0104 Meritage, Jax Vineyard "Y3 Taureau," Napa, California	75
AR0123 Meritage, The Prisoner, Oakville, California	<i>Half Bottle</i> 75
ME0023 Merlot, Rombauer, Napa, California	140
PN0166 Pinot Noir, Elk Cove Vineyards, Willamette Valley, Oregon	<i>Half Bottle</i> 40
PN0113 Pinot Noir, Belle Glos "Dairyman", Russian River Valley, California	130
PN0021 Pinot Noir, DeLoach, Russian River Valley, California	75
SH0186 Malbec, Vaglio "Chacra", Lujan de Cuyo, Argentina	65
SP0103 Cvne "Reserva," Rioja, Spain	<i>Half Bottle</i> 45
IR0146 Brunello di Montalcino, Banfi, Tuscany, Italy	<i>Half Bottle</i> 90
BD0258 Echo de Lynch Bages, Pauillac, Bordeaux, France, 2015	<i>Half Bottle</i> 200
IR0313 Gaja "Sperss" Barolo, Italy, 2017	875