

Breakfast Menu*

Beverages

Fresh squeezed orange juice or grapefruit juice		5.00
Regular and decaf coffee	small 8.00 large 10.00	
Starbucks coffee	small 12.00 large 14.00	
Espresso		4.00
Latte / cappuccino		5.00
Chocolate milk / 2% milk		4.00
Soft drink		4.00
Bottled water		4.50
Selection of hot teas		5.00

Fruits and Cereals

Seasonal fruit plate - lime scented honey, banana bread	12.00
Cereals - banana or fresh berries	7.00
Steel Cut Oatmeal - roasted apples, toasted almonds, brown sugar, steamed milk	8.00
Greek Yogurt Parfait - wildflower honey, almond granola, berry compote	9.00

Breakfast Menu

Eggs and Specialties

Create an Omelet - roasted peppers, spinach, asparagus, mushrooms, Vidalia onions, oven fired tomatoes, fine herbs, goat cheese, sharp cheddar, feta, gruyere, ham	15.00
Lemony griddle cake- blueberry compote, warm maple syrup	13.00
Rum Raisin French Toast - cinnamon cream	13.00
Vegetable Frittata - egg white or free range eggs, grilled onions, peppers, asparagus ,oven dried tomatoes, fine herbs, goat cheese, green tomatillo salsa, red bliss potatoes	15.00
Eggs Your Way - choice of apple wood smoked bacon, ham, chicken apple or pork sausage, breakfast potatoes	14.00
Eggs Bennie - two poached eggs, shaved ham, savory bread pudding	16.00
Egg Wrap - serrano ham, manchego cheese, fresh avocado, pico de gallo, roasted potatoes	12.00
NY Egg Sandwich - eggs any style, bacon, american cheese, kaiser roll bun fresh fruit bowl	11.00

Continental

American - freshly squeezed orange or grapefruit juice, small pot of coffee, choice of two pieces of muffins, croissants or coffee cakes, plate of citrus and melons, sweet butter, marmalade and jams	22.00
European - freshly squeezed orange or grapefruit juice, small pot of coffee, fruit and vanilla yogurt parfait choice of two pieces of muffins, croissants or coffee cakes, plate of citrus and melons, sweet butter, marmalade and jams	26.00

Sides

Toast- white, wheat , rye, sourdough, English muffin	5.00
Bagel and cream cheese- plain, poppy seed, sesame, raisin	5.00
Breakfast meats- smoked bacon, chicken apple sausage, pork link sausage, ham	6.00
Seasonal berries	8.00
Roasted potatoes	6.00

All Day Menu

Starters

Shrimp Cocktail - zesty cocktail sauce	10.00
Velvety Chicken Soup - spinach, Ditalini pasta	8.00
Farmers Salad - chopped greens, carrots, tomatoes, cucumbers, lemon vinaigrette	9.00
Traditional Buffalo Wings - celery, carrots, blue cheese	14.00

Sandwiches

Steak House Burger - choice of cheese, bacon or mushroom, brioche bun	15.00
Grilled Chicken Sandwich - roasted tomatoes, feta cheese, chopped romaine, lemon vinaigrette	14.00
BBQ Pulled Pork - Granny Smith Apple blue cheese slaw	14.00
Turkey Stack - sourdough bread, shaved turkey, bibb lettuce, roasted tomatoes, lemon mustard aioli, bacon	15.00

Specialties

Press of the Day	15.00
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All Day Menu

ENTRÉE SALADS

Caesar - shaved reggiano parm	9.00
Garden Chopped - sharp white cheddar, tomatoes, English cucumbers, scallions, dijon- honey vinaigrette	9.00
Baby Spinach Salad - Winter Park blue cheese, toasted walnuts, cranberries, balsamic dressing	9.00
To enhance your salad please add : Grilled Chicken Breast	5.00
Chilled Shrimp	6.00

ENTRÉE

Mac and Cheese - five cheese	12.00
Citrus Crusted Salmon - vegetable hash, sweet potato bisque	17.00
Roasted Natural Chicken - savory bread pudding, broccolini, pan gravy	16.00
Flat Iron Steak - steak fries, melted blue cheese, salsa verde	17.00
Catch of the Day - roasted red potatoes, oven roasted tomatoes, asparagus, glazed baby carrots	19.00

HOUSE MADE PIZZAS

Pizza Margherita - tomato sauce, fresh mozzarella, fresh basil	1.00
Pizzetta-a carne - pepperoni, sausage, meatballs, fresh mozzarella	17.00
Pizza Blanco - fresh ricotta cheese, fresh mozzarella, fresh spinach, roasted garlic	16.00

Other toppings available 1.00 per

pineapple	bacon	feta cheese
onions	ham	fresh spinach
peppers	pulled pork	Calamata olives
extra cheese	artichokes	

KIDS MENU

ENTRÉE/SANDWICHES

Grilled Chicken or Salmon Filet – white rice pilaf and baby carrots	8.00
Kids Mac and Cheese - pasta with creamy cheese sauce	8.00
Grilled Cheese - toasted white bread and american cheese	8.00
Fresh Fruit Cup - seasons fruit and yogurt	4.00
Kids Pizza - stone oven baked, mozzarella cheese, house made tomato sauce	8.00
All Beef Burger	8.00
All Beef Hot Dog	8.00
your choice of fresh cut fruit, house-made chips or fries	

DESSERTS

Caramel Apple Pie - cinnamon ice cream	8.00
Flourless Dark Chocolate Torte - raspberry surgo	8.00
Too Tall Carrot Cake - cream cheese frosting, toasted pecans	8.00
Assorted Gelato	9.00

LATE NIGHT DINNING

MENU

STARTERS

Shrimp Cocktail - zesty cocktail sauce	10.00
Velvety Chicken Soup - spinach, ditallini pasta	8.00
Farmers Salad - organic greens, carrots, tomatoes, cucumbers, lemon vingrette	9.00
Traditional Buffalo Wings - celery, carrots, blue cheese	14.00

SALADS / SANDWICHES

Steak House Burger - choice of cheese, bacon or mushroom, brioche bun	15.00
Grilled Chicken Sandwich - roasted tomatoes, feta cheese, chopped romaine, lemon vinaigrette	14.00
BBQ Pulled Pork - Granny Smith Apple blue cheese slaw	14.00
Turkey Sandwich - sourdough bread, shaved turkey, bibb lettuce, roasted tomatoes, lemon mustard aioli, bacon	15.00
Garden Chopped - sharp white cheddar, tomatoes, cucumbers, scallions, dijon- honey vinaigrette	9.00
Caprese Salad – tear drop tomatoes, fresh mozzarella, sweet basil pesto	9.00
To enhance your salad please add: Grilled Chicken Breast 5.00 or Chilled Shrimp 6.00	
Mac and Cheese - five cheese	12.00

DESSERTS

Caramel Apple Pie - cinnamon ice cream	8.00
Flourless Dark Chocolate Torte - raspberry surgo	8.00
Too Tall Carrot Cake - cream cheese frosting, toasted pecans	8.00
Assorted Gelato	9.00

SPENCERS'S FOR STEAKS AND CHOPS

EVENING MENU

Available during Spencer's hours of operation

Colossal Shrimp Cocktail - bloody mary cocktail sauce	16.00
Charcuterie Board - artisan cured meats and cheese	18.00
8oz Center Cut Filet Mignon - five cheese mac and cheese, grilled asparagus	40.00
14oz Spencers Steak -smashed potatoes, grilled asparagus	40.00
Scottish Salmon - fingerling potatoes, haricot vert, and arugula pesto	29.00
Kurobuta Double -cut pork chop-smashed potatoes, haricot vert, chicken jus	30.00
Tanglewood Farms Chicken Chop -smashed potatoes, haricot vert, chicken jus	26.00
Pepper Crusted Ahi- sautéed spinach, oven dried tomatoes, peppercorn jus	32.00

Spirits 375 ml

Each bottle includes a choice of three mixers and appropriate garnishes

Smirnoff	90	Jack Daniel's	90
Absolut	130	Maker's Mark	130
Grey Goose	170	Crown Royal	130
Beefeater	90	Bacardi	90
Tanqueray	130	Jose Cuervo	90
Dewar's	90	Patron Silver	160
Johnnie Walker Red	130	Bailey's	130
Chivas	160		

Beers

Domestic 5.5

Miller Lite
Bud Light
Coors Light
Budweiser
Michelob Ultra
O'Doul's (non-alcoholic)

Import & Craft 6.5

Heineken
Corona Extra
Blue Moon
Sam Adams
Stella Artois
Guinness

Wine

Bubbles

Domain Ste Michelle, Brut, Washington	9/40
Aria, Brut, Segura Vindas, Spain	42
Domaine Chandon, Brut, Napa	55
Dom Perignon, France	215

White

Beringer, White Zinfandel, CA	40
Tamas Estates, Pinot Grigio, Livermore Valley, CA	10/42
Fess Parker, Riesling, Santa Barbara County, CA	47
Murphy Goode "The Fume", Sauvignon Blanc, CA	9/40
A by Acacia, Chardonnay, Napa, CA	11/48
Estancia, Chardonnay, Monterey, CA	47
Sonoma-Cutrer Russian River Ranches, Chardonnay, Sonoma, CA	45

Red

Main Street, Merlot, Santa Barbara, CA	11/42
William Hill, Cabernet Sauvignon, Central Coast, CA	9/40
Josh Cellars, Cabernet Sauvignon, Napa, CA	40
Silver Palm Cabernet Sauvignon, Napa/Sonoma, CA	52
Joseph Carr, Cabernet Sauvignon, Napa, CA	62
Tangley Oaks, Cabernet Sauvignon, Santa Barbara, CA	65
Hang Time, Pinot Noir, California	9/38
Firesteed, Pinot Noir, Oregon	46
Apothic, Meritage, California	42
EOS Vineyards Petite Sirah, Syrah, Paso Robles, CA	42
Sebastiani, Zinfandel, Sonoma, CA	42

Half Bottles

A by Acacia, Chardonnay, Napa, CA	25
Duckhorn, Sauvignon Blanc, Napa, CA	35
Parducci, Pinot Noir, Mendocino, CA	20
Paul Dolan, Pinot Noir, North Coast, CA	24
Dynamite, Merlot, Mendocino, CA	26
Mount Veeder, Cabernet Sauvignon, Napa, CA	48

In-Room Dining Hospitality

Continental

Priced per person

Market Place Breakfast

Freshly squeezed orange and grapefruit juices, assorted chilled bottled juices, sliced citrus and melon, fresh bakery basket to include: assorted danish, croissants, muffins and coffee cakes, sweet butter, mason jars of marmalade and jams, New York style bagels and cream cheese, vanilla and fruit yogurt parfaits with toasted granola, freshly brewed coffee and assorted teas 28.00

Continental Breakfast

Freshly squeezed orange and grapefruit juices, sliced citrus and melon, fresh bakery basket to include: assorted danish, croissants, muffins and coffee cakes, sweet butter, mason jars of marmalade and jams, freshly brewed coffee and assorted teas 22.00

Breaks

All about cookies

Oatmeal raisin, peanut butter, chocolate chip and white chocolate macadamia, double fudge brownies, chocolate chip blondies, yellow & pink lemonade, freshly brewed coffee and assorted teas 14.00

Citrus and apples

Orange and grapefruit skewers, lemonade shooters, mini lemon pies, sparkling lemon water, apple yogurt, apple compote with crème fraiche, apple juice shooters with cinnamon sticks 18.00

In-Room Dining Hospitality

Snacks

Individual fruit yogurts (per piece)	5.00
Whole fresh season fruits (per piece)	4.00
Assortment of candy bars, chips, pretzels, bagged popcorn, fruit chips, trail mix (per piece)	4.50
Assorted nut mix (per pound)	22.00
Pretzels (per pound)	22.00
Chips & Salsa (per person)	6.00
Cookies (peanut butter, white chocolate macadamia, oatmeal raisin, chocolate chip (per dozen)	54.00
Bakery (fruit & cheese Danish, coffee cake, assorted muffins, flaky croissants, New York bagels with cream cheese, chocolate fudge brownies, granola bars (per dozen)	54.00
Tropical fruit skewers (per dozen)	66.00
Chocolate-covered tropical fruit skewers (per dozen)	72.00

In-Room Dining Hospitality

Refreshments

Freshly brewed coffee or tea (per gallon)	75.00
Freshly brewed star bucks coffee (per gallon)	85.00
Soft drinks, assortment of bolted juices, bottled iced teas, bottled spring water (each)	5.00
Assortment of candy bars, chips, pretzels, bagged popcorn, fruit chips, trail mix (per piece)	4.50

Reception

Priced per person

Cascade of vegetable crudités , tzatzitki sauce	11.00
Domestic cheese selection, crackers	14.00
Antipasto display , grilled vegetables, Italian meats, tomato and rosemary focaccia	18.00

Tapas bar roasted red pepper hummus, spicy feta dip, spinach dip, brushetta with Mushrooms, bruschetta with gorgonzola cheese & walnuts, olive tapenade, vegetable-ranch Dip, baba ganoush, pita triangles, bagel chips, crisp veggie crudités, sliced baguettes, gourmet Crackers	14.00
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Mashed potato bar elbow macaroni with white cheddar sauce or orecchiette with aged Cheddar sauce, toppings include: Florida rock shrimp, mascarpone, garlic crunch, sautéed Mushrooms, broccoli, shredded parmesan cheese, asparagus	17.00
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In-Room Dining Hospitality

Hot Hors d'Oeuvres

Priced per dozen

Buffalo wings carrots, celery, blue cheese	36.00
Spinach goat cheese mini pizza	60.00
Duck pot sticker, sweet chili	60.00
Smoked chicken quesadilla, spicy mustard	60.00
Smoked mozzarella & basil in puff pastry	80.00
Mini crab cake , roasted tomato salsa	80.00

Cold Hors d'Oeuvres

Priced per dozen

Finger Sandwiches	48.00
Smoked duck breast with pistachio on crostini	60.00
Cantaloupe & prosciutto, cream of balsamic	60.00
Ahi t una carpaccio, chili lime	60.00
Beef carpaccion, capers and olvie oil	60.00

In-Room Dining Hospitality

Package Bars

Prices does not include service charge and tax

Call Brands

One hour \$21 per person, additional hour \$7.5 per person, Smirnoff, befeater, cutty sark, Canadian club, jack daniels, cuervo especial, myers platinum, canyon road, chardonnay, sauvignon blanc, cabernet, merlot, imported beer , Heineken, amstel light, corona, domestic beer, miller lite, Budweiser, o'douls

Premium Brands

One hour \$25 per person, additional hour \$9 per person, Solichnaya, tanqueray, johnnie walker red, crown royal, makers mark, sauza hornitos, Bacardi silver parducci, chardonnay, , sauvignon blanc, cabernet, merlot, imported beer , Heineken, amstel light, corona, domestic beer, miller lite, Budweiser, o'douls

Beer & Wine One hour \$16 per person, additional hour \$7 per person
imported beer , Heineken, amstel light, corona
domestic beer, miller lite, Budweiser, o'douls

bartender fee \$150 for three hours each additional hour is \$50 per bartender

bar packages include: bloody mary mix, sweet & dry vermouth, cranberry juice, ice, glasses, stirrers, fruit garnish and napkins

In-Room Dining Hospitality

Dry Snacks

Chips, deep river original salted or sweet maui onion	2.00
Popcorn, white cheddar or kettlecorn	2.00
Clif bars, peanut butter or chocolate chip	2.00
Candy bars, snickers, reeses peanut butter cup, m&m plain or peanut	2.00
Turkey sandwich	9.50
Mixed salad	7.50

Beverages

Soda, coke, diet coke, or sprite	4.00
Bottled water, perrier or Icelandic glacial	4.50
Powerade, lemon, blue or fruit punch	4.00
Red bull, regular or sugar free	5.00
Domestic beer, miller lite, bud light, coors light, Budweiser, Michelob ultra, o'douls	5.50
Imported Beer, Heineken, corona, blue moon, sam adams	6.50

*Menu items and pricing are subject to change.