

Breakfast Menu IN-ROOM DINING

SERVED FROM 7 AM-11 AM
Touch "0" to Order

-Healthy Start-

STEEL-CUT CINNAMON SCENTED OATMEAL

Sliced Banana, Pecans and drizzled with Honey 12-

SPICY SMOKED TURKEY TACO

Scrambled Eggs, Smoked Turkey, Roasted Red Peppers,
Cheddar Cheese, Cilantro with Tomato Salsa 15-

EGG WHITE OMELET, BROCCOLI & CHEDDAR

Egg White, Broccoli, Onions, Cheddar Cheese, Basil with
Crispy Potatoes and Oven-Dried Tomatoes 15-

EGG WHITE CHICKEN SANDWICH

Grilled Chicken Breast, Egg Whites, Fontina Cheese,
Whole Wheat Bread with Arugula Salad 16-

TURKEY CHEDDAR WRAP

Scrambled Eggs, Cheddar Cheese, Avocado,
Whole Wheat Tortillas, Chipotle Salsa 15-

FRESH TROPICAL FRUIT

Cantaloupe, Mango, Honeydew, Golden Pineapple, Banana,
Watermelon, Strawberries and Assorted Berries with Almond
Granola, Strawberry Yogurt and Banana Nut Muffin 16-

SELECTION OF AMERICAN BRAND CEREALS OR GRANOLA 5-

-Intuitive-

BISTRO BREAKFAST*

Two Farm Fresh Extra Large Eggs any Style, Crispy Potatoes,
Choice of Toast and Choice of Applewood Smoked Bacon,
Sausage or Griddled Ham 14-

THREE EGG OMELET

Choice of Swiss, Cheddar or American Cheese,
Peppers, Mushrooms, Onions, Bacon, Sausage,
Tomatoes, Spinach, or Ham with
Crispy Potatoes and Choice of Toast 15-

-Benedicts-

CLASSIC BENEDICT*

Two Poached Eggs, Canadian Bacon,
Hollandaise Sauce, served on English Muffin,
Crispy Potatoes 14-

SALMON BENEDICT*

Grilled Salmon, Two Poached Eggs on
Toasted English Muffin with Asparagus,
Tomato and Arugula Salad 17-

EGGS IDAHO

Crispy Potato Shells filled with Scrambled Eggs,
Peppers, Onions, Mushrooms, Bacon, Tomato and
Cheddar Cheese, served with Choice of Toast,
Bacon, Sausage or Griddled Ham 16-

Breakfast Menu IN-ROOM DINING

SERVED FROM 7 AM-11 AM
Touch "0" to Order

-Comfort-

BUTTERMILK PANCAKES

Pure Vermont Warm Maple Syrup 13-

CARIBBEAN FRENCH TOAST

Coconut Cinnamon dipped Texas Toast stuffed with
Sliced Bananas, Strawberry Jam and
Pure Vermont Warm Maple Syrup 15-

-Liquids-

COFFEE

Liter of Freshly Brewed Coffee 8-

BOTTLED WATER

Liter Bottle Acqua Panna or
San Pellegrino Water 8-

MILK

2% Milk, Skim Milk, Soy Milk
or Hot Chocolate 3-

FRESHLY SQUEEZED JUICE

Orange or Grapefruit 5-

CHILLED JUICE

Tomato, V-8, Apple or Cranberry 4-



Lunch Menu **IN-ROOM DINING**

SERVED FROM 11 AM-5 PM
Touch "0" to Order

-Appetizers-

BISTRO ONION SOUP

Gruyere Cheese Crust, Thyme Simmered Onions 9-

SHRIMP BISQUE

Sherry accented with Garlic Infused Croutons 10-

LOBSTER QUESADILLA

Lobster, Tomato, Caramelized Onions, Manchego Cheese,
Mango Salsa and Cumin Sour Cream 18-

SOUTHERNMOST CRAB CAKES

Chive Oil, Citrus Aioli and Avocado Salad 15-

SEARED TUNA*

Thin Sliced Yellowfin Tuna, Ginger Soy Vinaigrette,
Wasabi and Wakame Seaweed Salad 16-

-Main Plate Salads-

BISTRO CHOPPED SALAD

Crisp Romaine, Hearts of Palm, Marinated Artichoke Hearts,
Red and Yellow Tomatoes, Country Olives, Red Onions,
Toasted Pine Nuts, Crumbled Feta and
Roasted Shallot Vinaigrette 14-

CAESAR SALAD

Romaine Leaves, Focaccia Croutons, White Anchovies,
Shaved Grana Padano Cheese 12-
Add Chicken 5- Add Shrimp 6- Add Grilled Grouper 7-

BISTRO STEAK SALAD

Flame Grilled Sirloin, Roasted Shallots, Oven-Dried Tomatoes,
Portobello Mushrooms, Crumbled Blue Cheese,
Romaine, Aged Sherry Vinaigrette 19-

-Bistro Burgers-

GRILLED HALF POUND BURGER*

Fire Seared on a Brioche Bun with Lettuce,
Tomato, Onion and choice of American,
Swiss or Cheddar Cheese 17-

BACON CHEESEBURGER*

Applewood Smoked Bacon, your choice of Cheese 18-

-Sandwiches-

All Sandwiches served with choice of Fruit Skewer,
French Fries, Potato Chips, Pasta Salad or
Mediterranean Salad

PACIFIC COAST CHICKEN

Herb Grilled Chicken, Avocado, Tomato, Swiss Cheese,
Citrus Aioli on Grilled Flatbread 16-

CUBAN CLASSIC

Calypso Spiced Roasted Pork, Ham, Shaved Onions,
Swiss Cheese, Sliced Tomato, Papaya Mustard Relish
on Pressed Cuban Bread 17-

TURKEY CLUB

Smoked Turkey Breast, Applewood Smoked Bacon,
Baby Arugula, Vine Ripe Tomato, Basil Aioli
on Toasted Multigrain Bread 17-

GROUPE SANDWICH

Fresh Local Grouper, Grilled, Blackened or Fried,
Shredded Lettuce, Tomato, Caramelized Onions,
Tartar Sauce on a Grilled Luau Roll 19-

Dinner Menu IN-ROOM DINING

SERVED FROM 5 PM-10 PM
Touch "0" to Order

-Appetizers-

LOBSTER QUESADILLA

Lobster, Tomato, Caramelized Onions, Manchego Cheese,
Mango Salsa and Cumin Sour Cream 18-

SEARED TUNA*

Thin Sliced Yellowfin Tuna, Ginger Soy Vinaigrette,
Wasabi and Wakame Seaweed Salad 16-

SOUTHERNMOST CRAB CAKES

Chive Oil, Citrus Aioli and Avocado Salad 15-

-Signature Soups-

SHRIMP BISQUE

Sherry Accented with Garlic Infused Croutons 10-

BISTRO ONION SOUP

Gruyere Cheese Crust, Thyme Simmered Onions 9-

-Bistro Salads-

CAESAR SALAD

Romaine Leaves, Focaccia Croutons, White Anchovies,
Shaved Grana Padano Cheese 12-

BISTRO CHOPPED SALAD

Crisp Romaine, Hearts of Palm, Marinated Artichoke Hearts,
Red and Yellow Tomatoes, Country Olives, Red Onions,
Toasted Pine Nuts, Crumbled Feta and
Roasted Shallot Vinaigrette 12-

-Pasta Creations-

GRILLED CHICKEN PENNE

Broccolini, Sweet Peppers, Mushrooms and Pine Nuts
tossed in a Light Herbed Garlic Cream with
Penne Pasta, Flame Grilled Marinated Chicken
and Grated Parmesan Reggiano Cheese 27-

SHRIMP & LOBSTER FETTUCCINE

Wild Gulf Shrimp, Rock Lobster Tail, Garlic, Basil,
Grape Tomatoes, Roasted Peppers, Asparagus,
Crumbled Chevre Cheese, Sherry Butter Sauce 36-

-Specialties-

TRUFFLE CRUSTED GROUPER

Lobster Hash, Tomato Lime Butter, Haricots Vert 34-

TUSCAN CHICKEN

Roasted Herb Chicken, Garlic Mashed Potatoes,
Shallot Pan Jus, Roasted Tomato, Haricots Vert 26-

LEMON GARLIC MAHI

Marinated and Flame Grilled Mahi, Gruyere Mac & Cheese,
Caper Grape Tomato Butter, Grilled Asparagus 29-

MIDWEST BEEF TENDERLOIN*

Fire Seared, Porcini and Thyme Gratin, Roasted Portobello,
Bearnaise Sauce, Broccolini 42-

STEAK AU POIVRE*

Peppercorn Seared Black Angus New York Strip,
Cognac Cream Sauce, Roasted Garlic Whipped Yukon
Gold Potatoes, Grilled Asparagus 39-

Kids Menu IN-ROOM DINING

SERVED FROM 7 AM-10 PM
Touch "0" to Order

Available for registered children 12 years old and under

-Breakfast-

SERVED 7 AM-11 AM

BLUEBERRY AND BANANA PANCAKE LOLLIPOPS

Served with Low-Fat Yogurt, Fruit Salad and Syrup 7.5-

BREAKFAST CEREAL

Served with Seasonal Fruit and Milk 4.5-

HAM, EGG AND CHEESE QUESADILLA

Two Eggs, Corn Tortilla, Low Sodium Ham,
Cheese and Pico de Gallo 7.5-

OATMEAL WITH APPLES AND WALNUTS

Served with Apples, Walnuts, Honey and Milk 7.5-

-Drinks-

SKIM MILK, APPLE JUICE, PINEAPPLE JUICE AND CRANBERRY JUICE 3-

ORANGE JUICE AND GRAPEFRUIT JUICE 3.5-



-Lunch & Dinner-

SERVED 11 AM-10 PM

CHICKEN COBB SALAD

Mixed Greens, Chicken, Egg, Cheese, Avocado and
Cherry Tomatoes with Low-Fat Dressing 8.5-

GRILLED CHICKEN WITH WHOLE WHEAT PASTA

Tomato Sauce, Broccoli and Parmesan Cheese 8.5-

FISH TACOS

Lean Whitefish in Soft Shell Tacos with Tomato,
Lettuce, Grilled Corn, Jalapeños, Mango
and Pico de Gallo 9.5-

FILET MIGNON AND SMASHED POTATO*

Beef Tenderloin with Potatoes for Smashing
and served with Broccoli 12.5-

CHICKEN FINGERS

French Fries, Honey Mustard 8.5-

MINI BURGERS

American Cheese, French Fries 8.5-

-Desserts-

FRUIT SMOOTHIE

Strawberries, Blueberries and Bananas blended with
Orange Juice and Honey 6-

CHOCOLATE OR VANILLA ICE CREAM 5-

Desserts / Picnic Lunches IN-ROOM DINING

SERVED FROM 11 AM-10 PM

Touch "0" to Order

-Desserts-

DOUBLE CHOCOLATE BOMBE

Dark Chocolate Mousse, Hazelnut Cream,
Covered in Chocolate Ganache 10-

KEY LIME PIE

The "Legendary Dessert of the Florida Keys"
Sweet and Tart with a Buttery Graham Cracker Crust 9-

ESPRESSO CRÈME BRÛLÉE

Our Signature Dessert — Classic Baked Espresso
and Tia Maria Custard 9-

MISSISSIPPI MUD PIE

The Chef's Favorite — Buttered Oreo Cookie Crust,
Kona Coffee Ice Cream, Chocolate Mousse Filling
with more Oreos on Top 9-

MANGO CHEESECAKE

With Fresh Tropical Fruit Salsa 9-

-Picnic Lunch Boxes-

AVAILABLE WITH 24 HOUR NOTICE

Are you planning a day of adventure on the water?
Don't forget to bring your lunch! Bistro 245 is happy to prepare
box lunches for your convenience. To place your order,
touch "0" on your room phone. 24 hour notice is required
for all Picnic Lunches. All Picnic Lunches include
Kettle Potato Chips, Granola Bar, Brownie,
Whole Fresh Fruit and choice of Non-Alcoholic Beverage.
Additional Beverages, including Domestic and
Imported Beers, may be purchased.

All Picnic Lunches are 25- each plus tax and gratuity

TURKEY CLUB

Smoked Turkey Breast, Applewood Smoked Bacon,
Swiss Cheese, Arugula, Tomato and Roasted Garlic Aioli
on Multigrain Bread

CALYPSO CHICKEN

Cajun Seared Chicken Breast, Wisconsin Cheddar Cheese,
Red Leaf Lettuce, Tomato, Onion on a Brioche Roll

VEGETARIAN DELIGHT

Roasted Portobello Mushroom, Roasted Tomatoes,
Fresh Mozzarella, Basil Aioli on Multigrain Bread

CUBAN CLASSIC

Sliced Roast Pork Loin, Virginia Ham, Shaved Onion,
Swiss Cheese, Tomato, Papaya-Mustard Relish
on a Cuban Roll

Beverage Menu IN-ROOM DINING

SERVED FROM 11 AM-10 PM

Touch "0" to Order

-Beers-

DOMESTIC BEERS 5.5-

Budweiser or Bud Light
Miller Lite
Coors Light
Michelob Ultra
St. Pauli Girl (Non-Alcoholic)

IMPORT AND CRAFT BEERS 6-

Heineken
Corona Light or Corona Extra
Samuel Adams
LandShark

-Wine-

CHAMPAGNE AND SPARKLING WINES

Listed from Mildest to Strongest

MOËT ET CHANDON IMPERIAL, France
VEUVE CLICQUOT, YELLOW LABEL, France
LA MARCA PROSECCO, Italy
KORBEL BRUT, California

BLUSH WINE, SWEET

CANYON ROAD, WHITE ZINFANDEL, California

DRY LIGHT TO MEDIUM INTENSITY WHITE WINES

Listed from Mildest to Stronger

	glass	bottle
ECCO DOMANI, PINOT GRIGIO, Italy	9-	26-
KIM CRAWFORD, SAUVIGNON BLANC, Marlborough	12-	40-
HESS "SHIRTAIL RANCHES", CHARDONNAY, Monterey	10-	35-
BENVOLIO, PINOT GRIGIO, Italy		26-

DRY LIGHT TO MEDIUM INTENSITY RED WINES

Listed from Mildest to Strongest

GHOST PINES, MERLOT		40-
LA CREMA, PINOT NOIR, Sonoma		45-
MURPHY-GOODE, PINOT NOIR, California	12-	38-

DRY MEDIUM TO FULL INTENSITY RED WINES

Listed from Mildest to Strongest

	glass	bottle
TRINITY OAKS, CABERNET SAUVIGNON, California	7-	24-
COLUMBIA CREST "H3", CABERNET SAUVIGNON, Washington	9-	36-
SILVER PALM, CABERNET SAUVIGNON, North Coast	12-	40-
LOUIS MARTINI, CABERNET SAUVIGNON, Sonoma	12-	38-
ALAMOS, MALBEC, Mendoza, Argentina		28-
FREEMARK ABBEY, CABERNET SAUVIGNON, Napa		80-