# Everglades In-Room Menu

Available daily from 5:30 p.m. – 11:00 p.m. | Touch 57 on your phone to order

## Appetizers

San Marco Shrimp Cocktail-Uncle Mike’s remoulade and guava barbecue sauce. $12.00

Everglades Crab Cake-Served with Mango Salsa, garnished with Fresh Herbs. $12.00

Everglades Trio Sampler-Let your tastes run wild with our Trio Sampler of The Boca Chica Mushroom,

Florida Rock Shrimp and Caribbean Crab Cake. $15.00

## Soups

Alligator Bay Chowder- Our house specialty $7.00

Lobster Bisque- With truffles and lobster meat $8.00

## Salads

Everglades Garden Greens-Served with Fresh Berries, Feta Cheese and a Pistachio Vinaigrette $6.00

Cape Sable Salad-Iceberg Wedge, Heirloom Tomatoes, Gorgonzola Cheese, Cinnamon

Roasted Pecans, complimented with a Warm Truffle Vinaigrette. $8.50

## Entrees From The Sea-Accompanied with Everglades Fresh Seasonal Vegetables.

Broiled Florida Grouper-Served with Smoked Tomato Grits and Asparagus. Complemented with Saffron and Pickled Bermuda Onions. $31.00

Grilled Florida Swordfish-Served with Arugula in Lemon and Extra Virgin Olive Oil, Fresh Tomatoes and Fingerling Potatoes. Complemented with a Rosemary Aioli $29.00

## Entrees From The Land

Grilled Angus Filet- Served with Roasted Fingerling Potatoes and Baby Vegetables. Complemented with Pinot Noir Demi Sauce.

5 oz. Angus Filet $29.00

8 oz. Angus Filet $34.00

Free Range Chicken- Plantain stuffed Chicken with Linguica, Rice and Beans. Complemented with Key Lime Coconut Sauce. $22.00

Tenderloin of Buffalo-Peppercorn Crust Served with Sliced Baked Sweet Potato and Blueberry Onion Jam, complemented with Blueberry Balsamic Sauce $37.00

Lamb T-Bone-Served with Truffle Mashed Potatoes & Baby Vegetables. Complemented with Citrus Mint Jus $35.00

Aged New York Strip-12 oz. Prime Cut, Served with Roasted Fingerling Potatoes & Baby Vegetables. Complemented with Wild Mushroom Sauce $32.00

Grilled Black Angus Rib Eye-18 oz. Angus Rib Eye glazed with anise barbecue sauce. Served with whipped truffle mashed potatoes & baby vegetables $35.00

## Side Dishes

Mashed Potatoes-With Truffle Butter. $5.00

Baked Potato or Sweet Potato-With green onions, cheese and sour cream. $5.00

Fresh Asparagus Spears-With Sun-Dried Tomatoes, Béarnaise and Roasted Garlic. $6.50

## Desserts

Chocolate Marquis $7.50

Pecan Tuile $7.50

## Desserts & Shakes

Häagen Dazs Ice Cream

Pint $6.50

One Scoop $3.50

Two Scoops $4.50

Please inquire about flavor availability.

Florida Key Lime Pie-Garnished with Fresh Whipped Cream. $5.95

Chocolate Pecan Pie $5.95

New York Style Cheesecake-With Fresh Berries and Whipped Cream. $5.95

Red’s Cookies (each)-Chocolate Chip, Oatmeal Raisin or Peanut Butter. $2.25

Chocolate, Vanilla or Strawberry Milkshake $4.50

Cookies & Cream Freeze $4.50

## Beverages

Pot of Coffee, Decaffeinated Coffee, Tea or Hot Chocolate

Small $4.95

Large $7.95

Milk-Skim, Low Fat, (2%), Whole or Chocolate (Glass) $2.95

Soft Drink (20 oz.) $3.50

Juice-Florida Orange, Grapefruit, Apple, Tomato, Cranberry, V-8, Prune

Small 8 oz. $3.50

Large 12 oz. $4.50

Iced Tea

Glass $2.75

Pitcher $8.50

Consumption of raw or undercooked meats, seafood, may be a health hazard.

All orders subject to 20% gratuity, $3.00 Delivery Charge and Applicable Sales Tax.

# Wines

Main Street Chardonnay, California-Glass, $8.00-Bottle, $32.00

Kendall Jackson Vintner Reserve Chardonnay, California-Glass, $ 10.00-Bottle, $40.00

Simi Chardonnay, California-Glass, $12.00-Bottle, $48.00

Kim Crawford Sauvignon Blanc, New Zealand-Glass, $11.00-Bottle, $44.00

Maso Canali Pinot Grigio, Trentino, Italy-Glass, $10.00-Bottle, $40.00

Ch. Ste. Michelle Vintner Select Riesling, Washington-Glass, $7.50-Bottle, $30.00

Montevina White Zinfandel, California-Glass, $6.75-Bottle, $27.00

La Marca Prosecco, Italy-Bottle, $40.00

Ruffino Moscato D’Asti, Italy-Bottle, $40.00

Domaine Ste. Michelle Blanc de Blanc-Bottle, $36.00

Moet Imperial Champagne-Bottle, $104.00

Franciscan Cabernet Sauvignon, California-Glass, $16.00-Bottle, $64.00

H3 Columbia Crest Cabernet Sauvignon, Washington-Glass, $11.00-Bottle, $44.00

Main Street Cabernet Sauvignon, California-Glass, $9.00-Bottle, $36.00

Red Rock Merlot, California-Glass, $9.00-Bottle, $36.00

Markham Merlot, California-Glass, $15.00-Bottle, $60.00

Estancia Pinot Noir, California-Glass, $10.00-Bottle, $40.00

Penfolds Thomas Hyland Shiraz, Australia-Glass, $10.00-Bottle, $40.00

Alamos Malbec, Argentina-Glass, $9.00-Bottle, $36.00

Hayman & Hill Meritage, California-Glass, $10.00-Bottle, $40.00

Additional wine selections available from Everglades Restaurant’s extensive wine list

# Beers

## Domestic 4.75

Alligator Drool-Brewed for Rosen Hotel & Resorts

Budweiser

Bud Light

Coors Lite

Michelob Ultra

Miller Lite

O’Doul’s (Non Alcoholic)

Sierra Nevada Pale Ale

## Import 5.25

Amstel Light

Corona

Dos Equis

Guinness

Heineken

Kirin Ichiban

Negra Modelo

Newcastle Brown Ale

Sapporo Draft

Ask us about our seasonal beer selections