# Room Service Menu

## BREAKFAST

1. Available daily from 6:30 a.m. to 11:30 a.m.
2. Touch 57 on your phone to place your order

All Room Service orders are subject to 20% service charge, $3.00 delivery charge and applicable sales tax.

1. Continental Breakfast-Includes pastry, fruit cup, juice and coffee or tea $12.95

## Fresh Fruits & Cereals

1. Southern-Style Grits $4.75
2. Hearty Oatmeal-Served with brown sugar and raisins $4.75
3. Selection of Cold Breakfast Cereals-Choice of Skim, Low-Fat (2%) or Whole Milk $4.50
4. With Fresh Sliced Bananas or Strawberries $6.25
5. Mixed Berries $4.95
6. Fresh Fruit $4.95
7. Whole Fruit $.99
8. Assorted Yogurts $2.95
9. Yogurt Parfait-Plain yogurt served with fresh strawberries and granola $5.50
10. Straight from the Crate-Seasonal melon, pineapple, berries, nut bread and Gourmandise cheese $12.50

## Egg Entrees

All scrambled egg dishes and omelets may be prepared with Egg Beaters or egg whites

1. Rosen Centre Club Breakfast-Three eggs any style, breakfast potatoes, choice of bacon or sausage links, choice of toast or English muffin $13.95
2. Breakfast Skillet- Breakfast potatoes served with spicy andouille sausage, topped with eggs cooked any style and melted Vermont Cheddar cheese $13.50
3. Breakfast Quesadilla-Spicy sausage, sweet pepper, Monterey Jack cheese and eggs grilled in a flour tortilla, served with breakfast potatoes and fresh pico $13.25
4. Eggs Benedict-Two poached eggs and Canadian bacon on a grilled English Muffin, topped with hollandaise sauce $14.00
5. Omelet-Choice of fillings: onions, bell peppers, sliced mushrooms, diced tomatoes, Swiss, Cheddar or Pepper Jack cheese, spicy andouille sausage, bacon or ham $13.95

## From the Griddle

Served with butter and maple syrup

1. Old Fashioned Malted Pancakes $10.95
2. Wild Blueberry Pancakes-Layered with bananas and blueberries $11.95
3. Stuffed Brioche French Toast-Filled with sweet cream cheese and strawberries, topped with fresh berry compote $12.95
4. Malted Belgian Waffle-Served with whipped cream and fresh strawberries $11.95
5. Arepas & Roast Pork Scramble-White corn cakes topped with roast pork and poached eggs, served with rice & beans, fresh pico and queso fresco $13.50
6. Chicken & Waffle- $13.50

## Just for Kids

1. For guests 12 years old and under
2. Served with juice or milk
3. Junior Deluxe-Choice of pancake, French toast or waffle with one egg and bacon $7.00
4. Waffles, Pancakes or French Toast $6.00

## Bakery & Side Orders

1. Muffin, Fruit-Filled Danish or Flaky Croissant $2.95
2. Bagel with Cream Cheese $3.95
3. Basket of Toast or English Muffin $2.75
4. Applewood Smoked Bacon, Smoked Canadian Bacon, Sausage Links, Grilled Cured Ham, or Breakfast Potatoes $3.25

## Beverages

1. Glass of Milk-Skim, Low-Fat (2%), Whole or Chocolate $2.50
2. Pot of Coffee-Small $5.95/Large $8.95
3. Soft Drink-20 oz. bottle $3.50
4. Juice-Florida Orange, Grapefruit, Apple, Tomato, Cranberry, V8 or Prune-8 oz. $3.50/12 oz. $4.50
5. Iced Tea- Glass $2.75/ Pitcher $8.95

## ALL DAY DINING – Available from 11:30 a.m. to 11:00 p.m.

## Starters

1. Café Bruschetta -Grilled multi-grain topped with tomato, artichoke and olive bruschetta, basil, garlic and extra virgin olive oil $10.00
2. San Marco Shrimp Cocktail-Served with Uncle Mike’s remoulade and guava barbecue sauce $13.00
3. Cruzan Spicy Chicken Wings-With honey, mango and rum glaze $9.95
4. Firecracker Shrimp Rolls-With Sweet Heat sauce $12.50
5. Breaded Chicken Tenders-Served with gourmet steak fries and barbecue or honey mustard dipping sauces $9.00

## Soups & Salads

1. All salads served with dinner rolls
2. French Onion Soup-Baked with Jarlsburg, Gruyere and Parmesan-Bowl $8.00
3. Soup of the Day-Cup $5.00/ Bowl $6.00
4. Gauguin House Salad -Field greens, radicchio, watercress, tomato and cucumber, served with a blood orange vinaigrette $8.00
5. With Grilled Chicken, Gulf Shrimp, Seared Salmon $12.00
6. Gauguin Caesar Salad-Tossed with Caesar dressing, toasted croutons and Parmesan cheese $10.95
7. With Grilled chicken, gulf shrimp, seared salmon or beef $13.95
8. Cobb Salad-Grilled chicken, Bleu cheese, olives, diced tomatoes, chopped egg and bacon with a balsamic vinaigrette $13.95
9. Straight from the Crate-Seasonal melon, pineapple, berries, nut bread and Gourmandise Cheese $12.50

## Specialty Pizzas

1. All pizzas are made with Rosen’s Perfect Pizza, Honey Wheat Crust
2. Traditional Cheese Pizza-Small $8.95/Large $16.50
3. Pepperoni Pizza-Small $9.95/Large $17.50
4. Vegetarian Pizza-Topped with diced tomatoes, onions, mushrooms, black olives and sweet bell peppers-Small $9.95/Large $17.50
5. Supreme Pizza-Topped with ham, pepperoni, sausage, mushrooms, onions, sweet bell peppers and black olives-Small $10.95/Large $19.50
6. Additional Toppings-Mushrooms, onions, Italian sausage, sun-dried tomatoes, Kalamata olives, sun-dried tomato pesto, pineapple, ham, grilled chicken and Applewood smoked bacon $1.00 each

## Sandwiches & Burgers

1. Deli Sandwich-Choice of pastrami, roast beef, ham or turkey on white, wheat or rye bread with lettuce, tomato, mayonnaise and choice of American, Swiss or Provolone cheese $11.50
2. Traditional Club Sandwich-Choice of turkey or ham on white, wheat or rye bread with bacon, lettuce, tomato, mayonnaise and choice of American, Swiss or Provolone cheese $12.50
3. Jerk Chicken Sandwich-Topped with roasted pepper relish, Pepper Jack cheese and mango ketchup, served with gourmet steak fries $13.00
4. Three-Cheese Burger-Grilled Angus burger topped with Swiss, American, and Provolone cheeses, served with lettuce, tomato, onion and steak fries. Substitute your Angus burger for a Turkey burger, Veggie burger or a Grilled Portobella Mushroom. $13.00
5. Add caramelized onions, sautéed mushrooms, or bacon $1.00 each
6. Grilled Vegetarian Kaiser-Herb marinated grilled asparagus, peppers and squash, topped with Feta and organic baby greens drizzled with balsamic and olive oil. Served with Terra chips. $11.00

## Entrees

1. All entrees are served with dinner rolls
2. New England Style Fish & Chips-beer battered, served with cole slaw, lemon and malt vinegar. $15.00
3. Pasta & Broccolini-gemelli pasta tossed with roasted garlic, broccolini, shiitake mushrooms, basil & fresh tomatoes topped with ricotta & parmesan $14.50
4. With Grilled Chicken or Gulf Shrimp $16.50
5. Lemon Breast of Chicken With Grilled Artichoke-served with fingerling potatoes and rosemary jus topped with arugula and feta relish drizzled with balsamic $15.00
6. Glazed Salmon-with honey and soy, served with baby bok choy and steamed rice. $17.50
7. Chicken Quesadilla-smoked chicken, fiesta corn, poblano peppers and Monterey Jack cheese, served with pico de gallo, guacamole, sour cream, rice and beans. $13.50
8. Everglades Grilled Angus Filet-served with roasted garlic fingerling potatoes and baby vegetables. Complemented with Pinot Noir demi sauce.-5oz. $33.00/8 oz. $35.00

## Side Orders

1. Fresh Asparagus Spears-With sun-dried tomatoes, roasted garlic and Bearnaise sauce (available after 5:00 p.m.) $6.00
2. Steamed Vegetables $6.00
3. Steamed Rice $ 4.50
4. Baked Potato or Sweet Potato (available after 5:00 p.m.) $6.00
5. Mashed Potatoes $6.00
6. Steak Fries $3.95

## Just for Kids

1. For guests 12 years and under. Served with soft drink, juice or milk. Choice of fries, steamed vegetables or fresh fruit.
2. Chicken Tenders $9.00
3. Mini Burgers $9.00
4. Grilled Cheese $9.00
5. Hot Dog $9.00
6. Peanut Butter & Jelly Sandwich $9.00

## Desserts & Shakes

1. Ice Cream-One Scoop $3.50 / Two Scoops $4.50 / Pint $6.50
2. Please inquire about flavor selections
3. Florida Key Lime Pie, Chocolate Pecan Pie, Chocolate Overload or New York Style Cheesecake $6.00
4. Red’s Cookie-Choice of: Chocolate Chip, Oatmeal Raisin or Peanut Butter $2.25
5. Milkshake-Choice of: Chocolate, Vanilla or Strawberry $4.50
6. Cookies & Cream Freeze $4.50

## Beverages

1. Glass of Milk-Skim, Low-Fat (2%), Whole or Chocolate $2.50
2. Pot of Coffee-Small $5.95/Large $8.95
3. Soft Drink-20 oz. bottle $3.50
4. Juice-Florida Orange, Grapefruit, Apple, Tomato, Cranberry, V8 or Prune-8 oz. $3.50/12 oz./ $4.50
5. Iced Tea- Glass $2.75 / Pitcher $8.95
6. Perrier-(11.15 oz.) $2.75
7. Pellegrino-(8.45 oz.) $3.50

## EVERGLADES MENU SELECTION

## Available daily from 5:30 p.m. to 11:00 p.m.

## Appetizers

1. San Marco Shrimp Cocktail-Uncle Mike’s remoulade and guava barbecue sauce $13.00
2. Everglades Crab Cake-Served with mango salsa $14.00
3. Everglades Let Your Taste Run Wild-Let your tastes run wild with our Trio Sampler of the Boca Chica Mushroom, Florida Rock Shrimp and Caribbean Crab Cake $16.00
4. 98Forty Tradicional Salsa with Tortilla Chips-Tomato, red onion, cilantro, garlic, lemon, lime and jalapeno $5.00

## Soups

1. Alligator Bay Chowder-Our House Specialty $8.00
2. Lobster Bisque-With truffles and lobster meat $9.00
3. Salads
4. Everglades Garden Greens-Served with berries, Feta cheese and a pistachio vinaigrette $7.00
5. Cape Sable Salad-Heirloom tomatoes topped with arugula and Gorgonzola, cinnamon roasted pecans and truffle vinaigrette $10.00

## Entrees from the Sea

1. Broiled Florida Grouper-Served with smoked tomato grits and asparagus, complemented with saffron and pickled Bermuda onions $34.00
2. Grilled 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

1. Grilled Angus Filet-Angus filet served with roasted fingerling potatoes and baby vegetables, complemented with Pinot Noir demi sauce-5oz. $33.00/8 oz. $35.00
2. Free Range Chicken-Plantain stuffed chicken with linguica, rice and beans, complemented with key lime coconut sauce $22.00
3. Tenderloin of Buffalo-Filet of Buffalo with peppercorn crust, served with baked sweet potato and blueberry onion jam, complemented with blueberry balsamic sauce $37.00
4. Lamb T-Bone-Herb-dusted Lamb T-bones served with truffle mashed potatoes and baby vegetables, complemented with citrus mint jus $35.00
5. Grilled Black Angus Rib Eye-Angus Rib Eye served with truffle mashed potatoes and baby vegetables glazed with anise barbeque sauce $37.00
6. Aged New York Strip-Prime Cut New York Strip served with roasted fingerling potatoes and baby vegetables, complemented with wild mushroom sauce $33.00

## Desserts

1. Chocolate Marquis $7.50
2. Pecan Tuilee with Fresh Berries $7.50

## WINE & BEER

1. Available daily from 11:00 a.m. to 11:00 p.m.

## Whites, Sparkling & Specialty Wines

1. 10 Span Chardonnay, Central Coast, California- glass $9.00/bottle $36.00
2. Chalk Hill Chardonnay, Sonoma Coast, California-glass $15.00/bottle $60.00
3. Il Donato Pinot Grigio, Veneto, Italy-glass $10.00/bottle $40.00
4. Kim Crawford Sauvignon Blanc, Marlborough, New Zealand-glass $11.00/bottle $44.00
5. Ch. Ste. Michelle Vintner’s Select Riesling, Washington-glass $9.00/$bottle 36.00
6. Montevina White Zinfandel, California-glass $8.00/bottle $24.00
7. LaMarca Prosecco, Veneto, Italy-glass $10.00/bottle $40.00
8. Ruffino Moscato D’asti, Italy-glass $10.00/bottle $40.00
9. Domain Ste. Michelle Brut Vineyard Select, Washington-bottle $36.00
10. Moet Imperial Champagne, France-bottle $104.00

## Red Wines

1. 10 span Cabernet Sauvignon, Central Coast, California-glass $10.00/bottle $40.00
2. St. Francis Cabernet Sauvignon, Sonoma, California-glass $16.00/bottle $64.00
3. Merryvale Starmont Merlot, Carneros, California-glass $15.00/bottle $60.00
4. Red Rock Merlot, California-glass $9.00/bottle $36.00
5. Acrobat Pinot Noir by King Estate, Oregon-glass $12.00/bottle $48.00
6. Trapiche Oak Cask Malbec, Mendoza, Argentina-glass $10.00/bottle $40.00
7. Chloe Red Blend, North Coast, California-glass $9.00/bottle $36.00
8. Additional wine selections available from Everglades Restaurant’s extensive wine list

## Beers

1. Domestic: Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite or O’Douls (non-alcoholic)
2. Craft & Import: Alligator Drool (brewed for Rosen Hotels & Resorts), Bells Oberon Wheat Ale, Corona, Dogfish Head 60 Min IPA, Dos Equis, Guinness, Heineken, Sapporo, Sierra Nevada Pale Ale or Warsteiner
3. Ask about our seasonal draft selections