**In-Room Dining Menu**

## Breakfast

Available 6:30am-10:30am

### From the Griddle

Served with butter and maple syrup

**Fluffy Stack of Buttermilk Pancakes 13.50**

**Belgian Waffle 15.50**

**Thick-Cut Brioche French Toast 15.50**

### Egg Entrees

Served with heirloom potato medley.

**Rosen Centre American Breakfast 22.00**

Two eggs any style, choice of Meat choice of toast

**Bacon, Egg and Cheese Croissant 15.50**

Bacon, scrambled eggs and American cheese on a warm, buttery croissant.

**Three Egg Omelet 15.50**

Choose diced onion, Mushrooms, sweet peppers, roasted tomatoes, bacon, ham, shredded cheddar, baby spinach.

**Spicey Vegetarian Frittata 16.00**

Egg whites, diced onion, roasted tomatoes, mushrooms and spinach with diced jalapenos and pepper jack cheese.

### Breakfast Sides

**Smokehouse Bacon (3) 5.50**

**Sausage Links (2) 4.75**

**Chicken Sausage (2) 4.75**

**Eggs (2, any style) 4.75**

**Heirloom Potatoes 4.75**

**White, Wheat or Rye Toast 3.00**

Served with butter and fruit preserves

### Pastries

Served with butter and fruit preserves.

**Bagels 6.00**

Plain, Everything or Cinnamon Raisin with cream cheese

**Muffin, Fruit Danish, or Flaky Croissant 4.00**

## Dinner

Available 5:30pm –10pm

### Things to Share

Available 5:30-10pm

**Centre Cheese Plate** 17.50

Whole fresh fruit, dried fruit, nuts, cheese and cracker

**Crispy Chicken Tenders (5)** 10.50

Choice of smokey BBQ sauce or honey mustard dipping sauce

**Cedar Key Chicken Wings (8)** 14.00

Choice of buffalo, sweet Asian ginger or BBQ sauces. Served with celery sticks and blue cheese or ranch dressing.

**Firecracker Shrimp** 14.00

Over 1/3 pound of crispy battered shrimp served with our mildly bold and spicy firecracker dipping sauce

**Avocado Eggrolls (5)** 11.00

Served with fire roasted tomato salsa

### Deli Sandwiches

Served with chips on choice of bread (white, wheat, rye)

**Deli Sandwich** 14.00

Choice of turkey, ham, roast beef, pastrami or corned beef

**Red’s B.L.T**. 14.00

Smokehouse bacon, lettuce, sliced tomatoes and mayonnaise

**Red’s B.L.T.T.** 14.50

Smokehouse bacon, lettuce, sliced tomatoes, deli sliced turkey

**Cuban Panini** 15.00

Sliced ham, roast pork, Swiss cheese, sliced dill pickles, mayo-mustard on traditional panini pressed Cuban bread

**Veggie Wrap** 13.00

Sliced tomatoes, romaine lettuce, provolone cheese, bell peppers, sweet red onion and black olives dressed in a light vinaigrette dressing and wrapped in a soft spinach tortilla

### Artisan Pizza

**Plain Cheese Pizza** Small 12.00 Large 22.00

**Pepperoni Pizza** Small 13.00 Large 24.00

**Meat Lovers Pizza** Small 14.00 Large 26.00

**Classic Veggie Pizza** Small 14.00 Large 26.00

**Mediterranean Veggie** Small 14.00 Large 26.00

Topped with onions, sun-dried tomatoes, kalamata olives, baby ‘bella mushrooms bell peppers and feta cheese

**Additional Toppings** 1.50 each

Italian sausage, pepperoni, onions, mushrooms, black olives, kalamata olives, ham, bacon sun-dried tomatoes, basil pesto, jalapeno peppers

### Burgers & Sandwiches

On a brioche bun served with house fries

**Poolside Burger** 15.50

(substitute beef for turkey or black bean burger)

Our grilled premium angus beef burger with lettuce, tomato and onion

**Rosen Burger** 16.50

Topped with bacon, cheddar cheese and caramelized onions.

**Grilled Chicken Sandwich** 15.00

Seasoned and grilled breast of chicken topped with smokehouse bacon and pepper jack cheese

### Salads

**Caesar Salad** 13.00

Tossed with our Caesar dressing, toasted croutons and shaved parmesan cheese

**Café Gauguin Salad** 12.50

Mixed greens, cucumber, baby heirloom tomatoes, carrots, choice of dressing

**Protein can be added to any salad**

chicken breast 4.00, Gulf Shrimp (4) 6.00, grilled salmon 8.00

### Soups

**Black Bean Chili** 7.00

**Chicken Noodle Soup** 7.00

**Alligator Bay Chowder** 12.00

**Lobster Bisque** 15.00

## Everglades Menu Selection

Subject to availability

Available 5:30pm –10pm

### Appetizers

**San Marco Shrimp Cocktail** 16

Served with brandied cocktail sauce.

**Caribbean Crab Cake 17**

Watermelon sauce and mango salsa, garnished with fresh herbs.

**Seared Pepper Crusted Ahi Tuna** 16

Cucumbers, red peppers and sweet onion.

### Entrees from the Sea

**Citrus Crusted Salmon** 40

Served with lobster risotto and asparagus. Finished with Dijon dill cream sauce

**Chilean Sea Bass** 49

Olive crusted with artichoke and roasted tomato risotto, complimented with bearnaise sauce

### Entrees from the Land

**Grilled Filet of Beef 5oz**. 44

Angus filet served with roasted fingerling potatoes and baby vegetables, complimented with a pinot noir demi sauce

**Prime Aged New York Strip Steak** 50

Served with roasted fingerling potatoes and baby vegetables, complimented with a wild mushroom sauce

**Filet Key Largo** 5 oz. 44 8 oz. 50

Filet mignon topped with jumbo lump crabmeat, served with truffle mashed potatoes and complimented with pinot noir demi-glace and bearnaise

**For Our Vegetarian Guests** 36

Our chef will utilize an array of market fresh vegetables accompanied by artichoke and roasted tomato risotto

### Desserts

**Chocolate Marquise** 10

A rich chocolate cake with a decadent chocolate ganache

**Florida Key Lime Pie** 10

Our pastry chef’s authentic recipe is used to make this Florida favorite

### Drinks

**Coffee** Small Pot 9.95 Large Pot 12.95

**Tea**  Small Pot 9.95 Large Pot 12.95

**Juice** 5.95

**Soda** 4.00

**Cocktails - Beer - Wine**

Available 5:30pm –10pm