

# Full American Breakfast Buffet

\$18.95\* per person

## SIGNATURE BREAKFAST ITEMS

Ultra Pasteurized Eggs, Variety of Breakfast Meats, Breakfast Potatoes, Deli Sliced Meats & Cheeses, Baker's Selection of freshly made Pastries, Muffins & Croissants, Market selection of Fresh Seasonal Fruits & Berries

## MAKE IT YOUR OWN

**Breakfast Parfait:** Greek Yogurt, Variety of Seasonal Fresh Berries & Granola  
**Oatmeal:** Variety of Dried Fruits, Nuts, Honey & Brown Sugar  
**Eggs Your Way:** Fresh Eggs prepared any style.  
Specialty preparations such as omelets are an **additional \$2.00**

## BREAKFAST ENHANCEMENTS

*Our Coffee is 100% rain forest certified.  
It is a blend of Central & South American beans, dark roasted to yield a bold profile. This full bodied Coffee presents dark chocolate notes and offers a smooth finish.*

Low Fat & Greek Yogurt, Cottage Cheese  
Skim 2%, Whole & Chocolate Milk, Soy & Almond Milk  
Assorted Chilled Juices, Assorted Selection of Cold Cereals  
Specialty Selection of Herbal Teas, Cinnamon Hot Chocolate

## THE CAFÉ EXPRESS

Glass of Florida Orange Juice, Butter & House Marmalade  
**Choice of Two:** Muffin, Danish, Toast or Croissant  
**Choice of One:** Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Selection of Herbal Teas or Cinnamon Hot Chocolate  
**\$11.95\* per person**

## All Breakfast Beverages

<b>Milk:</b> Whole, 2%, Skim, Chocolate <b>\$2.00</b> Almond Milk <b>\$4.00</b> Florida Orange Juice <b>\$3.00</b>	<b>Bottled Water \$3.00</b> <b>Bottled Sparkling Water \$3.00</b> <b>Assorted Herbal Teas \$3.00</b> <b>Freshly Brewed Coffee \$3.00</b> <b>Hot Chocolate \$3.00</b> <b>Coke Products \$3.00</b>
<b>Fresh Juice:</b> Cranberry, Apple, Pineapple, Tomato <b>\$3.00</b>	

*We use Ultra-Pasteurized Whole Shell Eggs  
All prices are subject to 15% Gratuity and 9% Sales Tax*

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition



# A La Carte Breakfast

## SEASONAL SLICED FRUIT PLATE

Cottage Cheese & Fresh Baked Muffin (V)  
\$12.00

## CINNAMON FRENCH TOAST

Fruit Compote, Maple Syrup (V)  
\$13.00

## EUROPEAN BREAKFAST

Butter & House Marmalade, Croissants, Rolls, Assorted Cold Cuts & Cheeses, Hard Boiled Eggs, Sliced Grain Bread,  
\$14.00

## BUTTERMILK PANCAKES

Short Stack (2pc.) \$11.00  
Full Stack (3pc.) \$14.00  
Add Banana or Seasonal Berries \$2.00 (V)

## BELGIAN WAFFLE

Whipped Cream & Strawberries (V)  
\$14.00

## All About the Eggs

### SUNRISE BREAKFAST

Two Eggs any Style: Over Easy, Medium, Hard, Sunny Side Up or Poached (G)(V)  
\$14.00

### \*WESTERN OMELET

Bell Peppers, Onions, Scallions, Diced Ham & Shredded Jack Cheese  
(No Substitutions) (G)  
\$14.00

### LATIN STEAK & EGGS

6 oz. Churrasco Steak, 2 Eggs, Plantains & Chimichurri Sauce  
(No Meat Selection Included) (G)  
\$16.00

### \*FEELING GOOD OMELET

Egg White Omelet, Tomato, Onion, Mushroom, Bell Peppers, Broccoli & Low Fat Cheese, Served with Spicy Black Bean Patty (No Substitutions) (V)  
\$14.00

### EGGS BENEDICT

2 Eggs Poached, Served with Ham & Toasted English Muffin, Topped with Hollandaise Sauce & Sliced Tomatoes  
(No Meat Selection Included)  
\$16.00

### EARLY MORNING OMELET

Ultra-Pasteurized Egg or Egg White, Bacon, Sausage, Cheese, Scallions, Onions, Mushrooms and Potato, Topped with Jalapeño Reduction, Guacamole & Tomato Salsa (No Substitutions) (G)  
\$15.00

### BUILD-YOUR-OWN OMELET

Ultra-Pasteurized Egg White or Egg Beaters  
Choice of 3 Ingredients \$14.00 / Choice of 5 Ingredients \$16.00  
Choice of: Onion, Mushroom, Tomato, Scallions, Bacon, Sausage, Ham, Chicken Sausage, Cheese, Potato, Bell Peppers, Broccoli & Spinach (G)(V)

## Additions

1 Egg \$2.00  
Oatmeal (V) \$6.00  
Southern Grits (V) \$6.00  
Muffin (2 Pieces) \$2.00  
Danish (3 Pieces) \$4.00  
Wheat, White or Rye Toast \$3.00

Cottage Cheese (G)(V) \$3.00  
Fresh Fruit Bowl (G)(V) \$4.00  
Yogurt - Plain or Fruit (G) \$3.00  
Granola Parfait with Golden Honey, Fresh Yogurt, Toasted Granola & Fresh Fruit Compote (V) \$7.00

Pork Sausage (G) \$4.00  
Chicken Sausage (G) \$5.00  
Apple Smoked Bacon (G) \$4.00  
Breakfast Potatoes (G)(V) \$4.00  
Sliced Meats or Cheeses (G) \$12.00  
Spicy Black Bean Patty (V) \$5.00  
French Fries (G)(V) \$4.00

(G) GLUTEN FRIENDLY

(V) VEGETARIAN FRIENDLY

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# All Day Menu: Light Bites

## GARDEN SALAD / PETITE CAESAR

A great and healthy start to your meal! (V)

\$6.00

## CRISPY CHICKEN TENDERS\*

Served Plain or Buffalo Style

With Honey Mustard or BBQ sauce

\$14.00

## JUMBO CHICKEN WINGS\*

Served Buffalo Style: Hot, Medium, Mild or Plain  
with Blue Cheese Dressing, Celery & Carrots

\$14.00

## FRIED CALAMARI\*

Marinara Sauce, Cajun Aioli & Lemon Wedge

\$14.00

## QUESADILLAS\*

Marinated Black Bean Corn Relish,  
Grilled Onions & Peppers, Pepper Jack  
& Cheddar Cheese on a Flour Tortilla,

Served with Sour Cream & Guacamole \$14.00

Chicken \$16.00 / Pulled Pork \$16.00

Shrimp or Steak \$19.00

## FISH & CHIPS\*

Cod Fish Filet, Served with Steak Fries,  
Malt Vinegar & Tartar Sauce

\$14.00

## Soups & Salads

### CARIBBEAN NOODLE SOUP

Cup \$6.00 / Bowl \$8.00

Chicken, Boniato, Yuca, Malanga,  
Potato & Carrots

### MEDITERRANEAN SALAD\*

Black Olives, Sun-Dried Tomatoes,  
Red Onions, Crumbled Feta Cheese,  
Roasted Peppers & Artichoke Hearts,  
Served over Assorted Salad Greens

Choice of Chicken Breast or Salmon Filet

\$19.00

### CLASSIC CAESAR SALAD\*

Fresh Romaine, Shredded Parmesan Cheese,  
House Croutons & Caesar Dressing \$12.00

Chicken \$15.00 / Blackened Shrimp \$17.00

Fresh Catch \$19.00

### HOUSE SALAD

Mixed Greens, Cucumbers, Tomato,  
Shredded Carrots & Choice of Dressing \$12.00

Chicken \$15.00 / Shrimp \$17.00

Fresh Catch \$19.00

## Sandwiches, Wraps & Burgers

Served with French Fries

### SEASONAL VEGGIE WRAP

Grilled Eggplant, Avocado, Red Peppers, Tofu,  
Portobello Mushrooms & Mozzarella Cheese with  
Basil Balsamic Glaze, wrapped in a Flour Tortilla  
with Carrot & Pickle Ginger (V)

\$14.00

### CHICKEN SANDWICH\*

Grilled Chicken Breast, Lettuce, Tomato  
& Swiss Cheese with Lemon Pepper Aioli  
on a Brioche Bun

\$15.00

### PHILLY CHEESE STEAK

Shredded Rib-Eye Steak or Chicken Breast  
with Sauteed Mushrooms, Onions, Peppers  
& Provolone Cheese, Served on a Hoagie Roll

\$15.00

### 950 STEAK BURGER

8 oz. All Beef Burger, Choice of Cheese,  
Crispy Bacon, Lettuce, Tomato & Onion,  
Served on a Brioche Bun with 950 Steak Sauce

\$15.00

### COUNTRY CLUB

Turkey, Ham, Swiss & Cheddar Cheese,  
Topped with Lettuce, Tomato & Bacon, layered  
between Whole Wheat Bread with Mayonnaise

\$15.00

### CUBAN SANDWICH

Sliced Pork, Smoked Ham, Pickle &  
Swiss Cheese with Mustard on Cuban Bread

\$15.00

### KEY LARGO FISH SANDWICH\*

Blackened Filet of Fish with Lettuce,  
Tomato & American Cheese on a Brioche Bun,  
Served with Tangy Tartar Sauce

\$15.00

### MIA BURGER

Chorizo, Pork & Sirloin Beef Patty  
with American Cheese, Lettuce, Tomato  
& Pickle, Topped with a Fried Egg and  
Jalapeño-Mayo Cilantro Sauce

\$17.00

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# All Day Menu: Entrées

## CATCH OF THE DAY\*

Grilled, Pan-Seared or Blackened,  
Served with Red Bean Rice & Market Vegetables  
\$22.00

## BUENA VISTA TACOS\*

Choice of: Steak, Catch of the Day, or  
our Famous Shrimp, Served in Warm Flour Tortillas,  
Pico de Gallo, Cilantro Slaw & Jalapeño Ranch  
with Black Beans Rice  
\$16.00

## JAMAICAN JERK CHICKEN\*

Chicken Marinated in Jerk Spice, Served with  
Mango Salsa, Served with your choice  
of two Sides (G)  
\$19.00

## GRILLED CHURRASCO

USDA 10 oz. Choice Beef, Marinated in Garlic,  
Pepper & Fresh Thyme, Served with Black Beans  
& Rice, Topped with Chimichurri Sauce,  
Served with your choice of two Sides  
\$25.00

## CHICKEN FRANCAISE\*

Chicken Breast with Lemon Artichoke Cream Sauce,  
Served with your choice of two Sides (G)  
\$19.00

## ROASTED PORK LOIN

Cooked in Mojo Sauce,  
Served with your choice of two Sides (G)  
\$18.00

## BLACKENED SHRIMP PASTA\*

Sautéed Blackened Shrimp with  
Heavy Cream, Garlic, Shallots, Tomato &  
Green Onions, Served over Bucatini Pasta  
with a side of Toasted Garlic Bread  
\$20.00

## RIB EYE STEAK\*

USDA 12 oz. Choice Beef,  
Topped with Blue Cheese, Served with  
your choice of two Sides (G)  
\$27.00

## CHICKEN PARMESAN\*

Breaded Chicken Breast with Fresh Garlic,  
Mozzarella & Parmesan Cheese,  
in Marinara Sauce, Served with Bucatini Pasta  
& a Side of Toasted Garlic Bread (G)  
\$19.00

## SNAPPER PICATA

Pan Seared Snapper Filet with Lemon Caper  
Chardonnay Sauce, Served with your  
choice of two Sides  
\$22.00

## SEAFOOD SCAMPI

Sauteed Shrimp, Mahi-Mahi, Calamari, Baby Clams & Mussels  
on Bucatini Pasta with Fresh Thyme. Onion, Sundried Tomatoes  
in Lemon and Orange Juice & Chardonnay Wine,  
Served with a Side of Toasted Garlic Bread  
\$22.00

## Sides

\$4.00

Jalapeño Cut Corn (G)(V)  
Red Beans & Rice (G)(V)  
Baked Potato (G)(V)  
French Fries (G)

\$5.00

Tostones (G)(V)  
Onion Rings (V)  
Yuca Fries (G)(V)  
Cole Slaw (G)(V)  
Mac & Cheese (V)

\$6.00

Black Beans & Rice (G)  
Garlic Mashed Potatoes (G)(V)  
Fresh Vegetables (G)(V)

\$9.00

Loaded Baked Potato  
with Scallions, Cheese,  
Sour Cream, Butter  
& Bacon

## Sweet Ending

### CRÈME CARAMEL

with Chantilly Cream  
\$7.00

### FRIED CHEESE CAKE

with Mango Compote  
\$8.00

### MANGO CHEESECAKE

with Guava Sauce  
\$7.00

### KEY LIME PIE

The original South Florida tradition!  
\$7.00

### CHOCOLATE GANACHE CAKE

Three luscious layers of Chocolate Mousse  
with Chocolate Ganache Icing  
\$8.00

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