



Dinner

Sunday - Saturday

5:00pm - 10:00pm

**Local & Regional Favorites

Local
Partners

Sweet Home Farm

Gulf Coast Produce

Royal Lagoon Seafood

Kittrell's Daydream Honey

The Southern Grind

Room Service Delivery \$4

&

22% Service Charge



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

DINNER MENU

SHARE

Caprese Flatbread 10

Fresh pesto, basil, tomatoes, mozzarella with a balsamic drizzle.

*Pimento & Jam

Focaccia 10

Toasted focaccia topped with our house-made pimento cheese, layered with savory bacon jam, garnished with green onions, and finished with a pickle slice.

Mozzarella Sticks 9

Breaded mozzarella cheese, dusted with parmesan cheese & garnished with parsley. Served with marinara sauce

**Coastal Shrimp 13

Crispy tempura Gulf shrimp tossed in a sweet and spicy coastal glaze, topped with sesame seeds and green onions. Served with arugula lightly dressed with a zesty rice wine vinegar, garlic, and soy sauce blend.

**Crab Cakes 13

Two 3oz. crab cakes seasoned with our signature citrus blend, topped with house-made remoulade and finished with a dusting of Old Bay, fresh lemon slices, and parsley.

HANDHELDS

*Grilled Mahi Tacos 18

Three grilled fresh mahi tacos, seasoned with a flavorful blend of Old Bay and blackening spices, topped with our house-made slaw, and drizzled with a refreshing avocado citrus sauce.

*The Alabama Smash 15

Double smash burger with melted cheddar, crisp lettuce, red onion, pickle chips, and our signature Alabama Smash Sauce. Served with parmesan truffle fries.

*Turkey Bacon Avocado 14

Roasted turkey, provolone cheese, hardwood-smoked bacon, avocado, tomato, and fresh lettuce wrapped in a grilled spinach herb tortilla. Served with ranch dressing and parmesan truffle fries.

The Everything Sourdough Stack 13

Toasted sourdough layered with creamy hummus and avocado, topped with sweet cherry tomatoes, thin-sliced red onion, crumbled feta, and a sprinkle of everything bagel seasoning.

SALADS

Classic Caesar 12

Chopped romaine lettuce, parmesan cheese, garlic croutons tossed in a traditional Caesar dressing

House Salad 12

Fresh mixed greens, grape tomatoes, cucumber, red onion & croutons. Service with your choice of dressing

Strawberry Fields 18

Grilled chicken served over a bed of mixed field greens, topped with fresh strawberries, candied pecans, & crumbled feta cheese. Paired with our house-made balsamic vinaigrette.

*Add Chicken 6

*Add Shrimp 8

*Add Mahi 9

Dressings

Buttermilk Ranch, Blue Cheese, Honey Lime Cilantro, Dreamy Golden Italian, Raspberry Walnut Vinaigrette, Strawberry Vinaigrette

Options available for dietary restrictions



DINNER MENU

ENTREES

***Cajun Chicken Pasta 22**
 Grilled chicken breast tossed with penne pasta in a rich Cajun-spiced cream sauce, infused with garlic and fresh parmesan, and finished with a garnish of diced tomatoes and parsley. Served with a side Caesar salad.

***Bourbon Meatloaf 22**
 Brushed with our house-made sweet bourbon glaze, this hearty Southern dish is served with creamy garlic mashed potatoes and farm-style sautéed seasonal vegetables—simple, bold flavors with a down-home twist.

****Blackened Mahi 23**
 Blackened 8oz Mahi Filet, Pan-seared and finished with house-made garlic butter, served over creamy gouda cheese grits and paired with sauteed, lightly seasoned fresh green beans & red bell pepper.

SWEETS

Beachcomber Brownie 12
 Decadent warm cheesecake brownie topped with two scoops of vanilla bean gelato, finished with house-made whipped cream and a rich chocolate & caramel drizzle.

The Cozy Cookie 10
 Our signature salted caramel cookie, served warm over a velvety caramel base, crowned with vanilla bean gelato and elegantly finished with a rich caramel drizzle. A refined twist on a timeless indulgence.

SIDES

Avocado Slices 4
 Side House Salad 5
 Side Caesar Salad 5
 Seasonal Fruit 8

BEVERAGES

Coca-Cola Products 3
 Fiji Bottled Water 4
 Sweet or Unsweet Tea 3
 Red Bull 4

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Breakfast daily
6:30am - 10:30am

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KIDS MENU

BREAKFAST

- *Chicken Biscuit 8
- *Waffle with Bacon or Sausage 8
- *One Egg, Sausage & Toast 8

DINNER

- *Hamburger & Fries 12
- *Chicken Tenders & Fries 12
- *Fried Shrimp & Fries 12

SWEETS

- Chocolate Chip Cookie 4
Served warm on request
- Vanilla Bean Gelato 6

DRINKS

- Orange, Pineapple or Cranberry Juice 4
- Lemonade 3
- Coca-Cola Products 3
- Fiji Bottled Water 4

Options available for dietary restrictions



BREAKFAST MENU

HOT & HEARTY

- **Hunter's Bend Breakfast** 14
Two Eggs, with your choice of bacon, ham, sausage or turkey sausage, cheese grits & a choice of toast *GF bread avail upon request*
- *Croissant sandwich** 12
Two Eggs, cheddar cheese & your choice of bacon, ham, sausage or turkey sausage, served on a warm buttery croissant
- **Avocado Egg Melt** 14
Three eggs, topped with melted cheddar cheese, sliced avocado & a side of salsa. Served with fresh seasonal fruit
- *Ham & Cheese Omelet** 14
Three egg omelet with country ham, cheddar cheese, served a choice of toast. *GF bread available upon request*
- *Garden Omelet** 15
Three egg omelet with fresh baby spinach, mushrooms, diced tomatoes, onion, bell peppers & cheddar cheese, served with salsa & fresh seasonal fruit.

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QUICK & EASY

- Cream Cheese Cinnamon Roll** 6
- Yogurt Parfait** 9
Vanilla yogurt with blueberries, strawberries, house made granola & topped with a honey drizzle
- Bagel & Spread** 6
Choice of a whole wheat, blueberry, everything or plain bagel. Served with butter, cream cheese or peanut butter
- Oatmeal** 8
Stone ground oatmeal with strawberries, roasted candied pecans & topped with cinnamon brown sugar crunch.

Options available for dietary restrictions



BREAKFAST MENU

LOCAL FAVORITES

****Biscuits & Gravy** 11
Two buttermilk biscuits covered with homemade hearty sausage gravy

****French Toast** 14
A golden stack of French toast finished with a buttery candied pecan topping, served with crisp bacon on the side.

***Avocado Toast** 10
Choice of white, wheat or gluten free toast, 1 over medium egg, avocado, tomato, fresh baby spinach, everything bagel seasoning and a balsamic drizzle

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6:30am - 10:30am

**Local & Regional Favorite

SIDES

Avocado Slices 4

Seasonal Fruit 8

2 Eggs 3

Bacon, Sausage, or Ham 5

Turkey Sausage 6

Hashbrowns 5

Cheese Grits 5

Sausage Gravy 3

Biscuit or Toast 3

Gluten Free Toast 4

Blueberry Muffin 5

BEVERAGES

Assorted Juices 4

Coca-Cola Products 3

Fiji Bottled Water 4

Coffee 3

Coffee Carafe 40oz (Room Service Only) 12

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