

RESORT DINING OPTIONS

TERRA MARE

Our signature three-meal restaurant offers sophisticated shared-plate dining, with a focus on fresh, locally sourced cuisine. Terra Mare goes beyond tapas, with select tableside preparation.

Breakfast:	Daily: 7:00 a.m. – 11:00 a.m.
Breakfast Buffet:	Monday – Friday: 7:00 a.m. – 11:30 a.m.
Brunch:	Saturday / Sunday: 11:00 a.m. – 4:00 p.m.
Lunch:	Monday – Friday: 11:00 a.m. – 4:00 p.m.
Dinner:	Sunday - Thursday: 5:00 p.m. - 10:00 p.m. Friday / Saturday: 5:00 p.m. – 11:00 p.m.

ATLAS COCKTAIL LOUNGE

Meet, drink and relax in the connected hub of our lobby bar. Sample bar bites and enjoy hand-crafted signature cocktails, fine wines, craft beers and premium spirits.

Daily: 4:00 p.m. - 11:00 p.m.

SPINNAKER POOL GRILL

Bask at our pool bar and grill with a refreshing drink. Take in all the poolside action with casual, flavorful fare and sip cocktails crafted by our master mixologists.

Monday – Thursday and Sunday: 10:00 a.m. – 7:00 p.m.
Friday / Saturday: 10:00 a.m. – 9:00 p.m.

CORNUCOPIA GOURMET MARKET

Tailor your dining experience at our resort's gourmet market and foodie heaven. Choose artisanal cuisine, including flatbreads, sumptuous pastries and organic juices – all bursting with flavor.

Daily: 6:30 a.m. – 9:00 p.m.

IN-SUITE DINING

Discover exceptional dining in the comfort of your suite – at a time that's right for you. Choose from a selection of gourmet dishes, or enjoy a custom in-suite cooking demonstration and wine pairing from one of our experienced chefs. If you'd like to explore cooking something fresh on your own, choose a dish and we will deliver the instructions and perfectly portioned ingredients right to your suite.

Restaurant hours are subject to change due to availability and season.



I N - S U I T E D I N I N G M E N U

B R E A K F A S T

Served from 6:30 a.m. until 11:00 a.m.

HEALTHY STARTS

"SERIOUS COW" YOGURT | 13

Seasonal Berries, Homemade Granola, Local Honey

AVOCADO TOAST | 14

Zak The Baker Bread, Heirloom Tomatoes, Herbs, Cumin Salt

ANCIENT GRAINS OATS | 12

Nuts & Seeds, Brûlée Banana, Spiced Chantilly

ORGANIC FRUITS | 12

Seasonal Local Selection

CORNUCOPIA BREAKFAST | 20

Choice of Hot Beverage, Fresh Juice
and Chef's Selection of Cornucopia Pastry or Muffin

BON VOYAGE BREAKFAST | 34

Choice of Hot Beverage, Fresh Juice, Chef's Selection of Cornucopia Pastry or Muffin,
Farm Fresh Eggs*, Choice of Meat, Breakfast Potatoes, and Toast

* Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish increases risk of contracting a Food Borne Illness, especially if you have certain medical conditions.
All orders are subject to a 18% service charge, state sales tax and a \$5 delivery charge

I N - S U I T E D I N I N G M E N U

B R E A K F A S T

Served from 6:30 a.m. until 11:00 a.m.

A L A C A R T E

FARM FRESH EGGS* | 18

Choice of Protein, Herbed Potatoes, Zak The Baker Griddled Toast

FARM FRESH OMELET* | 20

Herbed Potatoes, Zak The Baker Griddled Toast

Choose from: Roasted Peppers, Onion, Spinach, Asparagus, Mushroom, Tomatoes, Ham, Pork or Chicken Sausage, Cheddar, Goat, Swiss Cheese

EGG WHITE OMELET* | 18

Roasted Tomatoes, Spinach, Mushrooms, Herbed Potatoes, Zak The Baker Griddled Toast

PAN CON TOMATE | 22

Zak The Baker Sour Dough, Tomato Confit, Jamon Serrano, Soft Egg*, Roasted Garlic Aioli

"LOX" | 18

Griddled Bagel, Local Smoked Salmon, Soft Poached Egg*, Traditional Garnishes

FRITTATA* | 17

Wild Mushrooms, Spinach, Whipped Goat Cheese, Roasted Tomatoes, Arugula

BENEDICT* | 23

English Muffin, Porchetta or Smoked Salmon, Truffle Hollandaise, Asparagus
Herbed Potatoes

S W E E T E R T H I N G S

NUTELLA WAFFLE | 16

Candied Hazelnuts, Berry Compote

PANCAKES | 14

Lemon Curd, Macerated Berries

"TRES LECHE" FRENCH TOAST | 18

Tropical Fruit Maple Syrup, Applewood Bacon

GRIDDLED ZAK THE BAKER BANANA BREAD | 19

Coconut, Toasted Walnuts, Salted Caramel

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I N - S U I T E D I N I N G M E N U

B R E A K F A S T

Served from 6:30 a.m. until 11:00 a.m.

KIDS

EGG SCRAMBLE* - Cheese, Bacon or Sausage | 12

CHOCOLATE CHIP PANCAKES - Strawberries, Maple Syrup | 12

MINI WAFFLES - Strawberries, Maple Syrup | 12

ANCIENT GRAINS OATMEAL - Nuts & Seeds, Brûlée Banana, Spiced Chantilly | 12

ORGANIC FRUITS - Seasonal Local Selection | 12

SIDES & THINGS

"SERIOUS COW" YOGURT - Homemade Granola | 7

ZAK THE BAKER TOAST - Sour Dough, Wheat, Rye, Multi-Grain | 4

GRIDDLED BAGEL OR ENGLISH MUFFIN | 5

(2) FARM FRESH EGGS* | 6

CORNUCOPIA BASKET (3) - Croissants, Muffins, and Pastries | 12

CEREALS - Choice of Milk, and Selection of Cereal | 6

MEAT - Applewood Bacon, Griddled Porchetta, Pork or Chicken Sausage | 6

SQUEEZED & PRESSED

Fresh Pressed Juices by Juicera 12oz | 12

Local Orange & Grapefruit Juice | 6

Cranberry, Pineapple, Apple Juice | 6

Green Up Smoothie - Banana, Kale, Apple, Spinach, Parsley | 10

Berry Power Smoothie - Seasonal Berries, Yogurt, Maca, Coconut H2O | 11

BEANS & LEAVES

Regular or Decaffeinated Lavazza Coffee

Small Pot (2 cups) | 9

Large Pot (4 cups) | 12

Espresso | 4

Double Espresso | 6

Latte or Cappuccino | 6

French Pressed | 14

Tea Leaves - Hot Tea, Milk, Crystallized Honey | 6

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I N - S U I T E D I N I N G M E N U

A L L D A Y

Served from 11:00 a.m. until 11:00 p.m.

STARTERS

CRUDO* | 18

Seasonal "Mise en place"

HUMMUS | 14

Fried Chickpeas, Oregano Oil, Blistered Peppers, Warm Naan

CHEESE & CHARCUTERIE | 31

Chef's Weekly Rotation, Homemade Jams, Pickled Accoutrements,
and Zak The Baker Bread

"GAMBAS" | 18

Remoulade, Olive Relish, Lemon, Herbs

AVOCADO SMASH

Pickled Fresnos, Charred Onion, Tortilla | 14

ADD: Florida Crab | 6 Pink Shrimp | 7

CHICKEN NOODLE SOUP | 12

Free Range Chicken Broth, Homemade Noodles, Roasted Chicken, Vegetables

SOUP OF THE DAY | 10

Chef's Daily Creation, Warm Zak The Baker Bread

SALADS

ANCIENT GRAINS | 16

Artisanal Local Lettuces, Vegetable Textures, Puffed Wild Rice, Jerez Vinaigrette

HEIRLOOM TOMATOES | 15

Olive Tapenade, Bitter Greens, Local Burrata, "Migas"

BABY WEDGE | 14

Blistered Tomatoes, Applewood Bacon, Pickled Shallots, Blue Cheese Dressing

CHARRED ROMAINE | 16

Parmesan, White Anchovies, Olive Tapenade, Cured Egg Yolk, Lemon Crumbs

ADD: Chicken | 8 Shrimp | 12 Fish* | 10 Steak* | 12

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IN - SUITE DINING MENU

ALL DAY

Served from 11:00 a.m. until 11:00 p.m.

HANDHELDS

Served with Herbed Fries, Side of Greens or Fruit

GRASS FED BURGER* | 21

Special Sauce, Caramelized Onion, Smoked Cheddar, LTO, B&B Pickles, Brioche Bun

GRILLED CHICKEN | 16

Chipotle Aioli, BLTA, Onion, Ciabatta

LOCAL FISH* | 18

Green Goddess Dressing, LTO, Ciabatta

VEGGIE WRAP | 14

Charred Peppers, Eggplant, Grains, Arugula, Hummus

HOMEMADE PASTA

BUCATINI | 24

Crushed Tomatoes, Basil, Parmesan, Lemon Crumbs

GNOCCHI | 26

Wild Mushroom, Braised Short Rib, Truffled Herb Gremolata

SUBSTANCE

12oz. DRY AGE STRIP LOIN* | 48

Broccolini, Buttery Potatoes, Red Wine Au Jus

HANGER STEAK* | 38

Charred Carrots, Confit Onion, Pepper Chimichurri

FLORIDA SWORDFISH* | 34

Blistered Heirloom Tomatoes, Shaved Vegetable Salad

"BRICKED" SPRING CHICKEN | 32

Crispy Herbed Potatoes, Charred Leeks, Arugula, Au Jus

DIVER SCALLOPS* | 38

Creamy Farro, Farmed Vegetable Succotash, Apple, Greens

DAY BOAT FISH* | 36

Choice of Side, Shaved Vegetable Salad

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I N - S U I T E D I N I N G M E N U

A L L D A Y

Served from 11:00 a.m. until 11:00 p.m.

ON THE SIDE | 10

Charred Broccolini - Lemon, Parmesan Snow
Charred Carrots - Cumin Yogurt, Spiced Pistachios
Vegetable Farro - Farmed Veg Succotash
Herbed Fries - Herbs, Parmesan, Rosemary Salt
Buttery Potatoes - Fleur de Sel, Chives

KIDS | 12

HUMMUS - Celery & Carrots, Warm Naan
CHICKEN NOODLE SOUP - Free Range Chicken Broth, Homemade Noodles,
Roasted Chicken, Vegetables
CAESAR SALAD - Parmesan, Croutons
GRASS FED BURGER SLIDERS - Special Sauce, LTO, B&B Pickles, Brioche Bun
HANGER STEAK* - Buttery Potatoes, Broccolini
DAILY FISH* - Buttery Potatoes, Broccolini
GRILLED CHEESE - Fries
CHICKEN TENDERS - Fries, Honey Mustard
PEANUT BUTTER & JELLY SANDWICH - Side of Fruit

SWEETER THINGS | 10

ICE CREAM AND GELATOS
Seasonal Flavors from our Marketplace
CHAMOMILE "FLAN"
Salty Caramel, Milk Crumb, Granola, Citrus
TRIPLE CHOCOLATE CAKE
Dark Chocolate Mousse, Milk Chocolate Mousse, Chocolate Pearls, White Chocolate Whip
CHEESE CAKE
Strawberry Compote, Graham Crumbs
FRESHLY BAKED COOKIES & MILK

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IN - SUITE DINING MENU

LATE NIGHT

Served from 11:00 p.m. until 6:00 a.m.

STARTERS

HUMMUS - Fried Chickpeas, Oregano Oil, Blistered Peppers, Warm Naan | 14

CHEESE & CHARCUTERIE | 31

Chef's Weekly Rotation, Homemade Jams, Pickled Accoutrements, and Zak The Baker Bread

"GAMBAS" - Remoulade, Olive Relish, Lemon, Herbs | 18

CHICKEN NOODLE SOUP - Homemade Noodles, Roasted Chicken, Vegetables | 12

SALADS

ANCIENT GRAINS | 16

Artisanal Local Lettuces, Vegetable Textures, Puffed Wild Rice, Jerez Vinaigrette

CHARRED ROMAINE | 16

Parmesan, White Anchovies, Olive Tapenade, Cured Egg Yolk, Lemon Crumbs

BABY WEDGE | 14

Blistered Tomatoes, Applewood Bacon, Pickled Shallots, Blue Cheese Dressing

ADD: Chicken | 8 Shrimp | 12 Fish* | 10 Steak* | 12

SUBSTANCE

GRASS FED BURGER* | 21

Special Sauce, Caramelized Onion, Smoked Cheddar, LTO, B&B Pickles, Brioche Bun

GRILLED CHICKEN | 16

Chipotle Aioli, BLTA, Onion, Ciabatta

BUCATINI - Crushed Tomatoes, Basil, Parmesan, Lemon Crumbs | 24

12oz. DRY AGE STRIP LOIN* - Broccolini, Buttery Potatoes, Red Wine Au Jus | 48

DAY BOAT FISH* - Choice of Side, Shaved Vegetable Salad | 36

SWEETER THINGS | 10

TRIPLE CHOCOLATE CAKE - Dark Chocolate Mousse, Milk Chocolate Mousse, Chocolate Pearls, White Chocolate Whip

CHEESE CAKE - Strawberry Compote, Graham Crumbs

FRESHLY BAKED COOKIES & MILK

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I N - S U I T E D I N I N G M E N U

B E V E R A G E S

Served from 11:00 a.m. until 6:00 a.m.

SOFT DRINKS | 6

Coca-Cola, Diet Coke, Coke Zero, Sprite, Ginger Ale, Club Soda, Tonic Water
Iced Tea, Lemonade, Red Bull

BOTTLED WATER

Evian / Badoit - Small | 6

Evian / Badoit - Large | 9

SQUEEZED & PRESSED

Fresh Pressed Juices by Juicera 12oz | 10

Local Orange & Grapefruit Juice | 6

Cranberry, Pineapple, Apple Juice | 6

BEANS & LEAVES

Regular or Decaffeinated Lavazza Coffee

Small Pot (2 cups) | 9

Large Pot (4 cups) | 12

Espresso | 4

Double Espresso | 6

Latte or Cappuccino | 6

French Pressed | 14

Tea Leaves - Hot Tea, Milk, Honey | 6

IN - SUITE DINING MENU

CHAMPAGNE, WINE AND BEER

Served from 11:00 a.m. until 6:00 a.m.

	6oz.	9oz.	Bottle
Sparkling, Prosecco La Marca	12		56
Sparkling, Chandon Brut Classic	15		65
Champagne Veuve Clicquot Yellow Label	23		115
Sauvignon Blanc, Matanzas Creek	13	19	49
Chardonnay, Stag's Leap Wine Cellars Karia, Napa Valley, CA	15	22	65
Chardonnay, Chablis Savary Burgundy, France	20	30	89
Sauvignon Blanc Wairau River, Marlborough, New Zealand	15	22	65
Pinot Grigio, Terlato Family Vineyards	12	18	59
Rosé, Chateau Font Freye, Côte de Provence	12	18	46
Cabernet Sauvignon, Columbia Crest H3, Horse Heaven Hills, WA	13	19	49
Merlot, Ferrari-Carano, Sonoma County, CA	14	21	58
Pinot Noir, Erath Oregon	19	28	82
Red Blend, Saint Emilion, Clarendelle, Bordeaux	22	33	89

HALF BOTTLES

SIMI Cabernet Sauvignon (375ml)			36
Robert Mondavi Chardonnay (375ml)			26
Rosé, Chateau D'Esclans (375ml)			36
Moet et Chandon (375ml)			60

BOTTLED BEER

Stella Artois			7
Blue Moon Belgian White			7
Samuel Adams Boston Lager			7
Budweiser			6
Miller Lite			6
Bud Light			6
Corona			6
Funky Buddah Floridian			8.5
Funky Buddah IPA			8.5
Beck's Non-Alcoholic			5

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