

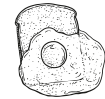


BREAKFAST MENU

7 AM - 11 AM

EGGS YOUR WAY

Served with Breakfast Potato



CHEECA BREAKFAST* 18

Two Cage Free Eggs Cooked Your Way Served with Your Choice of Applewood Smoked Bacon | Juicy Sausage Links or Black Forest Ham

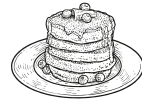
ALLIGATOR REEF LOBSTER BLT OMELET* 24

Three Cage-Free Egg Omelet Stuffed with Spiny Lobster, Applewood Smoked Bacon, Heirloom Tomato, Tender Spinach And French Brie

CLASSIC EGGS BENEDICTINE* 18

Two Poached Cage-free Eggs atop English Muffin Piled High With Smoked Canadian Bacon and Drizzled with Key Lime Hollandaise Sauce

FROM THE GRIDDLE



CUBAN FRENCH TOAST 16

Custard-Dipped Thick Cuban Slice, Topped with White Chocolate and Golden Pineapple Confit and Toasted Coconut Flakes

CINNAMON APPLE PANCAKE 16

Thick Stacked Pancakes Topped with Gala Apple Compote, Candied Pecan and Vermont Maple Syrup

ON THE HEALTHIER SIDE

SUNRISE GRANOLA BOWL 15

Vanilla Greek Yogurt and House-Made Granola Topped with Seasonal Tropical Fruit Served with Daily Fresh-baked Muffin

SMOKED SALMON* 21

Smoked Salmon with Your Choice of Plain or Everything Bagel Cream Cheese | Red And Green Heirloom Tomato And Giant Capers

SIDES



| | | | |
|------------------------|---|-------------------------|---|
| Applewood Smoked Bacon | 5 | | |
| Pork Sausage | 5 | House Made Baked Muffin | 4 |
| Black Forest Ham | 5 | Tropical Fruit Cup | 4 |

TIKI BAR

OPEN DAILY 11 AM - 11 PM

25 SOUTH TIKI BAR

OPEN DAILY 11 AM - SUNSET

LOBBY BAR AND BREAKFAST BISTRO

BREAKFAST | 6 AM - 11 AM | BAR | 11 AM - 11 PM

BEVERAGES

COFFEE & TEA

AMERICANO | CAPPUCCINO | ESPRESSO | LATTE 5

MOCHA 6

Illy COFFEE 4



NITRO COLD BREW COFFEE 9

HOT CHOCOLATE | STEAMED | WHOLE MILK | ALMOND 6

TEA SELECTION By Dammann Frères 5

Please Ask Your Server for Current Selection

ASSORTED JUICES 6

Florida Orange | Grapefruit
Apple | Cranberry | Tomato | V-8



BOTTLED WATER 5 | 8

Icelandic Still | San Pellegrino Sparkling

KIDS' BREAKFAST MENU

CHOCOLATE CHIP PANCAKE 13

Two Fluffy Pancakes Stacked with Chocolate Chips Topped with Banana and White Creamy Chocolate Sauce

LITTLE CHEECA BREAKFAST* 13

Cage Free Egg Cooked Your Way Served with Your Choice of Applewood Smoked Bacon | Juicy Sausage Links or Black Forest Ham

HALF WAFFLE 13

Light, Airy Waffle with a Side of House-Made Berry Compote

CEREAL 5

Today's Dry Cereal Choice

DRINKS

SODA 4

Coke | Diet Coke | Sprite

Ginger Ale | Lemonade

Iced Tea | Fruit Punch

JUICE 5

Orange | Apple

PLEASE DIAL EXTENSION 4444 TO PLACE YOUR ORDER.

\$5 DELIVERY FEE & 20% SERVICE CHARGE ADDED TO ALL

IN-ROOM DINING ORDERS

LUNCH MENU

11 AM - 11 PM

LITE APPETITE

COLOSSAL SHRIMP COCKTAIL 18

Finest Two Bites From The Gulf with Fresh Coconut Cocktail Dipping Sauce

BUFFAYAKI CHICKEN WINGS 17

Decadent Maytag Bleu with Caramelized Pineapple and Zesty Jalapeño

ROASTED GARLIC CREAMY CHICKPEA HUMMUS 13

Warm Naan Bread And Garden-fresh Vegetable Bites

FROM THE GARDEN

BABY ROMAINE CAESAR 16

Crisp Whole Leaf Romaine with House Made Buttermilk Caesar Dressing | Imported Marinated Olives Shaved Grana Padano

YOU MAY WANT TO ADD

Roasted Garlic Rub Chicken 9

Sugar Cane Brine Key West Pink Shrimp 11

Perfectly Medium Plancha-Seared Black Angus New York Strip* 13

STEAK & BLEU SALAD* 24

New York Strip Perfectly Cooked Medium And Thinly Sliced Intertwined with Crispy Baby Field Greens Topped with Maytag Bleu Cheese | Sliced Radishes And Sweet Red Onion Drizzled with A1 Vinaigrette

HANDHELD

All Our Handhelds Served with Terra Chip

LINE-CAUGHT KEY LARGO SNAPPER 20

Peppery Arugula with Pickled Red Onion And Lemony Aioli and Tarragon

THIS SIDE OF CUBA 16

Daily House-roasted Mojo Pork And Black Forest Ham | Melted Swiss Emmental Sour Pickles | Whole Grain Mustard

SIZZLING CHEECA CHEDDAR BURGER* 21

Aged White Cheddar Topped with Butter Leaf | Locally Grown Tomato Served with Crispy Fries

KIDS' LUNCH MENU - See other side

*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.

D I N N E R M E N U

5 P M - 1 0 P M

APPETIZER

MARYLAND JUMBO LUMP CRAB CAKE 18
Whole Grain Aioli Seasoned Bay Seasoning

QUINOA SWEET POTATO EMPANADA 15
Seasoned with Coconut Invigorating Curry Wrapped in Puff Pastry
Enhanced with Tangy Tamarind Gel

ENTRÉE

ADOBO-MARINATED ROASTED HALF CHICKEN* 29
Moist Chicken Basted with Tasty Adobo Marinade | Served with
Fire-Roasted Black Bean Corn Salsa And Shishito Peppers

BRAISED SHORT RIB* 40
Overnight Braised Served with a Silky Garlic Potato Puree
Seasonal Vegetable Bouquet Topped with Crispy Onion Burgundy
Reduction

HAND SPEARED LOCAL BLACK GROUPER* 41
Macadamia Nut Encrusted Seared Golden Atop Ripened Avocado
Served with Golden Raisin Reduction And Tomato Confit

PIZZA

SWEET AND SALTY PIE 21
Port Wine Fig Confit with Imported Prosciutto | Humble Fog Goat Cheese
Sweet Cipollini Onion And Peppery Arugula

CLASSIC MIA MARGARITA 18
Red And Green Ugly Tomato with Granny Mia's Marinara Sauce
Topped with Fresh Mozz | Micro Basil And Aged Balsamic Vinegar

CHEF'S FAVORITE PIE 24
House Made Pork Sausage | Baby Portabella with Sweet Cipollini Onion
Colorful Peppers Topped with Stringy Mozzarella Cheese

DESSERT

HOUSE MADE KEY LIME PIE 14
Silky Rich Key Lime Custard Topped with Coconut Cream
And Seasonal Berries

CHOCOLATE CAKE 14
Multi Layered Chocolate Mousse Enrobed in a
Decadent Dark Chocolate Glaze

CARAMELIZED APPLE EMPANADA 11
Fire Roasted Cinnamon Apples Enveloped in
Sweet Crispy Pastry with a Dulce De Leche Caramel Sauce

KIDS' MENU

Lunch & Dinner 11 AM-11 PM

CHEESY BURGER* 3
Toasted Brioche Bun Served with Crispy String Taters

CRUNCHY KEY WEST CHICKEN STRIPS 11
Sweet And Tangy Mustard Dipping Sauce

MINI RED PIE 11
Stringy Mozzarella | Mama Mia Tomato Sauce | Pepperoni

CUBAN GRILLED CHEESE 11
Buttery Cuban Bread Grilled Cheese Served with Crispy French Fries

GRILLED CHICKEN CAVATAPPI ALFREDO 12
Cavatappi Pasta Tossed with Juicy Chicken in a Creamy Alfredo Sauce
Served with Fresh Vegetables And Garlic Bread

DESSERT

FRESH FRUIT 6
Melons & Berries

THREE ASSORTED COOKIES 6

GELATO 8
Ask Your Server for Today's Flavor

W I N E S

g/b

WHITE

Pinot Gris, Joel Gott Willamette, Oregon 13 / 44
Sauvignon Blanc, Oyster Bay New Zealand 13 / 44
Chardonnay, Sonoma-Cutrer Sonoma Coast 13 / 48
Riesling, Saint M, Chateau Ste. Michelle Pfalz, Germany 13 / 40

ROSÉ

Aimé Roquesante France 13 / 40

RED

Pinot Noir, Meiomi Monterey 13 / 52
Pinot Noir, A by Acacia California 13 / 48
Merlot, Chateau Ste. Michelle Columbia Valley 14 / 45
Cabernet Sauvignon, Terrazas Argentina 13 / 44

SPARKLING

Chandon, Brut Sonoma, California 65
Tavernello, Prosecco 13 / 44
Moët & Chandon, Brut Reserve Imperial, France 115
Ruinart, Brut, Rose, France 200
Dom Perignon, Moët & Chandon, France 400
J.P. Chenet, France 13 / 40

BEER

DRAFT BEER

Please Ask Your Server for Current Selection 7

DOMESTIC BEER

Bud Light | Budweiser | Michelob Ultra | Miller Lite | White Claw 6

IMPORTED BEER

Corona Extra | Corona Light | Heineken | Stella Artois 7

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