

## DRINK MENU

Served 4:00 pm until 11:00 pm. Please dial 3220 to place your order.

### CHAMPAGNE & SPARKLING WINES

	glass	glass & 1/2	btl
Prosecco, Mionetto Brut, Treviso 187ml			10
Prosecco, La Marca, DOC Veneto, Italy 187ml			56
Sparkling, Chandon Brut Classic, Napa Valley, CA 187ml			56
Sparkling, Moët Chandon, Imperial, CA			130
Sparkling, Étoile Rosé, Napa Valley, CA			120
Champagne, Veuve Clicquot Yellow Label, Reims, France			140

### WHITE WINES

#### Chardonnay

Wente Vineyards Morning Fog, San Francisco Bay, Livermore Valley, CA	12	17	56
Chateau St. Jean, North Coast, CA	10	14	42
Chalk Hill, Sonoma Coast, CA	13	19	58
Sonoma-Cutrer Russian River Ranches, Sonoma County			62
Mer Soleil Reserve, Santa Monica Highlands			62
Schug, Carneros, CA			70
Stag's Leap Wine Cellars Karia, Napa Valley, CA			78

#### Sauvignon Blanc

Matanzas Creek, Sonoma County, CA			60
Joel Gott, CA	11	16	49
Cloudy Bay, Marlborough, New Zealand			84

#### Pinot Grigio

Alta Luna, Trentino, Italy	11	16	49
Terlato Family Vineyards, Friuli, Italy			78

#### Interesting Whites

Riesling, Wente Riverbank, Arroyo Seco, Monterey, CA	11	16	49
Rosé, Chapoutier Belleruche, Côtes du Rhône, France	13	19	58
Rosé, Elouan, OR			62

### RED WINES

#### Cabernet Sauvignon

Storypoint, CA	12	17	56
Columbia Crest H3, Horse Heaven Hills, WA			58
Hess Shirttail Ranches, Lake County, CA	13	19	58
Oberon, Napa County, CA			62
Conn Creek, Napa Valley, CA			78

#### Merlot

Seven Falls Cellars, Wahluke Slope, WA	12	17	56
Ferrari-Carano, Sonoma County, CA			62

#### Pinot Noir

Parker Station, Central Coast, CA	11	16	49
The Four Graces, Willamette Valley, OR			78
Meiomi, CA	13	19	58

#### Interesting Reds

Malbec, Terrazas Altos Del Plata, Mendoza, Argentina	11	16	49
Malbec, Bodega Norton Reserve, Lujan de Cayo, Mendoza, Argentina			60
Red Blend, Conundrum, CA			62
Red Blend, Zaca Mesa Z Cuvée, Santa Ynez, CA	12	17	56
Tuscan Blend, Le Volte dell'Ornellaia, Tuscany, Italy			82
Tempranillo, Torres Celeste Crianza, DO Ribera del Duero, Spain			72

\*Wine selections subject to change.

## COCKTAILS MENU



Passion Fruit Daiquiri British Virgin Island Rum, Lime, crisp Asian pear and passion fruit juice	\$9.00
Jalapeño Pineapple Margarita Blanco Tequila, crisp pineapple, lime and orange	\$11.00
Old Fashioned High Rye Bourbon, Bitters, touch of cherry and orange	\$11.00
Aviation New World Style Gin, lemon and violet notes	\$9.00

## OUR RESTAURANTS

### SUNNIES

Steps from the main lobby, settle into the warm afterglow of Sunnies. More than just a lobby bar, Sunnies is your escape into the radiant essence of Florida. Lounge in the evening sunlight and enjoy a refreshing beverage while dining on locally sourced seasonal fare. Let the twilight atmosphere illuminate your reposed spirit as you connect with family, counterparts or colleagues.

### CITRUS 28

For those moments when you need to grab a quick meal, this is the place. Our gourmet market and café features Starbucks coffee, freshly prepared light meals, gourmet bites and local favorites prepared daily by our expert culinary team. Guests can take advantage of complimentary Wi-Fi while enjoying the casual seating area.

### LETTERPRESS

Enjoy the eclectic feel of a modern printing shop while enjoying classic Southern Style American fare. Our newest restaurant features seasonal favorites and cooked-to-order omelets for Breakfast. Lunch and Dinner menus feature delightfully plated meals with locally sourced ingredients. While you dine, enjoy the gorgeous views of Lake Buena Vista, the new float lagoon and event lawn.

### SHADES

Grab some shade and delight in relaxation with refreshments throughout your day at the pool. Menus featuring fresh American fare are available for Lunch and Dinner and include the classic burger and fries, flatbreads, wraps and more. With the convenient poolside location and beautiful views of the reimagined recreation island, paradise is at your fingertips with a refreshing cocktail and the Florida sunshine.

### IN-ROOM DINING

In-Room Dining is a dining experience within the comfort and convenience of your guest room or suite, ideal for park-hopping travelers, impromptu meetings or for private dining. Not a morning person? Enjoy breakfast in bed! Order in the morning or simply complete our pre-order form and hang outside of your room on your doorknob before 2:00 a.m. the night before and we'll take care of the rest!

## IN-ROOM DINING MENU



## BREAKFAST MENU

Served 6:00 am until 11:00 am. Please dial 3220 to place your order.

### GRAINS / FRUITS / STARTERS

<b>Morning Market Plate</b> Pineapple, melons, berries, seasonal fruit with banana and strawberry purée	\$11.00
<b>Steel-Cut Irish Oatmeal</b> Served with warm milk, raisins and brown sugar	\$9.00
<b>Assorted Dry Cereals</b> Granola, Cheerios, Froot Loops, Frosted Flakes, Frosted Mini Wheats, Raisin Bran, Special K or All-Bran with strawberries or sliced bananas	\$7.00
<b>Housemade Granola and Greek Yogurt Parfait</b> Vanilla yogurt, housemade sorghum almond granola, fresh mint, mixed berry compote	\$10.00
<b>Morning Bakery Basket</b> Buttery croissants, today's freshly baked muffins, banana nut loaf, whipped butter and fresh fruit preserves	\$11.00

### MAIN PLATES

<b>The Breakfast Standard*</b> Two farm fresh eggs, choice of breakfast meats, served with country griddled red bliss breakfast potatoes and toast	\$17.00
<b>Breakfast Kaiser Sandwich*</b> Fresh brioche kaiser, pan-fried eggs, American cheese, choice of breakfast sausage patty, bacon or grilled ham with griddled red bliss potatoes	\$15.00
<b>Create Your Own Omelet*</b> Choice of four: roasted holland peppers, baby spinach, asparagus, wild mushrooms, griddled onions, fire-roasted tomatoes, aged cheddar, crumbled feta, imported Swiss, goat cheese, country ham, bacon, sausage, served with griddled red bliss potatoes and toast	\$18.00
<b>Buttermilk Griddled Pancakes</b> (gluten free available) Warm maple syrup, whipped butter and dusted with powdered sugar Additional toppings: banana, strawberries or blueberries \$2.00 each	\$15.00
<b>House Signature Nutella-Stuffed French Toast</b> Served with candied bacon and warm maple syrup	\$17.00
<b>Lodge Cast Iron Waffle</b> Whipped cream, butter, toasted pecans, seasonal strawberries, maple syrup	\$16.00
<b>Eggs Benedict*</b> Two poached eggs, Canadian bacon, asparagus and hollandaise sauce	\$18.00

### SIDES

<b>Breakfast Potatoes</b>	\$5.00
<b>Breakfast Meats*</b> Choice of: grilled ham steak, country sausage, griddled turkey sausage, crisp applewood bacon or healthy chicken apple sausage	\$6.00
<b>New York Bagel</b> Whipped butter, cream cheese and fruit preserves	\$5.00
<b>Selection of Toasted Breads</b> Country white, whole grain wheat, gluten free, rye or brioche	\$4.00

## YOUNG ADULTS BREAKFAST MENU

6:00 am to 11:00 am

Includes kid's beverage

<b>Pancake Stack</b> Seasonal strawberries with maple syrup	\$10.00
<b>French Toast</b> Seasonal strawberries with maple syrup	\$10.00
<b>Kettle-Cooked Scrambled Eggs*</b> Two strips of applewood bacon or breakfast sausage link and white toast	\$10.00
<b>Melange of Fresh Fruits</b> Assorted fresh fruits and seasonal berries	\$7.00

## DINNER MENU

Served 4:00 pm until 11:00 pm. Please dial 3220 to place your order.



### SOUP / STARTERS / SALADS

<b>Our Culinary Team's Daily Inspired Soup</b> Daily specialty soup made from local, sustainable and seasonal products	\$9.00
<b>Chicken Wings</b> Tossed with hot sauce or BBQ, served with choice of blue cheese or ranch with carrots and celery	\$14.00
<b>Deviled Crab Cakes</b> Jumbo lump crab, creole mustard sauce	\$17.00
<b>50/50 Caesar Salad</b> Romaine hearts and baby kale, torn house croutons, creamy Caesar dressing, black pepper and shaved parmesan cheese	\$15.00
<b>Chop-House Mixed Salad</b> Freshly chopped daily field greens, pickled carrots, grilled red onions, spicy pecans, heirloom tomatoes, aged white cheddar signature house dressing, cheese	\$14.00
<b>Enhance Your Salad with the Following:</b> Char-Grilled Chicken \$6 Char-Grilled Shrimp \$7 Char-Grilled New York Sirloin* \$7	

### SANDWICHES

All our sandwich selections are served with choice of French fries, or petite side salad with balsamic dressing	
<b>Steak House Burger*</b> Certified Angus beef-butcher blend, choice of American, Swiss or aged cheddar cheese	\$18.00
<b>Florida Market Fish Sandwich*</b> Mahi mahi, Old Bay, remoulade sauce, shaved lettuce, tomatoes, brioche bun	\$17.00
<b>Turkey Club Sliders</b> Freshly cooked, thick-sliced turkey breast, lettuce, tomato and slab bacon and herb mayo on fresh Parker House rolls	\$16.00

### MAIN PLATES

<b>Lemon &amp; Herb Roasted 1/2 Chicken</b>  Mashed potatoes, seasonal vegetables	\$25.00
<b>Skuna Bay Salmon*</b> Pan-seared, ancient grain salad, bourbon cream corn	\$29.00
<b>Butcher's Cut Choice Steak*</b>  Served with mashed potatoes, seasonal side	Mkt
<b>Short Rib Garganelli</b> Braised short ribs, roasted wild mushrooms, charred asparagus, cured egg yolk, pecorino parmesan cheese	\$24.00

### 12" HEARTH-COOKED PIZZA


<b>Classic Margherita Pizza</b> Thin crust, California olive oil and hand-crushed Stanislaw County tomatoes, basil, fresh mozzarella	\$16.00
<b>Classic Pepperoni Pizza</b> Thin crust, hand-cut pepperoni, fresh mozzarella	\$18.00

### SIDE DISHES

<b>Classic French Fries</b> Crispy Idaho potatoes	\$6.50
<b>Mac &amp; Cheese</b> Three cheese blend	\$6.50
<b>Melange of Daily Select Vegetables</b>	\$6.50
<b>Mashed Potatoes</b> Whipped butter and sea salt	\$6.50

All Private Dining Orders are subject to Tax, 20% Service Charge and \$5.00 Delivery Charge

\*Consuming raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.

 Gluten Free bread, burger buns, pizza crust available upon request

## YOUNG ADULTS DINNER MENU

4:00 pm to 11:00 pm



All dishes served with French fries or side of fruit. Includes kid's beverage

<b>Crispy Chicken Fingers</b> Ranch or BBQ sauce	\$11.00
<b>Creamy Grilled Cheese Sandwich on White Bread</b>	\$10.00
<b>American Cheeseburger*</b> Char-grilled	\$11.00
<b>All-Beef Kosher Hot Dog</b> Char-grilled	\$10.00
<b>Penne Pasta</b> With choice of Alfredo or marinara sauce	\$11.00

### DESSERTS

<b>Bourbon Pecan Pie</b> Warm pecan pie, vanilla bean ice cream with caramel	\$9.00
<b>Chocolate Raspberry Cake</b> Layers of dark chocolate and raspberry ganache with white chocolate shavings	\$9.00
<b>Blood Orange Sponge Cake</b> Mascarpone cheese frosting with blood orange glaze	\$9.00
<b>Florida Key Lime Pie</b> Graham cracker crust with fresh meringue	\$9.00
<b>Assorted Ice Cream</b> Strawberry, chocolate, vanilla or coffee	\$7.00

### BEVERAGES

<b>Soft Drinks</b> Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Tonic Water, Club Soda	\$4.00
<b>Bottled Water</b> 500ml \$5.00 / 1L \$8.00	
<b>Sparkling Bottled Water</b>	\$5.00
<b>Freshly Brewed Iced Tea</b>	\$4.00
<b>Pot of Freshly Brewed Coffee or Decaf</b>	\$8.00
<b>Pot of Assorted Teas - Herbal, Regular or Decaf</b>	\$8.00
<b>Espresso</b> 	\$4.00
<b>Cappuccino or Latte</b> 	\$6.00
<b>Assorted Fresh Juices</b>	\$5.00

## BEER MENU

**DOMESTIC** 5.50

Budweiser, Lager, St. Louis, Missouri  
Coors Light, Lager, Golden, Colorado  
Michelob Ultra, Lager, St. Louis, Missouri  
Miller Lite, Lager, Milwaukee, Wisconsin  
Samuel Adams, Amber Lager, Boston, Massachusetts  
Angry Orchard, Gluten Free Hard Cider, Cincinnati, Ohio

**IMPORT** 6.50

Heineken, Lager, Amsterdam, Netherlands  
Corona Extra, Lager, Mexico DF, Mexico  
Corona Light, Lager, Mexico DF, Mexico  
Amstel Light, Lager, Amsterdam, Netherlands  
Dos Equis, Vienna Lager, Monterrey, Mexico  
Guinness, Stout, Dublin, Ireland  
St. Pauli Girl, Non-Alcoholic, St. Pauli Brauerei, Germany

**LOCAL & CRAFT** 7.50

Rotating selection from local breweries and various craft breweries