

# Breakfast - 7:30am—10:30am Dial “o”



**SPANISH OMELETTE BOX** \$21.00

Served with sausage, bacon & potato with your choice of bread/toast and fruit preserves/butter.

*\*egg beaters / egg whites option\**

**HARDY HARBOUR BREAKFAST** \$20.00

Two eggs any style with pork sausage, applewood bacon, sauteed spinach, potatoes. with your choice of bread/toast and fruit preserves/butter.

**PASTRY PLATTER** \$20.00

Selection of mini pastries, bagels and croissant with Cream cheese, butter and jam.

**FRUITS & YOGURT** \$15.00

Bowl of mixed cut fresh fruits & yogurt

**BREAKFAST BEVERAGES** \$6.00

Regular & decaf coffee, assorted international teas & hot chocolate

**MILK** \$4.50

Whole, skimmed, almond, soy, half & half

**ASSORTED JUICES** \$4.50

Orange, cranberry, apple, grapefruit, tomato

## SIDE DISHES \$7.50 each

Applewood Bacon, Turkey Bacon, Pork Sausage, Sliced Ham, Sauteed Spinach, Grilled Tomato, Diced Seasoned Potatoes, Hash Brown Patties

# Lunch - 12:00pm—3:30pm Dial “o”



## STARTERS & SALADS

**SPICY CHICKEN WINGS** \$24.00

Spicy jerk seasoning with fresh crudités & ranch dressing

**NICOISE SALAD** (S) \$16.00 / (L) \$24.00

Handpicked mix greens, boiled egg, seared tuna, French beans, tomatoes, boiled potatoes, kalamata olives, anchovy and dressing

**CAESAR SALAD** \$19.00

With herb croutons, Parmesan cheese & homemade Caesar dressing—*Add chicken \$7.00 or shrimp \$8.00*

## ENTREES

**FISH & CHIPS** \$25.00

Beer-battered fried fish with tartar sauce & malt vinegar

**CUBANO** \$25.00

Classic Cuban sandwich with ham, roast pork, pickles, Swiss cheese, mustard, served with French fries

**GROTTO BAY SIGNATURE CHEESEBURGER** \$24.00

8oz. C.A.B. beef burger, iceberg, tomato & pickles  
Served with French fries

*Add: caramelized onions \$3.00*

*blue cheese \$3.00 bacon \$5.00*

**VEGGIE BURGER** \$23.00

Focaccia bun, Boston leaf lettuce, avocado aioli, red onion served with side salad

*Add: feta cheese \$2.75*

## DESSERTS \$15.00

**Crème Caramel Pudding**

*Salted coconut crumble & berries*

**No-bake Chocolate Cheesecake Cup**

*Crushed Oreo & whipped cream*

**Fruit Salad**

*Crispy apple & spicy tamarind syrup*

# Dinner - 6:30pm—9:30pm Dial “o”



## STARTERS & SALADS

**HOMEMADE CHICKEN WINGS** \$20.00

Seasoned chicken wings with choice of sauces:

Honey Mustard, Buffalo Wing, Bourbon BBQ, Thai Sweet Chili

**CAESAR SALAD** \$20.00

With herb croutons, Parmesan cheese & homemade Caesar dressing—*Add chicken \$4.50 or shrimp \$6.50*

**MELON SALAD** \$23.00

Seasonal melon, serrano ham, organic feta cheese, mesclun salad, figs & candied walnuts

## ENTREES

**CATCH OF THE DAY** \$37.00  
Chef's daily creation—please ask server for details

**CHICKEN BREAST** \$41.00

Cooked sous vide, forest mushroom ragout, pomme purée & sauce foie gras

**1855 BLACK PREMIUM ANGUS BEEF RIBEYE** \$52.00

Oven roast fingerling potatoes and Kenya beans, served with bearnaise sauce

**RISOTTO AL POMODORINI** \$39.00

Risotto & cherry tomato, butternut squash,

char grilled tomato velouté & shaved pecorino

**10” GROTTO BAY PIZZA** \$19.95

Each topping \$1.75

## DESSERTS \$16.00

**Apple Crumble Mousse** *Greek yogurt mousse, honey cinnamon crumble & caramel sauce*

**Cacao Barry Chocolate Fondant** *with vanilla ice cream, macerated strawberries*

**Baklava Cheesecake** *with citrus cinnamon glaze & orange tuile*

**Tropical Fruit Salad** *with chopped mint and lime syrup*

# Beverages



## Beers \$10.00

Heineken  
Coors Light  
Corona  
Carib  
Stella Artois  
Sam Adams Boston Lager  
Red Stripe  
Heineken 0.0

## Cider \$10.00

Angry Orchard Cider  
Strongbow Cider

## Soft Drinks (Canned) \$4.50

Coca-Cola, Diet Coke,  
Sprite, Ginger-Ale, Ginger  
Beer

## Still & Sparkling Water \$4.50

Please ask your server for a  
list of other spirits, cocktails  
and frozen drinks available.

## House Wines \$11.00 per glass—\$53 per bottle

### White & Sparkling

Torresella PROSECCO—Italy  
Freixenet BLANC DES  
BLANCS - Spain  
Matua Valley SAUVIGNON  
BLANC - New Zealand  
Fidora PINOT GRIGIO- Italy  
Canyon Road CHARDONNAY  
-USA  
Beringer MOSCATO- USA  
Torres 'Sangre de Toro'  
PARELLADA - Spain

### Rosé

Chateau St. Michelle ROSE—  
Washington

### Red

Dark Horse PINOT NOIR—  
USA  
Canyon Road CABERNET  
SAUVIGNON—USA  
Canyon Road MERLOT—USA  
Alamos MALBEC—Argentina  
Torres 'Sangre de Toro'  
GARNACHA—Spain

# Delivery Hours

Dial "0"

**BREAKFAST - 7:30AM - 10:30AM**

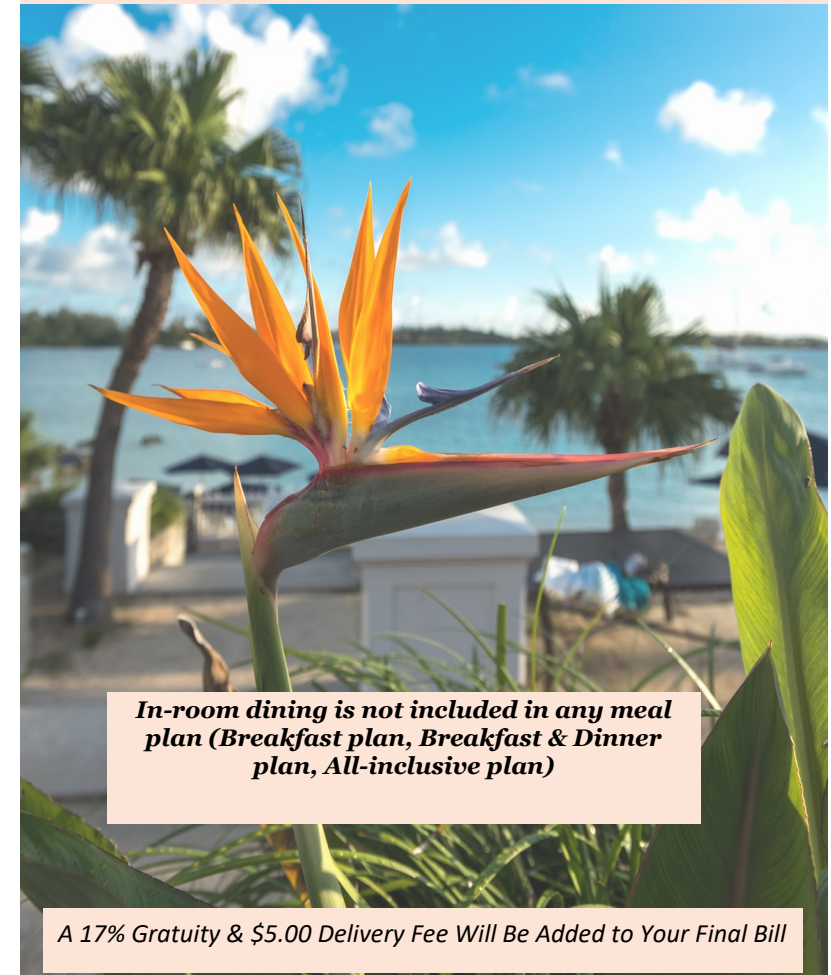
**LUNCH - 12:00PM - 3:30PM**

**DINNER - 6:30PM - 9:30PM**

*In-room dining is not included in  
any meal plan (Breakfast plan,  
Breakfast & Dinner plan, All-  
inclusive plan)*



## IN-ROOM DINING MENU



*In-room dining is not included in any meal  
plan (Breakfast plan, Breakfast & Dinner  
plan, All-inclusive plan)*

*A 17% Gratuity & \$5.00 Delivery Fee Will Be Added to Your Final Bill*