

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 \$9.00 or shrimp \$10..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 \$4.00

DESSERTS \$15.00

Mixed berries layer cup

Vanilla sponge & coconut cream

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*

LOCAL BIGEYE TUNA TOSTADA \$26.00

Crispy shallots, toasted sesame seeds & cilantro coulis

ENTREES

CATCH OF THE DAY \$38.00

Chef's daily creation—please ask server for details

COQ AU VIN \$43.00

Chicken breast, forest mushroom ragout, grelot onions, Pomme purée, lardons and red wine sauce

1855 BLACK PREMIUM ANGUS BEEF RIBEYE \$55.00

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

RISOTTO AL POMODORINI \$37.00

Risotto & cherry tomato, butternut squash, char grilled tomato velouté & shaved pecorino

12” GROTTO BAY PINSA ROMANA \$26.00

Each topping \$2.00

DESSERTS \$17.00

Tiramisu *with bailey’s laced lady fingers, cocoa powder dust*

Chocolate fudge cake *with sweet dark cherry compote & whipped coconut cream*

Goat cheese & pistachio dome *with orange– vanilla sponge & raspberry coulis*

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”

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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