

IN-ROOM DINING

BREAKFAST

7am - 11:30am daily

- BREAKFAST WRAP** | flour tortilla, scrambled eggs, home fries, cheddar 15
Add \$2 each: spinach, pepper, mushroom, onion, tomato, avocado
Add \$3 each: bacon, sausage, ham, egg whites
- BUTTERY EGG CROISSANT SANDWICH** | two eggs your way, farm cheese 12
Add \$2 each: spinach, pepper, mushroom, onion, tomato, avocado
Add \$3 each: bacon, sausage, ham, egg whites
- YACHTMAN'S BREAKFAST** | two eggs your way, applewood smoked bacon or sausage, home fries, toast 15
- YACHT CLUB OMELETTE** | plain omelette, home fries, toast 15
Add \$2 each: spinach, pepper, mushroom, onion, tomato, avocado
Add \$3 each: bacon, sausage, ham, egg whites

SWEETS

- BUTTERMILK PANCAKES** | choice of blueberry, chocolate chip, banana or traditional, powdered sugar, butter, crown maple syrup 15
- HONEY VANILLA YOGURT** | seasonal fruit, homemade granola 11
- FRIED CHICKEN & VANILLA WAFFLE** | chicken, powdered sugar, whipped cream, crown maple syrup 18
Choice of: blueberries, bananas
- STEEL CUT OATMEAL** | brown sugar, raisins, seasonal berries 9

SIDES

- SEASONAL FRUIT *gf* 10 | BACON *gf* 10 |
TOAST WITH BUTTER & JELLY 5
CEREAL 7 | BAGEL WITH CREAM CHEESE 6
SAUSAGE *gf* 10 | ENGLISH MUFFIN 5

BEVERAGES

- COFFEE/TEA 5 | ICED TEA 5
ORANGE JUICE 6
SODA 5 | CAPPUCCINO/LATTE 7
GREEN JUICE seasonal greens, mint, pineapple, coconut water 10

gf - gluten free | *v* - vegetarian | *vg* - vegan

ALL DAY MENU

Sun - Sat 11:30am - 10pm

STARTERS

- MELON AVOCADO TUNA TARTAR** | tuna, avocado, ginger, scallion, rice paper crisp, cantaloupe 17
- CHIPS & GUACAMOLE** | 'nuff said 12
- SPICY TAMARIND CHICKEN WINGS** | crispy yucca, cilantro ranch 15

FRESH MIXED SALAD

- CLASSIC CAESAR SALAD** | ciabatta croutons, white anchovy, parmesan crisp, bread crumbs, traditional caesar dressing
Add: chicken \$6 / shrimp \$7 / tuna \$9 / steak \$9 14
- LOBSTER COBB** *gf* | romaine, heirloom tomato, avocado, grilled corn, scallion, pancetta, boiled egg, creamy tarragon vinaigrette 25

FLATBREADS

- MYC FLATBREAD** *v* | roasted garlic, caramelized onion, buffalo mozzarella, roasted tomato, micro basil, balsamic pearls 16
- CALIFORNIA FLATBREAD** | grilled chicken, BBQ sauce, bacon, cotija cheese, pico de gallo, avocado, cilantro ranch 17
- CHEESE & MARINARA FLATBREAD** | mozzarella cheese, marinara sauce 11
Add \$3 per topping: bacon, pepperoni, meatballs, roasted tomato, peppers, spinach, cremini mushroom



RESORT & MARINA

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

41° 04.748 N • 71° 56.283 W

IN-ROOM DINING

ALL DAY MENU

(Continued)

SIMPLY GRILLED & SANDWICH

- GRILLED VEGGIE BURGER *v* | *fried green tomato, sriracha mayo, butter lettuce, avocado, heirloom tomato, brioche bun, fries* 17
- BUTTERMILK CHICKEN SANDWICH | *cheddar, pickled red onion, heirloom tomato, avocado, butter lettuce, Louisiana hot sauce aioli, brioche bun, fries* 17
- SHORT RIB BURGER | *bacon, cheddar, crispy onion straws, lettuce, tomato, brioche bun, fries* 19
- SIMPLY GRILLED 21
choice of 1: chicken, skirt steak, shrimp, tuna
choice of 2: French fries, Mexican street corn, kale slaw

ENTRÉES

- GRILLED BRANZINO | *mushroom risotto, asparagus, carrots, lemon* 26
- BOURBON GLAZE HALF CHICKEN* *gf* | *honey bourbon glaze, grilled stone fruit, maytag bleu cheese, spiced pecans* 29
- PASTA OF THE DAY 23
- FILET MIGNON* *gf* | *8oz of filet mignon, roasted potatoes, seasonal vegetable* Add: *shrimp* \$14 42

*contains nuts | *gf* - gluten free | *v* - vegetarian | *vg* - vegan

SIDES

\$7

- BABY CARROTS | *v, gf*
- ASPARAGUS | *v, gf*
- FRIES
- MEXICAN STREET CORN
- ROASTED RED POTATOES | *v, gf*

DESSERTS

- CHOCOLATE CAKE 11
flourless cocoa
- PUMPKIN PIE 12
chocolate | whipped cream



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WINE

LA MARCA PROSECCO 12/60
Veneto, IT

LOUIS ROEDERER 'BRUT PREMIER' 85
Champagne, FR

SAUVIGNON BLANC, HONIG 14/55
2016 | Napa Valley, CA

CHARDONNAY, MEERLUST ESTATES 14/60
Stellenbosch, SA

BY.OTT ROSÉ 65
2016 | Provence, FR

MERLOT/CABERNET FRANC, MACARI 15/60
2013 | North Fork, NY

CABERNET SAUVIGNON, CARPE DIEM ... 16/64
2013 | Napa Valley, CA

CABERNET SAUVIGNON, 337 14/60
2014 | Lodi, CA

TUTELA PINOT GRIGIO 13/52
2016 | Veneto, IT

PINOT NOIR, J VINEYARD 80
2014 | Russian River, CA

BEERS \$7

MONTAUK | CORONA | HEINEKEN | BUD LIGHT

DRAFT \$7

ask your server for our seasonal selection of beers

SPIRITS

VODKA

TITOS 275

KETEL ONE 295

GIN

BOMBAY SAPPHIRE 275

HENDRICKS 295

RUM

DON Q 275

BACARDI 295

TEQUILA

HERRADURA SILVER 275

HERRADURA RESPOSADO 295

WHISKEY

JOHNNIE WALKER BLACK 295

BULLEIT BOURBON 315

SINGLE SPIRIT DRINKS

\$14 & UP

All prices include a 750 ml bottle with mixers and garnish



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