

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 15
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
FRESHLY SQUEEZED ORANGE JUICE 7
SODA 5 | CAPPUCCINO/LATTE 7
GREEN JUICE seasonal greens, mint, pineapple, coconut water 10

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

BRUNCH MENU

Sat & Sun 10am - 3pm

ENTRÉES

- FRIED CHICKEN & VANILLA WAFFLE** | chicken, powdered sugar, whipped cream, crown maple syrup 18
Choice of: blueberries, bananas
- THE HANGOVER BURGER** | brioche, applewood bacon, crispy hash browns, cheddar, sunny-side eggs 21
- OMELET OF THE WEEK** | ask your server, comes with home fries and toast MP
- BRIOCHE FRENCH TOAST v** | seasonal berries, powdered sugar, crown maple syrup, whipped cream 15
- "BAGEL AND LOX"** | toasted everything bagel, dill cream cheese, smoked salmon, pickled red onion, heirloom tomato, over hard egg, salmon roe 16

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

FRESH MIXED SALAD

- CLASSIC CAESAR SALAD** | ciabatta croutons, white anchovy, parmesan crisp, traditional caesar dressing 14
Add: chicken \$6 / shrimp \$7 / tuna \$9 / steak \$9
- LOBSTER COBB gf** | romaine, heirloom tomato, avocado, grilled corn, scallion, pancetta, boiled egg, creamy tarragon vinaigrette 25
- MELON AVOCADO TUNA TARTAR** | tuna, avocado, ginger, scallion, soy, rice paper crisp, cantaloupe 17
- CRUDITE WITH ARTICHOKE DIP** | celery, baby carrots, radish, cucumber, blue corn tortilla chips 16



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

Mon - Fri 11:30am - 10pm | Sat & Sun 3pm - 10pm
entrées served at 5:30pm

STARTERS

- CRUDITE WITH ARTICHOKE DIP | celery, baby carrot, radish, cucumber | blue corn tortilla chips 16
- 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
- TUSCAN FLATBREAD | roasted garlic, prosciutto, fig, goat cheese, arugula, balsamic pearls 18
- 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

MAIN COURSE

- BUTTERMILK CHICKEN SANDWICH | brioche bun, cheddar, pickled red onion, heirloom tomato, avocado, butter lettuce, Louisiana hot sauce aioli 17
- SHORT RIB BURGER | brioche bun, bacon, cheddar, heirloom tomato, butter lettuce, crispy onion strings 19
- GRILLED VEGGIE BURGER | brioche bun, fried green tomato, sriracha mayo, butter lettuce, avocado, heirloom tomato 17
- PASTA OF THE DAY 23
- BOURBON GLAZE HALF CHICKEN* | honey bourbon glaze, grilled stone fruit, maytag bleu cheese, spiced pecans, carrot 29
- GRILLED BRANZINO | mushroom risotto, asparagus, carrots, lemon 26

SIMPLY GRILLED

CHICKEN | SKIRT STEAK | SHRIMP | TUNA 21
choice of 2: French fries, Mexican street corn, kale slaw

DESSERTS

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



RESORT & MARINA

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

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WINE

LA MARCA PROSECCO 12/60
Veneto, IT

LOUIS ROEDERER 'BRUT PREMIER' 22/85
Champagne, FR

PINOT GRIGIO, BARONE FINI 13/52
2016 | Trentino, IT

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

CHARDONNAY, MEERLUST ESTATES 14/60
Stellenbosch, SA

BY.OTT ROSÉ 16/65
2016 | Provence, FR

PINOT NOIR, MAISON REGNARD 12/52
2015 | Burgundy, FR

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

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

LA MARCA PROSECCO 12/60
Veneto, IT

PINOT GRIGIO, BARONE FINI 13/52
2016 | Trentino, IT

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

CHARDONNAY, MEERLUS ESTATES 14/60
2014 | Stellenbosch, SA

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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