

IN-ROOM DINING AND POOLSIDE SERVICE

Available 1 pm – 10 pm

Applicable tax and 18% service charge will be automatically added to all orders

APPETIZERS

Artichoke & Spinach Dip - \$15

Artichoke and spinach with poblanos, chorizo and pepperjack cheese, served with tortilla chips

Calamari & Peppers- \$19

Beer battered calamari and peppers served with Cilantro lime aioli

Ahi Poke - \$19

Yellowfin tuna, olive oil, jalapeno, avocado & chili sauce, with crispy wonton chips

Shrimp Cocktail - \$16

Diced poached white shrimp, jicama, cucumber, mango cocktail sauce and avocado dusted with tajin and served with tortilla chips.

Wings - \$16

Double fried chicken wings served with your choice of ranch or blue cheese for dipping.

Flavor choices: (pick 1)

House-made buffalo, fennel and brown sugar rub, charred adobo sauce, lemon pepper rub, battered & southern fried

Fries - \$12

Served with three dipping sauces, roasted tomato aioli, garlic aioli & mole aioli

Poke Taco- \$15

Fresh caught ahi tuna, olive oil, soy sauce and ginger in a wonton shell, topped with bean sprouts, sriracha aioli and sesame seeds

Citrus Carne Asada Taco- \$15

Citrus marinated filet mignon, red onion, radish, avocado crema and queso fresco, served on corn tortillas

Beer-Battered Mahi OR Shrimp Taco - \$15

Shredded cabbage, pico, radish, queso fresco and jalapeno crema served on flour tortillas

Grilled Mahi Taco - \$15

Shredded cabbage, pico, pickled radish, cilantro and avocado crema served on flour tortillas

Chicken Taco - \$15

Marinated chicken, red onion, radish, avocado crema and queso fresco, served on corn tortillas

**All tacos are served three per order

SALADS

House Salad - \$13

Chopped greens tossed in dressing of your choice and topped with cilantro, black beans, red onion, green bell pepper and cherry tomatoes.

Dressing options include spicy caesar, jalapeno-citrus vinaigrette, creamy roasted poblano, or house ranch

**add chicken \$5/ add shrimp or steak \$8

Gold Beet Salad - \$14

Diced gold beets, candied walnuts, blue cheese crumbles, baby greens, shaved fennel, red onion, and agave nectar apple cider dressing

Baja Cobb Salad- \$16

Chopped romaine, black beans, roasted corn, green bell pepper, boiled egg, cherry tomato pico, roasted poblanos, queso fresco, crema, and guacamole

**add chicken \$5/ add shrimp or steak \$8

Black & Blue Steak Salad- \$20

Grilled fillet mignon, iceberg lettuce, blue cheese crumbles, cherry tomato, red onion, chopped bacon, avocado & blue

BURGERS & SANDWICHES – All served with Fries

½ lb. Burger - \$18

All natural beef patty with pimento cheese, tomato relish, caramelized onions, lettuce and garlic aioli on a toasted a toasted brioche bun.

**Also available “veggie style” with a panko crusted black bean patty or “protein style” wrapped in lettuce with no bread

Bacon & Blue Cheese Burger- \$18

Brioche bun, tomato jam, butter lettuce, brown sugar & black pepper bacon, melted blue cheese

Chorizo Burger - \$18

Chorizo and ground beef patty, roasted poblanos, queso fresco, fried egg and avocado crema served on a brioche bun

Turkey, Bacon, Avocado&Tomato Sandwich- \$17

Crispy lettuce, thick carved turkey, avocado, tomato, and maytag blue cheese served on a ciabatta roll

Grilled Chicken Sandwich - \$18

Whole chicken breast smothered in chimichurri sauce, avocado, lettuce, tomato, and mixed greens tossed in citrus vinaigrette, served on a telera roll

**swap chicken out for mahi-mahi additional \$2

Spicy Crispy Chicken- \$15

Whole chicken breast, ancho chili crema, pepper jack cheese, avocado, lettuce, tomato, red onions served on a telera roll

ENTREES

Surf ‘N’ Turf- \$33

Grilled filet mignon, broiled lobster tail and roasted poblano & corn-cilantro rice, served with house-made mole sauce on the side

Grilled Chicken Chimichurri- \$18

Grilled chicken breast, roasted poblano & Cilantro rice, lemon-chimichurri sauce, grilled vegetables, marinated cherry tomatoes, shaved fennel salad

Fish & Chips - \$20

Beer-battered cod, served with fries and cocktail and tarter sauces

Filet Mignon – \$21

8 oz. fillet mignon served with red potato mash, sautéed spinach with ancho chile sauce topped with an onion haystack.

Bacon-Wrapped Meatloaf- \$20

Red mashed potatoes, grilled market vegetables, smoked tomato glaze, crispy onions

KIDS MEALS – Choice of side: veggies, fruit, fries or side salad

Turkey Bacon Slider - \$10

Chicken Tenders - \$10

Chicken strips with ranch dressing

Grilled Cheese - \$10

Chicken Taco - \$10

Mini Cheeseburger (one slider) - \$10

With lettuce, tomato and cheese

Ham and Cheese Sandwich - \$10

Cheese Quesadilla - \$10

DESSERTS

Chocolate Lava Bundt Cake* with a scoop of vanilla ice cream- \$9.5 ** gluten-free option available

Tiramisu - \$9.5

Broadway Style Cheesecake - \$9.5

Ice Cream Sundae - \$8