

## **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**