

# In Room Dining

Breakfast 7:00AM to 11:30AM  
Lunch & Dinner 11:30AM to 11:00PM  
Late Night 11PM to 7AM

## Breakfast

7AM to 11:30AM

### Irish Steel-Cut Oatmeal 9

Brown Sugar | Milk | Golden Raisins

### Yogurt Parfait 14

House Made Granola | Berries

### Cereal 6

Cheerios | Corn Flakes | Frosted Flakes | Raisin Bran | Special K | Fruit Loops

### Fingerling Potatoes 8

Onions | Tomatoes | Parsley

### Turkey or Pork Sausage 8

### Smoked Bacon 8

### Toast 6

White | Wheat | Sour Dough | Rye | English Muffin

### Smoked Salmon Platter 19

Onion | Tomato | Capers | Hard Boiled Egg | Bagel | Cream Cheese

### Assorted Pastry Basket 12

Muffins | Danishes | Croissants

### Seasonal Berries 12

Honey Mascarpone

### Seasonal Fruit Plate 14

Yogurt Honey Dipping Sauce | Muffin

### Omelet Your Way 18

Choice of two Ingredients

### Complete Breakfast 20

Three Eggs | Bacon or Sausage | Roasted Fingerlings | Toast

### Egg Benedict 16

Canadian Bacon, Poached eggs, English Muffin, Hollandaise

### Buttermilk Pancakes 16

Seasonal Compote, Butter

### Coconut French Toast 14

Strawberries, Whipped Cream

## Beverages

Juices 5.5

Florida

Orange | Grapefruit | Apple | Cranberry |

Tomato | V-8

Hot Chocolate, Coffee & Teas 4

Espresso, Cappuccino & latte 5

Milk 4

Please Dial Extension 4444 To Place Your Order  
\$3 Delivery Fee & 20% Service Charge Added To All In Room Dining Orders

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. CONSUMER INFORMATION: THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF YOU ARE UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

## Kids Menu Breakfast

7:00AM to 11:30AM

**Cereal 4**

**Kids Complete Breakfast 12**

Scrambled eggs | Bacon or Sausage | Roasted Fingerlings | Toast

**Kids Waffle 8**

**Kids Pancakes 8**

## Kids Menu Lunch & Dinner

11:30AM to 11:00PM

**Roasted Chicken Breast 12**

Green Beans, Cauliflower & Fries

**Filet of Fish 14**

Carrots, Zucchini & Fries

**Cheeseburger 12**

Cheddar, Lettuce, Tomato, Pickle & Fries

**BLT 12**

Bacon, Lettuce, Tomato, Mayonnaise & Fries

**Pizza 12**

~Choice of~ Cheese | Sausage | Pepperoni

**Fresh Fruit 5**

Melons & Berries

## Late Night

11:00PM to 7:00AM

**Soup of the Day 10**

**Smoked Salmon Platter 19**

Onion | Tomato | Capers | Hard Boiled Eggs | Water Crackers

**Seasonal Fruit Plate 14**

**Greek 16**

Heirloom Tomato | Persian Cucumber | Peppers | Red Onions | Olives | Marinated Feta |  
Red Wine Vinaigrette

**Grilled Chicken Wrap 17**

Arugula Pesto, Heirloom Tomato, Red Onion, Mozzarella, House Made Flatbread

**Key West Peel & Eat Shrimp 19 Half Pound / 32 Pound**

## Desserts

**Key Lime Tart 12**

**Pint of Vanilla or Chocolate Ice Cream 10**

Please Dial Extension 4444 To Place Your Order

\$3 Delivery Fee & 20% Service Charge Added To All In Room Dining Orders

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. CONSUMER INFORMATION: THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF YOU ARE UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

## Lunch & Dinner

11:30AM to 11:00PM

### Starters

**Key West Peel & Eat Shrimp 19** Half Pound | **32** Pound

**Jumbo Shrimp Cocktail 19**

**Conch Fritters 14**

**Crispy Wings 14**

Siracha Hot Sauce or Ranch

### Soups & Salads

**Soup of the Day 10**

**Greek 16**

Heirloom Tomato | Persian Cucumber | Peppers | Red Onions | Olives | Marinated Feta | Red Wine Vinaigrette

**Caesar Salad 16**

Romaine Hearts | Parmesan | Crispy Croutons

**Add To Any Salad**

Grilled Chicken 7 | Fish of the day 8 | Two Jumbo Shrimp 10

### House Made Pizzas

**Margherita 16**

Heirloom Tomato Sauce Buffalo Mozzarella | Basil | Smoked Sea Salt

**Roasted Mushroom 17**

Charred Red Onion | Thyme | Parmigiano Fondue | Arugula

**Pepperoni and Sausage 18**

Heirloom Tomato Sauce | Fennel | Mozzarella | Oregano

Please Dial Extension 4444 To Place Your Order  
\$3 Delivery Fee & 20% Service Charge Added To All In Room Dining Orders

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. CONSUMER INFORMATION: THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF YOU ARE UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

## Lunch & Dinner

11:30AM to 11:00PM

### Burgers & Sandwiches

*All burgers & sandwiches are served with Green Leaf Lettuce, Tomato, and Red Onion  
And a Choice of Fries, Tomato Salad or Tropical Slaw*

#### **Black Angus Burger 17**

Tomato | Lettuce | Red Onion | Brioche Roll  
Add Cheddar, Blue Cheese or Bacon 3

#### **Blackened Fish Sandwich 19**

Lettuce | Tomato | Onion Tartar Sauce | Brioche Roll

#### **Cheeca Club 17**

Roasted Turkey | Lettuce | Tomato | Smoked Bacon | Swiss Cheese | Toasted Sourdough | Tomato Aioli

#### **Chicken Salad Wrap 17**

Grapes | Celery | Pickled Red Onion | Aioli | Spinach | Tomato | Garlic Herb Wrap

## Dinner

5:00 PM to 11:00PM

### Entrées

#### **Guava Glaze Mahi 36**

Broccolini, Bamboo Rice, Thai Coconut Curry Sauce

#### **Islamorada Braised Short Ribs 33**

Whipped Yukon, Baby Carrots, Short Rib Jus

#### **Pineapple Chicken 30**

Free Range Chicken Breast, Organic Farro, Local Kale, Pineapple Chicken Jus 30

#### **Black Angus Filet Mignon 50**

Olive Oil Whipped Yukon, Grilled Asparagus, Au Jus

#### **Bucatini 24**

Meatballs, Heirloom Tomato Sauce, Parmigiano

### Desserts

#### **Warm Chocolate Cake 12**

#### **Chocolate Peanut Butter Mousse 12**

#### **Key Lime Tart 12**

#### **House Made Cookies - Half Dozen 5 | Full Dozen 10**

#### **Pint of Vanilla or Chocolate Ice Cream 10**

Please Dial Extension 4444 To Place Your Order  
\$3 Delivery Fee & 20% Service Charge Added To All In Room Dining Orders

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. CONSUMER INFORMATION: THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF YOU ARE UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

# In Room Dining Wine List

## HALF BOTTLE SELECTIONS

### CHAMPAGNE

Laurent-Perrier Brut - Marne - 45

Nicolas Feuillatte Brut - France - 55

### PINOT GRIGIO

Santa Margherita - Alto Adige - 33

### SAUVIGNON BLANC

Kim Crawford - New Zealand - 27

Pascal Jolivet - Sancerre - 43

### CHARDONNAY

Clos Du Bois - California - 27

Cakebread - Napa Valley - 59

### PINOT NOIR

Siduri - Russian River Valley - 50

Patz & Hall - Carneros - 74

Saintbury - Carneros - 43

### MERLOT

Francis Coppola Diamond - California - 26

### CABERNET SAUVIGNON

Alexander Valley - 32

### RIESLING

Poet's Leap - Columbia VALLEY - 32

*Cheeca Lodge & Spa's Entire Wine List of 150 Personally Selected Bottles Are Available For In-Room Delivery. Your Room Service Attendant Will Provide Current Selections Upon Request.*

Please Dial Extension 4444 To Place Your Order  
\$3 Delivery Fee & 20% Service Charge Added To All In Room Dining Orders

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. CONSUMER INFORMATION: THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF YOU ARE UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

# In Room Bottle Service

## CALL BRAND SELECTION 95

Smirnoff Vodka  
Bacardi Light Rum  
Captain Morgan Spiced Rum  
Beefeater Gin  
Dewar's White Label Scotch  
Jim Beam Bourbon  
Seagram's 7 Canadian Whiskey  
Jose Cuervo Gold Tequila

## PREMIUM BRAND SELECTION 125

Absolut Vodka  
Stolichnaya Vodka  
Tanqueray Gin  
Chivas Regal Scotch  
Myer's Dark Rum  
Seagram's VO Canadian Whiskey  
Jack Daniel's Tennessee Whiskey  
Herradura Reposada Tequila

## DELUXE PREMIUM BRAND SELECTION 165

Grey Goose Vodka  
Ketel One Vodka  
Chopin Vodka  
Bombay Sapphire Gin  
Johnnie Walker Black Label Scotch  
Maker's Mark Bourbon  
Crown Royal Canadian Whiskey  
Patron Silver Tequila

## SUPER PREMIUM BRAND SELECTION

The Macallan 18  
Courvoisier XO Imperial  
Martell Cordon Bleu

**475**

Johnnie Walker Blue Label Scotch  
Remy Martin XO

**575**

*Each Liter Comes With Choice Of Any Combination Of Four Mixers (20 oz)*

*And Assorted Fruit Garnishes, Ice and Glassware*

*Coca-Cola / Diet Coke / Ginger Ale / Tonic / Club Soda / Orange Juice / Cranberry Juice / Grapefruit Juice*

*Orders Require 2 Hour Notice For Delivery*

Please Dial Extension 4444 To Place Your Order  
\$3 Delivery Fee & 20% Service Charge Added To All In Room Dining Orders

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. CONSUMER INFORMATION: THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF YOU ARE UNSURE OF YOUR RISK, CONSULT A PHYSICIAN