



T I D E L I N E

In-Room Dining

BREAKFAST

7 a.m. – 11 a.m.

MAINS

Granola Yogurt Bowl 14

vanilla greek yogurt, seasonal fruits, honey, parfait crumble

Tideline Breakfast 18

two-eggs any style, breakfast potatoes, toast, choice of pork or turkey bacon; or pork or chicken sausage

Avocado Toast v 18

sourdough, avocado, soft-boiled egg, watermelon, radish, mixed greens

French Toast v 16

macerated berries, powdered sugar, seasonal fruit

Short Stack v 16

buttermilk pancakes, whipped strawberry butter, powdered sugar, seasonal fruit

Benedict [the classic] 20

toasted english muffin, canadian bacon, poached eggs, hollandaise, mixed greens and potatoes

Veggies Omelet v 18

tomatoes, onions, bell peppers, spinach, mixed greens and potatoes

LITE FARE

Seasonal Fruit v 5/12

cup/platter

Oatmeal 8

bowl

Bagel & Lox 21

cream cheese, capers, onion, dill, mixed greens

Granola Yogurt Bowl 14

vanilla greek yogurt, seasonal fruits, honey drizzle, parfait crumble

V | Lacto-ovo Vegetarian GF | Gluten Free

A selection of our fresh menu items are available for you to enjoy in the comfort of your guestroom.

A \$7.00 delivery charge is applied to every order. Appropriate sales tax and 20% service charge will be added.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



TIDE LINE

In-Room Dining

LUNCH

11 a.m. – 4 p.m.

STARTERS

- White Bean Hummus** v 15
crispy maitake mushrooms, za'atar, flatbread
- Ceviche** 22
romaine, croutons, parmesan add chicken 10 | add shrimp, fish 12

SALADS

- Mixed Greens** v 20
mesculin, heirloom tomatoes, onions, avocado, cucumber, dried cranberries, soy vinaigrette
- Caesar** v 18
romaine, croutons, parmesan add chicken 10 | add shrimp, fish 12
- Teriyaki Chicken** 24
cabbage, romaine, carrots, mandarin oranges, roasted cashews, cilantro, sesame seeds, ginger dressing

HANDHELDS

- Baja Fish Tacos** 18
grouper, cabbage, pico de gallo, chipotle aioli
(choice of grilled, blackened, or crispy)
- Chicken Avocado Wrap** 22
bacon, romaine, tomatoes, chipotle guacamole, flour tortilla, fries
- Midori Sandwich** v 18
baked marinated portobello, lettuce, tomato, fried onions
- Build Your Own Burger** 20
choice of 4 toppings:
lettuce – tomato – red onion – jalapeno – avocado – fried egg – cheese
(choice of cheddar, swiss, gouda, bleu) add bacon 5

PIZZA

sub. cauliflower crust 3

- Margherita** v 20
roma tomatoes, fresh basil, mozzarella
- White Chicken** 22
grilled chicken, garlic oil, ricotta, mozzarella, pecorino
-

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TIDE LINE

In-Room Dining

DINNER

Sunday through Thursday, 4 p.m. – 9 p.m.;

Friday & Saturday, 4 p.m. – 10 p.m.

STARTERS

Crab Cake	20
blue crab, celery, onions, bell peppers, dijon mustard aioli	
Charcuterie	25
grilled bread, cured and smoked italian meats, local cheeses, mustard, jams, crackers, fruit	
Baked Brie v	19
brie cheese wrapped in puff pastry, fresh fruits, grilled sourdough, raspberry jam	

PIZZAS

Arugula & Prosciutto	24
mozzarella, burrata, fig, balsamic glaze, garlic oil, parmesan	
Wild Mushroom v	22
shiitake, maitake, and portobello mushrooms, romano and mozzarella, truffle oil, finished with parmesan	

HANDHELDS

Brandon's Burger	21
caramelized bourbon onions, arugula, smoked gouda, bleu cheese ranch, brioche bun, fries add bacon 5	

SALADS

Thai Beef Salad	25
grilled ny strip slices, mesclun, tomato, cucumber, red onions, scallion, cilantro, mint, chili lime dressing	
Spinach Watermelon Feta v	18
baby spinach, feta, pistachios, mint, balsamic vinaigrette add chicken 10 add shrimp, fish 12	

MAINS

Miso Sea Bass v	49
miso marinated, mashed potatoes, sautéed spinach	
Asian Spare Ribs	25
braised with umami soy, green onions, sesame seeds, crispy rice noodles	

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In-Room Dining

Roasted Chicken	32
quarter roasted chicken, maitake, shimeji, and shitake mushrooms, grilled broccolini, dashi butter	
Chicken Katsu	55
breaded chicken, asian slaw, cilantro rice	

DESSERTS

Tiramisu	12
mascarpone, whipped cream, coffee liqueur, cocoa, dark chocolate shaved	
Crème Brûlée Cheesecake	15
with berry reduction sauce	
Chocolate Panna Cotta <small>V GF</small>	10
with crème anglaise	
Frozen	10
ice cream (chocolate or vanilla) pistachio gelato salted caramel gelato	

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T I D E L I N E

In-Room Dining

BEVERAGES

Sunday through Thursday, 7:00 a.m. – 9:00 p.m.

Friday & Saturday, 7:00 a.m. – 10:00 p.m.

NON-ALCOHOLIC

Starbucks Coffee	5
regular or decaffeinated	
Espresso	6/9
single/double	
Cappuccino/Latte	7
Tazo Tea Selection	5
earl grey, zen, mint, calm chamomile, english breakfast	
Juice	6
orange, pineapple, apple, cranberry, grapefruit	
Glass of Milk	5
whole, almond, or chocolate	
Soft Drinks	18
pepsi, diet pepsi, dr. pepper, mountain dew, ginger ale, lemonade	
Iced Tea	4
Bottled Water (small/large)	
Acqua Panna or San Pellegrino	6/10

BEERS

Domestic Beer	7
bud light, coors light, miller lite, michelob ultra, stella artois	
Imported Beer	8
peroni, modelo, corona, corona light, guinness, heineken	
Craft Beer	8
funky budda floridian, - hefeweizen, cigar city jai alai - ipa, allagash white - wheat beer	



T I D E L I N E

In-Room Dining

WINES

	glass/bottle
<i>SPARKLING & CHAMPAGNE</i>	
Prosecco	15/59
mionetto, italy	
Brut	10/42
freixenet, spain	
<i>WHITE & ROSÉ</i>	
Chardonnay	16/62
la crema, california	
Sauvignon Blanc	16/59
kim crawford, california	
Pinot Grigio	14/54
antorini santa cristina, italy	
Riesling	14/54
voltraz, germany	
Rosé	16/62
whispering angel, côtes de provence, france	
<i>RED</i>	
Pinot Noir	16/62
meomi, sonoma county, california	
Cabernet Sauvignon	12/40
beverly hills, california	
Cabernet Sauvignon	16/62
daou, paso robles, california	
Merlot	12/40
dark horse, california	
Malbec	15/55
norton, mendoza	
