

Room Service Menu

• BREAKFAST •

Served 6:30AM to 11:00AM Touch 2044 to order.

Ocala Breakfast

*Two Eggs (prepared any style) Bacon or Sausage,
Home Fries or Grits. Breakfast Bread.*

8.

Eggs Benedict

*Two Eggs Poached, Canadian Bacon, English Muffin.
Hollandaise, Home Fries.*

9.

Three Egg Omelet

*Choose from: Ham, Bacon, Sausage, Cheese, Green Peppers, Onions, Mushrooms,
Spinach, Salsa. Home Fries or Grits.*

10.

Healthy Parfait

*Glass of blended mix of European Grains and dried Fruits,
Sliced Georgia Peaches and Yogurt.*

7.

Fresh Fruit Platter

*Fresh Seasonal Cantaloupe, Honeydew, Pineapple,
Strawberries, Grapes, Cottage Cheese Breakfast Muffin.
Some Items May Be Seasonal.*

8.

Malted Waffles

Malted Belgian Waffle, Fresh Butter, Maple Syrup.

7.

Griddle Cakes

Three pancakes. Butter and Maple Syrup.

7.

French Toast

*Texas Toast, Egg Batter.
Cinnamon Sugar, Hot Maple Syrup.*

7.

• **LUNCH APPETIZERS** •

Served 11:00 AM to 11:00 PM Touch 2044 To Order.

Shrimp

*Jumbo Shrimp, Garlic,
Basil, Grape Tomato, Lemon Oil.*

9.

Portabella

*Spinach, Roasted Garlic,
Tomato Basil, Provolone.*

9.

Jumbo Scallops

Seared, Red Cabbage Slaw, Blueberry Vinaigrette, Sriracha Mayonnaise.

9.

• **SOUP AND SALAD** •

French Onion Soup Gratinée

*Caramelized Onions, Sherry, Holland
Rusk, Gruyere Cheese.*

6.

Blu Crab Bisque

Creamy Blue Crab, Florida Sherry.

6.

Classic Caesar

Romaine Hearts, Crisp Ciabatta, Anchovy-Parmigiano Dressing.

7.5

• **SANDWICHES** •

Served 11:00 AM to 11:00 PM

Kasseri Chicken

Grilled, Kasseri Cheese, Caesar Dressing, Romaine lettuce.

9.

Turkey Burger

Grilled Monterey Jack, Fried Onion and Jalapeno. Terra Roll.

9.

Angus Burger

8oz Grilled Angus Burger, Wisconsin Cheddar, Terra Roll.

9.

*There is a risk associated with consuming raw and undercooked animal products.
Additional 6.5% Sales Tax, 20% Gratuity and \$2.00 Delivery Charge*

• **ENTREES** •

Served 4:30PM to 11:00 PM Touch 2044 to order.

Filet Mignon

*Grilled, Blue Cheese Crust, Garlic Potatoes, Madeira-Beef Jus.
8oz 29 half 19*

Grilled New York Steak

*Shitake Demi, Rainforest Potatoes.
24*

Grilled Lamb Chops

*Apple, Mint and Cranberry Relish, Rainforest Potatoes.
26*

Pearl Chicken

*Grape Tomato, Kalamata Olives, Button Mushrooms, Capers, Linguini.
19.*

Pork Loin Chop

*Bourbon Grilled, Georgia Peach Marmalade, Grit Cake, Demi.
19.*

Char Grilled Grouper

*Key Lime Butter, Risotto, Mixed Greens, Red Pepper Coulis.
24.*

Blu Bayou Shrimp

*Sautéed, Garlic, Smoked Sausage Mushrooms, Risotto.
21.*

*All Entrées Include House Salad,
Fresh Baked Bread and Appropriate Condiments.*

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• **DESSERTS** •

Touch 2044 to order.

Florida's Original Key Lime Pie

*"The Original, Joe and Nellie's" Graham Cracker Crust,
Creamy Southern Key Lime Filling.*

7.

Jack Daniels Chocolate Cake

Layers of Moist Chocolate Cake, Rich Chocolate Icing, Jack Daniels.

7.

Cream Brulee

Cool Creamy French Vanilla Custard, Warm Hard Candy Crust.

8.

Chef's Hot Apple Pastry

*French Vanilla Bean Ice Cream Filled French Puff Pastry
Warm Cinnamon Apples and Whip Cream.*

9.

• **PARTY MENU** •

1 lb. Mixed Nuts

15.

1 lb. of Chips and Dip

13.

Vegetable Tray

*Serves Up To Four.
Served With Ranch Dressing.*

25.

Cheese Tray

*Assorted Cheese, Crackers, Dried
Fruit, Grapes.*

25.

20 Chicken Fingers

Served With Honey Mustard.

19.

30 Meatballs

Served With Marinara Sauce.

18.

16" Pizza

Choice Of Onions, Peppers, Mushrooms, Pepperoni, Bacon & Cheese.

16.

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