

## TO DRINK

### WINE

#### CHAMPAGNE & SPARKLING

MASCHIO PROSECCO	13   55
TAITTINGER BRUT	150
TAITTINGER NOCTURNE	165
TAITTINGER NOCTURNE ROSÉ	195
VEUVE CLICQUOT BRUT	225
VEUVE CLICQUOT ROSÉ	375

#### WHITE

YEALANDS SAUVIGNON BLANC	12   48
JUSTIN SAUVIGNON BLANC	15   60
SANTA MARGHERITA PINOT GRIGIO	15   52
BECKON CHARDONNAY	13   52
LAGUNA VINEYARD CHARDONNAY	15   63

#### ROSÉ

MINUTY	12   48
WHISPERING ANGEL	14   56

#### RED

GRAFFIGNA MALBEC	12   48
CHLOE PINOT NOIR	13   52
LYRIC BY ETUDE PINOT NOIR	15   60
KENWOOD MERLOT	13   52
SAN SEBASTIAN CABERNET SAUVIGNON	14   55

GL | BTL

### BEER

DUE SOUTH CATEGORY 3 IPA	8
HEINEKEN	7
CORONA EXTRA	7
CORONA LIGHT	7
STELLA ARTOIS	7
PERONI	7
BUD LIGHT	6
BUDWEISER	6
CLAUSTHALER NON-ALCOHOLIC	7

### NON-ALCOHOLICS

RED BULL	5
regular or sugar free	
SODA 12OZ CAN	3
coke, diet coke, sprite, ginger ale	
FIJI WATER 500 ML	6
FIJI WATER 1 L	9
SAN PELLEGRINO 500 ML	6
ICED TEA	4
JUICE OR MILK	4

SHELBORNE  
SOUTH BEACH

## IN-ROOM DINING MENU

PLEASE DIAL EXTENSION "1400" TO PLACE YOUR ORDER

SHELBORNE  
SOUTH BEACH

A 20% service charge and \$3.00 delivery fee will apply. A 10% state sales tax will be added to the total.\*

\*CONSUMING RAW OR UNCOOKED BEEF, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF A FOOD-BORNE ILLNESS.

PLEASE NOTE THAT SOME FOOD ITEMS WE PREPARE MAY CONTAIN NUTS OR TRACE AMOUNTS OF NUTS. PLEASE ALERT YOUR SERVER WITH ANY CONCERNS.



# BREAKFAST

SERVED 7AM-11AM

## BEVERAGES

<b>CHILLED JUICE</b> orange, tomato, cranberry, apple, pineapple, grapefruit	4
<b>MILK</b> whole, chocolate	4
<b>FRESHLY BREWED COFFEE</b> Small Pot 10 Large Pot 15	
<b>ESPRESSO</b> Single 4 Double 6	
<b>CAPPUCCINO OR LATTE</b>	6
<b>HOT TEA</b> tazo english breakfast, earl grey, chamomile, green	4

## HEALTHY STARTS

<b>SEASONAL LOCAL FRUIT PLATE</b>	12
<b>CHOICE OF CEREAL WITH MILK</b> special k, honey oats, frosted flakes, corn flakes, fruit loops, mini wheats, wheaties	7
<b>GREEK YOGURT PARFAIT</b> greek yogurt, granola, berries, Florida Honey	14
<b>HOT OATMEAL</b> rolled oats, mixed berries, Florida honey	13
<b>ASSORTED BERRY BOWL</b>	14

# KID'S MENU

12 & UNDER | SUN-THU 11AM-10PM | FRI-SAT 11AM-11PM

<b>CHEESEBURGER TIME!</b> cheeseburger plain, kaiser white bun, french fries	9
<b>CHICKEN TENDERS (2PCS)</b> white meat free range chicken, honey mustard, french fries	9
<b>LITTLE PASTA v</b> corkscrew noodles with choice of sauce. marinara - red, four cheese - white or butter & parmesan	9

## EGGS AND SPECIALTIES

<b>AMERICAN BREAKFAST</b> two eggs your way, choice of sausage or bacon, potatoes, toast, coffee, juice	18
<b>SHELBORNE OMELET</b> three eggs, three fillings, breakfast potatoes, toast	18
<b>BUTTERMILK WAFFLES</b> pure vermont maple syrup +4 berries	14
<b>SMOKED SALMON</b> toasted bagel, cream cheese, capers, red onion, tomato	17

## THE SIDES

<b>BACON OR CHICKEN APPLE SAUSAGE</b>	7
<b>BREAKFAST POTATOES</b>	4
<b>TOAST OR ENGLISH MUFFIN</b> cream cheese	5
<b>BAGEL</b> cream cheese	6

# LUNCH & DINNER

SUN-THU 11AM-10PM | FRI-SAT 11AM-11PM

## SMALL PLATES & SNACKS

<b>SPICY CHICKEN WINGS</b> house ranch, celery	6pcs 9 10pcs 14
<b>ISLAND NACHOS v</b> black beans, tortilla/plantain/root chips, queso fresco, salsa, pickled chilies, smashed sambal avocado +3 spiced grilled jerk chicken	13
<b>TUNA POKÉ BOWL (OR SALMON)</b> 5oz local yellowfin tuna, sushi rice, ponzu sauce, hijiki & wakame seaweed, avocado, sweet soy, sambal, scallion, toasted sesame, cashews	16
<b>CHICKEN QUESADILLA</b> grilled chicken, cheese, ginger black beans, pico de gallo, lime crema	14
<b>JACKMAN RANCH FLORIDA WAGYU SLIDERS (3EA)</b> potato buns, pickled red onion, green tomato catsup, baby watercress +1 add cheese	14

## SALADS

<b>GRILLED SALMON AVOCADO SALAD</b> faroe island salmon, arugula, avocado, quinoa, sunflower seeds, lemon basil vinaigrette	18
<b>CLASSIC CAESAR</b> romaine hearts, anchovy laced olive oil dressing, shaved & grated parmesan cheese, olive oil crostini, shaved watermelon radish, anchovy filets	12
<b>MEDITERRANEAN GRILLED YELLOWFIN TUNA</b> heirloom tomato, kalamata olive, boiled egg, red onion, baby arugula, caponata, feta, peppers, olive oil toast, avocado, sherry-lime vinaigrette	18
<b>GRILLED JERK CHICKEN &amp; SPINACH BOWL</b> shaved red onion, cremini mushroom, mango, frissee', poblano pepper, honey mustard dressing	16
<b>VEGAN MIXED GREENS BOWL v</b> cucumber, carrot, onion, mushroom, heirloom tomato	12
<b>TOP YOUR SALAD</b> CHICKEN 8   GRILLED STEAK 10   SHRIMP 10	

## SIDES 6 EACH

SEA SALT FRENCH FRIES v	CRISPY YUCA FRIES
STEAMED SUSHI RICE v	W/ GARLIC MAYO v
SWEET POTATO FRIES v	
SMALL HOUSE SALAD v	

## SANDWICHES

All sandwiches come with Sea Salt French Fries can substitute with any other side item

<b>JERK CHICKEN SANDWICH</b> island spiced & grilled chicken, avocado, lime cilantro aioli, heirloom tomato, red onion, lolla rossa lettuce, toasted brioche roll	14
<b>BEACH CLUB SANDWICH</b> grilled turkey, avocado, bacon, lettuce, tomato, lime garlic mayo	16
<b>HOUSE CHAR-GRILLED BEEF BURGER</b> cremini mushroom, crispy shallot, lolla rossa lettuce, heirloom tomato, grained dijon mustard, toasted brioche bun +1 cheese +1 crisp bacon	17
<b>CHIPOTLE BLACK BEAN BURGER</b> lolla rossa lettuce, pickles, heirloom tomato, avocado, chipotle-lime aoli, brioche bun +2 queso fresco cheese	14
<b>LITTLE HAVANA CUBAN SANDWICH</b> black forrest ham, pork belly, pickles, swiss cheese, mustard	15
<b>CATCH OF THE DAY</b> local caught fish selection. lemon aioli, mixed greens, homestead tomatoes. choice of brioche hoagie or spinach wrap. ask for blackened!	16

WE CAN DO SOME VEGETARIAN VERSIONS TO THE ABOVE SANDWICHES. JUST ASK OUR SERVERS!

## MAINS

<b>MAHI MAHI TACO</b> three achiote marinated grilled mahi, queso fresco, lime, salsa, spicy aioli, flour tortillas, lime	17
<b>GRILLED CHURRASCO 10OZ</b> yuca fries con mojo, bitter greens salad, red onion, chimichurri sauce	28
<b>GRILLED CATCH OF THE DAY w/ HOUSE REMOULADE</b> fresh vegetable + choice of french fries, yuca fries, side salad, steamed rice	21
<b>GRILLED SHRIMP NOODLE BOWL</b> grilled lemongrass gulf shrimp, mango, cold vermicelli noodle salad, avocado, cilantro, scallion, thai basil, red onion, roasted peanuts, crispy shallots, nuoc cham, lime	18

v = VEGETARIAN EXECUTIVE CHEF DUSTIN WARD

20% SERVICE CHARGE IS INCLUDED ON ALL CHECKS

