



Full American Breakfast Buffet

\$18.95* per person

SIGNATURE BREAKFAST ITEMS

Ultra Pasteurized Eggs, Variety of Breakfast Meats,
Breakfast Potatoes, Deli Sliced Meats & Cheeses,
Baker's Selection of freshly made Pastries, Muffins & Croissants,
Market selection of Fresh Seasonal Fruits & Berries

MAKE IT YOUR OWN

Breakfast Parfait: Greek Yogurt,
Variety of Seasonal Fresh Berries & Granola
Oatmeal: Variety of Dried Fruits, Nuts, Honey & Brown Sugar
Eggs Your Way: Fresh Eggs prepared any style.
Specialty preparations such as omelets are an **additional \$2.00**

BREAKFAST ENHANCEMENTS

*Our Coffee is 100% rain forest certified.
It is a blend of Central & South American beans, dark roasted to yield a bold profile. This
full bodied Coffee presents dark chocolate notes and offers a smooth finish.*

Low Fat & Greek Yogurt, Cottage Cheese
Skim 2%, Whole & Chocolate Milk, Soy & Almond Milk
Assorted Chilled Juices, Assorted Selection of Cold Cereals
Specialty Selection of Herbal Teas, Cinnamon Hot Chocolate

THE CAFÉ EXPRESS

Glass of Florida Orange Juice, Butter & House Marmalade
Choice of Two: Muffin, Danish, Toast or Croissant
Choice of One: Freshly Brewed Coffee, Decaffeinated Coffee,
Specialty Selection of Herbal Teas or
Cinnamon Hot Chocolate
\$11.95* per person

All Breakfast Beverages

Milk: Whole, 2%, Skim, Chocolate \$2.00 Almond Milk \$4.00 Florida Orange Juice \$3.00	Bottled Water \$3.00 Bottled Sparkling Water \$3.00 Assorted Herbal Teas \$3.00 Freshly Brewed Coffee \$3.00 Hot Chocolate \$3.00 Coke Products \$3.00
Fresh Juice: Cranberry, Apple, Pineapple, Tomato \$3.00	

*We use Ultra-Pasteurized Whole Shell Eggs
All prices are subject to 15% Gratuity and 9% Sales Tax*

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition

A La Carte Breakfast

SEASONAL SLICED FRUIT PLATE

Cottage Cheese & Fresh Baked Muffin (V)
\$12.00

CINNAMON FRENCH TOAST

Fruit Compote, Maple Syrup (V)
\$13.00

EUROPEAN BREAKFAST

Butter & House Marmalade, Croissants, Rolls, Assorted Cold Cuts & Cheeses, Hard Boiled Eggs, Sliced Grain Bread,
\$14.00

BUTTERMILK PANCAKES

Short Stack (2pc.) \$11.00
Full Stack (3pc.) \$14.00
Add Banana or Seasonal Berries
\$2.00 (V)

BELGIAN WAFFLE

Whipped Cream & Strawberries (V)
\$14.00

All About the Eggs

SUNRISE BREAKFAST

Two Eggs any Style: Over Easy, Medium, Hard, Sunny Side Up or Poached (G)(V)
\$14.00

*WESTERN OMELET

Bell Peppers, Onions, Scallions, Diced Ham & Shredded Jack Cheese
(No Substitutions) (G)
\$14.00

LATIN STEAK & EGGS

6 oz. Churrasco Steak, 2 Eggs, Plantains & Chimichurri Sauce
(No Meat Selection Included) (G)
\$16.00

*FEELING GOOD OMELET

Egg White Omelet, Tomato, Onion, Mushroom, Bell Peppers, Broccoli & Low Fat Cheese, Served with Spicy Black Bean Patty (No Substitutions) (V)
\$14.00

EGGS BENEDICT

2 Eggs Poached, Served with Ham & Toasted English Muffin, Topped with Hollandaise Sauce & Sliced Tomatoes
(No Meat Selection Included)
\$16.00

EARLY MORNING OMELET

Ultra-Pasteurized Egg or Egg White, Bacon, Sausage, Cheese, Scallions, Onions, Mushrooms and Potato, Topped with Jalapeño Reduction, Guacamole & Tomato Salsa (No Substitutions) (G)
\$15.00

BUILD-YOUR-OWN OMELET

Ultra-Pasteurized Egg White or Egg Beaters
Choice of 3 Ingredients \$14.00 / Choice of 5 Ingredients \$16.00
Choice of: Onion, Mushroom, Tomato, Scallions, Bacon, Sausage, Ham, Chicken Sausage, Cheese, Potato, Bell Peppers, Broccoli & Spinach (G)(V)

Additions

1 Egg \$2.00	Cottage Cheese (G)(V) \$3.00	Pork Sausage (G) \$4.00
Oatmeal (V) \$6.00	Fresh Fruit Bowl (G)(V) \$4.00	Chicken Sausage (G) \$5.00
Southern Grits (V) \$6.00	Yogurt - Plain or Fruit (G) \$3.00	Apple Smoked Bacon (G) \$4.00
Muffin (2 Pieces) \$2.00	Granola Parfait with Golden Honey, Fresh Yogurt, Toasted Granola & Fresh Fruit Compote (V) \$7.00	Breakfast Potatoes (G)(V) \$4.00
Danish (3 Pieces) \$4.00		Sliced Meats or Cheeses (G) \$12.00
Wheat, White or Rye Toast \$3.00		Spicy Black Bean Patty (V) \$5.00
		French Fries (G)(V) \$4.00

(G) GLUTEN FRIENDLY
(V) VEGETARIAN FRIENDLY

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition

A La Carte Lunch: Light Bites

GARDEN SALAD / PETITE CAESAR

A great and healthy start to your meal! (V)
\$6.00

*CRISPY CHICKEN TENDERS

*Served Plain or Buffalo Style
With Honey Mustard or BBQ sauce*
\$14.00

*JUMBO CHICKEN WINGS

*Served Buffalo Style: Hot, Medium, Mild or Plain
with Blue Cheese Dressing, Celery & Carrots*
\$14.00

*QUESADILLAS

*Marinated Black Bean Corn Relish,
Grilled Onions & Peppers, Pepper Jack
& Cheddar Cheese on a Flour Tortilla,
Served with Sour Cream & Guacamole \$14.00
Chicken \$16.00 / Shredded Pork \$16.00
Shrimp \$19.00*

*FRIED CALAMARI

Marinara Sauce, Cajun Aioli & Lemon Wedge
\$14.00

Soups & Salads

CARIBBEAN NOODLE SOUP

*Cup \$6.00 / Bowl \$8.00
Chicken, Boniato, Yuca, Malanga,
Potato & Carrots*

HOUSE SALAD

*Mixed Greens, Cucumbers, Tomato,
Shredded Carrots & Choice of Dressing \$12.00
Chicken \$15.00 / Shrimp \$17.00
Fresh Catch \$19.00*

*CLASSIC CAESAR SALAD

*Fresh Romaine, Shredded Parmesan Cheese,
House Croutons & Caesar Dressing \$12.00
Chicken \$15.00 / Shrimp \$17.00
Fresh Catch \$19.00*

*MEDITERRANEAN SALAD

*Black Olives, Sun-Dried Tomatoes,
Red Onions, Crumbled Feta Cheese,
Roasted Peppers & Artichoke Hearts,
Served over Assorted Salad Greens
Choice of Chicken Breast or Salmon Filet
\$19.00*

Sandwiches, Wraps & Burgers

Served with French Fries

SEASONAL VEGGIE WRAP

*Chef's selection of Market Vegetables
wrapped in a Flour Tortilla with Garden Greens (V)*
\$14.00

*CHICKEN SANDWICH

*Grilled Chicken Breast, Lettuce, Tomato
& Swiss Cheese with Lemon Pepper Aioli
on a Brioche Bun*
\$15.00

PHILLY CHEESE STEAK

*Shredded Rib-Eye Steak or Chicken Breast
with Sautéed Mushrooms, Onions, Peppers
& Provolone Cheese, Served on a Hoagie Roll*
\$15.00

CUBAN SANDWICH

*Sliced Pork, Smoked Ham, Pickle &
Swiss Cheese with Mustard on Cuban Bread*
\$15.00

COUNTRY CLUB

*Turkey, Ham, Swiss & Cheddar Cheese,
Topped with Lettuce, Tomato & Bacon, layered
between Whole Wheat Bread with Mayonnaise*
\$15.00

*KEY LARGO FISH SANDWICH

*Blackened Filet of Fish with Lettuce,
Tomato & American Cheese on a Brioche Bun,
Served with Tangy Tartar Sauce*
\$15.00

950 STEAK BURGER

*8 oz. All Beef Burger, Choice of Cheese, Crispy Bacon, Lettuce,
Tomato & Onion, Served on a Brioche Bun with 950 Steak Sauce*
\$15.00

(G) GLUTEN FRIENDLY
(V) VEGETARIAN FRIENDLY

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may
increase your risk of food borne illness, especially if you have a medical condition*

A La Carte Lunch: Entrées

*CATCH OF THE DAY

Grilled, Pan-Seared or Blackened,
Served with Red Bean Rice & Market Vegetables
\$22.00

*JAMAICAN CHICKEN BREAST

Chicken Marinated in Jerk Spice, Served with
Mango Salsa, Tostones & Red Bean Rice (G)
\$19.00

*BUENA VISTA TACOS

Choice of: Pulled Pork, Catch of the Day, or
our Famous Shrimp, Served in Warm Flour Tortillas,
Pico de Gallo, Cilantro Slaw & Jalapeño Ranch
with Black Beans Rice
\$16.00

*BLACKENED SHRIMP PASTA

Sautéed Blackened Shrimp with
Chardonnay Wine, Garlic, Shallots, Tomato &
Green Onions, Served over Penne Pasta
with a side of Toasted Garlic Bread
\$20.00

GRILLED PORK RIB-EYE

8 oz. Rib-Eye, Golden 950 Sauce, Served with
Market Vegetables & Garlic Mashed Potatoes (G)
\$18.00

*RIB EYE STEAK

USDA 12 oz. Choice Beef,
Topped with Blue Cheese & Baked Potato
\$26.00

GRILLED CHURRASCO STEAK

USDA 10 oz. Choice Beef, Marinated in Garlic, Pepper & Fresh Thyme,
Served with Black Beans & Rice, Topped with Chimichurri Sauce
\$24.00

Sides

\$4.00

Jalapeño Cut Corn (G)(V)
Red Beans & Rice (G)(V)
Baked Potato (G)(V)
French Fries (G)

\$5.00

Tostones (G)(V)
Onion Rings (V)
Yuca Fries (G)(V)
Cole Slaw (G)(V)
Mac & Cheese (V)

\$6.00

Black Beans & Rice (G)
Garlic Mashed Potatoes (G)(V)
Fresh Vegetables (G)(V)

\$9.00

Loaded Baked Potato
Scallions, Cheese, Sour Cream Butter & Bacon

Culinary Sweets

CRÉME CARAMEL

with Chantilly Cream
\$7.00

FRIED CHEESE CAKE

with Mango Compote
\$8.00

WARM GUAVA BREAD PUDDING

with Island Rum Sauce
\$7.00

CHOCOLATE GANACHE CAKE

Three luscious layers of Chocolate Mousse
with Chocolate Ganache Icing
\$8.00

KEY LIME PIE

The original South Florida tradition!
\$7.00

(G) GLUTEN FRIENDLY
(V) VEGETARIAN FRIENDLY

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition