

BREAKFAST

Serving breakfast from 6:00 AM to 11:00 AM

Please dial 5480 on your guest room telephone or press 

EARLY MORNING COCKTAILS

Blood Orange Mimosa \$18

House Champagne, Blood Orange or Freshly Squeezed Florida Orange Juice

Bloody Mary \$17

House Vodka, Tomato Juice, Worcestershire, Tabasco Sauce, Lemon Juice

Bellini \$16

Prosecco, Lime Juice, Guava Juice or Mango Juice

SMOOTHIES - YOGURTS - PARFAITS

Berry Smoothie \$12

Strawberry, Blueberry, Blackberry, Banana, Yogurt, Agave

Heart Healthy Parfait \$13

Oscar's Scones, Mixed Berries, House-Made Granola, Winter Park Honey, Greek Yogurt Parfait with Caramelized Pineapple

FROM THE PANTRY

Sliced Fruit Plate \$12

Honeydew, Kiwi, Cantaloupe, Pineapple, Watermelon, Orange

Scottish Smoked Salmon and Bagel \$19

Toasted Bagel, Cream Cheese, Cucumber, Pickled Red Onion, Heirloom Tomato, Caper, Arugula, Lemon, Chive

GRAINS, CEREALS, NUTS, OATS

Steel Cut Irish Oatmeal \$9

Brown Sugar, Raisins, Milk

Superfruit Breakfast Bowl \$15

Quinoa, Barley, Apricot, Goji Berries, Banana, Golden Raisins, Shaved Coconut, Almond Milk, Fresh Berries

Cereals \$7

Special K, Frosted Flakes, Chocolate Puffs, Cheerios, Rice Krispies, Frosted Mini Wheats, with a Choice of 2%, Skim or Whole Milk

FROM THE GRIDDLE

Oscar's Buttermilk Pancakes \$14

Pure Maple Syrup

Enhancements: Blueberries, Chocolate Chips, Strawberries or Banana \$2

FROM THE BAKERY

Waldorf Astoria Bakery Basket \$9

Choice of 3: Croissant, Pain Au Chocolat, Muffin of the Day, Cinnamon Roll, Banana Nut Cake, Gluten-Free Muffin of the Day

Freshly Made Bagels \$5

Choice of: Everything, Whole-Wheat or Plain Bagel with Cream Cheese

Breads \$3

Choice of: White, Multigrain, Rye, Cinnamon Raisin, English Muffin

Continental \$16

Choice of 3: Croissant, Pain Au Chocolat, Muffin of the Day, Cinnamon Roll, Banana Nut Cake.

Choice Of Orange Juice or Grapefruit Juice and TEALEAVES Tea or Freshly Brewed Lavazza Italian Coffee

FROM THE FARM

All Egg Dishes Prepared with Grade A Cage-Free Eggs

Accompaniments: Slow Roasted Tomato, Breakfast Potato & Choice of Toast

Eggs Your Way \$17

Two Eggs Prepared To Your Liking. Select One Protein: Nueske Smoked Bacon, Artisan Pork Sausage, Black Forest Ham

Oscar's Omelet \$19

Create Your Own Omelet.

Choose Up To Three Ingredients:

Black Forest Ham, Bacon, Artisan Pork Sausage, Chorizo, Peppers, Spinach, Red Onion, Tomato, Asparagus, Jalapeño, Mushroom, Broccoli, Avocado, Cheddar, Gruyère, Feta, Goat, Brie

Additional Ingredients: \$1 Each

BENEDICT

All Egg Dishes Prepared with Grade A Cage-Free Eggs

Accompaniments: Slow Roasted Tomato & Breakfast Potato

Waldorf Astoria Classic \$22

Nueske Canadian Bacon, English Muffin, Hollandaise Sauce

SPECIALTY EGGS

All Egg Dishes Prepared with Grade A Cage-Free Eggs

Avocado And Eggs \$21

Poached Eggs, House-Made Cranberry Walnut Bread, Fresh Avocado, Smoked Salmon, Sautéed Arugula, Peruvian Dwarf Peppers

SIDES

Breakfast Potatoes \$6

Nueske Bacon \$8

Artisan Pork Sausage \$7

Chicken Apple Sausage \$7

 Heart Healthy  Gluten-Free  Vegetarian  Local

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

24% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge of which 18% will be distributed to room service team members and 6% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. An additional \$5.00 in-room dining charge will also be added to your account.

ALL DAY MENU

Serving from 11:00 AM to 12:00 AM

Please Dial 5480 on your guest room telephone or press 

STARTERS

Chicken Noodle Soup \$9

Chicken Broth, Natural Chicken, Celery, Carrots, Pasta

Cheese Board \$32

Vermont Bijou, Pleasant Ridge Reserve, Saint Angel Triple Cream, Alta Langa La Tur, Comte A.O.C., Fontina Valdostana D.O.C., Spirulina Bar, Apricots, Honey, Grapes, Sourdough Bread

Chilled Colossal Gulf Shrimp \$8 per piece

House-Made Cocktail Sauce, Lemon, Tarragon Aioli

Charcuterie and Cheese Board \$34

Nduja Bresaola (Cured Wagyu Beef), Prosciutto di Parma D.O.P., Salami Fra'Mani, Saint Angel Triple Cream, Pleasant Ridge Reserve, Blue Cheese, Marinated Olives, House-Made Preserve, Sourdough Bread

SALADS

Enhancements: Chicken \$7, Shrimp \$10, Salmon \$8

Caesar Salad \$12

Romaine Hearts, Focaccia Croutons, Parmigiano Reggiano D.O.P., House-Made Caesar Dressing

Greek Salad \$13

Romaine Lettuce, Feta Cheese, Cucumbers, Tomatoes, Kalamata Olives, Red Onions, Pepperoncini, Mediterranean Vinaigrette

Caprese \$17

Heirloom Tomatoes, Buffalo Mozzarella D.O.P., Lemon Vinocotto, Extra Virgin Olive Oil, Micro Basil

SANDWICHES AND PANINIS

Sandwiches served with Chips or Fries

Florida Grouper Sandwich \$25

Pan-Seared Black Grouper, Tarragon Remoulade, Artisan Greens, Pickled Red Onions, House-Made Challah Knot

Grilled Chicken Sandwich \$16

Farm Chicken, Cheddar Cheese, Lettuce, Tomato, Spicy Aioli

Chicken Salad Wrap \$15

Farm Raised Chicken, Grapes, Apples, Lettuce, Candied Walnuts, Flour Tortilla

Bistro Cheese Burger \$17

Choice of: Aged Cheddar, American, or Gruyère
Bibb Lettuce, Vine Ripened Tomato, Russian Dressing, Red Onions,
House-Made Brioche Bun, Pickle
Enhancement: Nueske Bacon \$2

SIDES \$9

Whipped Yukon Potatoes • Oscar's Mac & Cheese • Asparagus Sautéed or Steamed • Jasmine Rice • Haricots Vert Sautéed or Steamed

ENTREES

Farm Raised Scottish Salmon \$28

Seared Loch Duart Salmon, Asparagus, Cherry Tomato, Cipollini Onion, Fried Capers and Tarragon Beurre Blanc

Roast Tanglewood Chicken Breast \$29

Whipped Yukon Potatoes, Sautéed Haricots Vert, Cherry Tomato, Natural Jus

8oz Filet Mignon \$49

Mashed Potato, Sautéed Haricots Vert, Baby Carrots, Bordelaise

PASTA

Pasta Enhancements: Chicken \$7, Shrimp \$10, Mushroom Medley \$8
Gluten Free Pasta Available Upon Request

Fontina Alfredo \$19

Pappardelle Pasta, Parmesan Reggiano D.O.P.

Pasta Al Pomodoro \$18

Spaghetti, House-Made Marinara, Tomatoes, Olive Oil, Basil, Garlic

ARTISAN PIZZA

House-Made Dough, Prepared In Our Stone Oven

Gluten Free Pizza Upon Request

Cheese Pizza \$18

House-Made Tomato Sauce, Mozzarella Cheese, Parmesan

Create Your Own Pizza \$24

Choose Up to 3 Toppings:

Pepperoni, Black Forest Ham, Sausage, Pineapple, Mushrooms,
Kalamata Olives, Red Onion, Peppers, Arugula

Additional Toppings \$2 Each

GLOBAL FLAVORS

Enhancements: Chicken \$7, Shrimp \$10 or Tofu \$7

Stir Fry \$19

Green Beans, Bok Choy, Mixed Peppers, Ginger, Cabbage, Carrots,
Broccolini, Spring Onions, Sesame Seeds, Sweet Ginger Soy, Jasmine Rice

DESSERT

German Chocolate Cake \$12

Old Fashioned Buttermilk Chocolate Cake with Coconut and Pecan Filling, Chocolate Icing, Crème Anglaise, Mixed Berries

Key Lime Pie \$12

Tahitian Vanilla Bean Crème Chantilly

Signature House-Made Cheesecake \$12

Raspberry Coulis

Gelato \$12

Seasonal Selection

Strawberries and Cream \$12

Fresh Strawberries, Tahitian Vanilla Bean Crème Chantilly

Bull & Bear Crème Brûlée \$12

Hidden Dark Chocolate Crème, Short Bread

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BEVERAGES

Freshly Brewed Lavazza Italian Coffee

Regular or Decaffeinated

Small Pot (2-3 cups) \$9

Large Pot (3-5 cups) \$12

French Press Coffee \$13

TEALEAVES Hot Tea \$7

Organic English Breakfast, Organic Earl Grey with Lavender,

Organic Chamomile Blossoms, Organic Long Life Green,

Organic Peppermint

Hot Chocolate \$6

Espresso \$5

Latte or Cappuccino \$6

Republic of Tea Iced Tea \$8

Darjeeling

Assorted Sodas \$5

Coke, Coke Zero, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, Orange Fanta

Club Soda or Tonic Water \$4

Bottled Water

Small \$4 Large \$7

Aqua Panna Mineral Water,

San Pellegrino Sparkling Natural Mineral Water

Glass of Milk \$5

Whole, Low Fat, Skim

Almond Milk, Soy Milk \$7

Juice \$7


Apple, Cranberry, Florida Grapefruit, Florida Orange,

Pineapple, Tomato

Fresh Squeezed Orange Juice \$10

SPIRITS AND BEER

Serving from 7:00 AM to 12:00 AM

Please Dial 5480 on your guest room telephone or press 

SPIRITS 375ML BOTTLE

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|----------------------------|------|
| Absolut | \$60 |
| Stolichnaya | \$70 |
| Hendricks | \$65 |
| Bacardi Gold | \$55 |
| Herradura Silver | \$80 |
| Maker's Mark | \$75 |
| Johnnie Walker Black Label | \$80 |
| Jack Daniels | \$75 |

BEER

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| Domestic | \$7 |
| Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, O'Doul's (non-alcoholic) Sam Adams, Sam Adams Seasonals | |
| Import & Craft* | \$8 |
| Amstel Light, Corona Extra, Guinness Draught, Heineken, Peroni, Stella Artois, Cigar City Jai Alai IPA, Blue Moon | |

*Based on availability

WINE LIST

CHAMPAGNE BOTTLE

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| Moët & Chandon Impérial Brut, Épernay, France | \$125 |
| Veuve Clicquot Yellow Label, Reims, France | \$185 |

SPARKLING WINE GLASS / BOTTLE

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| Prosecco, Daughters | \$12 / \$42 |
| Sparkling, Chandon Brut Classic, CA | \$16 / \$60 |

WHITE WINE GLASS / BOTTLE

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| CHARDONNAY | |
| Laguna Ranch, Russian River Valley, CA | \$14 / \$54 |
| Hill Family Estate, Bonnet Creek Reserve "Carly's Cuvée," Napa Valley, CA | \$16 / \$65 |

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| SAUVIGNON BLANC | |
| Mohua, Marlborough, New Zealand | \$12 / \$45 |
| Matanzas Creek, Sonoma County, CA | \$13 / \$49 |

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| ALTERNATIVE WHITES | |
| Pinot Grigio, Terlato Family Vineyards, Friuli, Italy | \$14 / \$53 |
| Rose, Chateau Miraval, Cotes de Provence | \$17 / \$65 |

RED WINE GLASS / BOTTLE

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| CABERNET SAUVIGNON | |
| Columbia Crest H3, Horse Heaven Hills, WA | \$12 / \$45 |
| Oberon, Napa County, CA | \$17 / \$65 |

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| MERLOT | |
| Ferrari-Carano, Sonoma County, CA | \$17 / \$65 |

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| ALTERNATIVE REDS | |
| Malbec, Bodega Norton Reserva, Mendoza, Argentina | \$16 / \$62 |
| Red Blend, Conundrum, CA | \$14 / \$53 |

HALF BOTTLE SELECTION BOTTLE

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| Sparkling, Chandon Brut Classic, CA | \$32 |
| Champagne, Moët & Chandon Impérial Brut Épernay, France | \$75 |
| Chardonnay, Sonoma-Cutrer, Sonoma County, CA | \$32 |
| Pinot Gris, King Estate, OR | \$28 |
| Pinot Noir, J Vineyards, CA | \$32 |
| Cabernet Sauvignon, Hess Allomi, Napa Valley, CA | \$38 |