



# Breakfast

## Breakfast Buffet

Seated 6:30 am until 10:30 am

You will begin with an assortment of cereals, dried and fresh seasonal fruits. Complimented by an array of freshly baked pastries prepared by our award winning pastry team. Enjoy an expansive display of hot and cold food. Your server can arrange for your favorite omelet to be freshly prepared by our culinary staff. Coffee, tea and juice included.



Full Breakfast Buffet 20

Children under 12 10



Continental Buffet Only 15  
Includes seasonal fruits, vegetables, dry cereals, breakfast pastries, coffee, tea or milk.

## Bottled Water and Sides

Voss .5 liter 3

Evian 750ml 5

San Pellegrino (Sparkling) .5 liter 3

Fresh Squeezed Orange or Grapefruit Juice 3.50

Tomato, V-8, Apple or Cranberry Juice 3

Freshly Brewed Starbucks Coffee 3

Decaffeinated Coffee or Specialty Tea 3

Milk, Chocolate Milk or Hot Chocolate 3

Danish, Muffin, Croissant 3

English Muffin or Toast 3

Yukon Potatoes 4

Chorizo Hash 5

Cheese Grits 4

Buttermilk Biscuits 3

Apple wood Bacon or Maple Sausage 5

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

## Signature Dishes



Egg White Omelet 15  
Prepared with olive oil, tomato and feta cheese (carb conscious)  
*Worthington Renaissance, Fort Worth, TX*

Lemon Soufflé Pancakes 14  
With raspberries, toasted pinenuts and raspberry syrup  
*Stanford Court Hotel, San Francisco, CA*

Orange French Toast 15  
with Cinnamon and Valencia orange syrup  
*Renaissance SeaWorld, Orlando, FL*

All American 15  
Two Eggs any style, potato casserole and choice of breakfast meat

## Specialties

Toad in a Hole 13  
Fried egg cooked in brioche bread and potato casserole

Chorizo Hash and Eggs 14  
Two eggs any style with chorizo, onions, potatoes and Queso fresco

Signature Eggs 14  
Shirred eggs, roasted Roma tomato, buffalo mozzarella on chiabatta bread and basil hollandaise

Organic Omelet 15  
Heirloom tomatoes, apple wood bacon and potato casserole

Steak and Eggs 18  
Petite Harris Ranch strip steak, mushroom/tomato hash and eggs any style

Chicken Fried Steak and Eggs 15

The Dolphin Waffle 12

Biscuits and Gravy 8

Irish Oatmeal 9  
with Winter Park honey

Seasonal Fruit Plate 11  
Drizzled with Stoneyfield farm yogurt



These items have been selected to meet the diverse dietary needs of our guests. Your server will be delighted to answer any questions you may have

**18% gratuity will be added to parties of 6 or more**

## Small Plates and Soups

**Fire Roasted Rock Shrimp**, organic tomatoes, onions and cucumbers  
**10**

**Tomato & Mozzarella**, heirloom tomatoes, buffalo mozzarella with Meyer lemon vinaigrette  
**8** (low cholesterol)

**Chicken Wings**, house smoked spicy hot wings and blue cheese dipping sauce  
**10**

**Dipping Trio**, hummus, spinach/artichoke & olive tapenade with crispy pita chips  
**10**

**French Onion Soup**, blend of onions accented by 3-cheese crouton  
**7**

**Lobster Bisque**  
**9**

**Soup du Jour**  
**8**

## Organic Harvest

**Caesar**, crisp romaine, parmesan crisp and our own Caesar dressing  
**10** (carb conscious)  
**with chicken 12 with shrimp 15**

**Wedge Salad**, baby iceberg, pork cracklings and Point Reyes blue cheese dressing  
**10**

**Fried Chicken Salad**, sweet corn, goat cheese, grape tomatoes and buttermilk dressing  
**12**

**Asian Beef Salad**, stir fried rice noodles, organic greens and hoi sin barbecue dressing  
**14**

**Ahi Tuna Salad**, haricot vert, olives, organic egg arugula and poached potatoes  
**15**

**Chop Salad**, Latin spiced shrimp, avocado, exotic fruits, organic greens and mango dressing  
**16**

## Large Plates and Sandwiches

**Barbecue Pork Sandwich** with cole slaw and Winter Park honey barbecue sauce  
**12**

**Skirt Steak Sandwich**, avocado/horseradish aioli, arugula, onions on Ciabatta bread  
**14**

**Florida Grouper Sandwich** with mango/papaya salsa  
**15** (low fat)

**Trade Winds Fish & Chips**, Maine haddock, potato wedges & cole slaw  
**14**

**Pasta Rustico**, orecchiette pasta, broccoli rabe, sweet sausage & organic tomatoes  
**12**

**Grilled Cheese**, Vermont cheddar cheese, tomatoes and bacon on sour dough bread  
**10**

**Florida Shrimp Poboy**, fried rock shrimp, spicy remoulade on crispy baguette  
**15**

**Black Angus Burger**, apple wood bacon and Vermont cheddar cheese  
**14**

**Signature Turkey BLT**, Organic tomatoes, roasted turkey apple wood bacon on sour dough bread  
**11**

**Chicken Sandwich**, grilled chicken, Swiss cheese, oven dried tomatoes on Ciabatta roll  
**12**

**Portobello Sandwich**, pecan wood grilled mushroom, Vidalia onions and piquillo pepper spread  
**11**

**Cured Pork Cuban**, Roast pork, manchego cheese, pickles and spicy mustard spread  
**12**

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**RENAISSANCE**  
ORLANDO HOTEL  
AT SEAWORLD®

# DINNER

## Small Plates and Soups

**Parmesan Bruschetta**, organic tomato relish  
& Winter Park honey  
**7**

**King Crab Mac-n-Cheese**, Alaskan king crab in  
white cheddar cheese sauce  
**12**

**Shrimp Toast** with spiced coconut aioli  
**11**

**Dipping Trio**, hummus, spinach/artichoke  
& olive tapenade with crispy pita chips  
**10**

**Lobster Bisque**  
**9**

**French Onion Soup**, blend of onions accented by  
3-cheese crouton  
**8**

## Organic Harvest

**Trade Winds Salad**, organic greens, grape  
tomatoes, avocado and Mojito vinaigrette  
**9**

**Caesar**, parmesan crisp and  
our own Caesar dressing  
**10** (low cholesterol)

Add grilled chicken **12** Add shrimp **15**

**Tomato & Mozzarella**, heirloom tomatoes, buffalo  
mozzarella with Meyer lemon vinaigrette  
**8** (carb conscious)

**Wedge Salad**, baby iceberg, pork cracklings  
and Point Reyes blue cheese dressing  
**10**

## Medium Plates

**Portobello Sandwich**,  
Pecan wood grilled mushroom,  
Vidalia onions and piquillo pepper spread  
**11**

**Black Angus Burger**, apple wood bacon,  
and Vermont cheddar cheese  
**14**

**Signature Turkey BLT**,  
Organic tomatoes, roasted turkey, and  
Apple-wood bacon on sour dough bread  
**11**

## Large Plates

**Harris Ranch "Manhattan cut" Rib Eye**,  
Boniato mash & sweet corn succotash  
**33**

**Florida Grouper**, broccoli rabe  
& mango/papaya salsa  
**24** (low fat)

**Harris Ranch Filet Mignon**, fingerling potatoes  
& Tradewinds steak sauce  
**30**

**Olive Oil Poached Maine Lobster Tail**, roasted  
radishes and chimichurri  
**32**

**Harris Ranch NY Strip Steak**, mashed potatoes  
& organic honey glazed carrots  
**28**

**Pecan Crusted Shrimp**, fall carrots  
& cilantro/key lime glaze  
**25**

**Pasta Rustico**, orecchiette pasta, broccoli rabe,  
sweet sausage & organic tomatoes  
**19**

**Seared Yellow Tail Snapper**, wilted greens  
& lemon oil drizzles  
**27** (low cholesterol)

**Churrasco Skirt Steak**, root vegetables  
& Vidalia onion chimichurri  
**24**

**Fried Pork Chop**, braised cabbage  
& sweet apple sauce  
**23**

**Rotisserie Chicken**, mashed potatoes, seasonal  
vegetables & Meyer lemon reduction  
**21**

**Rotisserie Baby Back Ribs**, sweet potato mash,  
& Winter Park honey barbecue sauce  
**19**

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