

## BREAKFAST BAR

enjoy our full buffet selection of fruits, cereals, yogurts and fresh baked breakfast breads, hot items and made-to-order eggs and omelets, juices, coffee or tea 22.95

### THE CONTINENTAL

enjoy our selection of fruits, cereals, yogurts, fresh baked breakfast breads from the buffet with juices, coffee or tea 15.95

## GRAINS, FRUITS, STARTERS

### SEASONAL FRUIT

lime-scented honey, banana bread 14.00

### GRANOLA YOGURT PARFAIT

nonfat Greek yogurt, wildflower honey, almond granola, berry compote 9.50

### ASSORTED DRY CEREALS

granola, Cheerios, Froot Loops, Frosted Flakes, Frosted Mini-Wheats, Raisin Bran, Special K or All-Bran with strawberries & bananas 6.50

### BAKERY BASKET

butter croissant, today's muffin, banana bread, butter, fruit preserves 8.95

### STEEL CUT OATMEAL

brown sugar, golden raisins 5.50

### FRESH PAPAYA & BERRIES

locally sourced 9.95

## MAIN PLATES

### EGGS YOUR WAY\*

two farm fresh eggs, choice of apple wood smoked bacon, ham, turkey or pork sausage, red bliss potatoes, toast 15.95

### EGGS BENNIE\*

two poached eggs, shaved ham, savory bread pudding, hollandaise sauce 16.00

### CREATE AN OMELET

roasted peppers, spinach, asparagus, mushrooms, melted onions, oven-fired tomatoes, sharp cheddar, feta, Gruyère, goat cheese, ham or sausage, red bliss potatoes, toast 16.50

### VEGETABLE FRITTATA

egg white or farm fresh eggs with grilled onions, peppers, asparagus, oven-fired tomatoes, fine herbs, goat cheese, tomatillo salsa, red bliss potatoes, toast 15.50

### LEMONY GRIDDLE CAKE

blueberry compote, warm maple syrup 12.00

### RUM RAISIN FRENCH TOAST

cinnamon cream 13.00

### TRADITIONAL EGGS BENEDICT

two poached eggs, canadian bacon, english muffin, hollandaise sauce 16.95

### SPANISH SCRAMBLE

scrambled eggs with sweet pepper, onion, tomato, garlic, cilantro, serrano ham stuffed in a crusty roll 15.00

### HOUSE CURED SALMON GRAVLAX

sea salt capers, red onion, tomato, hard cooked eggs, fresh bagel 15.50

## SIDES

### BREAKFAST MEATS

ham, apple wood smoked bacon, turkey or pork sausage 6.00

### NEW YORK BAGELS

butter or cream cheese, fruit preserves 5.00

### TOAST

country white, multigrain, whole wheat or marble rye 4.00

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumers risk of food borne illnesses.

A gratuity of 18% will be added to groups of 6 or more.

## SOUPS & STARTERS

### VELVETY VEGETABLE SOUP

chicken, spinach, ditalini pasta 7.00

### CUBAN BLACK BEAN SOUP

sour cream, crisp tostones 7.50

### FRIED YUCA STICKS

mojo dipping sauce 8.00

### OVEN-FRIED CHICKEN WINGS

spicy barbecue sauce 13.00

### KEY WEST SHRIMP COCKTAIL

traditional cocktail sauce 12.00

### THIN CRUST PIZZA

plum tomato sauce, mozzarella, fresh basil 14.00

### MIAMI FISH AND CHIPS

flash-fried, house-made chips, key lime aioli, mango-sriracha dipping sauce 15.00

## SIDES

sweet potato fries 6.00

asparagus spears 7.00

crunchy macaroni 6.00

sweet plantains 5.00

choose any 3 for 14.00

## SALADS & SANDWICHES

### CAESAR

shaved parmesan, ciabatta crostini  
small 7.00  
large 11.00

### GARDEN CHOP

tomatoes, english cucumber, radishes, scallions, sharp white cheddar, Dijon-honey vinaigrette  
small 8.00  
large 13.00

### CAPRESE

tear drop tomatoes, fresh mozzarella, sweet basil pesto 12.00

### ADD TO ANY SALAD

grilled chicken 5.00 / salmon 6.00 / shrimp 7.00 / steak 8.00

### WARM SKIRT STEAK SALAD

tomato, avocado, blue cheese, crispy onions 18.00

### STEAKHOUSE BURGER

choice of cheese, bacon or sautéed mushrooms, brioche bun 16.50

### GRILLED CHICKEN SANDWICH

roasted tomatoes, feta, lemon-cilantro vinaigrette 16.00

### BBQ PULLED PORK

Granny Smith apple - blue cheese slaw, grilled ciabatta 15.00

### MEDIANOCHE

roast pork, ham, Swiss cheese, pickles on soft egg-dough bread 16.00

*sandwiches are served with a choice of chips, fries, side garden salad or mixed fruit*

## MAIN PLATES

### MAC & FIVE CHEESES

cavatappi pasta, buttery bread crumbs 15.00

### CITRUS CRUSTED SALMON

vegetable hash, sweet potato bisque 26.00

### ROASTED NATURAL CHICKEN

savory bread pudding, broccolini, pan gravy 19.00

### FLAT IRON STEAK

steak fries, salsa verde 23.00

### COLOSSAL SHRIMP SCAMPI

angel hair pasta, creamy garlic sauce 25.00

### NEW YORK STRIP

crispy onions, smashed potatoes, garlic butter 29.00

### LINE CAUGHT SNAPPER

yellow rice, black beans, spanish sofrito sauce 27.00

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# Coral Cafe

## COCKTAILS



### **SKINNY MOJITO**

BACARDI Superior Rum, lightly muddled mint and just squeezed lime 10

### **BLUE HAWAII**

BACARDI Superior Rum and Blue Curacao with pineapple juice and coconut 11

### **BOURBON TEA**

Maker's Mark Bourbon, freshly brewed iced tea and lemon 11

### **PALOMA**

Herradura Silver Tequila, reby red grapefruit juice, organic agave nectar, lime splash of soda 11

### **FRESH MARGARITA**

Patron Silver Tequila, Cointreau Orange Liqueur, organic agave nectar, just-squeezed lime 14

### **SUMMER SKY**

Tanqueray Gin, Blue Curacao, organic agave nectar, freshly squeezed lime 11

### **COOL AS A CUCUMBER**

Hendrick's Gin, St-Germain Elderflower Liqueur, English cucumber fresh lemon 12

### **WHITE COSMO**

Belvedere Vodka shaken with Cointreau Orange Liqueur, white cranberry and fresh citrus 12

### **PEAR-BERRY LEMONADE**

ABSOLUT Pears Vodka, fresh blueberries, jut squeezed lemon

### **CALI CAIPIRINHA**

Cabana Cachaca, Cointreau Orange Liqueur, honey, freshly squeezed lime and Sprite 10

# BY THE GLASS



## WHITES

### PROSECO

Mionetto "Prestp," D.O.C. Brut Italy 8

### MOSCATO

Bella Sera Italy 8

### RIESLING

Pacific Rim Washington 9

### PINOT GRIGIO

Esperto by Livio Felluga Italy 9

### SAUVIGNON BLANC

Oyster Bay New Zealand 11

### CHARDONNAY

Votre Sante California 9

### CHARDONNAY

Hess Shirtail Creek Vineyard Monterey, CA 11

## REDS

### PINTO NOIR

Parker Station by Fess Parker Central Coast, CA 9

### PINOT NOIR

Tangley Oaks Sonoma Coast, CA 13

### MERLOT

Wente Vineyards Sandstone Livermore, CA 11

### RED BLEND

H3 "Les Chevaux" Horse Heaven Hills, WA 11

### CABERNET SAUVIGNON

14 Hands Washington 10

### CABERNET SAUVIGNON

B.R. Cohn "Silver Label" North Coast, CA 15

# BEERS



## AMERICAN

**BUD LIGHT 5.5**

**BUDWEISER 5.5**

**COORS LIGHT 5.5**

**MICHELOB ULTRA 5.5**

**MILLER LITE 5.5**

## IMPORTED

**AMSTEL LIGHT 6.5**

**CORONA EXTRA 6.5**

**CORONA LIGHT 6.5**

**PILSNER URQUELL 6.5**

## CRAFT

**BLUE MOON BELGIUM WHITE** Golden, CO 6.5

**BROOKLYN BREWERY BROWN ALE** Brooklyn, BY 6.5

**SAMUEL ADAMS BOSTON ALGER** Boston, MA 6.5

**YUENGLING BREWWEY TRADITIONAL LAGER** Pottsville, PA 6.5

## DRAUGHT

16oz / 20oz

**BUD LIGHT 5.5 / 7**

**HEINEKEN LAGER 6.5 / 8**

**BLUE MOON 6.5 / 8**

**SIERRA NEVADA PALE ALE 6.5 / 8**

**STELLA ARTOIS 6.5 / 8**

**SAMUEL ADAMS SEASONAL 6.5 / 8**

**ANCHOR STEAM 6.5 / 8**

**GUINNESS 6.5 / 8**

## MOCKTAILS



### **BLUEBERRY LEMONDAE**

Fresh blueberries, just-squeezed lemons and blue soda 5

### **CARIBBEAN BREEZE**

A thirst quenching blend of orange, cranberry, pineapple and lime 5

## ASSORTED BEVERAGES



**COCA-COLA, DIET COKE, SPRITE, SEAGRAM'S TONIC & GINGERALE 4**

**RED BULL ENERGY DRINK 4.5**

**RED BULL SUGARFREE 4.5**

# BAR FOOD



## **CAPRESE**

Teardrop tomatoes, fresh mozzarella, sweet basil pesto 12

## **ROASTED RED PEPPER HUMMUS**

Grilled Mediterranean flatbread, celery 8.5

## **CLASSIC SPINACH ARTICHOKE DIP**

Artichoke hearts, creamed spinach, asiago cheese, tortilla chips 9.5

## **CUBAN NACHOS**

Pulled pork, black beans, tomatoes, melted cheese, tortilla chips, mojo sour cream, guacamole, salsa 15.5

## **FIRE-GRILLED WINGS**

Classic Buffalo (hot) or bourbon bbq (sweet) 13

## **CHEESEBURGER SLIDERS**

Cheddar, sweet cucumber relish 13.5

## **MEDIANOCHE SLIDERS**

Roast pork, ham, mustard, Swiss cheese, pickle 13

## **KEY WEST SHRIMP COCKTAIL**

Traditional cocktail sauce, key lime 12

## **FLORIBBEAN SHRIMP**

Beer battered, avocado mousse, papaya, pineapple 12.5

## **MIAMI FISH AND CHIPS**

Flash-fried, house-made chips, key lime aioli, mango-sriracha dipping sauce 15

## **THIN CRUST PIZZA**

Plum tomato sauce, mozzarella, fresh basil 14