

# ALL DAY MENU

Available from 11am – 11pm

To place your order, please visit: [www.orldh.buy-ondemand.com](http://www.orldh.buy-ondemand.com)

To provide our guests increased flexibility with our dining options, all in-room dining orders will be packaged prior to delivery

## STARTERS

### CHILLED SHRIMP 18

Crema Verde, Traditional Cocktail Sauce

### CHICKEN WINGS 18.50

Spicy Buffalo Sauce, Ranch

### THIN CRUST PIZZA 17

Plum Tomato Sauce, First Press Olive Oil  
Choice of Cheese, Margherita, or Pepperoni

### CHICKEN QUESADILLA 17

Grilled Chicken, House-Blend Cheese, Pico de Gallo,  
Guacamole, Sour Cream

## MAIN PLATES

### ROASTED HALF CHICKEN 32

Marble Potatoes, Corn, Baby Carrots,  
Zucchini, Squash, Spicy Aji Amarillo Sauce

### GRILLED NEW YORK STRIP - 12OZ. 38

Roasted Potatoes, Grilled Asparagus,  
Rustic Chimichurri

### MAC AND FIVE CHEESES 28

Orecchiette Pasta, Buttered Brioche Breadcrumbs  
Choice of Chicken or Shrimp

## KIDS MENU

Served with Your Choice of Fries, Chips, or Side Fruit

### CHICKEN FINGERS 13

### ALL BEEF HOTDOG 11

### JUNIOR CHEESEBURGER SLIDERS 13

Two Grilled Beef Patties, American Cheese

### GRILLED CHEESE SANDWICH 10.50

White and Yellow American, Buttered Brioche

### PB&J SANDWICH 9

Peanut Butter, Grape Jelly

 Gluten-Free  Vegetarian  Vegan  Gluten Free upon Request  Local

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food-Borne Illness. For guests with food allergies or specific dietary requirements, please ask for Manager assistance. For parties of 6 or more an 18% gratuity will be added. 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.

## SALADS & SANDWICHES

All Sandwiches Served with House Made Potato Chips

Substitute with Fries, Chips, Side Fruit, or Side Salad \$3

Add to Any Salad Chicken Breast, Chilled Shrimp, or Mahi \$8

### CAPRESE SALAD 17

Heirloom Tomatoes, Mozzarella Ovoline, Basil,  
House Marinated Olives, Extra Virgin Olive Oil

### HARVEST SALAD 16

Red Quinoa, Blistered Grapes, Heirloom Carrots, Peppers,  
Charred Corn, Scallions, Kale, Radish, Shaved Almonds,  
Candied Walnut, Sunny Florida Citrus Vinaigrette

### CAESAR 15

Romaine Hearts, Crouton, Parmesan

### STEAKHOUSE BURGER\* 22

Certified Angus Beef Patty, Toasted Buttered  
Brioche, House Aioli, Butter Lettuce, Tomato, Red Onion  
**Choice of:** Swiss, American or Cheddar Cheese.  
Add Bacon \$1

### TURKEY CLUB 18

Turkey Pastrami, Gruyere, Applewood Smoked Bacon,  
Avocado, Lettuce, Tomato, Lemon Aioli,  
Toasted Sourdough Bread

### MAHI SANDWICH 21

Teriyaki Glazed Mahi, Toasted Buttered Brioche, Lettuce,  
Tomato, Avocado, Cilantro & Siracha Aioli

### GRILLED CHICKEN SANDWICH 18

Cheddar Cheese, Toasted Buttered Brioche, Spicy Aioli,  
Lettuce, Tomato

## DESSERTS

### OLD FASHION CHOCOLATE CAKE 11

Chocolate Fudge

### FLORIDA KEY LIME PIE 11

Mixed Berries, Vanilla Chantilly

### CARROT CAKE 10

Cream Cheese Frosting, Crème Anglaise, Berry Coulis