

ROOM SERVICE MENU

BREAKFAST *7 a.m. - 11 a.m.*

Corridor Croissant \$11

House-made bacon, sharp cheddar, fried egg, arugula and chipotle aioli

Bagel & Schmeear \$5

Choice of classic or smoked salmon cream cheese

Avo Toast \$9.75

Multigrain toast, smashed avocado, fried egg and sea salt

Overnight Oats Parfait \$9.75

Seasonal berry compote, bananas, granola and chia seeds

Assorted Danish \$3.50 Muffin \$3.50

2 pastries

Bagel \$2.50

Yogurt \$2.50

Fresh Waffle \$4.25

Donut \$2.50

English Muffin \$2.50

SANDWICHES *7 a.m. - 5 p.m.*

Classic Reuben \$12.10

½ pound of corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on marbled rye

The New Yorker \$14

Corned beef, pastrami, Swiss cheese and spicy brown mustard on marbled rye

Pure Veggie \$9.70

Crisp lettuce, tomatoes, cucumbers, balsamic red onions, roasted peppers, avocado spread, herb mayo, sea salt and pepper

BLT & A \$12.10

Applewood smoked bacon, fresh greens, sliced tomato, avocado, herb mayo, sea salt and pepper

Pure Chicken Salad \$14

Fresh pulled chicken with cranberries, pecans, celery and minced onions atop a crisp salad with tomatoes

SALADS *11 a.m. - 8 p.m.*

Caesar Salad \$9.75

Crisp romaine lettuce topped with fresh parmesan and croutons

Avocado Salad \$11

Mixed greens, sliced avocado, crumbled bacon, tomatoes, cheddar and homemade garlic croutons

Greek Salad \$9.75

Mixed greens, onions, tomatoes, cucumbers, green peppers, Kalamata olives and feta cheese

Garden Salad \$8.50

Mixed greens, tomatoes, bacon, cheddar, cucumbers, peppers and carrots

Dressings: Italian, balsamic & vinegar, ranch, Thousand Island or blue cheese

Like A Boss Club \$15

Smoked turkey, black forest ham, bacon, sharp cheddar, Swiss cheese, lettuce, tomatoes, honey mustard and mayo

All It Takes \$15.75

Smoked turkey, black forest ham, Angus roast beef, provolone, lettuce, tomatoes, mayo and spicy brown mustard

Italiano \$12.10

Genoa salami, black forest ham, pastrami, provolone, black olive spread, crisp lettuce, tomatoes and Italian dressing

Build-Your-Own Sandwich \$11

Bread: White, whole wheat, French baguette or ciabatta bun

Toppings: Black forest ham, smoked turkey, salami, pastrami, Swiss cheese, cheddar, provolone, lettuce, tomato and mayo

DINNER *6 p.m. - 8 p.m.*

Sate Bali \$10.65

Chicken skewers with flavorful peanut sauce

Arepas \$15

Slow-cooked pulled pork with mango barbeque sauce

Crunchy Crackling Calamari \$10.65

Perfectly spiced calamari served with papaya aioli

Harina Grouper \$20

A classic Aruban dish with seared, cornmeal-dusted grouper filet, escabeche-style pickled onions, peppers and carrots, and two grilled jumbo shrimp, served with Caribbean rice and fried plantains

Beef Tenderloin & Plantain Pincho \$30.85

Prime tenderloin chunks woven on a skewer with seasoned plantains, served with salsa verde

DESSERT *11 a.m. - 8 p.m.*

Key Lime Pie \$9.50

A cool, delicious pie with tart key lime flavors and a sweet graham cracker crust

Cheesecake \$9.50

Luscious, creamy cheesecake with a sweet graham cracker crust

Chocolate Brownie \$9.50

Rich chocolate brownie served with warm chocolate sauce and whipped cream



**Service charge and a \$5 delivery fee will be added to your final bill.*