

ROOM SERVICE ALL DAY MENU

11:30 A.M. TO 10:00 P.M.

first plates, soups, and salads

CONCH CHOWDER Cup 8 Bowl 11

FRENCH ONION SOUP Bowl 11

TAVERN SALAD 9

*Mixed Greens, Goat Cheese, Dried Cherries,
Marcona Almonds and Red Wine-Balsamic Vinaigrette*

TUNA TATAKI 14

"Salt+Pepper Paint" / Sesame

YUCA STUFFED CRISPY SHRIMP 16

*Pickled Scotch Bonnet Tartar Salsa,
Classic Mojo and a Nicaraguan Slaw*

BEEF AND PORK EMPANADAS 11

TNT BBQ Sauce and Cumin-Lime Crema

CHARCUTERIE PLATE 12

Chef's Selection of Artisanal Cured Meats

main plates

FILLET OF KEY WEST YELLOWTAIL 28

Mashed Potatoes, Tomatoes and Citrus Butter

CHICKEN MILANESE 19

*Greens, Tomatoes, Vinaigrette,
and Olive Oil Roasted Potatoes*

BBQ BABY BACK RIBS 18/25

Half Rack or Full

PORK HAVANA 30

*Plantain Crema, Sherry Jus,
and Black-Bean/Sweet-Corn Salsa*

8 OZ. FILET MIGNON 41

*Roasted Potatoes, Carrots, Port Reduction,
and Maytag Blue Cheese*

sandwiches, pizzas, etc.

PAN-COOKED GROUPE SANDWICH 14

Cole Slaw and Tuber Chips

BURGER/CHEESEBURGER 15/16

8 ounces Black Angus, Fries and Garnish

OPEN-FACED SHORT RIBS OF BEEF

SANDWICH 16

*Focaccia, Horseradish Crema,
Crispy Onion Rings, and Arugula*

MARGHERITA PIZZA 10

Buffalo Mozzarella, Tomato and Basil

"LARGO" PIZZA 11

Sausage, Mushrooms and Mozzarella

CHEESE PLATE 12

*Chef's Selection of Artisanal Cheese
Served with Marcona Almonds, Macerated Cherries,*

desserts

CLASSIC KEY LIME PIE 10

*Graham Cracker Crust, Torched Meringue
and Pomegranate Reduction*

WARM APPLE-STUFFED CRÊPES 11

*Dulce de Leche, Citrus Crème Fraîche,
and Tupelo Honey*

CRÈME BRÛLÉE 10

Served with Almond-Raisin Biscotti

CHOCOLATE "DECADENCE" CAKE 11

Crushed Almonds, Almond Crema and Amarini Cherries