

# Food + Drink

## **HOTEL RESTAURANTS**

### **THE LINK CAFE**

Specialty coffee, beverages, grab and go, sundries

Starbucks Coffee served 6:30AM - 7:00PM

Grab & Go 24 hrs

### **GRANDE CAFÉ RESTAURANT**

Breakfast

6:30 AM – 11:00 AM, Monday – Friday

7:00 AM – 12:00 PM, Saturday & Sunday

### **AN TOBAR IRISH PUB & RESTAURANT**

11:00AM-CLOSE

There's nothing quite like An Tobar, an authentic Irish pub that transports you to the cobblestone streets of Dublin located right here, just past the hotel main lobby. In fact, you'd have to go to Ireland to find one just like it; and that's exactly what we did. Every single piece of An Tobar, including its 60-foot bar, booths, and tables, was constructed out of solid wood in Ireland, shipped over, and lovingly installed by a team of Irish craftsmen. Enjoy traditional pub fare created by our award winning Executive Chef, Joseph McFadden, an Ireland native hailing from Donegal.

## **BREAKFAST**

6:00 AM–11:00 AM

Dial 4125 to place your order.

### Sheraton Signature Continental Breakfast

Fresh daily bakery selection, butter and jams and fresh cut fruit. Fresh brewed coffee, assorted TAZO® teas, milk or selection of juice 12.00

### Cereal Favorites

Choose from an array of Kellogg's cereals. Choice of Raisin Bran, Froot Loops, Smart Start, Mini-Wheats or Frosted Flakes served with seasonal berries or sliced banana 5.00

### Old Fashioned Hot Oatmeal

Accompanied with raisins, cinnamon and brown sugar 5.00

### Belgium Waffles

Hand blended batter poured into a traditional waffle press and cooked until golden brown and served with strawberries. 12.00

### Fat Free Greek Yogurt

Berries or plain 4.00

### Buttermilk Pancakes

Three warm pancakes served with maple syrup and sweet butter dusted with powdered sugar 12.00

Sugar Free syrup available.

### Classic Ham & Cheese Omelet

Three eggs with cured ham and cheddar cheese served with seasoned potatoes and toast 13.00

### Greek Omelet

Folded with feta cheese, tomatoes, and spinach, choice of fresh fruit or seasoned potatoes and toast 13.00

### Wild Mushroom Omelet

Folded with mozzarella cheese and sautéed wild mushrooms, choice of fresh fruit or seasoned potatoes and toast 13.00

### Eggs Your Way

Two Eggs cooked to your style along with Applewood bacon, breakfast sausages or grilled ham served with seasoned potatoes and toast 12.00

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices are subject to a 20% service charge, 3.00 delivery charge and applicable government taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

©2015 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved.

## **ALL-DAY**

11:00 AM–11:00 PM

Dial 4125 to place your order.

## **SOUP**

Traditional Potato & Leek Soup

With wheaten roll 7.00

Skate Bay Seafood Chowder

Smoked salmon, salmon, cod, spring onion, white wine cream and lemon with wheaten roll 9.00

## **APPETIZERS**

Golden Mushrooms

Golden crumbed, chive and cream cheese stuffed mushrooms, on seasonal leaves, garlic aioli 8.00

Edamame Dumplings

Crispy Ginger Soy glazed edamame dumplings 8.00

Ham and Potato Croquettes

Golden fried ham croquettes, bed of salad, and aged cheddar cream 8.00

Chicken Wings

Chicken wings with choice of original hot sauce or BBQ sauce 12.00

Irish Pancake

Whole wheat pancake, chive and caper cream cheese, topped with oak smoked salmon 10.00

## **SALADS**

Traditional Caesar \*\*

Classic Caesar salad of romaine, herb croutons, diced bacon, parmesan cheese and Caesar dressing 8.00

House Salad \*\*

Fresh Mixed leaves, candied walnuts, red onion and goat cheese, balsamic dressing 8.00

Crunchy Green Salad\*\*

Mixed Greens with candied walnuts, strawberries, feta cheese, boiled eggs, toasted sunflower seeds, raspberry vinaigrette 12.00

\*\*Add Chicken \$6 Add Shrimp \$8

## SANDWICHES

### Reuben

Toasted rye bread filled with tender corned beef, Swiss cheese, sauerkraut and thousand island dressing with home cut fries 12.00

### Vegetable Wrap

Cajun grilled vegetable wrap, roasted red pepper hummus, mint yogurt 8.00  
Add chicken 6.00

### Traditional Burger

Hand Crafted 8oz burger, brioche bun, Applewood smoked bacon, Irish cheddar and home cut fries 14.00

## MAIN DISHES

### Pan Seared Salmon with Saffron Sauce

Pan Seared supreme of salmon, sundried tomato risotto, grilled asparagus spears and saffron cream 24.00

### Crispy Battered Fish 'N' Chips

Crisp Smithwick's beer battered Atlantic cod, mushy peas, home cut fries and tartar sauce 18.00

### Grilled New York Strip

12oz Chargrilled New York strip, spring onion mashed potatoes, and market fresh vegetables with Irish whiskey pepper cream 32.00

### Traditional Shepherd's Pie

Traditional Sheephaven shepherd's pie of ground lamb, carrots, onions and garden peas in roast gravy topped with cheddar potatoes 18.00

### Slow Roasted Chicken Supreme

Slow roasted supreme of chicken, braised fondant potato, sauce bon femme, and butter glazed carrots 22.00

### Yogurt Marinated Grilled Chicken

Yogurt marinated grilled chicken on whole grain mustard steamed baby potatoes with red pepper coulis 19.00

### Infused Parmesan Penne Pasta\*\*

Onion, mushroom, chorizo and parmesan cream infused penne pasta with garlic ciabatta 12.00

### Sweet Chili Noodles\*\*

A fresh medley of stir fried vegetables served over sweet chili noodles 8.00

\*\*Add chicken 6.00 Add Shrimp 8.00 Add Salmon 9.00

Each entrée's starch can be substituted for a House or Caesar side salad or market vegetables.

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices are subject to a 20% service charge, 3.00 delivery charge and applicable government taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

©2015 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved.

## LITTLE EXTRAS

### Bakery Basket Selection

Including butter croissant, daily baked muffin and your choice of English muffin or multigrain, sourdough, marble rye or white toast 8.00

### Bagel with Philadelphia® Cream Cheese

Choice of plain, cinnamon raisin, sesame seed or everything 4.00

Applewood Smoked Bacon, Breakfast Sausage  
or Grilled Ham 5.00

Griddled Seasoned Potatoes 4.00

Freshly Baked Danish Pastry 4.00

Market Fresh Fruit and Berries 5.00

## BEVERAGES

### Fresh-Brewed Coffee

Regular or decaffeinated

Small pot (2 cups) 7.00

Large pot (up to 5 cups) 12.00

Selection of TAZO® Teas 4.00

Orange or Grapefruit Juice 4.00

Apple, Cranberry or Tomato Juice 4.00

2%, Skim or Chocolate Milk 3.00

Soy Milk 3.00

Cappuccino or Espresso 5.00

Additional Shot 1.75

## KIDS

### BRIGHT EYED BREAKFAST

6:00 AM–11:00 AM

#### Your Favorite Cereals

Choice of Kellogg's Raisin Bran, Froot Loops, Smart Start, Mini-Wheats or Frosted Flakes served with seasonal berries or sliced banana 5.00

Low-Fat Vanilla or Berry Yogurt 4.00

#### Golden Buttermilk Pancakes

Three child's size pancakes with whipped cream, butter and warm maple syrup 6.00

#### All Scrambled Up Slider

Scrambled eggs, shaved ham, cheddar cheese on a brioche bun 8.00

#### Ham and Cheese Omelet

Diced breakfast ham, cheddar cheese, seasoned potatoes, choice of toast 8.00

### DIG IN FOR LUNCH OR DINNER

11:00 AM–11:00 PM

#### Kids Caesar

Tossed romaine with classic Caesar dressing and sprinkled with croutons 6.00

#### Macaroni & Cheese

Classic Macaroni & Cheese made with cheddar, parmesan and jack cheeses 9.00

#### Cheese Burger

Ground chuck burger served with cheddar cheese on a brioche bun & fries 10.00

#### Gooey Grilled Cheese

Hot, tasty, and crammed with cheese 7.00

#### Crispy Chicken Tenders

All white meat tenders with BBQ or Ranch served with fries 8.00

## DESSERTS

A Bowl of Seasonal Berries 5.00

#### A Scoop of Ice Cream

Chocolate, Vanilla or Strawberry 5.00

#### Fresh Baked Cookie

Chocolate chip, oatmeal or macadamia nut 3.00

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices are subject to a 20% service charge, 3.00 delivery charge and applicable government taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

©2015 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved.

## DESSERTS

New York Style Cheesecake

With strawberry sauce 7.00

Berries of the Season 8.00

Bread Pudding

Topped with Irish whiskey caramel sauce 6.00

Chocolate Lava Cake

Topped with caramel sauce 8.00

A Scoop of Ice Cream

Chocolate, Vanilla or Strawberry 5.00

## DRINKS

Soda

Coke, Diet Coke, Sprite 4.00

Bottled Water

Small 4.00 Large 7.00

Fresh Brewed Coffee

Regular or decaffeinated

Small pot (2 cups) 7.00

Large pot (4 cups) 12.00

Selection of Tazo® Teas 4.00

Cappuccino or Espresso 5.00

Additional shot 1.75

100% Juices

Orange, apple, tomato, V8® or pineapple 4.00

Other Juices

Grapefruit or cranberry 4.00

2%, Skim or Chocolate Milk 3.00

Soy Milk 3.00

## WINE + BEER

Dial 4125 to place your order.

### SPARKLING

La Marca Prosecco  
Treviso, Italy  
187 ml 17.00 750ml 27.00

Chandon Brut Classic  
California  
187 ml 15.00 750ml 43.00

### CHARDONNAY

Canyon Road  
California  
glass 6.00 bottle 24.00

Kendall-Jackson  
Vintner's Reserve, California  
glass 10.00 bottle 36.00

### OTHER WHITES

Beringer Classics, White Zinfandel  
California  
glass 6.00 bottle 24.00

Beringer Pinot Grigio  
California  
glass 6.00 bottle 24.00

Chateau Ste. Michelle, Riesling  
Columbia Valley, Washington  
glass 7.00 bottle 28.00

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices are subject to a 20% service charge, 3.00 delivery charge and applicable government taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

©2015 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved.



## MERLOT

Canyon Road

California

glass 6.00 bottle 24.00

Chateau St. Jean

California

glass 12.00 bottle 45.00

## CABERNET SAUVIGNON

Canyon Road

California

glass 6.00 bottle 24.00

Louis M. Martini

Sonoma County, California

glass 10.00 bottle 37.00

## OTHER REDS

Don Miguel Gascon, Malbec

Argentina

glass 10.00 bottle 39.00

Meiomi, Pinot Noir

California

glass 14.00 bottle 50.00

Penfolds Koonuga-Hill, Shiraz

South Australia

glass 13.00 bottle 49.00

## BEER LIST

### Domestic

Bud Light, Budweiser, Coors Light, Michelob Ultra,  
Miller Lite 4.50

### Craft

Samuel Adams Boston Lager, Samuel Adams Seasonal,  
Angry Orchard Crisp Apple 5.50

St. Pauli (NA) 4.75

### Imported

Corona Light, Corona Extra,  
Heineken, Dos Equis 5.00

## LOCAL CRAFT BREWS

Orlando Blonde Ale, Orlando, FL 6.00

This American Blonde Ale is crisp with Hallertau hops used to create it's low hop bitterness and crisp, dry finish. ABV 4.73%

Big Storm Wave Maker, Odessa, FL 6.00

Wavemaker Amber Ale is balanced with caramel malt flavors, subtle floral presence and pleasant hop bitterness. ABV 5.8%

Big Storm Arcus, Odessa, FL 6.00

An IPA with a citrusy hop aroma and local honey which lends a subtle sweetness for a clean finish. ABV 6.9%

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices are subject to a 20% service charge, 3.00 delivery charge and applicable government taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

©2015 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved.