



VINOY

*St. Petersburg & Florida*

IN ROOM DINING

# BREAKFAST

7AM-11AM

TO PLACE AN ORDER PLEASE DIAL EXT. 2132

## FROM *Lettie*

Accompanied By Preserves And Sweet Butter  
Nutella Or Peanut Butter Upon Request

Viennoiserie | 10

Butter Croissant, Almond Croissant, Pain Au Chocolate, Apple Danish, Fruit Danish, Blueberry Muffin Or Banana Nut Muffin

Breads | 8

English Muffin, Buttermilk Biscuits, White, Whole Wheat Or Rye Bread

New York Style Bagels, Cream Cheese | 12

Plain, Everything Or Sesame

## LIGHT

Seasonal Fresh Fruit | 20

Lemon Cottage Cheese

Greek Yogurt & Lemon Parfait | 22

Lemon Curd, Raspberries, House Granola

Smoked Salmon & Bagel | 28

Cream Cheese, Capers, Onions, Tomato, Lemon, Choice Of Plain, Everything, Or Sesame Bagel

Steel Cut Irish Oatmeal | 16

Toasted Almonds, Berries, Maple Syrup

Cereals | 11

Choice Of Kellogg's Brand Cereals, Choice Of Milk: 2 %, Soy, Oat Or Almond  
Add -Fresh Berries 6 Or Banana 4

## CLASSICS

Buttermilk Pancakes | 23

Berries, Maple Syrup

Brioche French Toast | 24

Raspberries, Maple Syrup, Almonds

Farmer's Breakfast Sandwich | 25

Scrambled Egg, Double Smoked Bacon,  
Caramelized Onions, Cheddar, Focaccia Bread

The Classic Breakfast | 26

2 Eggs Prepared To Your Preference, Applewood Smoked Bacon Or  
Farmer's Pork Sausage, Side Of Skillet Potatoes, Or Fruit  
White, Whole Wheat, Or Rye Toast

Crab & Avocado Toast | 28

Grilled Sourdough Bread, Fork Mashed Avocado, Crab Salad, Poached Eggs,  
Herb And Tomato Salad

Omelet | 26

Three Egg Or Egg White Omelet, Applewood Smoked Bacon Or  
Farmer's Pork Sausage, Side Of Skillet Potatoes Or Fruit, White, Whole  
Wheat, Or Rye Toast

Select Up To Three Ingredients: Additional Items 3 Each

Tomatoes	Cheddar Cheese	Smoked Salmon
Bell Peppers	Feta Cheese	Pork Sausage
Onions	Gruyere Cheese	Ham
Spinach	Goat Cheese	Chicken Sausage
Mushroom		

## SIDES | 12

Applewood Smoked Bacon

Farmers Pork Sausage

Chicken Sausage

Skillet Potatoes

Seasonal Fresh Fruit Salad

Fresh Berry Bowl

\*Consuming raw or undercooked meats, eggs, seafood, and shellfish may increase your risk for foodborne illness, especially if you have certain medical conditions. If you have any concerns regarding food allergies, please alert your server before ordering.

\*Caesar Salad contains raw egg. Please let our team know of any dietary restrictions. For your convenience a 21% service charge and \$5 delivery fee have been added to your total.

ALL DAY

5PM-11PM

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## SOUP

Roasted Chicken Noodle Soup | 14

## APPETIZERS

Chips & Guacamole | 21

Charred Tomato Salsa

White Bean Hummus | 18

Crudit , Crispy Quinoa, Garlic Oil, Grilled Sourdough

Jumbo Lump Crab Cake | 26

Remoulade, Mango Fennel Slaw

Chicken Quesadilla | 22

Roasted Chicken, 3 Cheese, Bell Peppers, Onion, Salsa, Guacamole & Sour Cream

Chicken Wings | 22

Tossed In Your Choice Of Frank's Hot Sauce, BBQ Sauce, Chili Lime Sauce  
Blue Cheese Dip, Carrots, And Celery

## SALADS

Classic Caesar | 24

Hearts Of Romaine Lettuce, Garlic Croutons, Parmigiano Reggiano,  
White Anchovies

Artisan Greens | 22

Mesclun Greens, Shaved Vegetables, Cherry Tomatoes, Cucumber,  
White Balsamic Vinaigrette

The Cobb | 26

Romaine Lettuce, Tomato, Grilled Chicken Breast, Crispy Bacon, Avocado,  
Crumbled Blue Cheese, Boiled Egg, Red Wine Vinaigrette

Enhancements

Grilled Chicken Breast 16 | Saut ed Garlic Shrimp 18 | Grilled Salmon 19

\*All Salads Available Chopped\*

## SANDWICHES & BURGERS

Served With French Fries, Sweet Potato Fries Or Artisan Greens  
Prime Rib Beef Burger | 28

Pickles, Tomato, Lettuce, Caramelized Onions, Garlic Aioli  
Add: Applewood Smoked Bacon, Cheddar

Impossible BBQ Burger | 24

Impossible Patty, Pickles, Tomato, Lettuce, BBQ Sauce

Lobster Grilled Cheese | 26

East Coast Lobster, Brie, Tomato-Tarragon Jam, Toasted Brioche

Chicken Club Panini | 24

Grilled Chicken, Avocado, Tomato, Applewood Smoked Bacon, Gruyere, Lettuce,  
Mayo, Multigrain Ciabatta

## ENTRÉES

Orecchiette Pasta | 29

Sautéed Kale, Garlic, Red Chilies, EVOO, Pine Nuts, Lemon, Capers,  
Smoked Mozzarella

Poke Bowl | 32

Choice Of Ahi Tuna Or Marinated Exotic Mushrooms (Vegan)

Jasmine Rice, Cucumber, Scallions, Tamari, Sesame, Lemon, Red Chilies,  
Avocado, Sriracha Mayo

Grilled Lemon Thyme Airline Chicken Breast | 34

Buttermilk Whipped Potatoes, Heirloom Carrots, Thyme Jus

Pan Seared Grouper | 42

Grilled Corn, Chorizo, Bell Peppers, Roasted New Potatoes, Saffron Sauce

Steak Frites | 54

10 Oz. NY Striploin Steak, Frites, Green Peppercorn Sauce

## SIDES | 12

Truffle Fries, Garlic Aioli | Sweet Potatoes Fries, Chipotle Mayo |  
Artisan Greens | Grilled Asparagus

# DESSERTS



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Tahitian Vanilla Crème Brûlée | 12  
Almond Biscotti, Seasonal Berries

Chocolate Devils Cake | 12  
Praline Chocolate Mousse, Chocolate Caramel Sauce, and Raspberries

Old Fashion New York Cheese Cake | 12  
Strawberry Compote and Chantilly Cream

Lemon-Blueberry Tart | 12  
Blueberry Jam, Lemon Curd and Crème Fraiche

Ice Cream / Sorbet | 12  
Vanilla, Chocolate, Or Strawberry Ice Cream  
Lemon, Raspberry, Or Blood Orange Sorbet

# BEVERAGES

## COLD

Still or Sparkling Water 5 | 10

Iced Tea 7 | 18

Juice Selections 9 | 18

orange, grapefruit, cranberry, apple, pineapple, tomato

Milk | 7

Assorted Soft Drinks | 9

Bloody Mary | 17

Mimosa | 17

## HOT

Illy Coffee 7 | 15

regular, decaffeinated

Hot Tea 7 | 15

assorted selections

Juice Selections 9 | 18

orange, grapefruit, cranberry, apple, pineapple, tomato

Milk | 7

whole, 2%, fat-free, almond, soy, oat milk

Hot Chocolate | 7

# WINES

## SPARKLING/ROSÉ

- Mionetto, Prosecco, IT | 65.00
- Campo Viejo Brut Reserva Cava, Rioja, ES | 80.00
- Veuve Clicquot Yellow Label Champagne, FR | 160.00
- The Callie, Sparkling Rosé, CA | 72.00
- Veuve Clicquot Brut Rosé, FR | 225.00

## WHITE

- Kris, Pinot Grigio, Delle Venezie, IT | 80.00
- Terra d'Oro, Pinot Gris, Clarksburg, CA | 70.00
- The Crossings, Sauvignon Blanc, Awatere Valley, NZ | 70.00
- Cloudy Bay, Sauvignon Blanc, Wairau Valley, NZ | 85.00
- Au Contraire, Chardonnay, Russian River, CA | 75.00
- Simi, Chardonnay, Sonoma Coast, CA | 85.00
- Chateau Ste. Michelle "Eroica" Riesling Columbia Valley, CA | 72.00

## RED

- Cloudy Bay Pinot Noir Marlborough, NZ | 90.00
- Gerard Bertrand Domaine De L'Aigle, Pinot Noir, FR | 110.00
- Hahn, Merlot, CA | 65.00
- Prisoner, Red Blend, CA | 125.00
- Chateau Ste Michelle "Mimi", Cabernet, Columbia Valley, WA | 75.00
- Stag's Leap Artemis, Cabernet Sauvignon, Napa Valley, CA | 175.00

## BEER

- Miller Light | 8
- Blue Moon | 8
- Coors Lite | 8
- Yuengling | 8
- Key West Sunset Ale | 9
- Corona Extra | 9
- Peroni | 9
- Heineken | 9
- Jai Alai IPA | 9
- Heineken 0.0 NA | 8