

THE GASPARILLA INN & CLUB

GOOD MORNING

Eggs Any Style 12

*With Your Choice of Bacon, Sausage, or Ham
Griddled Potatoes, Roasted Tomato*

Eggwhite Frittata 13

Spinach, Avocado, Grilled Asparagus & Confit Tomato

Cinnamon French Toast 10

Orange Butter and Vermont Maple Syrup

Traditional Buttermilk Pancake 10

*Plain or Blueberry Studded
Vermont Maple Syrup, Whipped Butter*

Fruit Topped Belgian Waffle 10

Vermont Maple Syrup and Soft Whipped Cinnamon Cream

Three Egg Omelet 13

*Your Choice of - Ham, Cheddar, Swiss, Mushrooms, Peppers, Onions
Served with Griddled Potatoes, Roasted Tomato*

Gasparilla Breakfast Traditions

Lobster Scrambled Eggs—Butter Poached Maine Lobster, Fontina, Chives 18

Lox and Cream Cheese—Smoked Salmon, Red Onion, Capers, Toasted Bagel & Dill Cream Cheese 14

Creamed Chipped Beef—Grilled Artisan Rye Bread, Roasted Tomato 11

Southern Pink Shrimp and Grits—Gulf Shrimp, Andouille Sausage, Assorted Peppers, Gouda Cheese Grits 16

Eggs Benedict—Poached Eggs, Irish Bacon, Toasted Muffin & Hollandaise Sauce 15

House Made Corn Beef Hash—Poached Eggs, Grain Mustard Hollandaise & Roasted Tomato 15

Oatmeal Pancakes—Lingonberry Compote & Sour Cream 10

Grains & Cereals

Irish Steel Cut Oatmeal—Banana Compote 5

Creamy Stone Ground Grits—Vermont White Cheddar 4

Assorted Cold Cereal 4

Fruits

Fresh Sliced Melon, Half Florida Grapefruit, Sliced Oranges or Stewed Prunes 6

Island Parfait- Layers of Greek Yogurt, Seasonal Berries & House Made Granola 9

Assortment of Seasonal Berries 9

Fruit Juices

Freshly Squeezed Orange and Grapefruit Juices 5

Apple, Cranberry, Prune, Pineapple, Tomato and V-8 3

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.
For your convenience, à la carte orders will have a 20% service charge added.*



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Chef's Selections

Pan Roasted Grouper Piccata Style 39

Fresh angel hair pasta, caramelized fennel, caper parsley sauce

Peppercorn Crusted Ribeye 45

Yukon gold potato pavé, mushrooms, bacon brussel sprouts, cognac cream

Diver Sea Scallops 40

Lobster, herb spätzle, squash, shellfish cream

Honey and Black Pepper Glazed Duck Breast 35

Wild rice pilaf, milk poached salsify, duck jus

Hog Snapper Filet 38

Sweet potato, julienne of vegetables, coconut curry

Roasted Cauliflower Steak 30

Toasted quinoa, heirloom carrots, lemon thyme butter

Veal Tenderloin 46

Rosemary polenta pavé, braised kale, mushrooms, madeira veal jus

From the Grill

Grilled Hawaiian Marlin 39

Prime Grade Filet 50

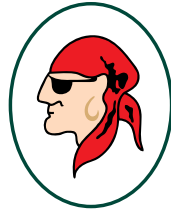
Organic Salmon Filet 36

Day Boat Swordfish Filet 37

Double Cut Lamb Chops 49

Served with whipped Potato, Buttered Asparagus, Sauce Béarnaise

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DESSERT MENU

Corn, Peanut Butter and Milk Chocolate

Popcorn Panna Cotta, Peanut Butter Streusel and Milk Chocolate Gel

Kumquat, Coconut and Pistachio

Pistachio Moussé, Coconut Snow and Candied Kumquats

Chocolate, Orange and Grand Marnier

Chocolate Cream, Grand Marnier Ganache and Orange Streusel

Pear, Cream and Vanilla

Pear Crème Brûlée, Milk Crumb and Vanilla Whipped Cream

Key Lime, Graham Cracker and Raspberry

Key Lime Tart, Raspberry Sauce and Graham Cracker Ice Cream

All Desserts 9

Cognac & Armagnac

Castarède, Bas Armagnac VSOP	19
Courvoisier VSOP	16
Hennessy VS	15
Hennessy VSOP	28
Larressingle, Armagnac VSOP	28
Rémy Martin Louis XIII	625
Rémy Martin VSOP	18
Rémy Martin XO	60

Port

Dow's Tawny	10yr	10
Dow's Tawny	20yr	12
Dow's Fine Ruby Port	NV	8
Dow's LBV	08	10
Dow's 1994 Vintage Port	94	29

Sherry

Alvear Pedro Ximénez de Anada (Sweet)	12
Domecq Amontillado (Medium Dry)	7

Brandy

Poire William	22
Busnell Calvados	16

Scotch

Speyside

Balvenie, Single Barrel	12yr	16
Glenfiddich	12yr	16
Glenfiddich	18yr	30
Glenlivet	12yr	14
Glenlivet	18yr	38
Glenmorangie	10yr	15
Macallan	12yr	22
Macallan	15yr	27
Macallan	18yr	75

Highland

Dalwhinnie	15yr	18
Oban	14yr	27

Islay

Bunnahabhain	12yr	18
Lagavulin	16yr	33
Laphroaig	10yr	20

Island

Highland Park	12yr	21
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