Good Morning

Eggs Any Style With Your Choice of Bacon, Sausage, or Ham - 12
Griddled Potatoes, Roasted Tomato

Egg White Frittata - 13
Spinach, Avocado, Grilled Asparagus & Confit Tomato

Traditional Buttermilk Pancake - 10
Plain or Blueberry Studded - Vermont Maple Syrup, Whipped Butter

Cinnamon French Toast - 10
Orange Butter and Vermont Maple Syrup

Fruit Topped Belgium Waffle - 10
Vermont Maple Syrup, 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.
Signature Entrées

**Filet Mignon Oscar 50**
roasted garlic mashed potatoes, charred root vegetables, Béarnaise sauce

**Pan Seared Scallops 38**
quinoa pilaf, braised greens, lobster cream

**Blackened Bone In Pork Chop 32**
potato cake, braised red cabbage, bourbon apple purée

**Herb Crusted Chicken Breast 32**
corn risotto, haricot verts sautéed mushrooms

**Mahi Mahi 34**
Mediterranean style farro, confetti cauliflower, grilled eggplant

**Szechuan Styled Roasted Duck 38**
sticky rice, stir fry bok choy, house made hoisin sauce

**Wild Mushroom Ravioli 34**
shiitake mushrooms, minted peas, truffle mascarpone cream

The Grill

**Prime New York Strip Steak 50**
onion rings

**Double Cut Lamb Chops 48**
preserved meyer lemon chimichurri

**Local Pompano 36**
caper brown butter

**Jumbo Shrimp 35**
spicy mango coulis

Served with Mashed Potatoes, Asparagus and Heirloom Baby Carrots

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For your convenience a 20% service charge will be added to your check.
Dessert Menu

Caramelized White Chocolate Mousse
Hazelnut Cake, Roasted Grapes, White Chocolate Cream, Toasted Hazelnuts, Red Wine Gel

Chocolate Fudge Cake
Apricot Cream, Fudge Ganache, Mamey Ice Cream

Black Forest Crème Brûlée
Whipped Milk Chocolate, Brandied Cherries, Dark Chocolate Crunchy Pearls

Apple Cinnamon Bread Pudding
Vanilla Ice Cream, Warm Caramel Sauce

The Gasparilla Inn Key Lime Pie
Brûléed Meringue, Raspberry Coulis

All Desserts $10

Today's Selection of Ice Creams and Sorbets

One Scoop $5      Two Scoops $9