



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 HOUSIN 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