

LETTERPRESS

DINNER MENU

GREENS & SOUPS

SEASONAL SOUP 9

Seasonally Inspired Soup Utilizing Local Ingredients When Possible

LETTERPRESS SIGNATURE CHOPPED SALAD 16

Fresh Chopped Mixed Greens, Charred Onion, Cucumber, Bacon, Tomato, Cheddar Cheese Tossed in House Ranch Dressing

Add Chicken: \$7 | Add Steak*: \$14 | Add Fish*: \$9 | Add Shrimp: \$9

ICEBERG WEDGE SALAD 14

Baby Iceberg, House Buttermilk Blue Cheese Dressing, Bacon Lardons, Baby Heirloom Tomato, Fresh Chive, Cracked Black Pepper

Add Chicken: \$7 | Add Steak*: \$14 | Add Fish*: \$9 | Add Shrimp: \$9

CLASSIC CAESAR SALAD 15

Artisan Romaine, Croutons, Caesar Dressing

Add Chicken: \$7 | Add Steak*: \$14 | Add Fish*: \$9 | Add Shrimp: \$9

STARTERS

ARTISAN FLATBREAD 16

Fresh Mozzarella, Heirloom Tomato, Basil Pesto, Parma Ham, Arugula

PARMESAN GARLIC WINGS 18

Jumbo Chicken Wings Served Crispy and Tossed in House Parmesan Garlic Sauce & Fresh Herbs with Hint of Lemon, Served with Blue Cheese Dressing

BURRATA 17

Roasted Garlic, Extra Virgin Olive Oil, Balsamic, Grilled Ciabatta

CRAB CAKE 19

Two 2oz New England Style Crab Cakes, Remoulade, Arugula Tomato Salad

HERB & CHEESE FOCACCIA 5

Extra Virgin Olive Oil, Minus 8 Balsamic, Fresh Herbs

BUTCHER BLOCK

FILET 7OZ* 44

ROASTED HALF CHICKEN 29

LOCH DUART SALMON* 37

DAILY BUTCHERS CHOICE CUT* MKT

SEASONAL MARKET FISH* MKT

All Butcher Block items are all served with Chefs Choice Vegetable of the Season, and selection of one Signature Sauce

SIGNATURE SAUCES

CREAMY GORGONZOLA

LEMON BUTTER

CABERNET THYME DEMI

BÉARNAISE

HOUSE STEAK BUTTER

SIDES TO SHARE

UNCLE RAY'S BACON MAC & CHEESE 11

ROASTED ROOT VEGETABLE GRATIN 10

CHARRED BROCCOLINI 8

SEASONAL VEGETABLES 7

SIMPLY MASHED POTATOES 9

MAINS

PORK MILANESE* 32

Bone in Heritage Pork, Freshly Breaded, Marinara, Burrata Cheese, Tomato & Arugula Salad

SHRIMP ALFREDO 27

Fettuccini, Shrimp, Tomato, Broccolini, Fresh Basil

SUNNIES ORIGINAL BURGER* 22

Caramelized Onions, Special Sauce, Pickles, American Cheese, Bacon, Brioche Bun, Served with Fries
Gluten Free Bun Available

EGGPLANT PARMESAN 24

Basil Pesto, Fresh Mozzarella, House Tomato Sauce

SHRIMP & GRITS 28

Blackened Shrimp with Cheesy Grits, Andouille Sausage, Green Onion and Oven Dried Tomatoes

DESSERTS

WHITE CHOCOLATE RASPBERRY CHEESE CAKE 9

White Chocolate, Vanilla Sponge, Raspberry Compote

CHOCOLATE EXPLOSION CAKE 15

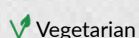
Dark Chocolate, Chocolate Cake, Chocolate Ganache

STRAWBERRY SHORTCAKE TRIFLE 10

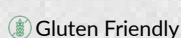
Fresh Strawberries, Vanilla Custard, Lemon Curd, White Chocolate Crunch

CHOCOLATE A LA MODE 8

Pecan Butter Crust, Milk Chocolate Mousse, Chocolate Midnight Cake, Dark Chocolate Sauce, Chocolate Ice Cream



Vegetarian



Gluten Friendly

A suggested gratuity of 18% will be added to groups of 6 or more. For guests with food allergies or specific dietary requirements, please inform your server when ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



PREMIUM COCKTAILS

- THE OLD FASHIONED** 15.50
Knob Creek® Bourbon Whiskey, Bitters, Cane Sugar, Orange, Cherry, and Lemon Flavors
- THE AVIATION** 14.50
This Classic Gin Cocktail is Crafted with Larios London Dry Gin, and Flavors of Dry Cherry, Lemon, and Violet
- THE MAI TAI** 13.50
A Blend of Light and Dark Rums and Combined with a Unique Blend of Orange, Pineapple, Orgeat, and Coconut Flavors
- THE COSMOPOLITAN** 13.50
A Blend of Vodka, Flavors of Cranberry, Triple Sec, Lemon Zest, and Lime
- JALAPENO PINEAPPLE MARGARITA** 14.50
A Flavor Combination of Pineapple and Triple Sec Married with Plata Tequila and the Heat from the Peppers

BOTTLES & CANS

SPECIALTY

- Guinness Draught - Dublin, Ireland
- Samuel Adams Boston Lager - Boston, MA
- Blue Moon Belgian White - Denver, CO
- Lagunitas IPA - Petaluma, CA
- Sierra Nevada Hazy Little Thing IPA - Chico, CA
- Stella Artois - Leuven, Belgium
- Heineken - Amsterdam, Netherlands
- Heineken 0.0 - Amsterdam, Netherlands
- Corona Extra - Mexico City, Mexico
- Dos Equis Lager - Monterrey, Mexico

9 DOMESTIC

- Budweiser - St. Louis, MO
- Bud Light Seltzer Black Cherry - St. Louis, MO
- Miller Lite - Milwaukee, WI
- Truly Wild Berry Seltzer - Boston, MA
- Bud Light - St. Louis, MO
- Coors Light - Golden, CO
- Michelob Ultra - St. Louis, MO

NON ALCOHOLIC DRINKS

8 COKE PRODUCTS

- ICED TEA** 4
- ACQUA PANNA** 5
- SAN PELLEGRINO** 5
- RED BULL** 6
- RED BULL SUGAR FREE** 6

WINES

WHITES & ROSES

	Glass	Glass + 1/2 Bottle	
Castello Banfi, Pinot Grigio Toscana IGT, Italy	12	17	56
Terlato Family Vineyards, Pinot Grigio Friuli, Italy	14	20	60
Chateau Ste. Michelle, Riesling Columbia Valley, Washington	10	14	42
Matanzas Creek, Sauvignon Blanc Sonoma County, California	12	17	56
Wairau River, Sauvignon Blanc Marlborough, New Zealand	13	19	58
Decoy by Duckhorn, Chardonnay Sonoma County, California	12	17	56

Starmont, Chardonnay Carneros, California	13	19	58
Sonoma-Cutrer, Chardonnay Russian River Ranches, California	16	22	70
Fleur de Mer, Rosé Cotes de Provence, France	13	19	58

REDS

Meiomi, Pinot Noir Central Coast, California	13	19	58
Cambria "Julia's Vineyard", Pinot Noir Santa Maria Valley, California	15	21	62
Duckhorn Decoy, Merlot Sonoma County, California	14	20	60
Wente, Sandstone, Merlot Livermore Valley, California	12	17	56

Bodega Norton Barrel Select, Malbec Mendoza, Argentina	10	14	42
Columbia Crest, Cabernet Sauvignon Horse Heaven Hills, Washington	12	17	56
Hess Shirttail Ranches, Cabernet Sauvignon Lake County, California	14	20	60
Murrietta's Well "The Spur", Red Blend Livermore Valley, California	13	19	60

CHAMPAGNE & SPARKLING

Riondo, Prosecco DOC, Italy	11	15	49
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HOTEL DINING

CITRUS 28

CITRUS 28®

Our gourmet market and cafe features Starbucks coffee, freshly prepared light meals, gourmet bites and local favorites prepared daily. by our expert culinary team. Guests can take advantage of complimentary Wi-Fi while enjoying the casual seating area.

Located on the lower (1st) Level

SHADES



Pull up a chair and enjoy delicious poolside drinks and cuisine. Shades serves fresh American fare, including the quintessential burger and fries, flatbreads, wraps, cocktails and more.

Located on the lower (1st) Level - Poolside

SUNNIES

SUNNIES

Just steps away from the main lobby overlooking the Float Lagoon, relax in our warm and inviting lounge. More than just a lobby bar, Sunnies is your escape into the essence of Florida with refreshing beverages and locally sourced seasonal fare.

Located on the Lobby (3rd) Level