

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*

QUINOA BOWL* 17
Warm Quinoa Salad, Sauteed Spinach, Mushrooms, Cherry Tomatoes, Fried Eggs
Add Chicken: \$7 | Add Fish: \$9*

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

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 ORGINAL 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

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

SHRIMP & GRITS 21
Blackened Shrimp with Cheesy Grits, Andouille Sausage, Green Onion and Oven Dried Tomatoes

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



DESSERTS

LA PINA CARIBE 9
Coconut Milk Panna Cotta, Pineapple Lime Geleé, White Chocolate Lime Coconut Macaroon, Rum Roasted Spiced Pineapple, Rum Soaked Cherry

BAILEY'S CHOCOLATE DECADENCE 9
Rich Fudge Brownie Pieces, Bailey's Chocolate Mousse, Dark Chocolate Ganache

STRAWBERRY SHORTCAKE CHEESECAKE 10
Vanilla Cheesecake, Strawberry Cake, Strawberry Crunch, Cream Cheese Icing, Glazed Fresh Strawberry

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



ON THE ROCKS®

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

9

- 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 Silver – Amsterdam, Netherlands
- Heineken 0.0 – Amsterdam, Netherlands
- Corona Extra - Mexico City, Mexico

- Corona Premier- Mexico City, Mexico
- Modelo Especial - Mexico City, Mexico
- High Noon Vodka Soda - Modesto, CA
- Truly Wild Berry Seltzer - Boston, MA

DOMESTIC

8

- Budweiser - St. Louis, MO
- Miller Lite - Milwaukee, WI
- Bud Light - St. Louis, MO
- Coors Light - Golden, CO
- Michelob Ultra - St. Louis, MO

NON ALCOHOLIC DRINKS

COKE PRODUCTS

4

ICED TEA

4

ACQUA PANNA

5

SAN PELLEGRINO

5

RED BULL

6

RED BULL SUGAR FREE

6

WINES

WHITES & ROSES

| | Glass | Glass + ½ Bottle | | | | | |
|---|-------|------------------|----|---|----|----|-----|
| Castello Banfi, Pinot Grigio Toscana IGT, Italy | 12 | 17 | 56 | Starmont, Chardonnay Carneros, California | 13 | 19 | 62 |
| Terlato Family Vineyards, Pinot Grigio Friuli, Italy | 15 | 22 | 72 | Sonoma-Cutrer, Chardonnay Russian River Ranches, California | 18 | 25 | 83 |
| Chateau Ste. Michelle, Riesling Columbia Valley, Washington | 11 | 16 | 51 | Iconoclast Chardonnay Russian River Ranches, California | 20 | 29 | 95 |
| Matanzas Creek, Sauvignon Blanc Sonoma County, California | 12 | 17 | 56 | Fleur de Mer, Rosé Cotes de Provence, France | 16 | 23 | 76 |
| Wairau River, Sauvignon Blanc Marlborough, New Zealand | 14 | 21 | 67 | REDS | | | |
| Decoy by Duckhorn, Chardonnay Sonoma County, California | 13 | 19 | 62 | Meiomi, Pinot Noir Central Coast, California | 15 | 22 | 72 |
| | | | | Cambria “Julia’s Vineyard”, Pinot Noir Santa Maria Valley, California | 16 | 23 | 76 |
| | | | | Duckhorn Decoy, Merlot Sonoma County, California | 14 | 21 | 67 |
| | | | | Wente, Sandstone, Merlot Livermore Valley, California | 13 | 19 | 62 |
| | | | | Bodega Norton Barrel Select, Malbec Mendoza, Argentina | 13 | 19 | 62 |
| | | | | Columbia Crest, Cabernet Sauvignon Horse Heaven Hills, Washington | 14 | 21 | 67 |
| | | | | Hess Shirtail Ranches, Cabernet Sauvignon Lake County, California | 15 | 22 | 72 |
| | | | | Iconoclast Cabernet Sauvignon Napa Valley, California | 24 | 36 | 117 |
| | | | | Murrietta’s Well “The Spur”, Red Blend Livermore Valley, California | 17 | 24 | 78 |
| | | | | CHAMPAGNE & SPARKLING | | | |
| | | | | Riondo, Prosecco DOC, Italy | 13 | 18 | 59 |

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