

LETTERPRESS

GREENS & SOUPS

SOUP OF THE DAY	8
Seasonally Inspired Soup Utilizing Local Ingredients When Possible	
LETTERPRESS SIGNATURE CHOPPED SALAD ✓	17
Fresh Chopped Mixed Greens, Pickled Red Onions, Cucumber, Crispy Bacon, Tomato, Cheddar Cheese Tossed in House Ranch Dressing	
<i>Add Chicken: \$7 Add Steak*: \$14 Add Fish*: \$9 Add Shrimp: \$9</i>	
ICEBERG WEDGE SALAD 🌱	15
Baby Iceberg, House Buttermilk Blue Cheese Dressing, Bacon Lardons, Baby Heirloom Tomato, Pickled Red Onions, Fresh Cracked Black Pepper	
<i>Add Chicken: \$7 Add Steak*: \$14 Add Fish*: \$9 Add Shrimp: \$9</i>	
CLASSIC CAESAR SALAD ✓	16
Artisan Romaine, Croutons, Caesar Dressing	
<i>Add Chicken: \$7 Add Steak*: \$14 Add Fish*: \$9 Add Shrimp: \$9</i>	
QUINOA BOWL* ✓ 🌱	19
Warm Quinoa Salad, Sauteed Spinach, Mushrooms, Cherry Tomatoes, Fried Eggs	
<i>Add Chicken: \$7 Add Fish*: \$9</i>	

STARTERS

ARTISAN FLATBREAD	17
Fresh Mozzarella, Heirloom Tomato, Basil Pesto, Prosciutto, Arugula	
PARMESAN GARLIC WINGS 🌱	19
Jumbo Chicken Wings Served Crispy and Tossed in House Parmesan Garlic Sauce & Fresh Herbs with Hint of Lemon, Served with Blue Cheese Dressing	
BURRATA ✓	18
Fresh Roasted Garlic, Extra Virgin Olive Oil, Balsamic, Grilled Focaccia, Basil Chiffonade	
CRAB CAKE	19
Two 2oz New England Style Crab Cakes, House Remoulade, Chefs Salad	
HERB & CHEESE FOCACCIA ✓	5
Extra Virgin Olive Oil, Minus 8 Balsamic, Fresh Herbs	
SHRIMP & GRITS	23
Blackened Shrimp with Cheesy Grits, Andouille Sausage, Green Onion and Oven Dried Tomatoes	
CAULIFLOWER STEAK ✓	15
Herb Pan Seared Cauliflower, Romesco Sauce, Chimichurri Puree, Frisee Salad, Pea Tendrils, Marcona Almonds	

BUTCHER BLOCK

FILET 7OZ* 🌱	44
LOCH DUART SALMON* 🌱	37
DAILY BUTCHERS CHOICE CUT* 🌱	MKT

SIGNATURE SAUCES

CREAMY GORGONZOLA
LEMON BUTTER 🌱
RED WINE DEMI 🌱
CHIPOTLE BÉARNAISE 🌱
HOUSE STEAK BUTTER 🌱
ROASTED CHICKEN JUS 🌱

SIDES TO SHARE

UNCLE RAY'S BACON MAC & CHEESE	12
CREAMY SPINACH	7
CHARRED BROCCOLINI 🌱	8
SEASONAL VEGETABLES 🌱	7
SIMPLY MASHED POTATOES 🌱	10

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

MAINS

SHRIMP ALFREDO	29	BUTTERNUT SQUASH RAVIOLI ✓	24
Fettuccini, Shrimp, Tomato, Broccolini, Fresh Basil		Butter Nut Squash Ravioli, Creamy Sun Dried Tomato Pesto, Fresh Herbs, Arugula Salad	
SUNNIES ORIGINAL BURGER*	23	ROASTED ½ CHICKEN	32
Caramelized Onions, Special Sauce, Pickles, American Cheese, Bacon, Brioche Bun, Served with Fries		24 Hour House Brine ½ Chicken, Sauté Lacinato Kale, Herb Roasted Marble Potatoes, Chicken Jus, Fresh Herbs	
<i>Gluten Free Bun Available</i>		SEASONAL MARKET FISH*	32
BEEF SHORT RIBS*	45	Pan Seared Seasonal Market Fish, White Wine Leek Cream, Chive Batons, Chefs Salad, Crispy Garlic	
Braised Beef Short Ribs, Poblano Mash Potato, Oven Roasted Mushroom, Crispy Fried Shallots, Red Wine Demi, Fresh Herbs			

DESSERTS

LA PINA CARIBE 🌱	9	STRAWBERRY SHORTCAKE CHEESECAKE	10
Coconut Milk Panna Cotta, Pineapple Lime Geleé, White Chocolate Lime Coconut Macaroon, Rum Roasted Spiced Pineapple, Rum Soaked Cherry		Vanilla Cheesecake, Strawberry Cake, Strawberry Crunch, Cream Cheese Icing, Glazed Fresh Strawberry	
BAILEY'S CHOCOLATE DECADENCE	9	CHOCOLATE A LA MODE ✓	8
Rich Fudge Brownie Pieces, Bailey's Chocolate Mousse, Dark Chocolate Ganache		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

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

- 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 + 1/2 Bottle	
Castello Banfi, Pinot Grigio Toscana IGT, Italy	12	17	56
Terlato Family Vineyards, Pinot Grigio Friuli, Italy	15	22	72
Chateau Ste. Michelle, Riesling Columbia Valley, Washington	11	16	51
Matanzas Creek, Sauvignon Blanc Sonoma County, California	12	17	56
Wairau River, Sauvignon Blanc Marlborough, New Zealand	14	21	67
Decoy by Duckhorn, Chardonnay Sonoma County, California	13	19	62

Starmont, Chardonnay Carneros, California	13	19	62
Sonoma-Cutrer, Chardonnay Russian River Ranches, California	18	25	83
Iconoclast Chardonnay Russian River Ranches, California	20	29	95
Fleur de Mer, Rosé Cotes de Provence, France	16	23	76

REDS

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 Shirttail 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
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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