

# LETTERPRESS

## GREENS & SOUPS

<b>SOUP OF THE DAY</b>	<b>9</b>
Seasonally Inspired Soup Utilizing Local Ingredients When Possible	
<b>LETTERPRESS SIGNATURE CHOPPED SALAD</b> 	<b>18</b>
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>	
<b>ICEBERG WEDGE SALAD</b> 	<b>16.50</b>
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>	
<b>CLASSIC CAESAR SALAD</b> 	<b>16</b>
Artisan Romaine, Croutons, Caesar Dressing	
<i>Add Chicken: \$7   Add Steak*: \$14   Add Fish*: \$9   Add Shrimp: \$9</i>	
<b>QUINOA BOWL*</b>  	<b>19</b>
Warm Quinoa Salad, Sauteed Spinach, Mushrooms, Cherry Tomatoes, Fried Eggs	
<i>Add Chicken: \$7   Add Fish*: \$9</i>	

## STARTERS

<b>ARTISAN FLATBREAD</b>	<b>19</b>
Fresh Mozzarella, Heirloom Tomato, Basil Pesto, Prosciutto, Arugula	
<b>PARMESAN GARLIC WINGS</b> 	<b>19</b>
Jumbo Chicken Wings Served Crispy and Tossed in House Parmesan Garlic Sauce & Fresh Herbs with Hint of Lemon, Served with Blue Cheese Dressing	
<b>BURRATA</b> 	<b>20</b>
Fresh Roasted Garlic, Extra Virgin Olive Oil, Balsamic, Grilled Focaccia, Basil Chiffonade	
<b>HERB &amp; CHEESE FOCACCIA</b> 	<b>8</b>
Extra Virgin Olive Oil, Minus 8 Balsamic, Fresh Herbs	
<b>CAULIFLOWER STEAK</b> 	<b>17</b>
Herb Pan Seared Cauliflower, Romesco Sauce, Chimichurri Puree, Frisee, Pea Tendrils, Marcona Almonds	




## BUTCHER BLOCK

<b>RIBEYE 14OZ*</b> 	<b>54</b>
<b>LOCH DUART SALMON*</b> 	<b>38</b>
<b>NY STRIP 12OZ</b> 	<b>48</b>
<b>ROASTED 1/2 CHICKEN</b> 	<b>35</b>

## SIGNATURE SAUCES

<b>LEMON BUTTER</b> 
<b>RED WINE DEMI</b> 
<b>HOUSE STEAK BUTTER</b> 
<b>ROASTED CHICKEN JUS</b> 

## SIDES


<b>UNCLE RAY'S BACON MAC &amp; CHEESE</b>	<b>13.50</b>
<b>CREAMY SPINACH</b>	<b>8</b>
<b>CHARRED BROCCOLINI</b> 	<b>9.50</b>
<b>SEASONAL VEGETABLES</b> 	<b>8</b>
<b>SIMPLY MASHED POTATOES</b> 	<b>11</b>

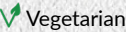
All Butcher Block items are all served with Chefs Choice Vegetable of the Season, and selection of one Signature Sauce

## MAINS

<b>SHRIMP ALFREDO</b>	<b>32</b>	<b>BUTTERNUT SQUASH RAVIOLI</b> 	<b>26</b>
Fettuccini, Shrimp, Tomato, Broccolini, Fresh Basil		Butternut Squash Ravioli, Creamy Sun Dried Tomato Pesto, Fresh Herbs, Arugula Salad	
<b>SUNNIES ORIGINAL BURGER*</b>	<b>24</b>	<b>SEASONAL MARKET FISH*</b>	<b>37.50</b>
Caramelized Onions, Special Sauce, Pickles, American Cheese, Bacon, Brioche Bun, Served with Fries		Pan Seared Seasonal Market Fish, White Wine Leek Cream, Chive Batons, Local Greens, Crispy Garlic, Seasonal Vegetables	
<i>Gluten Free Bun Available</i>			

## DESSERTS

<b>BAILEY'S CHOCOLATE DECADENCE</b>	<b>9</b>	<b>CHOCOLATE A LA MODE</b> 	<b>8</b>
Rich Fudge Brownie Pieces, Bailey's Chocolate Mousse, Dark Chocolate Ganache		Decadent Chocolate Brownie with a Pretzel Crust Topped with Vanilla Ice Cream and Chocolate Sauce	
<b>STRAWBERRY SHORTCAKE CHEESECAKE</b>	<b>10</b>		
Vanilla Cheesecake, Strawberry Cake, Strawberry Crunch, Cream Cheese Icing, Glazed Fresh Strawberry			



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	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

HOTEL DINING

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



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

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