



NAPLES GRANDE

BEACH RESORT

BREAKFAST
6AM TO 11AM

FOR TWO

NAPLES BREAKFAST 28

Chefs' Bakery Basket of Danish, Croissants & Mini Muffins
Florida Orange or Grapefruit Juice
Tea or Coffee
Fruit Preserves & Whipped Sweet Cream Butter

GRANDE START* 35

Three Eggs Your Way, Breakfast Potato
Breakfast Meat
Seasonal Muffin or Toast
Florida Orange or Grapefruit Juice
Tea or Coffee
Fruit Preserves & Whipped Sweet Cream Butter

HEALTHY SUNRISE 42

Housemade Granola
Honey Greek Yogurt, Berries
Fresh Tropical Fruit Plate
Chef's Bakery Basket of Danish, Croissants and Mini Muffins
Florida Orange or Grapefruit Juice
Tea or Coffee
Fruit Preserves & Whipped Sweet Cream Butter

PARADISE BREAKFAST 140

Bottle of Veuve Clicquot Yellow Label
Fresh Strawberries
Florida Orange or Grapefruit Juice
Chef's Bakery Basket of Danish, Croissants and Mini Muffins
Fruit Preserves & Whipped Sweet Cream Butter

CHEF SPECIALTIES

BLUEBERRY PANCAKES 18

Three Fluffy Pancakes Topped with Key Lime Curd, Served with Maple Syrup

AVOCADO TOAST* 18

Wheat Toast, Smashed Avocado
Sliced Tomato, Fried Egg, Pickled Onion & Everything Seasoning

JUSTIN'S POWER PROTEIN

BURRITO 17
Wheat Tortilla, Egg Whites
Chicken Sausage, Spinach, Avocado
Roasted Salsa & Queso Fresco

EGGS

TWO EGGS YOUR WAY* 17

Breakfast Potato, Wheat or White Toast
Choice of Bacon or Pork Sausage

THREE-EGG OMELET 19

Breakfast Potato, Choice of Wheat or White Toast

Naples

Whole Eggs, Mushrooms, Spinach
Chicken Sausage, Swiss Cheese

Grande

Whole Eggs, Bacon, Sausage, Ham
Jalapeño, American Cheese

Beach

Egg Whites, Tomato, Spinach, Shrimp
Swiss Cheese

Denver

Whole Eggs, Peppers, Onions, Ham
Cheddar Cheese

TO ORDER, PLEASE DIAL EXT. 5604

ALL DAY
11AM TO 11PM

BREAKFAST
6AM TO 11AM

BREAKFAST CLASSICS

CHOCOLATE CHIP OR PLAIN PANCAKES 16

Three Fluffy Vanilla Pancakes
Syrup, Butter & Fresh Cream

BUTTERMILK WAFFLE 18

Strawberries, Whipped Cream & Maple Syrup

DILL SALMON LOX 18

Hard Boiled Egg, Capers, Onions
Cucumbers
Cream Cheese, Everything Bagel

CLASSIC EGGS BENEDICT* 19

Toasted English Muffin, Canadian Bacon
Poached Eggs, Hollandaise Sauce

HOUSEMADE GRANOLA 10

Honey Greek Yogurt, Berries

STEEL-CUT OATMEAL 12

Golden Raisins, Brown Sugar, Blueberries

FRESH FRUIT PLATE 14

Pineapple, Melon, Berries, Grapes

SIDES

TOAST 5

White, Wheat or English Muffin

BREAKFAST MEAT 6

Bacon, Pork or Chicken Apple Sausage

BREAKFAST POTATO 5

SEASONAL FRUIT 7

FRESH BERRIES & CREAM 10

KIDS

ONE EGG* 9

Breakfast Potato, Wheat or White Toast,
Choice of Bacon or Pork Sausage

PANCAKE 9

Plain or Chocolate Chip
Maple Syrup & Butter

CEREAL 6

Froot Loops, Frosted Flakes, Cheerios
or Rice Krispies

SALADS

CLASSIC CAESAR 15

Parmesan Cheese, Crouton, Homemade Dressing

ARTISAN GREEN 15

Tomato, Cucumber, Carrots, Balsamic Vinaigrette

CRAB AVOCADO 23

Arugula, Avocado, Manchego, Jicama
Green Goddess Dressing

SALAD ENHANCEMENTS

Chicken 6 | Mahi 8 | Tuna* 10 | Shrimp 9 | Salmon* 12

SHAREABLES

HOT DIP SLIDERS 19

Shaved Ribeye, Manchego, Caramelized Onions
Demi-Baguette, Au Jus

SHRIMP COCKTAIL 18

Horseradish Cocktail Sauce, Florida Citrus

CRISPY WINGS 18

Smoked Dry Rub, Hell Yeah Hot Sauce, Fresh Veg,
Ranch Dressing

PIZZA 18

Cheese or Pepperoni

ALL DAY
11AM TO 11PM

BETWEEN BREAD

Served with Fries

GRANDE BURGER* 21

Proprietary Blend, Rum Bacon Jam,
Aged Cheddar,
Onion Ring, Brioche Bun

FISH SANDWICH 21

Gulf Coast Fish Selection, Spicy Mayo
Tomato, Lettuce, Jicama Slaw

AHI TUNA CLUB* 18

Toasted Wheat Bread, Smashed
Avocado, Bacon, Lettuce, Tomato
Chili Aioli, Coriander

GRILLED CHICKEN DELUXE 21

Bacon, Tomato, Lettuce, Onion Pickles,
Brioche Bun, Aioli
Choice of American, Swiss or Cheddar
Cheese

DINNER ENTRÉES

4pm to 11pm

SHRIMP PASTA 34

Cavatelli Pasta, Marinated Sun-Dried
Tomato, Spinach, Chardonnay Lemon Sauce
Toasted Breadcrumbs

ROASTED CHICKEN 37

Creamy Roasted Corn Polenta, Sautéed
Spinach, Forest Mushrooms, Roasted Garlic
Picked Thyme, Sherry Cream

HERITAGE BERKSHIRE PORK 38

Roasted Butternut Squash, Seasonal
Vegetable, Apple Miso Glacé, Stone Fruit
& Thyme Compote

14oz. ANGUS NY STRIP* 49

Truffle Whipped Potato, Balsamic-Marinated
Cipollini Onion, Roasted Garlic
Port Gastrique

FISH OF THE DAY 41

SUSHI MAKI ROLLS

NAPLES BLUE* 22

Crab, Cucumber, Avocado, Sesame Seed

DRAGON ROLL* 24

Shrimp Tempura, Eel, Cucumber, Avocado,
Asparagus, Cream Cheese, Shredded Crab Sticks
Beet Strings, Spicy Aioli, Kabayaki

SPICY TUNA* 22

Ahi Tuna, Kewpie Mayonnaise, Avocado, Mango
Eel Sauce, Honey Sriracha

DESSERT

EÉLÛ CRÈME BR 14

CHOCOLATE MOUSSE 14

KEY LIME TART 14

FRESHLY BAKED CHOCOLATE CHIP COOKIES 9

GELA 12

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

BEVERAGES

WINE

SPARKLING/CHAMPAGNE

Mionetto Prosecco 12/59
Veuve Clicquot Yellow Label 22/109

RED WINE

14 Hands Cabernet 12/47
Jordan Cabernet 25/99
Meiomi Pinot Noir 17/67
Ruta 22 Malbec 13/51
Northstar Merlot 16/63

WHITE/ROSÉ WINE

Sonoma-Cutrer Chardonnay 14/55
Cakebread Chardonnay 24/95
Oyster Bay Sauvignon Blanc 13/51
Barone Fini Pinot Grigio 12/47
Whispering Angel Rosé 16/63

BEER

DOMESTICS

Bud Light 7
Miller Lite 7
Michelob Ultra 7
Blue Moon 8

IMPORTS

Corona 8
Heineken 8
Heineken 0.0 7
Guinness 8
Ready to drink cocktails \$12
ask order-taker for selections

HYDRATIONS

ILLY COFFEE POT 12

HOT SPECIALTY 8

Herbal Tea, Cappuccino, Latte or Espresso

JUICE 4

Apple, Pineapple, Cranberry, Tomato or V8

FRESH FLORIDA JUICE 6

Orange or Grapefruit

MILK 4

Whole, Skim, Almond or Soy

BOTTLED DRINK 6

Coke, Diet Coke, Sprite, Ginger Ale, Tonic
Still or Sparkling Water

TO ORDER, PLEASE DIAL EXT. 5604

All orders are subject to Florida State Tax. A delivery charge of \$5.00 and a gratuity of 20% will be added to all orders. If you are concerned about food allergies, please alert your order taker prior to ordering.