

## BREAKFAST

Served from 5:00 a.m. to 11:00 a.m. Press the  icon for In-Room Dining

### MORNING BOOST

Orange, Grapefruit, Pineapple, Guava, Cranberry,  
Apple, V-8, Tomato, Prune Juice 6

Whole, Low-Fat, Skim, Chocolate or Soy Milk 5.25

Freshly Juiced Carrot, Orange or Daily Selection 8.50

French Press Coffee, Regular or Decaffeinated 11.50

Swiss Hot Chocolate, Vanilla Bean Whipped Cream 10

Single Espresso 5 Double Espresso 7

Cappuccino, Americano or Latte 6.75

Harney & Sons Tea Selection 7.50

### SMOOTHIES

Strawberry, Papaya, Banana, Pineapple Mint or  
Chef's Regional Inspiration 10

### FRESH STARTS

#### Steel-Cut Oatmeal

Brûléed Bananas, Devonshire Cream, Forest Blueberries 10

#### Yogurt Parfait

Fresh Berries, House-made Granola, Vanilla Yogurt 10.25

#### Lox and Cream Cheese

Locally Smoked Atlantic Salmon, Heirloom Tomatoes, Dill-Tossed Red Onions,  
Cream Cheese, Toasted Bagel 22

#### Breakfast Basket

Selection of Warm Muffins, Croissants and Danish  
Fruit Preserves and Butter 12

#### Southern Florida Fruit Plate

Inspired by Local Fruit Selection, Served with Vanilla Yogurt 22

#### House-made Muesli

Stone-Ground Oats, Sun-Dried Fruits, Nuts 9.75

#### Stone-Ground Grits


Aged Cheddar 9.50

Variety of Cold Cereals 7.50

Indian River Grapefruit 5.50

Prices subject to service charge and state sales tax. In-room dining surcharge: 3.50 per order.

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## SPECIALTY BREAKFASTS

### Artisan-Dried Cured Meats and Cheeses

Selection of Fine European Artisanal Cheeses and Dry-Cured Meats,  
Florida Honeycomb, Brandy-Macerated Cherries, Mini French Baguette 25

### Bacon and Egg Croissant\*

Two Fried Eggs, Maple-Cured Bacon, Sharp Cheddar Cheese 14

### Two Eggs\*

Maple-Cured Bacon, Pork Sausage or Country Ham,  
Crispy Sea Salt Potatoes, Toast 22

### Create a Benedict\*

Two Poached Eggs, English Muffin, Hollandaise,  
Crispy Sea Salt Potatoes

Crab Cake 29 Canadian Bacon 24

Smoked Salmon 26 Spinach and Mushroom 22

### Organic Vegetable Quiche

Organic Eggs, Artisanal Cheese, "Farm to Table" Vegetables 24

### Corned Beef Hash and Eggs\*


Two Poached Eggs, House-made Corned Beef Hash, Toast 23

### Build an Omelet

Sweet Onions, Wild Mushrooms, Roasted Peppers, Spinach, Asparagus,  
Heirloom Tomatoes, Avocado, Ham, Roasted Chicken, Gouda,  
Swiss, Vermont Cheddar, Loxahatchee Goat Cheese,  
Crispy Sea Salt Potatoes, Toast 22

*\*Consuming raw or under-cooked meats, poultry, seafood and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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### PAN BREADS

#### **Almond-Cinnamon French Toast**

Vanilla Bean Syrup 16

#### **Buttermilk Pancakes**

Choice of Plain, Banana, Chocolate Chip or Blueberry

Vermont Maple Syrup 16

#### **Mango White Chocolate Chip Pancakes**

Local Mangoes, Swiss White Chocolate

Orange Blossom Syrup 18

#### **Belgian Waffles**

Buttermilk or Whole Grain, Plant City Florida Strawberry Preserves

Whipped Cream 17

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### SIDES

Maple-Cured Bacon 7

Sage Pork Sausage 7

Country Ham 7

Chicken and Apple Sausage 7

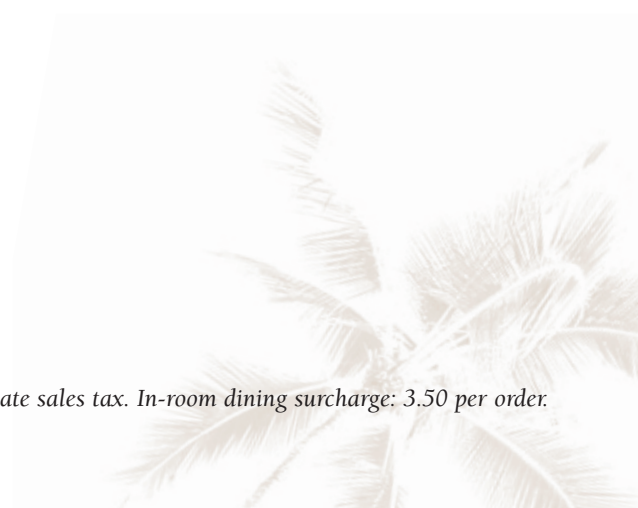
Crispy Sea Salt Potatoes with Caramelized Onions 6

Selection of Toast 5

Bagel with Regular or Low-Fat Cream Cheese 6

Fruit Cup 7

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## IN-ROOM DINING

Available 11:00 a.m. – 10:30 p.m. Press the  icon for In-Room Dining

### SOUPS AND APPETIZERS

**Tomato Soup • Chicken Noodle Soup** 9 each

#### **Smoked Salmon**

Pumpnickel Toast Points, Shaved Red Onions, Garlic-Herb Boursin, Capers, Zested Egg Whites, Pommery Mustard, Aioli 22

#### **Chicken Wings**

Traditional Buffalo-Style Sauce, Chunky Blue Cheese Dressing, Carrots, Celery 18

#### **Colossal Shrimp Cocktail**

Mango Slaw, House-made Mustard and Cocktail Sauces 19

#### **Artisan-Dried Cured Meats and Cheeses**

Selection of Fine European Artisanal Cheeses and Dry-Cured Meats, Florida Honeycomb, Brandy-Macerated Cherries, Mini French Baguette 25

#### **Crab Cakes**

Baby Green Bean and Beet Salad, Tarragon Aioli 26

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### SANDWICHES

#### **Pepper-Cured Turkey on Pumpnickel**

Brie, Sliced Apples, Pommery Mustard Sauce, House-made Potato Chips 18

#### **Tuna Salad Sandwich on Seven-Grain Bread**

Avocado, Pea Sprouts, Mayonnaise, House-made Potato Chips 17

#### **Reuben**

Classic Corned Beef Favorite on Rye Bread, Tarragon-Spiked French Fries 19

#### **Turkey Club**

Roasted Turkey, Smoked Bacon, Lettuce, Heirloom Tomatoes, Cracked-Pepper Aioli, House-made Potato Chips 18.50

#### **French-Style Ham and Swiss**

Thinly Shaved Ham, Swiss, Pommery Mustard Aioli, Bibb Lettuce, Crunchy French Baguette 18

#### **Southern Fried Chicken and Waffles**

Boneless Southern Fried Chicken, Jalapeño Waffles, Palmetto Honey Dijon Mustard, House-made Macaroni and Cheese 21

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# IN-ROOM DINING

Available 11:00 a.m. – 10:30 p.m. Press the  icon for In-Room Dining

## SALADS

### Caesar Salad

Baby Romaine Hearts, Shaved Reggiano, White Anchovies,  
Kalamata Olives, Herb Croutons, “Eggless” Caesar Dressing 15

Grilled Chicken 19 Shrimp 22

### Tuna Niçoise Salad\*

Seared Ahi Tuna, Haricots Verts, Avocado, Niçoise Olives, Cherry Tomatoes,  
Bibb Lettuce, Lemon Fines Herbes Vinaigrette 22

### Organic Green Salad

Daily Organic Greens, Sprouts, Farm-Fresh Vegetables,  
Flax Oil Tahini and Lemon Dressing 18

### Spinach Salad

Jumbo Shrimp, Baby Beets, Spiced Pecans, Garlic Chardonnay Vinaigrette 24

### Cobb Salad

Roasted Chicken, Avocado, Heirloom Tomatoes, Local Greens,  
Maple-Cured Bacon, Aged Cheddar, Buttermilk Garlic Dressing 19.50

### Marinated Chickpea Salad

Couscous, Cucumbers, Heirloom Tomatoes, Garden Arugula,  
Olive Oil, Lemon Juice (Vegan) 17

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## PIZZA

### New Yorker

Pepperoni, Prosciutto, Genoa Salami, Fennel Sausage 25

### Antipasti

Mozzarella, Filetto di Pomodoro, Wild Mushrooms,  
Roasted Red Pepper, Artichokes, Asparagus, Cured Garlic 23

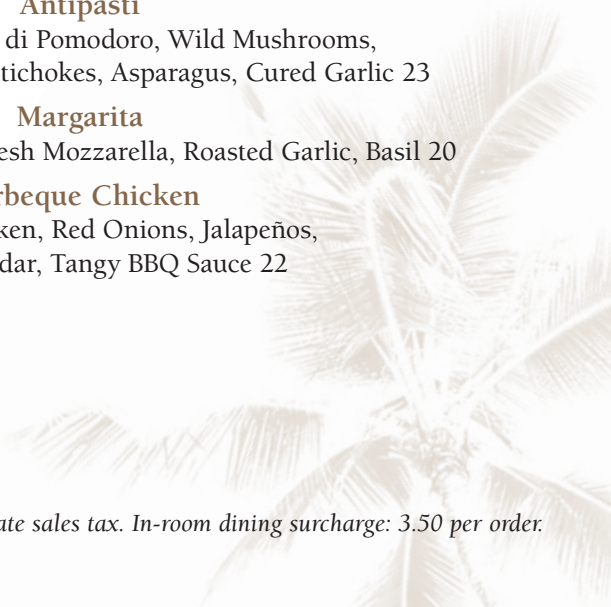
### Margarita

Sliced Plum Tomatoes, Fresh Mozzarella, Roasted Garlic, Basil 20


### Barbeque Chicken

Roasted Chicken, Red Onions, Jalapeños,  
Aged Cheddar, Tangy BBQ Sauce 22

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## IN-ROOM DINING

Available 11:00 a.m. – 10:30 p.m. Press the  icon for In-Room Dining

### SPECIALTIES

#### Truffled Baked Macaroni and Cheese

Roasted Chicken Breast, Applewood-Smoked Bacon, Wild Mushrooms,  
Roasted Plum Tomatoes, Truffled Tallegio Cream Sauce 29

#### Half Roasted Chicken

Pan-Roasted Chicken, Petite Garlic Red Bliss Potatoes,  
Haricots Verts, Baby Carrots, Pomegranate Thyme Jus 34

#### Seared Atlantic Salmon

Artichoke Quinoa, Sautéed Spinach, Tomato-Basil Butter Sauce 34

#### Prime Steak\*

Worcestershire Butter, French Fries, Garlic-Toasted Broccoli  
10 oz. Filet 49 12 oz. NY Strip 53

#### Crab Cakes

Roasted-Garlic Potatoes, Baby Green Beans and Beet Salad,  
Tarragon Aioli 38

#### Quinoa Pasta

Petite Eggplant, Zucchini, Olives, Grilled Artichokes,  
Hand Picked-Tomato Sauce, Fresh Basil (Vegan) 29

#### Pomodoro Meatball Pasta

Strozzapreti, Pomodoro Sauce, Ricotta Meatball 28

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### BURGERS

#### French Onion Burger\*

Crispy Pancetta, Natural Grand Cru Gruyère, Caramelized Onions 21

#### Aged Cheddar Burger\*

Cave Aged Cheddar, Pickled Jalapeños, Apple Cider-Cured Bacon 20

#### The Breakers Burger\*


Proprietary Blend of Beef with all of the Fixings,  
Served on a Sesame-Seeded Brioche Bun, French Fries 18

#### Blackened Salmon Sliders

Toasted Butter Bread, Tomato Aioli with Tarragon, House-made Potato Chips 23

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## IN-ROOM DINING

Available 24 Hours a Day. Press the  icon for In-Room Dining

### DESSERTS

#### **Flourless Chocolate Cake**

Chocolate Sauce, Toffee Crunch 13.75

#### **Cookies and Milk**

Freshly Baked Chocolate Chip Cookies Served with Ice-Cold Milk 10

#### **Key Lime Pie**

Vanilla Bean Whipped Cream, Blackberry Compote 13.50

#### **Classic Crème Brûlée**

Marinated Berries 13.50

#### **New York Cheesecake 13.75**

#### **Banana Split**

Vanilla, Chocolate, Strawberry Ice Cream, Whipped Cream,  
Chocolate Syrup, Maraschino Cherry 14


#### **Single-Serve Ben & Jerry's Ice Cream**

Vanilla, Cherry Garcia, Chocolate Chip Cookie Dough,  
Chocolate Fudge Brownie, Strawberry Cheesecake 5

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## ESPECIALLY FOR CHILDREN

(AGES 12 AND UNDER)

Served from 5:00 a.m. to 11:00 a.m. Press the  icon for In-Room Dining

### BREAKFAST

*All breakfast items include Juice or Milk*

#### Scrambled Eggs

With Crispy Bacon, Breakfast Potatoes, Choice of Toast 8

#### Chocolate Chip Pancakes

Maple Syrup 8

#### French Toast or Belgian Waffle

Maple Syrup 8

### SIDES

Fresh Seasonal Cut Fruit 5    Yogurt 3.50

English Muffin or Toast with Jelly 5    Selection of Cold Cereals 5

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## LUNCH/DINNER FOR CHILDREN

*All meals come with choice of Juice or Milk and Chocolate Chip Cookie*

#### Natural Peanut Butter and Jelly

Whole Wheat Bread, House-made Potato Chips, Fresh Fruit 11

#### 100% All-Beef Natural Hot Dog

Steamed Brown Rice, Organic Broccoli, Carrots 11

#### Cheese Pizza 13

#### Natural Filet Mignon

Steamed Brown Rice, Organic Broccoli, Carrots 19.75

#### Organic Mac and Cheese 10

#### Chicken Tenders

Grilled, Baked or Fried, Steamed Brown Rice, Organic Broccoli, Carrots 13.50

#### Penne Pasta

Whole Wheat or Semolina Pasta, Alfredo, Tomato or Primavera Sauce 10

#### Pineapple-Glazed Fish

Steamed Brown Rice, Organic Broccoli, Carrots 13

#### Chicken or Tuna Salad Sandwich

White or Whole Wheat Bread, House-made Potato Chips, Fresh Fruit 12

#### Grilled Cheese Sandwich

White or Whole Wheat Bread, American, Swiss or Cheddar Cheese,  
Steamed Brown Rice, Organic Broccoli, Carrots 12

*\*Gluten-Free Quinoa and Whole Wheat Pasta available upon request*



## IN-ROOM DINING

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### THEME PACKAGES

*Please allow us two hours notice, minimum of two guests*

#### **Make a Wish**

The Breakers Birthday Experience featuring Gourmet Cupcakes and Balloons.  
15 per person

#### **Popcorn and a Movie**

Selection of The Breakers Gourmet Kettle Corn, House-made Peanut Clusters and  
Chocolate-Covered Raisins, Root Beer Floats with Your Choice of Movie  
15 per person


#### **Date Night**

Bottle of Veuve Clicquot, Chef's Raw Bar Selection, Filet Mignon and  
Lobster for Two, Truffled Macaroni and Cheese, Chocolate-Covered Strawberries  
350 (serves 2)

#### **The Ice Cream Social**

Make your Own Banana Splits.  
Selection of Gourmet Ice Creams plus all of the Fixings  
17 per person

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## IN-ROOM DINING

Served from 10:30 p.m. to 5:00 a.m. Press the  icon for In-Room Dining

### OVERNIGHT MENU

#### Chicken Noodle Soup 9

#### Tuna Salad Sandwich on Seven-Grain Bread

Avocado, Pea Sprouts, Mayonnaise, House-made Potato Chips 17

#### Caesar Salad

Baby Romaine Hearts, Shaved Reggiano, White Anchovies, Kalamata Olives,  
Herb Croutons, “Eggless” Caesar Dressing 15

Chicken 19   Shrimp 22

#### The Breakers Burger\*

Proprietary Blend of Beef with all of the Fixings,  
Served on a Sesame-Seeded Brioche Bun, French Fries 18

#### New Yorker Pizza

Pepperoni, Prosciutto, Genoa Salami, Fennel Sausage 25

#### Margarita Pizza

Sliced Plum Tomatoes, Fresh Mozzarella, Roasted Garlic, Basil 20

#### Turkey Club

Roasted Turkey, Smoked Bacon, Lettuce, Heirloom Tomatoes,  
Cracked-Pepper Aioli, House-made Potato Chips 18.50

#### Adult Chicken Fingers

Grilled, Baked or Fried. French Fries 16

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## WINE LIST

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### Sparkling Wines & Champagne

5158	Moët & Chandon, “Rosé,” Champagne, <i>Half Bottle</i>	85.00
5045	Piper Sonoma Brut, Sonoma, California	50.00
5007	Domaine Carneros Brut, by Taittinger	75.00
5098	Laurent-Perrier Brut, Champagne, <i>Half Bottle</i>	65.00
5130	Mumm “Cordon Rouge,” Brut, Champagne	93.00
5155	Veuve Clicquot, “Yellow Label,” Champagne	115.00
5129	Moët & Chandon, “Brut Impérial,” Champagne	103.00
5106	Cuvée Dom Pérignon, Champagne	425.00

### White Wines

5270	Chardonnay, Matanzas Creek, Sonoma, <i>Half Bottle</i>	35.00
5208	Chardonnay, Château Ste. Michelle, Washington State	40.00
5207	Chardonnay, Raymond “Reserve,” Napa	55.00
5238	Chardonnay, Sonoma-Cutrer, “Russian River Ranches,” Sonoma	63.00
5221	Chardonnay, Jordan, Sonoma	83.00
5216	Chardonnay, Far Niente, Napa	133.00
7202	Pinot Grigio, Santa Margherita, Trentino	60.00
5872	Pouilly-Fuissé, Joseph Drouhin, Burgundy	65.00
6412	Sancerre, Pascal Jolivet, Loire, <i>Half Bottle</i>	39.00
5350	Sauvignon Blanc, Cade, Napa	50.00
5319	Sauvignon Blanc, Sterling, Napa	40.00
5334	Sauvignon Blanc, Silverado, “Miller Ranch,” Napa, <i>Half Bottle</i>	33.00
7384	Sauvignon Blanc, Craggy Range, “Te Muna Road Vineyard,” Martinborough, New Zealand	50.00

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### Red Wines

6300	Beaujolais-Villages, Dupeuble, Burgundy	40.00
4629	Cabernet Sauvignon, Duckhorn, Napa, <i>Half Bottle</i>	83.00
5563	Cabernet Sauvignon, Dry Creek, Sonoma, <i>Half Bottle</i>	35.00
5493	Cabernet Sauvignon, “Hess Allomi,” Napa	65.00
4751	Cabernet Sauvignon, Terra Valentine, Napa	55.00
6482	Côtes-du-Rhône Rouge, E. Guigal, Rhône, <i>Half Bottle</i>	30.00
7472	Malbec, Ernesto Catena “Siesta,” Mendoza	48.00
5657	Meritage, Opus One, Napa, <i>Half Bottle</i>	180.00
5693	Meritage, Chappellet “Mountain Cuvée,” Napa	70.00
7407	Merlot, Casa Lapostolle, “Cuvée Alexandre,” Chile	52.00
4875	Pinot Noir, Van Duzer Estate, Willamette Valley	58.00
7452	Pinot Noir, Cloudy Bay, Marlborough	99.00
7193	Sassicaia, Tenuta San Guido, Tuscany <i>Half Bottle</i>	253.00

### Port Wines *(By the Glass)*

Taylor Fladgate, First Estate N/V (3 oz.)	9.00
Ramos Pinto, “Ervamoira” 20-Year-Old Tawny (3 oz.)	19.00

*\*Ask about our wines-by-the-glass features. For a more extensive wine selection, we have an award-winning list available. Prices subject to service charge and state sales tax.*



## — REFRESHMENT CENTER TARIFF —

*Your refreshment center is fully stocked and will be replenished daily, with consumption charged to your hotel account. If you would like additional items placed in your refreshment center, please press 7715.*

*Please Note: The refreshment center contains alcoholic beverages. Please do not allow minors access to the bar.*

### Candy

M & M's, Plain	5.00	Snickers Bar	5.00
M & M's, Peanut	5.00	Toblerone Chocolate Bar	6.75
Reese's Peanut Butter Cup	5.00		

### Snacks

Cashew Jar	13.00	Famous Amos Cookies	4.75
Pringles Potato Chips	5.75	Kind Nutrition Bar	5.25
boomCHOCOboom Dairy-Nut- and Soy-Free Bar	6.50		

### Soft Drinks

Sprite	4.50	Ginger Ale	4.50
Tonic Water	4.50	Coca-Cola	4.50
Red Bull	5.75	Diet Coke	4.50

### Juices

Apple	5.50	Orange	5.50
Cranberry	5.50	V-8	4.75

### Waters

Fiji	5.25	San Pellegrino	5.00
Vitamin Water	5.50		

### Beer & Wine

Landshark	6.50	Champagne	24.00
Heineken	7.50	Chardonnay	42.00
Amstel Lite	6.50		

### Liquors

Absolut	9.00	Jack Daniel's	8.00
Bacardi	7.50	Johnnie Walker Black	9.00
Bombay Sapphire	8.00	Captain Morgan Spiced Rum	7.50

### Miscellaneous

Advil	9.00
Signature Wine Opener	8.50