



Room Service Breakfast

Dial 1+5025

Available 7 a.m. – 11 a.m.

Breakfast Entrees

Watercolor Southern Breakfast \$16 – two eggs any style, apple smoked bacon or english style sausage, gayla's grits or potatoes and a buttermilk biscuit

Bourbon Vanilla French Toast \$15 – fresh baked challah bread soaked in rich vanilla-cinnamon custard and topped with bananas and berries

Fresh Fruit Kabobs with Yogurt \$13 – assorted fruits & berries with yogurt dipping sauce

Build Your Own Omelet \$17 – eggs with your choice of three: ham, bacon, sausage, bell pepper, onions, mushrooms, spinach, choice of swiss cheese or cheddar cheese. Served with a buttermilk biscuit and choice of gayla's grits or breakfast potatoes

Anson Mills Oats \$11 – with low-fat milk, candied walnuts, golden raisins and brown sugar

Emerald Coast Shrimp and Grits \$19 – gulf shrimp, gayla's stone ground grits, tomato gravy, a poached egg

Breakfast Sides

Breakfast Meats

applewood smoked bacon \$6
english breakfast sausage \$6

Bread/Starch Choices

housemade honey wheat, buttermilk biscuit,
english muffin \$3
breakfast potatoes \$5
gayla's stone ground grits \$5

Beverages & Kids

Beverages

Sodas (Coca-Cola Products) or Iced Tea \$4
Fresh-squeezed Juices (Orange/Grapefruit) \$5
Pot of Fresh-Brewed Coffee (Regular/Decaf) \$7
Pot of Hot Tea \$5

Kids

Southern Breakfast
Oatmeal
French Toast
Fresh Fruit Kabob & Yogurt Dipping Sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity, \$3.00 delivery charge and applicable taxes will be added to your bill.
Please touch 1+5025 for tray pick-up. All menu items and processes are subject to change



All-Day Dining dial 1+5025

Available 11:30 a.m. – 11 p.m.

Small Plates

Ahi Tuna Nachos* \$20 – *paprika, wonton, seaweed salad, chipotle mayo*

Truffle Fries \$16 – *truffle oil, shaved parmesan, spicy ketchup, garlic aioli*

Crab Dip \$18 – *blue crab, jalapeno, cheddar, onion, bell peppers served with corn tortilla chips*

Soup and Salads

Tomato & Roasted Red Pepper Bisque \$12 – *smoked gouda cheese, croutons*

WaterColor House Salad \$15 – *spring mix, onion, tomato, cucumber, croutons, herb buttermilk dressing*

Garden Caesar Salad \$15 – *tomato, edamame, corn, croutons, house-made garlic caesar dressing*

Add to a salad:

Chicken \$8 Shrimp \$10 Gulf Fish MKT Price

Sandwiches

Grass Fed Cheeseburger \$18 – *chipotle mayo, lettuce, tomato, onion, toasted kaiser roll*

Turkey Wrap \$15 – *swiss, bacon, sundried tomato, romaine, caesar dressing*

*All sandwiches are served with your choice of
side house salad, fruit or french fries*

*Contains raw product. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Pizzas

10" Individual Size

Pesto Chicken \$20- *grilled chicken, pesto, mozzarella, cherry tomato, arugula, balsamic, Italian crust*

Italian \$20- *pepperoni, Italian sausage, mushrooms, mozzarella, banana pepper, Italian crust*

California \$20- *chicken, spinach, sundried tomato, artichoke, alfredo, ranch crust*

Large Plates

Available 5:00pm – 11:00pm

Chicken Teriyaki Stir Fry \$22- *mixed seasonal vegetables, sticky rice, egg, teriyaki sauce*

Seared Jumbo Diver Scallops \$42- *sweet rice, mango, mushrooms, seasonal vegetables*

Seared Grouper \$48- *brussels sprouts, peruvian pepper & potato gnocchi hash, tarragon buerre blanc, fried sweet potato strings*

7oz Filet \$42- *seasonal vegetables, crushed cheddar herb-roasted new potatoes*

Add to filet: Shrimp \$10 Blue Crab \$10 Scallop \$8

Just for Kids

Mac n Cheese \$9

Cheeseburger with fries \$9

Cheese Pizza \$9

Chicken Tenders with fries \$9

Grilled Cheese with fries \$9

Popcorn Shrimp \$9

Sweets

Daily Fried Cheesecake – cheesecake, berry syrup, madagascar whipped cream \$12

Bourbon Peach & Apple Cobbler- sweet maple bacon gelato \$12

Black Bottom Pecan Brownie- vanilla ice cream, caramel sauce \$12

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Wine List

Sparkling Wine & Champagne

NV, Prosecco, Avissi (Italy)	10	40
NV, Brut Rose, Juve Y Camps (Spain)	12	48
NV, Champagne, Veuve Clicquot Yellow Label (France)		110
NV, Champagne, Tattinger (France)		135
2002, Champagne, Dom Perignon (France)		360

White Wine

2013, Chardonnay, Rodney Strong (California)	10	40
2013, Chardonnay, Rombauer (California)	15	60
2013, Chardonnay, ZD (California)	17	65
2011, Chardonnay, Cakebread Cellars (California)		110
2014, Sauvignon Blanc, Mohua (New Zealand)	10	40
2014, Pinot Grigio, Ca Bolani (Italy)	10	40
2014, Rose, Atmosphere (California)	12	45

Red Wine

2013, Pinot Noir, Parducci (California)	10	40
2013, Pinot Noir, Mohua (New Zealand)	13	50
2014, Red Blend, St. Cosme Cotes du Rhone (France)	10	40
2012, Red Blend, Gaja "Promis" (Italy)		120
2012, Cabernet Sauvignon, Forefront (California)	10	40
2013, Cabernet Sauvignon, Duckhorn "Decoy" (California)	15	60
2011, Cabernet Sauvignon, Orin Swift "Palermo" (California)		130
2012, Merlot, Wente (California)	10	40
2009, Merlot, Swanson (California)		75