



THE GASPARILLA INN & CLUB

GOOD MORNING

Eggs Any Style 13

With Your Choice of Side "From The Grill" & Toast

Omelets Made to Order 13

Plain, Ham and Cheese, etc.

Cinnamon French Toast 10

Orange Butter and Maple Syrup

Buttermilk Pancakes 10

Maple Syrup

Blueberry Pancakes 10

Blueberry Compote

Oatmeal Pancakes 10

Lingonberry Compote & Sour Cream

Belgian Waffle 10

Berry Compote & Whipped Cream

From the Grill 4

Thick Sliced Bacon, Sage Sausage Links, Smoked Canadian Loin Bacon, Broiled Ham, Home Fried Potatoes

Gasparilla Breakfast Favorites

Broiled Fresh Fish of the Day 13

Smoked Salmon, Toasted Bagel and Cream Cheese 14

Boca Pass "S.O.S." – Cream Chipped Beef on Rye Toast 11

"Beach Day" Breakfast – Yogurt Parfait, Fresh Fruit & Berries 9

"A Slap in the Belly" – House Smoked Pompano with Poached Eggs & Hollandaise Sauce 17

"Gaspar's Hearty" – Two Poached Eggs on Corned Beef Hash with Mustard Hollandaise 15

"Gasparilla Tropical French Toast" – Mango Cream Cheese & Passion Fruit Salsa 14

Cereals

Irish Steel Cut Oatmeal 5 Creamy Grits 4 Assorted Cold Cereal 4

Fruits

Fresh Sliced Melon, Half Florida Grapefruit, Sliced Oranges, or Stewed Prunes 6

Assortment of Seasonal Berries 9

Beverages 3

Selection of Locally Hand Roasted Sumatra Coffee and Decaffeinated Coffee

Selection of Harney & Sons Teas and Herbal Teas ~ Hot Chocolate

Whole Milk ~ 2% Milk ~ Skim Milk ~ Chocolate Milk ~ Buttermilk

Espresso 3/5 Cappuccino or Latte 5/7

Morning Juices

Freshly Squeezed Orange and Grapefruit Juices 5

Apple, Cranberry, Prune, Pineapple, Tomato and V-8 3

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness.

For all à la carte orders a 20% service charge will be added.



THE GASPARILLA INN & CLUB

GOOD EVENING

Corn & Crab Chowder 7
Warm Crab Fritter

Braised Veal Sweetbreads 15
White Truffle Mushroom Risotto

Smoked Salmon 14
Caviar, Dill Crème Fraîche

Parma Ham 14
Arugula & Warm Nectarine Salad

Jumbo Gulf Coast Shrimp Cocktail 16
Cocktail Sauce

Madeira Poached Chicken & Foie Gras Terrine 14
Rhubarb Compote, Caramelized Onion

Salads

Gasparilla Inn Caesar Salad 9
Asiago Cheese Crisp

Baby Spinach & Florida Citrus Salad 9
Warm Goats Cheese, Pecans

Seasonal Tomato Salad 9
Buffalo Mozzarella

Entrées

Eggplant & Goat Cheese Tournedos 29
Grilled Vegetables, Red Pepper Vinaigrette

Seared Black Grouper 35
Lobster Pot Pie

Pan Roasted Filet of Beef 42
Glazed Short Ribs, Smoked Gouda Potato Purée

Roast Rack of Elysian Fields Lamb 49
Braised Shoulder, Rosemary Scented Lentils

Roast Free Range Chicken 30
Glazed Shallots, Leek Bread Pudding

Sautéed Pompano 37
Artichoke, Slow Roasted Tomatoes, Brown Capers Butter

Honey Glazed Loin of Berkshire Pork 32
Braised Red Cabbage, Grain Mustard Sauce

Seared Veal Chop 42
White Truffle Gnocchi, Mushroom Cream

Desserts

Rhubarb Tart 9
Lemon Thyme Ice Cream

Apple Tart Tatin 9
Vanilla Bean Ice Cream

Fromage Blanc Peach Cheese Cake 9
Strawberry Ragout, Sorbet

Exotic Fruit Baba 9
Mango & Pineapple Salsa, Coconut Sorbet

Bread Pudding 9
Jack Daniel's Ice Cream

Pineapple Upside Down 9
Salted Caramel Sauce, Crème Fraîche Ice Cream

Milk Chocolate Raspberry Mousse 9
Spiced Chocolate Croutons

Crème Brûlée 9
Fresh Berries

Espresso 3/5

Cappuccino or Latte 5/7