

LOBBY BAR

EATS

Artisan Cheese Plate 10

chef's selection of hand crafted artisan cheese, accoutrements

Hummus & Flatbreads 10

hummus 3 ways, fire roasted veggie on a grilled herb flatbread

Crispy Housemade Parmesan Potato Chips 8

blue cheese dip

Creamy Spinach and Artichoke Dip 8

sourdough boule, fresh tortilla chip

Grilled Landshark Brined Shrimp Skewers 12

florida citrus slaw, mango chutney

Crispy Jumbo Chicken Wings 12

hot, medium, mild or guinness malt bbq glaze

Sliders and Fries 12

100% black angus beef

Asian Chicken Salad 12

grilled ginger marinated breast of chicken, napa cabbage, roasted cashew, mandarin oranges, and a cilantro, spicy sesame dressing

Caesar Salad 7

hearts of romaine, shaved parmesan
add grilled chicken or grilled shrimp 7

Sawgrass Turkey Club 12

oven roasted turkey breast, provolone, crispy bacon, lettuce, tomato

Mediterranean Grilled Chicken 12

provolone cheese, olive tapenade

BBQ Chicken Pizza 10

grilled chicken breast, bbq sauce, onion cheddar cheese, mozzarella, fresh cilantro

Margherita Pizza 10

traditional roma tomato slice, fresh mozzarella, basil

SWEETS

Chocolate Midnight Velvet Mousse Cake 6

chocolate cake layered, decadent chocolate mousse

Warm Apple Rum Raisin 6

warm granny smith apples, rum soaked raisin, cinnamon crisp, softly whipped cream

Nutty Irishman Cheesecake 6

irish cream frangelico cheesecake, hazelnut crust

The consumption of raw or undercooked food products
may be hazardous to your health.

LOBBY BAR

SPARKLING WINE & CHAMPAGNE

brut, domaine chandon, 187ml 13

brut, piper-heidsieck, 187ml 19

WHITE WINES

chardonnay, sterling, napa 13

pinot grigio, stella de notte, italy 11

chardonnay, chalone, monterey 9

pinot grigio, francis coppola bianco, california 9

chardonnay, frei-brother, sonoma, russian river 11

sauvignon blanc, brancott, marlborough 12

riesling, hougé, columbia valley 8

sauvignon blancsterling, napa valley 10

white zinfandel, beringer, napa valley 8

RED WINES

cabernet sauvignon, sterling, napa 16

pinot noir, bear boat, russian river valley 13

cabernet, louis m. martini, sonoma coast 13

pinot noir, mirassou, california 9

cabernet, beringer founders' estate, california 9

syrah, cline, sonoma coast 10

merlot, sonoma vineyards, sonoma coast 13

shiraz, penfold thomas hyland, adelaide 12

merlot, beringer founders' estate, napa valley 9

zinfandel, steelhead, dry creek valley 9

PORTS

sandeman founder's reserve 9

graham 10 year old tawny 10

quinta do noval 20 year tawny 17

FLUTES 9

kir fraise

champagne with chambord and crème de strawberry

tangerine mimosa

champagne with stirrings tangerine mixer

bellini

champagne with stirrings peach bellini mixer

champagne cocktail

champagne with bitters and sugar cubes

MARTINIS 11

the L martini

smirnoff vanilla twist vodka, pineapple liqueur,
malibu and a splash of pineapple juice

sawgrass sunset martini

absolut vodka, aqua perfecta raspberry liqueur,
shaken with pineapple juice

the pear martini

st. germaine liqueur, absolut pears vodka topped
with champagne

french bulldog

bulldog gin, st. germaine liqueur, crème de cassis and
simple syrup

hpnnotiq colt blue martini

hpnnotiq liqueur, ciroc vodka shaken with a splash of
lemon juice

coconut fusion martini

x-rated fusion liqueur with parrot bay coconut rum
and cranberry juice

pomegranate martini

pama liqueur, absolut citron, sweet & sour and
cranberry juice

ultimate martini

chopin vodka or tanqueray gin no. 10 well-chilled
with a drop of dry vermouth,
served with stuffed olives

chocolate martini

navan vanilla liqueur with godiva chocolate liqueur
and cream

hendrick's martini

hendrick's gin with a touch of dry vermouth,
garnished with a refreshing slice of cucumber

LOBBY BAR

COCKTAILS

citrus sensation

absolut citron vodka, grand marnier and orange juice
with sierra mist **12**

mango madness

parrot bay mango rum mixed with cranberry and
orange juice **9**

blue whale

cruzan rum, parrot bay coconut rum, blue curacao,
pineapple juice and sour **9**

ultimate margarita

don julio tequila, cointreau, sweet & sour with lime
topped with a grand marnier float **12**

cucumber cooler

bulldog gin, lemon, orange, cucumber and ginger ale
10

frozen daiquiris

strawberry, raspberry, mango, banana or hurricane
10

COGNAC

hennessy privilege

honey fruit, cloves, cinnamon spice **13**

martell vs

harmonious and well balanced fruit, fresh **12**

remy martin xo

jasmine, candied orange, cinnamon **32**

hennessy xo

woody, spicy aromas **29**

remy martin vsop

rich plummy fruit, hints of oak **14**

louis xiii

delicate flowers, rich fruit, intense spices **199**

SPECIALTY BEERS 5

sierra nevada pale ale (california)

landshark (florida)

heineken (holland)

corona (mexico)

pilsner urquell (czech republic)

newcastle (england)

samuel adams seasonal and light ales (massachusetts)

beck's lager (germany)

dos equis (mexico)

yuengling traditional lager (pennsylvania)

foster's (australia)

smithwicks (ireland)

corona light (mexico)

peroni (italy)

samuel adams (massachusetts)

blue moon (canada)

beck's light (germany)