



ISLAND GRAND
A TRADEWINDS BEACH RESORT

Room Service **MENU**

ISLAND GRAND, extension 6011

6:00 a.m. - 11:00 p.m.

The Deli is open until 2:00 a.m.
for pick up orders and groceries.

Our In-Room Dining Services are designed for leisurely private dining and hospitality needs.
Please call for gift amenity and various hospitality options, whether it is a small party or
special celebration in your suite.

We gladly accept breakfast orders in advance, and our staff will be pleased to deliver your
order anywhere throughout the resort on request.





OTHER DINING AND ENTERTAINMENT VENUES

*Palm Court Italian Grill <i>lunch, dinner and Sunday Brunch</i>	6036
*Bermudas Restaurant <i>breakfast daily; seasonal dinner</i>	6032
Beef 'O' Brady's® Family Sports Pub <i>lunch to late night</i>	6033
Flying Bridge Beach Bar <i>lunch and dinner</i>	6035
Salty's Tiki Bar & Beach Lounge <i>casual fare and tropical drinks</i>	6038
Pizza Hut Express® and Ice Cream Shoppe.....	6037
Sharktooth Tavern <i>live entertainment, Monday karaoke</i>	6039
Awakenings Lobby Bar <i>Starbucks® coffee and cocktails</i>	6030
Deli <i>breakfast pastries, sandwiches, beverages and sundries</i>	6034

RUMFISH BEACH RESORT, A TRADEWINDS BEACH RESORT

*RumFish Grill® <i>lunch, dinner and late night</i>	6046
Gulfside Grill <i>breakfast, lunch and dinner</i>	6043
SandBar <i>tropical drinks and casual fare</i>	6044
Perks Up <i>breakfast, pastries and Starbucks®</i>	6045

* *Require Reservations*

Breakfast

Served Daily from 6:00 a.m. to 11:00 a.m. • Extension **6011**

For your convenience and to serve you better, we suggest placing your breakfast order the evening before.

SPECIALTIES OF THE HOUSE

The Continental | 13.50

Freshly Squeezed Orange Juice; an Assortment of Breakfast Pastries, Croissants and Muffins; Butter and Preserves, and Your Choice of Coffee, Tea or Milk

With a Fruit Cup **16.25**

Lox and Bagel | 15.25

Norwegian Style Salmon with Cream Cheese, Red Onion and Capers

TradeWinds Grand Breakfast | 18.00

Two Eggs* Any Style; Choice of Bacon, Sausage or Ham; Breakfast Potatoes, Toast or English Muffin

Classic Eggs Benedict | 18.50

Two Poached Eggs and Canadian Bacon on a Toasted English Muffin with Hollandaise Sauce and Served with House Potatoes

The Sportsman | 25.50

Grilled 8 oz. New York Strip, Two Eggs* Prepared Your Way, with House Potatoes and Toast

Three-Egg Omelette* | 16.25

Your Choice of Ingredients served with House Potatoes and Toast. Applewood Smoked Bacon, Virginia Ham, Sausage, Smoked Salmon, Spanish Chorizo, Aged Cheddar, Fresh Tomato Salsa, Roasted Tomatoes, Wild Mushrooms, Onions, Green Peppers, Spinach

Breakfast Quesadilla | 12.75

Scrambled Eggs*, Chorizo Sausage, Cheddar and Monterey Jack Cheese, Salsa Fresca

Buttermilk Pancakes | 10.75

Three Hot Cakes served with Butter, Syrup and dusted with Powdered Sugar
Add Strawberries or Blueberries (gluten free available) 3.75

Belgian Style Malted Waffle | 11.50

Served with Butter and Syrup
Add Strawberries or Blueberries 3.75

Vanilla-Battered Brioche French Toast | 15.25

Topped with Warm Banana Chutney, Served with Butter and Syrup

*Egg Beater/Egg Whites available on request.

We are happy to discuss with you and attempt to accommodate any dietary or special needs diets. All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or uncooked meats, seafood, shellfish or eggs may increase your risk of food-borne illnesses.

À LA CARTE

One Egg, Any Style	5.00
Two Eggs, Any Style	8.25
Applewood Smoked Bacon	5.50
Ham	5.50
Sage Sausage	5.50
House Potatoes	5.25
Danish, Muffin or Croissant	5.00
Bagel with Cream Cheese	7.25
Toast, Butter and Jam	3.95

FRESH FRUIT AND YOGURTS

Seasonal Berries	8.75
Chilled Fresh Melon and Berries	8.25
Fresh Strawberries	8.25
Florida Grapefruit Half	5.75
Assorted Fruited Yogurts	5.50
Reduced-Calorie Plain Yogurt	5.25

HOT AND COLD CEREALS

Choice of Breakfast Cereals	5.50
Cereal with Fresh Bananas or Berries in Season	7.50
Oatmeal with Brown Sugar on the Side	6.25
Southern Grits	6.50
Baked Cheese Grits	6.50

CHILLED BEVERAGES

	Glass	Pitcher
Cranberry Juice	5.25	
Tomato Juice	5.25	
V-8 Juice	5.25	
Grapefruit Juice	5.25	
Apple Juice	5.25	
Regular or 2% Milk	5.25	18.50
Orange Juice	5.50	29.00
Bloody Mary	10.50	
Mimosa Split	13.50	

FRESH BREWED COFFEE AND TEA

	Small Pot (2 cups)	Large Pot (6 cups)
Regular Coffee	8.50	12.95
Decaffeinated Coffee	8.50	12.95
Morning Breakfast Tea	8.50	
Hot Cocoa	8.50	

CHILDREN'S MENU | Ages 10 and under

Mr. Chippy | 8.50

Chocolate Chip Pancakes with Butter and Syrup

A \$2.50 delivery charge plus a 20% service charge and applicable taxes will be included on your bill. All prices are subject to change.

All-Day Dining

Served from 11 a.m. to 11 p.m. • Extension 6011

SOUP AND APPETIZERS

Soup of the Day | 8.95

Lobster Bisque | 10

Shrimp Cocktail | 16

Jumbo Key West Pinks with Spicy Cocktail Sauce

Florida Crab Cakes | 16.25

Green Onion Aioli, Fresh Lemon

House Smoked Fish Spread | 11

Peppers, Roasted Jalapeño and Lavosh Crackers

Grilled Baby Brie | 14.95

Orange Marmalade, Granny Smith Apple, Crostini

Best Wings on the Beach | 16

A Dozen Traditional or Boneless Chicken Wings

Classic Buffalo, Hot, Honey BBQ, or Blackening Spice

Seared Tuna | 18

Seaweed Salad, Miso Dressing, Sesame Seeds, Sriracha,

Ponzu, Pickled Ginger

Fried Mozzarella Planks | 9.95

With House Marinara Sauce

Hand Breaded Chicken Fingers | 11.50

With Honey Mustard Dipping Sauce

Charcuterie and Cheese Board | 20

Parma Ham, Dry Salame, Capicola, Aged English Cheddar,

Danish Bleu, Olives, Candied Nuts, Dried and Fresh Fruits

Hummus | 13.95

Pickled Vegetables, Grilled Pita Bread

SALADS

Chef's Salad | 15.95

Turkey, Ham, Smoked Bacon, Cheddar, Swiss, Tomatoes,

Cucumbers and Hard Cooked Egg over Organic Field Greens

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Classic Caesar Salad | 13.25

Crisp Romaine Lettuce, Parmesan Cheese, Creamy Dressing and Croutons

With Grilled Chicken 18.50, Grilled Grouper Market Price, Shrimp 19.95

Fresh Fruit and Berries | 15

With Berry Yogurt Dip or Chocolate Sauce

SANDWICHES

All Sandwiches served with choice of one side:

French Fries, Cole Slaw, Potato Salad, Cup of Fruit

Gluten Free Buns available on request

Grouper Sandwich | Market Price

A local favorite! Broiled, Blackened or Fried

with Lettuce, Tomato, Onion and Tartar Sauce

Fish Tacos | 17.50

Fried, Blackened or Grilled Fish topped with fresh Cabbage,

Cheddar Jack Cheese and creamy Poblano Sauce

10 oz. Flame Grilled Burger | 15.50

Aged Cheddar, House Smoked Bacon, Sauteed Mushrooms and

Parmesan Fries **Veggie Patty** available on request

Classic Reuben | 14.50

Sliced Angus Corned Beef topped with Swiss Cheese,

Sauerkraut and Thousand Island Dressing on Grilled Rye Bread

Traditional Club Sandwich | 15.50

Turkey, Bacon, Ham, Lettuce, Swiss Cheese,

Leaf Lettuce and Tomatoes on Toasted White Bread

Grilled Chicken BLT | 15.25

On buttery Brioche with Swiss Cheese, crisp Lettuce, Avocado, and

Tomato Bacon Jam

CHILDREN'S MENU | 10.50

Each meal includes a choice of one side and one beverage

Kids' Chicken Fingers, Fried Shrimp,

Cheeseburger, Hamburger, Grilled Cheese Sandwich,

Mac n' Cheese, Fish and Chips

Choose one: French Fries, Apple Sauce, Fruit Cup,

Mashed Potatoes, Steamed Broccoli

DESSERTS

Ask for today's selection when placing your order.



Dinner

Served from 5 p.m. to 10 p.m. • Extension 6011

APPETIZERS

Please see previous All-Day Dining Menu for selections.

ENTRÉES

All Entrées are served with a House Salad and choice of Yellow Rice or Whipped Potatoes.

Instead of House Salad, substitute a Cup of Soup or Caesar Salad for 3.50

Hand Cut Steaks

Petite Filet Mignon | 37

New York Strip | 34

Add Caramelized Onions 3.50 Sautéed Mushrooms 3.50

Fresh Catch

Salmon | 23

Gulf Grouper | Market Price

Broiled, Blackened, or Fried

Caribbean Chicken Breast | 21

Allspice, Garlic, Jalapeño, Ginger, Lime, Pineapple Relish

Maryland Style Crab Cakes | 28

Cajun Remoulade and Pineapple Salsa

Coconut Shrimp | 24

Sweet Thai Chili and Pineapple Dipping Sauce

Ask about our Chef's Daily Feature

DESSERTS

Complete your meal with one of today's decadent desserts, or save it for a late night snack. Ask for today's selections when placing your order.

Beverages

SOFT DRINKS | 3.95

12 oz. cans

WATER

San Pellegrino® Sparkling Water 1 liter | 8

Acqua Panna® Natural Spring Water 1 liter | 8

DOMESTIC BEER | 6

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Sam Adams, Landshark, Yuengling

IMPORTED BEER | 6.50

Corona, Heineken, Beck's, Amstel Light, Pilsner Urquell

NON-ALCOHOLIC BEER | 6.25

HOUSE WINES BY THE GLASS

Always special and unique ... ask for our current offerings when calling.



For Carry-Out/Pick-Up Orders, call ext. 6037 or 727.363.2352

For Room Delivery at Island Grand only, call extension 6011.

FRESH BAKED PAN PIZZA

Med. 12 inch/8 slices

Cheese 16.00

Supreme, Meat Lover's®, Pepperoni Lover's®,

Veggie Lover's®, Super Supreme® 21

Toppings 1.75 per item

TRADEWINDS SPECIAL

Medium 12" Cheese Pan Pizza, Wings and Breadsticks.

\$26 Small order (5 breadsticks and 6 wings)

\$32 Large order (10 breadsticks and 12 wings)

Add additional toppings (\$1.75 each)

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Open Every Day 11 am to 10 pm | Located at Island Grand

Wine List

Served until 11 p.m. • Extension 6011

FEATURED HOUSE WINES BY THE GLASS

Always special and unique ... ask for our current offerings when calling.

WHITES

blüfeld Sweet Riesling Mosel, Germany	34
San Giuseppe Pinot Grigio Italy	half 26
Caposaldo Pinot Grigio Italy	35
Firesteed Pinot Gris Washington	46
13 Celsius Sauvignon Blanc New Zealand	43
Kim Crawford Sauvignon Blanc New Zealand	half 30 43
Meiomi Chardonnay California	40
Clos du Bois Chardonnay California	half 26 39
Sonoma-Cutrer Chardonnay Russian River	57
Cakebread Chardonnay Napa	110
Louis Jadot Pouilly-Fuissé France	92
Rodney Strong Chalk Hill Chardonnay California	47

REDS

Louis Jadot Beaujolais-Villages France	46
La Crema Pinot Noir Monterey	56
Wild Horse Pinot Noir Central Coast	half 30
Ruffino Chianti Superiore Italy	37
Trapiche Malbec Argentina	39
Clos Du Bois Merlot North Coast	half 25
Pull Merlot Paso Robles	42
Boneshaker Zinfandel Lodi	44
Morse Code Shiraz Australia	39
St. Francis Red Blend California	37
B.R. Cohen Cabernet Sauvignon North Coast	56
J Lohr 7 Oaks Cabernet Sauvignon Paso Robles	47
Robert Mondavi Cabernet Central Coast	half 26
Merryvale Starmont Cabernet Sauvignon Napa	62
Stag's Leap WC "Artemis" Cabernet Sauvignon Napa	155
Jordan Cabernet Sauvignon Alexander Valley	160
Silver Oak Cabernet Sauvignon Alexander Valley	200

CHAMPAGNE & SPARKLING WINE

Martini & Rossi Asti Spumante Italy	55
Bolla Prosecco Italy	40
Domaine Chandon Brut California	64
Perrier-Jouët Grand Brut France	140
Piper-Heidsieck Extra Dry France	140
Veuve Clicquot Rosé France	200
Dom Pérignon Épernay France	360
Louis Roedere Cristal France	450

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Hospitality

ISLAND GRAND

All hospitality socials must be held in guest suites.

To inquire or set up a hospitality social, please call ext. 6011.

Options may include dry snacks, fruit and cheese trays, vegetable basket with dips, chicken wings and other hot and cold hors d'oeuvres.

SWEETHEART PACKAGE

Includes a bottle of champagne, two commemorative TradeWinds champagne flutes, chocolate-covered strawberries encrusted with various nuts, and twelve short stem roses. Please call for choice of flowers and rose petal décor options..

Priced from 165. Long stem roses, add 30.

CAKE CELEBRATION

Please call for options on birthday or other special occasion cakes, candles, ice cream and/or party hats. Serves up to 5 guests. Priced from 70.

Comes with your choice of Vanilla or Chocolate. Other options/ pricing available for specialty cake orders. Please call ahead and we will do our best to accommodate special orders.

GIFT BASKETS

Surprise someone with a special room amenity. Choices include Wine and Cheese, Champagne and Strawberries, Beer and Nuts, and a kid-friendly Beaker Snack Attack. Visit JustLetGoShop.com and click on GIFTS for more information. For more options or to place your order for delivery, please call 6011.

Spirits

Please call in advance for your hospitality needs. Two 1-liter bottles of mix, ice, glasses and fruit are served with each liter bottle of liquor.

BOURBON	375 ml	1 Liter
Jack Daniel's	50	130
Wild Turkey	40	110

GIN		
Bombay Sapphire	50	130
Tanqueray		110
Beefeaters		110

RUM		
Bacardi	30	95
Captain Morgan	35	110
Myers		115

SCOTCH/CANADIAN WHISKEY		
Crown Royal	50	130
Seagram's VO		95
Chivas Regal	60	150
Dewar's White Label	50	130
Glenfiddich Single Malt		150

VODKA	375 ml	1 Liter
Smirnoff		90
Absolut	40	110
Stolichnaya	40	110
Grey Goose	70	160
Ketel One	70	160
Titos Vodka		120

TEQUILA		
Jose Cuervo Gold	30	95
Patron Tequila		150

LIQUORS AND CORDIALS		
Baileys Irish Cream		130
Grand Marnier		150
Kahlua		130
Di Saronno Amaretto		130
Hennessy VS Cognac		160

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