ALL DAY DINING

Served daily from 11:00 a.m. to 10:00 p.m.

APPETIZERS

CHICKEN NOODLE SOUP	\$10
Fresh bread rolls	
CORN TORTILLA CHIPS & DIP	\$14
Roasted Salsa, Fresh Guacamole	
CHICKEN WINGS	
Blue Cheese Dressing	
Jerk, BBQ or Buffalo Sauce	
Order of Six	\$14
Baker's Dozen	\$24
Daket's Dozett	\$24
CRUDITE	\$14
Raw Vegetables, Hummus & Chipotle Ranch	
QUESADILLA	\$14
Cheddar & Monterey Jack Cheese,	
Scallions, Roasted Corn	
Served with Salsa & Guacamole	
Add Chicken	\$8
Add Shrimp	\$10
Add Jerk Chicken	\$8
SALADS	
	\$14
BABY GREENS	
Cherry Tomatoes, Cucumbers, Red Onion,	
Papaya, Pineapple, Passion Fruit Dressing	
	\$13
KALE CAESAR	\$15
Kale, Focaccia Croutons, Shaved Parmesan,	
Caesar Dressing	

WEST OF CAYMAN SALAD Grilled Corn, Black Beans, Queso Fresco, Avocado, Tortilla Strips, Chipotle Ranch Dressing	\$15
ADD TO ANY SALAD:	
Chicken	\$8
Grilled Shrimp	\$10
Grilled Snapper	\$14
SANDWICHES AND BURGERS Choice of Fries or Baby Greens	
8 OZ. NIMAN RANCH ALL NATURAL BEEF BURGER Brioche Bun, Lettuce, Tomato, Onion & Pickles Choice of Cheese: American, Blue, Cheddar, Swiss, Pepper Jack	\$22
16 OZ. DOUBLE-DOUBLE Two Grilled Niman Ranch Patties, Brioche Bun, Lettuce, Tomato, Onion & Pickles Choice of Cheese: American, Blue, Cheddar, Swiss, Pepper Jack	\$28
SHRIMPS WRAP Flour Tortilla Wrap, Grilled Shrimps, Red Cabbage, Lettuce, Greek Yogurt, Lime	\$20
GRILLED TRUFFLE CHICKEN CLUB Bacon, Lettuce, Tomato, Truffle Aioli, Guacamole, Swiss Cheese, Sourdough Bread	\$18
ADD TO ANY SANDWICH OR BURGER	
Grilled Onions, Jalapeños or Sautéed Mushrooms	
Bacon	\$1.50
Avocado	\$3
	\$4

PIZZA

MARGHERITA Tomato Sauce, Mozzarella, Parmesan, Basil	\$15
PEPPERONI Tomato Sauce, Pepperoni, Mozzarella, Parmesan	\$17
JERK CARIBBEAN Tomato Sauce, Mozzarella, Parmesan, Jerk Chicken, Bell Peppers, Red Onions, Cilantro, Sour Cream	\$18
MUSHROOM TRUFFLE Rosemary Cream Base, Smoked Mozzarella, Mushroom, Truffle Oil, Arugula, Parmesan	\$20

SWEET ENDINGS

TRADITIONAL KEY LIME PIE	\$12
Lime Meringue	
THE RITZ-CARLTON SIGNATURE CAKE Chocolate Cake with Grand Marnier, Soaked Candied Orange, Salted Caramel Bittersweet Ganache with Orange Zest	\$14
DULCE DE LECHE CHEESECAKE Whipped Cream and Blondie Bits	\$13
CHEESE PLATE Selection of 3 Cheeses Spicy Nuts, Quince Paste (Fruit Jam), Honeycomb, Figs Cake, Lavash Bread, Nuts & Seeds Crackers	\$24