

IN SUITE DINING



CONRAD®
FORT LAUDERDALE BEACH

BREAKFAST

Served from 7:00am to 11:00am

HEALTHY START

Continental Breakfast | 23

Chef's selection of fresh baked pastries and muffins, yogurt parfait, fresh juice, choice of coffee or tea

Yogurt Bowl | 14

Serious Cow greek yogurt, seasonal berries, house-made granola

Avocado Toast | 17

Zak the Baker multigrain toast, smashed avocado, heirloom tomatoes, fresnos, shaved radish

Add: Sunny side up, local cage-free egg* +4

Hand-cured smoke salmon +9, crab +8

Seasonal Fruits & Berries | 13

Smoothie | 10

Green: Spinach, kale, apple, pineapple, orange juice, ginger

Very Berry: Strawberry, blackberry, raspberry, blueberry,

Greek yogurt, agave

LOCAL AND CAGE FREE EGGS*

Stay Inspired | 36

Two eggs any style; choice of bacon, ham, pork sausage or chicken sausage; breakfast potatoes; choice of toast or English muffin; chef's selection of fresh baked pastries and muffins; choice of coffee or tea; juice

The Bright Side | 23

Two eggs any style; choice of bacon, ham, pork sausage or chicken sausage; breakfast potatoes; toast

Pancetta Sandwich | 25

Pan seared pancetta, sunny side egg, tomato, arugula, swiss cheese, roasted garlic aioli, brioche bun

Classic Eggs Benedict | 23

Two poached eggs, Canadian bacon, English muffin, hollandaise

Egg White Frittata | 21

Three egg whites, roasted tomatoes, spinach, mushrooms, toast

Omelette Your Way | 21

Three eggs, toast; Choose up to three toppings: bacon, chicken sausage, pork sausage, ham, mushroom, tomato, onion, spinach, cheddar, swiss

Additional toppings +2 each

Huevos Rancheros | 22

Two sunny side eggs, black beans, corn tortilla, ranchero sauce, cotija cheese

GRAINS AND TOAST

Bagel & Lox* | 18

Smoked salmon, dill cream cheese, tomato, pickled onion, arugula, cucumber; choice of plain, whole wheat or everything

Blueberry Pancakes | 17

Two blueberry pancakes, lemon curd, fresh seasonal berries, powdered sugar

Steel Cut Oats | 14

Sliced banana, golden raisins, nuts & seeds, cinnamon

KIDS

Super Start* | 12

One egg any style; choice of bacon, ham, pork sausage or chicken sausage; toast

Three Silver Dollar Buttermilk Pancakes | 10

Seasonal Sliced Fruit | 10

SIDES

Serious Cow Greek Yogurt with House-Made Granola | 7

Bowl of Fresh Seasonal Berries | 9

Toast (White, Wheat, Rye, Multigrain) | 4

Bagel (Cinnamon-Raisin, Plain, Everything) | 4

English Muffin | 5

2 Cage Free Eggs* Any Style | 6

Breakfast Potatoes | 6

Meat (Bacon, Ham, Pork Sausage or Chicken Sausage) | 7

Smoked Salmon* | 9

Cereal (Honey Nut Cheerios, Cinnamon Toast Crunch, Total Raisin Bran, Total Whole Grain) | 5

JUICES & MORE

Local Orange or Grapefruit Juice | 10

Juices (Cranberry, Pineapple, Tomato, Apple) | 8

Milk (Whole, Non-fat, Almond, Soy, Oat) | 8

Mimosa (Orange Juice and French Sparkling Brut) | 14

Bloody Mary | 18

Tito's Vodka, Filthy Blue Cheese Stuffed Olives

COFFEE & TEA

Freshly Brewed Regular or Decaffeinated Lavazza Coffee

Small Pot (2 cups) | 7

Large Pot (4 cups) | 12

Espresso | 5

Double Espresso | 8

Latte or Cappuccino | 7

French Press Coffee | 10

Tea Leaves Hot Tea, Milk, Honey | 5

English Breakfast, Earl Grey with Lavender, Long Life Green, Monsoon Chai, Relax, Chamomile Blossoms, Oolong, Vanilla Rooibos

*Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish increases risk of contracting a foodborne illness, especially if you have certain medical conditions. All orders are subject to a 22% service charge, state sales tax and a \$5 delivery charge. 5/22

EVENING

Served from 5:00pm to 11:00pm

STARTERS

Hummus | 17

Oregano oil, blistered pepper and tomatoes, grilled naan (G, SESAME)

Avocado Smash | 18

Pickled fresnos, lime, cilantro, tortilla
Add fresh crab +14 or grilled shrimp +12

Cheese & Charcuterie | 34

Chef's choice of two meats and two cheese, berry marmalade,
Zak the Baker bread (G,D)

SALADS

Artisan Greens | 16

Local greens, shaved vegetables, tomatoes, cucumbers, citrus
vinaigrette (G,D)

Traditional Caesar | 17

Romaine lettuce, sourdough croutons, shaved parmesan (G, D, F, E)

Tomato & Stracciatella | 18

Heirloom tomato, radish, pickled shallots, olive crumbs, balsamic glaze (D)

Add chicken +8, shrimp +12, salmon +10

MAINS

Grass Fed Burger | 26

Heirloom tomato, lettuce, chipotle mayo, cheddar, b&b pickles,
brioche bun served with grill rub seasoned fries or side of greens (G,D)
Protein substitution: chicken breast or Beyond meat patty

Airline Chicken | 24

Buttery mashed potatoes, broccoli, charred cipollini, au jus (G,D)

Salmon Fillet | 32

Saffron couscous, shaved fennel salad & orange segments (G,F)

12oz Dry Aged NY Steak | 72

Charred cipollini, au jus (G)

PASTA & PIZZA

Bucatini Bolognese | 29

Homemade pasta, tomato, parmesan, greens (G,D)

Vegetable & Pesto | 26

Bucatini pasta, squash, basil pesto, parmesan (N,G, D)

Margherita Pizza | 20

Pomodoro sauce, heirloom tomatoes, mozzarella cheese, fresh basil (G, D)

Pepperoni Pizza | 22

Pomodoro sauce, mozzarella cheese, sliced pepperoni, fresh basil (G, D)

ON THE SIDE | 10

Charred Broccolini
Buttery Mashed Potatoes (D)
Potato Gratin (G,D)
Seasoned Fries
Truffle Fries +3 (D)

KIDS | 14

Caesar Salad with Parmesan and Croutons (G, D, F, E)
Pasta with choice of Butter, Tomato Sauce or Cheese Sauce (G)
Grilled Cheese with Fries (G, D)
Chicken Tenders with Honey Mustard and Fries (G)
PB&J with Fries (G)
Grass-Fed Cheeseburger Sliders on a Brioche Bun (G,D)

SWEETER THINGS | 14

Chocolate Mousse

Berry Thyme Compote, Chocolate Muesli, Cherry Coulis (G, D, E)

In the Tropics

Pabana cheesecake, mango passion compote, basil, meringue (D, E)

Key Lime Tart

Raspberry, meringue, citrus (G, D, E)

ICE CREAM (By the Scoop) | 5 / 8 / 11

Flavors:

Vanilla, Chocolate, Strawberry (D, E)

BEVERAGES

Soft Drinks | 6

Coca-Cola, Diet Coke, Sprite, Club Soda, Tonic,
Ginger Ale, Iced Tea, Lemonade

San Benedetto Spring Water 750ml | 8

San Benedetto Sparkling Water 750ml | 8

Local Orange & Grapefruit Juice | 10

Cranberry, Pineapple, Apple Juice | 8

COFFEE & TEA

Freshly Brewed Regular or Decaffeinated Lavazza Coffee

Small Pot (2 cups) | 7

Large Pot (4 cups) | 12

Espresso | 5

Double Espresso | 8

Latte or Cappuccino | 7

French Press Coffee | 10

Tea Leaves Hot Tea, Milk, Honey | 5

English Breakfast, Earl Grey with Lavender, Long Life Green,
Monsoon Chai, Relax, Chamomile Blossoms, Oolong, Vanilla
Rooibos

*Food Allergies: (D) Dairy, (G) Gluten, (N) Peanuts, (E) Eggs, (F) Fish. Consuming raw or undercooked meats, eggs, poultry,
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DRINKS

WHITE WINE

	GLASS / BOTTLE
Pinot Grigio, Ferrari-Carano, California	14 / 60
Chardonnay, Stag's Leap, California	20 / 90
Sauvignon Blanc, Duckhorn, California	/ 75

RED WINE

Malbec, Terrazas Reserve, Argentina	14 / 60
Merlot, Skyfall, Washington	14 / 60
Cabernet Sauvignon, DAOU	18 / 75
Pinot Noir, Belle Glos, California	20 / 95

ROSÉ & SPARKLING

Rosé, Whispering Angel, Côtes de Provence, France	/ 65
Champagne, Veuve Clicquot Yellow Label, France	/ 175
Champagne Rosé, Veuve Clicquot, France	/ 185
Sparkling, Chandon Brut, California	/ 80
Sparkling Rosé, Chandon, California	/ 85

BEER

Budweiser	7
Bud Light	7
Coors Light	7
Miller Light	7
Michelob Ultra	7
Samuel Adams	7
Blue Moon	7
Corona	8
Heineken	8
Stella Artois	8
Wynwood Brewery, Laces IPA	8
Wynwood Brewery, La Rubia	8

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