



Paradise Lounge

All Day

AVAILABLE FROM 8AM — 10:30AM

BREAKFAST



Freshly Baked Biscuits, Breads & Muffins 9

with seasonal jam & whipped butter

Yogurt Parfait 9

greek yogurt, honey granola, fresh berries

Hotel Breakfast 21

*two eggs with toast, bacon, sausage or prosciutto,
potato griddle cake*

French Omelet 21

boursin, salted radish, butter lettuce, vinaigrette

Shrimp & Polenta 30

poached egg, parmesan, sofrito, horseradish

Prime Filet & Eggs 48

oregano creole butter, roasted shallot

Sourdough Pancakes 18

blueberries, maple syrup

Eggs Florentine 31

*housemade english muffin, jumbo lump crab,
sautéed spinach, lemon hollandaise*

Carbonara 22

bucatini, bacon lardon, poached egg, bottarga, parsely

BREAKFAST SIDES



Olive Oil Fried Eggs 6

with provolone & chives

Spicy Italian Sausage 6

Applewood

Smoked Bacon 6

Seasonal Fruit & Berries 6

Soft Polenta 7

salted butter, chives

FRESH SQUEEZED JUICE



Orange Juice 7

Grapefruit Juice 7

Spicy Ginger Green 9

*grannysmith apple, celery, fresh ginger,
lemon, spinach, pineapple, serrano*

AVAILABLE FROM 11AM – 10:00PM

SNACKS



Classic Shrimp Cocktail **19**
house cocktail, crab-boil saltines

Zucchini Fritti **18**
green caesar dip

Parmesan Truffle Fries **12**
aïoli

Chilled Crudo Plate **24**
olive oil, capers, chive

Yellowtail Carpaccio **24**
pistachio, mint, bottarga

Prosciutto Plate **24**
olive oil, parsley, cerignola olives

SALADS



Beet & Citrus Salad **16**
shaved fennel, ricotta salata, pistachio

Arugula, Curly Cress & Parmesan Salad **16**
black truffle vinaigrette

ADD ONS:

Pan-Roasted Chicken **9**

Chilled Gulf Shrimp **11**

Sammie's Caesar Salad **18**
white anchovies, pecorino, chili breadcrumbs

ADD ONS:

Pan-Roasted Chicken **9**

Chilled Gulf Shrimp **11**

Italian Cobb **19**
little gems, garden cress, 9-minute egg, crispy pancetta, gorgonzola dolce, avocado

ADD ONS:

Smoked Turkey **5**

Pan-Roasted Chicken **9**

Chilled Gulf Shrimp **11**

AVAILABLE FROM 11AM — 10:00PM

SANDWICHES



Pan-Roasted Wagyu Burger 24

*fontina, sweet pepper & onion, garlic aioli,
choice of fries or hazelnut slaw*

STV Club 18

*smoked turkey, prosciutto, bacon, provolone,
lettuce, tomato, aioli, choice of fries or hazelnut slaw*

Porchetta Ciabatta 21

*fontina, wild rocket, lemon oil,
choice of fries or hazelnut slaw*

Lobster Salad Sandwich 41

*toasted brioche, butter lettuce, dill pickles,
served with salt & vinegar chips*

PASTA



Spaghetti Pomodoro 22

eggplant, ricotta salata, fresh basil

HOUSE COCKTAILS

Italian Margarita 15

*blanco tequila, cappelletti aperitivo,
lime, citrus salt*

Birds of Paradise 16

ford's london dry, lillet blanc, giffard apricot, lemon, basil

Caffè Negroni 18

*rey campero espadin, campari,
cocchi torino, coffee liqueur*

Immortal Embrace 18

*vecchia romagna brandy, cedar creek apple brandy, peach
cobble sciroppo*

By The Fireplace 16

*monkey shoulder scotch, cynar 70,
fig, lemon*

Chai Me On For Size 20

*house rum blend, licor 43, lemon,
masala chai*

SPRITZ

Saint Vincent Spritz 14

*aperol, grapefruit, rosemary-honey,
sparkling wine*

Rosmarino Alto 14

toki japanese whiskey, rosemary, lemon, soda

Hurricane 75 14

*plantation 3-star rum, fassionola, lemon,
sparkling wine*

MARTINI

Ride On My Vespa 18

*glendalough irish gin, italicus rosolio
di bergamotto, belvedere*

A La Louisiane 17

sazerac rye, carpano antica formula, dom benedictine

The Espresso Martini 18

*vodka, tempus fugit cacao, coffee liqueur, frangelico,
intelligentsia espresso*

BEER

Peroni 6

Pacifico 6

Gnarly Barley Jucifer IPA 7

Gnarly Barley Skater Aid 7

Tin Roof Voodoo APA 7

Beck's N/A 6

WINES BY THE GLASS



SPARKLING

Bisson Glera Frizzante,
Liguria ITA 14/68
Pierre Sparr Brut Rosé,
Crémant d'Alsace FRA 18/88
Delamotte Brut,
Champagne FRA 26/128

WHITE

Terlan Pinot Grigio,
Alto-Adige ITA 15/58
Benanti Carricante Etna Bianco,
Sicilia ITA 21/82
Flowers Chardonnay,
Sonoma Coast CA 23/90

ROSÉ

Gavoty 'Récital',
Côtes de Provence FRA 15/58
Tiberio Montepulciano,
Cerasuolo d'Abruzzo ITA 17/66

ORANGE

Field Recordings 'Skins' Chenin Blanc,
Central Coast CA 15/58

RED

Feudo Montoni 'Lagnusa' Nero d'Avola,
Sicilia ITA 15/58
Bindi Sergardi 'Sammie's Fiasco' (liter),
Chianti ITA 16/78
Brovia 'Vignavillej',
Dolcetto d'Alba ITA 17/66
Valravn Pinot Noir,
Sonoma Coast CA 20/78

full wine list available upon request



SODA & WATER



- Richard's Sparkling Rainwater 4
Coca Cola 3.5
Sprite 3.5
Diet Coke 3.5
Agua de Piedra Mineral Water 8

FRESH JUICES



- Orange 7
Grapefruit 7
Spicy Ginger Green 9

COFFEE & TEA

by Intelligentsia



- House Drip 3
Espresso 3.5
Americano 3.5
Cappuccino 5
Latte 5.5
House Cold Brew 4.5
Black Iced Tea 3.5
Hot Tea 5

DESSERT



Cannoli 6ea

choice of pistachio or chocolate

Tiramisu 12

espresso, mascarpone, rum zabaglione

New York Style Cheesecake 14

seasonal berries and red wine reduction

Vanilla Bean Panna Cotta 12

*grand marnier, strawberries,
lemon cornmeal crumble*

Molten Chocolate Cake 14

salted caramel, butter pecan ice cream

Gelato & Sorbetto 8

*choice of two: vanilla, chocolate, espresso,
pistachio, coconut*

Blood Orange Aperol Sorbet 10

sparkling wine float