

Suite Service

Lunch and Dinner

Served from 11:00 AM to 11:00 PM., 7 days a week

Appetizers & Soups

Colossal Shrimp Cocktail	15.00
Cold Water Oysters	14.25
Conch Fritters with Mango Mayonnaise	8.95
Fried Calamari with Cocktail Sauce	8.95
Spicy Buffalo Wings	8.95
Onion Rings	6.95
Conch Chowder	7.75
Bahamian Conch in a Spicy Tomato Broth	

Salads

Traditional Caesar Salad	8.95
Crisp Romaine Lettuce, Herbed Garlic Croutons and Reggiano Parmesan Cheese Tossed in a Tangy Caesar Dressing	
Large Caesar Salad	10.95
Your choice of:	
Seared Catch of the Day.....	16.75
Grilled Shrimp.....	20.50
Roasted or Blackened Breast of Chicken.....	15.75
Certified Angus Beef Tenderloin Tips.....	19.50
Cobb Salad	16.95
Fresh Avocado, Grilled Chicken, Honey Baked Ham, Bleu Cheese, Tomatoes on Fresh Seasonal Greens with House Vinaigrette	
Baby Greens	8.95
Julienne Sweet Bell Peppers, Cucumbers, Tomato and Fresh Garlic Croutons with your choice of Dressing	
Tropical Fresh Fruit Extravaganza	12.75
Array of Fresh Fruit Served with your choice of: Yogurt or Fruit Sherbet	

A gratuity of 19% and Sales Tax will be added to all Food and Beverage orders in addition
to a delivery charge of \$3.00 per delivery.

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Entrees

All Entrees Served with Fresh Garden Vegetables

Pan Salmon	+	24.50	Seared
On a Bed of Wild Grains with Sautéed Spinach, Sun Dried Tomatoes and Cilantro Cream			
Florida Red Snapper		25.95	
Pan Seared with Grilled Herb Potatoes, Asparagus and Mushrooms with a Key Lime Butter Sauce			
Blackened or Grilled Florida Dolphin		24.95	
Cajun Cream Sauce and Grilled Herb Potatoes			
Grilled Frenched Breast of Chicken		23.95	
Ashley Farms Free Range Breast of Chicken with Wild Grains and a Tomato and Chive Buerre Blanc			

(Seafood items may be Grilled, Blackened, Broiled or Sautéed).

CERTIFIED ANGUS BEEF

Filet Mignon		30.95
Grilled 8oz. Filet Mignon Served with a Roasted Garlic Cabernet Sauce		
Prime Rib of Beef		24.75
Slowly Roasted 18 oz. Prime Rib Served with Au Jus and Horseradish		
16 oz New York Sirloin		37.95

Pasta

Penne Pomodoro		15.95
Penne Pasta, Extra Virgin Olive Oil, Roasted Garlic with Fresh Tomato and Basil		
Tri Color Tortellini		16.75
Grilled Chicken and Sun Dried Tomato Cream Sauce		

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Delectable Desserts

Vanilla Cheesecake	7.95
Apple Cobbler	7.95
Ala Mode	9.95
Key Lime Pie	7.95
7 Layer Chocolate Cake.....	7.95
Seasonal Berries with Whipped Cream.....	7.50
Selection of Haagen Dazs Ice Cream or Sorbet.....	6.95

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