

In-Room Dining

The culinary venues at Omni Amelia Island Plantation offer a unique variety of dining for every mood, for every meal, from casual to elegant.

If you prefer to dine in the privacy of your own room or villa, our Room Service is available from 6:30 a.m. - midnight daily. Touch extension 5489.

Breakfast

Served daily 6:30 a.m. to 11:30 a.m.

Specialties

Continental Breakfast \$ 13.50

Freshly squeezed orange juice, an assortment of pastries, butter and preserves, and freshly brewed coffee or tea.

Plantation Breakfast \$ 11.50

Two eggs prepared to order with hickory smoked bacon or sausage links, grits or breakfast potatoes, served with toast (white, wheat or rye), butter and preserves.

Early Riser \$ 11.25

Buttermilk pancakes or cinnamon raisin French toast served with hickory smoked bacon or sausage links, maple syrup and butter.

with fresh strawberries, blueberries or bananas . \$ 12.25

The Sportsman \$ 16.75

4 oz. petite filet, two eggs prepared to order, served with toast (white, wheat or rye), and grits or breakfast potatoes.

Designer Frittata or Omelet \$ 12.75

Made to order with your choice of farm fresh eggs or Egg Beaters. Add ham, bacon, sausage, cheddar cheese, swiss cheese, feta cheese, green pepper, onion, tomato, spinach, or mushrooms. Served with toast (white, wheat or rye), and grits or breakfast potatoes.

Morning Classic \$ 13.75

Eggs Benedict - two poached eggs with Canadian bacon, served on a toasted English muffin, topped with hollandaise sauce and served with fresh fruit and breakfast potatoes.

Breakfast, cont'd.

Accompaniments

Side of Pancakes	\$ 7.50
Assorted Pastries	\$ 7.00
Fresh Berries	
Small	\$ 4.00
Large	\$ 7.50
Florida Fruit Cup	\$ 4.25
Fresh Melon (in season).	\$ 5.25
Chilled Half Grapefruit	\$ 5.00
Two Eggs.	\$ 4.50
Bacon or Ham or Sausage Links	\$ 4.25
Toasted Bagel with Cream Cheese	\$ 3.50
with Smoked Salmon	\$ 9.75
Breakfast Potatoes	\$ 3.50
Oatmeal.	\$ 4.75
Grits with Cheese	\$ 3.00
Toast or English Muffin	\$ 2.75
Assorted Cereals	\$ 4.75
with Fruit.	\$ 6.00
Assorted Yogurt	\$ 3.75
Yogurt with Fresh Berries & Granola	\$ 4.75

Beverages

Freshly squeezed Orange or Grapefruit Juice	
.	\$ 4.25 / Glass
.	\$ 23.75 / Pitcher
Assorted Juices: V-8, Tomato, Apple, Cranberry	
.	\$ 3.75 / Glass
Pot of Regular or Decaffeinated Coffee	
Small (serves 3 cups)	\$ 7.50
Large (serves 5 cups)	\$ 12.50
Pot of Tea or Hot Chocolate (serves 3 cups)	\$ 7.00
Chef's Special Smoothie	\$ 6.00
Milk (Skim, Low-Fat or Whole)	\$ 2.50 / Glass
Natural Spring Water	\$ 2.50 / Bottle
Evian or Sparkling Perrier	\$ 2.50 / Bottle

Lunch & Dinner

Daily Selections 11:30 a.m. to midnight.

Appetizers & Soups	Amelia Shrimp Cocktail	\$ 15.00
	Amelia Crab Cake	\$ 16.00
	With spicy remoulade	
	Grilled French Camembert.	\$ 15.00
Cheese with candied pecans, apple and baguette		
	Soup of the Day	\$ 8.00
Salads	Amelia Chef Salad.	\$ 13.00
	An array of domestic and imported cheeses, ham, turkey and tomato. Served on a bed of mixed baby greens with Italian dressing.	
	Salad Nicoise	\$ 16.00
	Grilled yellowfin tuna on chopped fresh greens with kalamata olives, potatoes and haricôt vert, served with mustard vinaigrette.	
	Caesar Salad.	\$ 9.50
	Romaine lettuce, focaccia croutons and Parmesan cheese tossed with a Caesar dressing.	
	with chicken.	\$ 16.00
	with shrimp	\$ 17.00
	Fresh Seasonal Fruit Plate	\$ 13.25
Honeydew, cantaloupe and assorted berries with choice of cottage cheese or yogurt.		

Sandwiches **The All-American Cheeseburger** \$ 12.00
Chopped Angus sirloin on a toasted sesame bun with your choice of Fontina, cheddar, American or Swiss cheese. Served with French fries.

Grilled Chicken Sandwich \$ 13.00
A tender char-grilled chicken breast on a Kaiser roll with lettuce, tomato, onion and barbecue sauce. Served with French fries.

Club Sandwich \$ 12.00
Oven roasted sliced turkey breast and baked ham served with lettuce, tomato and bacon. Choice of toasted white, wheat or rye.

Tuna Salad Croissant \$ 12.00
Served on a fluffy croissant, with lettuce, tomato and red onion. Served with French fries.

Entrées

Served with whipped potatoes and a medley of pan-roasted vegetables.

- 10 oz. Prime New York Strip** \$ 42.00
- 8 oz. Grilled Angus Tenderloin.** \$ 37.00
- Free Range Chicken Breast** \$ 28.00
- Roasted Rack of Domestic Lamb** \$ 40.00
- Mixed Grill of Seafood** \$ 31.00

Golden Fried Chicken Tenders. \$ 9.00
Served with French fries.

- Linguini Alfredo** \$ 12.00
Linguini with rich alfredo sauce and Parmesan cheese.
- with grilled chicken \$ 17.25
- with shrimp \$ 18.25

Golden Fried Shrimp. \$ 15.00
Lightly breaded shrimp fried golden brown. Served with French fries and cole slaw.

Lunch & Dinner (continued)

Pizza

Homemade 14" pizza **delivered free**. Price includes tax and service charge.

Cheese Pizza \$ 14.00

Mushrooms, onions, green peppers, black olives, or fresh tomatoes add \$ 1.00 each

Pepperoni, sausage, ham or hamburger add \$ 2.00 each

Supreme Pizza with Eight Toppings \$ 21.00

Mushrooms, onions, pepperoni, sausage, hamburger, green peppers, black olives, and ham.

Children's Selections

Served with applesauce or French fries.

Hamburger or Cheeseburger \$ 8.00

Fried Shrimp \$ 9.00

Grilled Cheese Sandwich \$ 6.50

Hot Dog \$ 6.50

Peanut Butter & Jelly Sandwich \$ 5.00

Linguini with Butter, Cheese or Marinara Sauce . . . \$ 6.50

Grilled Chicken Breast \$ 8.00

Chicken Tenders \$ 6.50

Desserts

Key Lime Tart with Mango Puree \$ 6.00

Apple Tart with Caramel Sauce \$ 6.00

Amelia Chocolate Crunch Cake \$ 6.00

New York Cheesecake \$ 6.00

From The Bar

Served Monday - Saturday from 7:00 a.m. to midnight.
Sunday from 12:00 p.m. to midnight.

Sparkling Bottle	Cuvée Dom Perignon	\$ 195.00
	Moet et Chandon "Imperial"	\$ 86.00
	Perrier Jouet Grand Brut	\$ 90.00
	Kenwood "Yulupa" Brut, Sonoma.	\$ 32.00
	Freixenet Cordon Negro (187ML)	\$ 8.00
White Wines Bottle	House Chardonnay (375 ML) half bottle	\$ 16.00
	House Chardonnay	\$ 26.00
	Caposaldo Pinot Grigio, Italy.	\$ 34.00
	Clos du Bois, Chardonnay North Coast	\$ 36.00
	Sterling Organic Chardonnay	\$ 42.00
	King Estate Pinot Gris, Oregon	\$ 42.00
Red Wines Bottle	House Cabernet Sauvignon (375ML) half bottle . .	\$ 16.00
	House Cabernet Sauvignon	\$ 26.00
	Perrin "Reserve" Cotes du Rhone Blend, France .	\$ 34.00
	Rodney Strong Cabernet Sauvignon, Sonoma. . . .	\$ 42.00
	Hayman & Hill Pinot Noir, Monterey	\$ 45.00
	Benziger Merlot, Sonoma	\$ 42.00
	Rutherford Hill Merlot, Napa.	\$ 46.00
Domestic Beer	Budweiser, Bud Light, Michelob, Michelob ULTRA, Miller Lite, Coors Light, O'Doul's (non-alcoholic) . . .	\$ 3.75
	Heineken, Amstel Light, Bass Ale, Corona, Fosters, Becks	\$ 4.25

From The Bar, cont'd.

Served Monday - Saturday from 7:00 a.m. to midnight.
Sunday from 12:00 p.m. to midnight.

Liquor by the Bottle

House Brands \$ 60.00 / Bottle
Russian Standard Vodka, Bombay Gin, J&B Scotch,
Jim Beam, Bacardi Rum, Margaritaville Tequila,
Seagram's 7, Crown Royal, Christian Brothers Brandy

Premium Brands \$ 72.00 / Bottle
Jack Daniels, Canadian Club, Seagram's VO, Cutty Sark,
Dewar's White Label, Johnny Walker, Tanqueray Gin,
Absolut Vodka, Russian Platinum Vodka, Jose Cuervo

Cordials \$ 80.00 / Bottle
Baileys Irish Cream, Grand Marnier

*All menu items are subject to change. For the convenience of our guests,
an applicable service charge and sales tax will be added to all guest checks.*

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.*