restaurants and in-room dining
Restaurants

Innisbrook invites you to select from innovative menus and culinary options featuring both traditional and contemporary cuisines. Our culinary team is happy to accommodate any special or dietary requests. Our children’s menu is available for guests 12 years and younger.

Packard’s Steakhouse
Located on the Copperhead Golf course, Packard’s is a contemporary steakhouse offering flavorful aged beef in combination with a wide variety of native Florida seafood dishes and daily chef creations. Our signature items include Kona Crusted Lollipop Lamb Chops and mouthwatering Bacon Wrapped Shrimp. Our guests will enjoy an upscale experience in an inviting atmosphere. Please touch 5240

Market Salamander® Grille
Market Salamander Grille offers an upbeat dining experience. Our menu variety ranges from Homemade Onion Rings to our Signature Salamander Burger. Concentrating on healthy and locally sourced ingredients the menu offers something for everyone; including sensible choices, vegan inspired options and our fresh catch of the day. The Osprey Bar at Market Salamander Grille features live entertainment on Friday and Saturday nights and with multiple TV’s surrounding the bar it is the perfect location to enjoy the game, celebrate with friends or have a nightcap by the fire pit. Please touch 5222
Room Service Orders

ROOM SERVICE IS AVAILABLE 6:30AM – 12AM DAILY
Please touch extension 6600 to place your order.

Consuming raw or undercooked foods may increase the risk of foodborne illness. A $3.00 delivery charge, 18% service charge and 7% tax are added to each guest check.

Breakfast

AVAILABLE 6:30AM – 11AM

STARTERS
Fresh Fruit Mosaic  9.00
Fresh Berry Parfait A chilled Parfait with Low-Fat Yogurt, Granola and Seasonal Berries  8.00
Dry Cereal Favorites  5.00
Fresh Fruit  5.00
Home-Style Steel-Cut Oatmeal Brown Sugar, Dried Cranberries and Raisins  8.00

RESORT FAVORITES
Two Eggs Any Style
Extra Large Eggs cooked to your style with your choice of Bacon, Sausage or Ham, served with Breakfast Potatoes and Toast  16.00
Three Egg Omelet
Build your own with Mushrooms, Peppers, Tomatoes, Spinach, Bacon, Sausage, Ham, Onions, Cheddar or Swiss Cheese, served with Breakfast Potatoes and Toast  18.00
Buttermilk Pancakes
Warm Maple Syrup and Sweet Butter  15.00 ▼ Add Blueberries or Chocolate Chips  16.50
Tofu Scramble
Sautéed Peppers, Onions, Spinach, Mushrooms, Potatoes, Crumbled Tofu  17.00
Texas Toast French Toast
Thick slices of Texas Toast finished with Powdered Sugar and Maple Syrup  14.00
**Breakfast, continued**

**Eggs Benedict**
Two lightly poached Eggs and Canadian Bacon on top of an English Muffin covered with Hollandaise, served with Breakfast Potatoes  18.00

**Breakfast Sandwich**
Your choice of Toast, Bagel, English Muffin or Croissant, Fried Egg and a choice of Bacon, Sausage or Ham, served with Breakfast Potatoes  15.00

**FROM THE INNISBROOK BAKERY**
**Choice of Croissant, Muffin, Danish or Pastry**  4.00
Bagel and Cream Cheese  5.00
Toast or English Muffins  4.00

**SIDE ITEMS**
Turkey Bacon, Smoked Bacon, Sausage, Grilled Ham  5.00
Breakfast Potatoes  4.00

**KIDS BREAKFAST**
All Breakfast items accompanied by Apple Juice, Orange Juice or Milk
Scrambled Eggs with Bacon or Sausage and Toast  7.00
Cereal with Strawberries or Bananas  5.00
Buttermilk Pancakes with Maple Syrup  6.00

**BEVERAGES**
Orange, Apple, Cranberry, Tomato or Grapefruit Juice  4.00
Small Pot of Fresh Brewed Regular or Decaffeinated Coffee  8.00
Large Pot of Fresh Brewed Regular or Decaffeinated Coffee  11.00
Whole, Skim, Low-Fat or Chocolate Milk  3.50

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**Lunch/Dinner**

**SOUPS AND SALADS**

**Homemade Beef Chili**  Shredded Cheddar Cheese  9.00

**Soup of the Day**  8.00

**Panache of Greens**
Picked Carrot Ribbons, Shaved Red Onions, Compressed Cucumber, Roasted Red Beets, choice of Dressing  11.00  |  Add Chicken  6.00  |  Add Shrimp  9.00

**Caesar**
Hearts of Romaine, Brioche Bread Croutons, Shredded Parmesan Cheese, Caesar Dressing  12.00
Add Chicken Breast  6.00  |  Add Shrimp  9.00

**Chinese Chicken**
Pulled Chicken, Napa Cabbage, Radicchio Cabbage, Romaine Lettuce, Wonton Strips, Peanuts and Spicy Mustard Dressing  17.00

**STARTERS**

**Chicken Quesadillas**
Pulled Chicken Breast, Green Onions and Cheese in a Flour Tortilla with Mango Slaw, Pico de Gallo, Sour Cream  14.00

**Chicken Wings**
Buffalo or BBQ, Celery, Bleu Cheese Dipping Sauce
8 Wings  14.00  |  16 Wings  18.00

**Shrimp Cocktail**
Mango Cocktail Sauce  17.00

**ENTRÉES AND SANDWICHES**

**Family Size Pizza**
Cheese, Vegetable or Cheese and Pepperoni  18.00

**Grilled Chicken Breast**
Black Heirloom Rice, Mango Slaw, Citrus Beurre Blanc and Field to fork Vegetables  21.00

**Brined & Grilled Pork Chop**
Coffee Demi, Apple-Fennel Macadamia Nut Slaw, Chef’s Featured Potato, Field to Fork Vegetables  29.00

**Seared Grouper**
Red Beet Risotto, Field to fork Vegetables, Chablis Cream Sauce  Market Price
MORE ENTRÉES AND SANDWICHES

Premium Beef Cheeseburger
Premium Beef Patty, choice of Cheese, Seasoned French Fries  16.00

All Natural Turkey Club
Thin slices of Turkey on Toasted Honey Wheat Bread with Bacon Strips, Swiss Cheese, Seasoned French Fries  16.00

Herb Marinated Grilled Chicken Sandwich
Avocado, Sun Dried Tomato Pesto, Provolone Cheese, Balsamic Reduction, Grilled Ciabatta Bread  16.00

Caroline Pulled Pork Sandwich
Pulled Pork, Carolina BBQ Sauce, Pickled Carrots, Onion Straws, Brioche Bun  15.00

Tuna Salad Croissant
Tuna Salad, Lettuce, Tomatoes, Muenster Cheese, Multi Grain Croissant, Seasoned French Fries  16.00

Pasta Caprese
Heirloom Tomatoes, Basil, Garlic Butter, Chardonnay, Fresh Mozzarella, Arugula, Bucatini Pasta  19.00 | Add Chicken  6.00 | Add Shrimp  9.00

Butcher Block Chefs Cut of Beef
Demi Glace, Maitre D Butter accompanied by Chef’s Featured Potato and Field to Fork Vegetables  Market Price

SIDE OFFERINGS
Seasoned French Fries  5.00 | Chef’s Featured Potato of the Day  6.00
Red Beet Risotto  7.00 | Field to fork Vegetables of the Day  8.00

DESSERTS
Call for Daily Specials

KID’S ALL DAY DINING MENU
Hamburger  8.00
Grilled Cheese Sandwich  6.00
Chicken Fingers  7.00
Pasta with Marinara Sauce  6.00
Peanut Butter and Jelly Sandwich  6.00

Wine

WHITE BY THE GLASS
Pinot Grigio, Maso Canali, Italy .............................. 10.99
Sauvignon Blanc, Oyster Bay, New Zealand ................. 8.99
Chardonnay, Dark Horse, California ......................... 8.99
Chardonnay, William Hill, Central Coast ...................... 10.99
Riesling, Schmitt Sohne, Blue Bottle ......................... 8.99

RED BY THE GLASS
Pinot Noir, Trinity Oaks, California .......................... 8.99
Pinot Noir, Bridlewood, Monterey ......................... 10.99
Merlot, Red Rock, California .................................. 10.99
Cabernet Sauvignon, Dark Horse, California ............ 8.99

WHITE BY THE BOTTLE
Pinot Grigio, Maso Canali, Italy .............................. 45.00
Sauvignon Blanc, Oyster Bay, New Zealand ................. 42.00
Chardonnay, Dark Horse, California ......................... 40.00
Chardonnay, William Hill, Central Coast .................... 47.00
Chardonnay, La Crema, California .......................... 59.00
Riesling, Schmitt Sohne, Blue Bottle, Germany ........ 44.00

RED BY THE BOTTLE
Pinot Noir, Trinity Oaks, California .......................... 40.00
Pinot Noir, Bridlewood, Monterey ......................... 46.00
Merlot, Red Rock, California .................................. 50.00
Cabernet Sauvignon, Dark Horse, California ............ 50.00
Cabernet Sauvignon, Silver Palm, North Coast .......... 55.00
Cabernet Sauvignon, Earthquake, Lodı .................... 85.00

CHAMPAGNE AND SPARKLING WINE
Moet Imperial Brut, France .................................. 100.00
Chandon Brut, California ...................................... 55.00
Chandon Brut, California, 187ml ......................... 15.00
LaMarca, Prosecco, Italy ...................................... 45.00

For extended wine list please ask your room service operator.
**Bar**

All bottles are one liter unless other specified.

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<tr>
<th>Alcohol Type</th>
<th>Brand</th>
<th>Price</th>
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<td>Absolut</td>
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<td>Absolut Citron</td>
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<td>Smirnoff</td>
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<td><strong>GIN</strong></td>
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<td><strong>SCOTCH</strong></td>
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<td>Apricot Brandy</td>
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<td>Blackberry Brandy</td>
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<tr>
<td>Korbé Brandy</td>
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**COGNAC**

- Courvoisier VSOP $130

**CORDIALS**

- Amaretto di Saronno $85
- B&B $105
- Bailey's Irish Cream $85
- Blue Curacao $30
- Chambord $70
- Cointreau $95
- Crème de Banana $50
- Crème de Cacao Dark $50
- Crème de Cacao White $50
- Drambuie $100
- Frangelico $85
- Galliano $85
- Goldschlager $85
- Grand Marnier $110
- Jagermeister $85
- Kahlua $75
- Midori Melon $75
- Peach Schnapps $60
- Sambuca Romana $85
- Sloe Gin $50
- Southern Comfort $60
- Tia Maria $85
- Triple Sec $30

**CASE OF BEER BOTTLES (PRICES TBD)**

- Amstel Light
- Michelob Light
- Bud Light
- Budweiser
- Coors Lite

- Coors Lite
- Corona
- Porter Yuengling
- Tennants

**CASE OF BEER CANS**

- Amstel Light
- Bud Light
- Budweiser
- Coors Lite

- Heineken
- Michelob Light
- Miller Light

**Amenities**

All orders must be placed 48 hours in advance. Contact extension 6600 to place your order and inquire as to preparation time.

**AMENITIES — For Welcoming Special Guests**

**Bakery Fresh Cookies**

Five Freshly Baked Cookies in the Innisbrook Bakery with Chilled Milk $14

**“Innisbrook Smart Start”**

Fresh Local Berries, Assortment of Roasted Nuts and Hand-Picked Fruit $15

**Fruit Basket**

Fresh Whole Fruit including Bananas, Oranges, Apples and Grapes, Innisbrook Logo Bottled Water $16

**Fresh Fruits and Berries**

Fresh Sliced Cantaloupe, Honeydew, Pineapple, Mixed Berries and Organic Honey $16

**Truffle and Bubbles**

Prosecco (187 ml) and four unique truffles $54

**Artisan Cheese Display**

Domestic and Imported Cheeses, Giardiniera Vegetables, Gourmet Crackers $26

**Chocolate Dipped Strawberries**

Six Strawberries Hand-Dipped in Dark and White Chocolates in the Innisbrook Bakery $22

**Snack Basket**

Assortment of Snack Time Favorites: Potato Chips, Pretzels, Peanuts, Cookies, Candy and Granola Bars $24

**“Hole in One” Dessert Plate**

Two Hand-Painted Argyle Shortbread Cookies, Two Chocolate Dipped Strawberries with Pistachio Crust, Three Chocolate Truffles, One Golf Ball and Two Tees, Three Assorted Macaroons, Personalized Message Written in Chocolate $29

**Gourmet Macaroons**

Four of Our Chef’s flavorful Macaroons $19

**Wedding or Anniversary Package**

Chilled Bottle of Lamarca Prosecco (750ml), Four “Bride & Groom” Chocolate Dipped Strawberries $60