

BREAKFAST

7- 11AM DAILY

BREWED

CAFE CON LECHE Espresso & Steamed Milk	6
LAVAZZA COFFEE 8oz Cup 32oz Carafe	7/16
SELECTION OF HOT TEA	6

RISE UP

1/2 INDIAN RIVER GRAPEFRUIT	8
Assorted Berries, Rosemary Syrup	
FRESH SEASONAL FRUIT PLATE	15
Assorted Ripe Fruit, Vanilla Yogurt	
LOW-FAT VANILLA YOGURT PARFAIT	13
Seasonal Berries and House-Made Granola	
OATMEAL & BANANA BRULEE	13
Caramelized Bananas, Golden Raisins & Brown Sugar	
SMASHED AVOCADO TOAST	18
Multigrain Bread, Two Poached Eggs, Tomato, Micro Blend	
*LOX & BAGEL	21
Capers, Red Onion, Tomato, Egg, Cream Cheese	

EGGS

Served with Choice of Breakfast Potatoes or Fruit Cup
Choice of Toast, English Muffin or Bagel

ALL AMERICAN	19
Two Eggs Any Style, Choice of Applewood Smoked Bacon, Ham, Pork or Turkey Sausage Choice of Toast, English Muffin or Bagel Add Skirt Steak 20	
OMELETTE Fresh Eggs or Egg Whites	19
Choice of Three 3 per additional item: American, Cheddar, Swiss, Manchego, Tomato, Mushroom, Onions, Spinach, Peppers, Ham, Bacon, Spanish Chorizo	
EGGS BENEDICT	16
Canadian Bacon, English Muffin, Hollandaise Sauce	

GRIDDLE

BUTTERMILK PANCAKES Maple Syrup	15
Add Blueberries or Bananas 3	
CUBAN FRENCH TOAST Cuban Bread,	15
Cinnamon Egg Batter, Cream Cheese, Guava Jelly	
BELGIAN WAFFLE Maple Syrup, Assorted Berries	16

SIDES

Sourdough, Wheat, Rye Toast	Pork or Turkey Sausage 5
Croissant or English Muffin 3	Applewood Smoked Bacon 6
Toasted Bagel & Cream Cheese 6	Breakfast Potatoes 5

LUNCH


11AM - 5:30PM DAILY

STARTERS

PLANTAIN CUPS 	15
Ropa Vieja, Manchego Cheese, Creole Sauce, Cilantro	
BLACK BEAN HUMMUS	14
Cilantro-Lime Crema, Tropical & Tortilla Chips	
CITRUS POACHED SHRIMP COCKTAIL GF	20
Cocktail Sauce, Lemon	
*THE CAESAR	15
Romaine, Kale, Radicchio, Parmesan, Garlic Croutons, Boquerones, Creamy Parmesan Dressing	
BABY GEM WEDGE	16
Sundried Tomatoes, Radish, Bacon, Pumpkin Seeds, Red Onion, Green Goddess Dressing	
AVOCADO SALAD GF/V	18
Tomato, Red Onion, Cucumber, Watercress, Cilantro-Lime Vinaigrette	
ADD Chicken 9 Shrimp 11 Fresh Fish MKP Skirt Steak 24	

HAND HELDS

Served with Choice of French Fries, Fresh Fruit or Side Salad

CUBAN SANDWICH 	17
Slow Roasted Mojo Pork, Swiss Cheese, Pickles, Mustard, Ham, Cuban Bread	
LOCAL WAGYU BEEF BURGER BEYOND BURGER	19/17
Lettuce, Tomato, Pickle, Red Onion, Brioche Bun	
ADD Bacon, Cheese or Avocado 3 each	
TURKEY CLUB WRAP CHICKEN CLUB WRAP	15/17
Whole Wheat Tortilla, Avocado, Bacon, Lettuce, Tomato, Cheddar Cheese, Ranch Dressing	
VEGETARIAN WRAP	14
Whole Wheat Tortilla, Sweet Plantain, Black Beans, Mojo Onions, White Rice, Spinach, Avocado, Salsa Fresca	
FRESH FISH TACOS	21
Flour Tortillas, Cabbage & Mango Slaw, Guacamole, Pickled Red Onion, Lime Chipotle Sauce	

ESTEFAN KITCHEN

Served with White Rice, Black Beans & Sweet Plantains

MOJO MARINATED CHICKEN BREAST	20/26
(Pollo a la Plancha) Pan Seared Chicken Breast, Grilled Onions	
SHREDDED BEEF (Ropa Vieja)	21/28
Shredded Beef Slowly Cooked in Creole Sauce, Onions, Peppers	
CUBAN STYLE ROASTED CHICKEN (Pollo Asado)	19/27
Free-Range Half Chicken, Sour Orange, Olive Oil, Cuban Creole Sauce *Gloria's Favorite Dish	
CUBAN ROASTED PORK (Lechon Asado)	19/26
Traditional Cuban Style, 24-Hour Marinated, Roasted Pork Topped with Grilled Onions, Mojo	

DINNER

5:30- 10PM DAILY

STARTERS

PLANTAIN CUPS 	15
Ropa Vieja, Manchego Cheese, Creole Sauce, Cilantro	
BLACK BEAN HUMMUS	14
Cilantro-Lime Crema, Tropical & Tortilla Chips	
CITRUS POACHED SHRIMP COCKTAIL GF	20
Cocktail Sauce, Lemon	
*THE CAESAR	15
Romaine, Kale, Radicchio, Parmesan, Garlic Croutons, Boquerones, Creamy Parmesan Dressing	
BABY GEM WEDGE	16
Sundried Tomatoes, Radish, Bacon, Pumpkin Seeds, Red Onion, Green Goddess Dressing	
AVOCADO SALAD GF/V	18
Tomato, Red Onion, Cucumber, Watercress, Cilantro-Lime Vinaigrette	
BEET & BURRATA	17
Arugula, Heirloom Tomato, Pistachio-Basil Pesto, Extra Virgin Olive Oil, Balsamic Glaze	
ADD Chicken 9 Shrimp 11 Fresh Fish MKP Skirt Steak 24	

MAINS

FRESH LOCAL FISH OF THE DAY	MKP
Pan Roasted, Grilled or Blackened, Seasonal Vegetables, Charred Lemon, Tomato Caper Vinaigrette	
SEARED DIVER SEA SCALLOPS	46
Butternut Squash Hash, Organic Mushrooms, Wilted Spinach, Bourbon Maple-Bacon Glaze	
TAMARIND BRAISED BEEF SHORT RIBS	40
Yukon Gold Potato Puree, Roasted Vegetables, Watercress, Red Wine-Tamarind Sauce	
ROASTED SPAGHETTI SQUASH &	32
ORGANIC MUSHROOM RAGU GF/V	
Confit Garlic, Tomato, Parmesan Reggiano, Fresh Herbs	

STEAKS

8 oz Certified Black Angus Filet Mignon	54
12oz Prime Strip Loin Steak	51
14 oz Certified Black Angus Ribeye	59
Choice of One Sauce: Chimichurri Costa Steak Sauce	

SIDES | 10

Yukon Gold Potato Puree Roasted Sweet Plantains
Roasted Fungi Jon Organic Mushrooms
Cuban Black Beans & Steamed White Rice
Seasonal Vegetables Tropical Chips

 = Costa d'Este Favorites

LATE NIGHT

10PM - 7AM DAILY

CITRUS POACHED SHRIMP COCKTAIL GF <i>Cocktail Sauce, Lemon</i>	20
PIZZA <i>Choice of Cheese or Pepperoni</i>	14
*CAESAR SALAD <i>Romaine, Kale, Radicchio, Parmesan, Garlic Croutons, Boquerones, Creamy Parmesan Dressing</i>	15
TURKEY CLUB WRAP <i>Whole Wheat Tortilla, Avocado, Bacon, Lettuce, Tomato, Cheddar Cheese, Ranch Dressing</i>	15
FLOURLESS CHOCOLATE CAKE <i>Dulce de Leche Ice Cream and Chocolate Sauce</i>	10
GELATO <i>Dark Chocolate & Vanilla Bean</i>	8
SORBET <i>Mango & Lemon</i>	8

CHILDREN

Ages 12 and Under

BREAKFAST | 7-11AM DAILY

FRESH SEASONAL FRUIT CUP	6
SILVER DOLLAR PANCAKES <i>Maple Syrup</i>	7
ONE EGG & BACON <i>Any Style</i>	6
FRENCH TOAST <i>Cuban Toast & Powdered Sugar</i>	7

LUNCH & DINNER | 11AM - 10PM DAILY

CHEESE PIZZA <i>Mozzarella Cheese</i>	8
GRILLED CHEESE SANDWICH <i>American Cheese, White Bread, French Fries</i>	7
CHICKEN FINGERS <i>French Fries</i>	7
WHITE RICE, BLACK BEANS & SWEET PLANTAINS	6

DESSERT

AVAILABLE UNTIL 10PM DAILY

FLOURLESS CHOCOLATE CAKE <i>Dulce de Leche Ice Cream and Chocolate Sauce</i>	10
VANILLA BEAN CUBAN FLAN <i>Caramel Sauce, Sweet Cream, Strawberry</i>	8
ARROZ CON LECHE <i>Lady Fingers, Golden Raisins & Cinnamon</i>	8
GELATO <i>Dark Chocolate & Vanilla Bean</i>	8
SORBET <i>Mango & Lemon</i>	8

BEVERAGES

Bloody Mary**	12
Mimosa**	12
Clausthaler Non-Alcoholic Beer	9
Chilled Juice	
Fresh Squeezed Orange or Grapefruit	7
Tomato Pineapple Cranberry Apple	6
Milk	6
Whole 2% Skim	
Soft Drinks	6
Coke Diet Coke Sprite Ginger Ale	
Saratoga Water	12oz 7 24oz 12

WINES

Champagne	Glass	Bottle
JP Chenet, Brut NV, France	12	31
Tiamo, Prosecco, D.O.C. ITALY (split)	16	
Cantina Di Casteggio, Moscato d' Asti D.O.C.G. ITALY	13	52
Veuve Clicquot, Brut, Champagne, NV FRANCE		117
Moet & Chandon, Imperial Brut, FRANCE		127
Dom Perignon, Champagne, FRANCE		650
White Wines		
Terlato, Pinot Grigio, ITALY	16	54
Fleur de Mer, Rose PROVENCE	16	56
Sonoma Cutrer, Chardonnay, Sonoma	18	62
Walt, Chardonnay, Sonoma	21	74
St Supery, Dollarhide, Sauvignon Blanc, NAPA 22		78
Chateau Montelena, Napa Valley, 2015		130
Red Wine		
Erath "Resplendent", Pinot Noir OREGON	18	52
Grayson Cellars, Merlot, NAPA VALLEY	19	62
Kunde, Cabernet Sauvignon, NAPA VALLEY	22	78
Jax Vineyards, "Y3 Taureau" Red Blend, NAPA	23	86
Quinta do Paral, Vinho Tinto, D.O.C. Alentejo, PORTUGAL		99
Papapietro Perry Winery, Pinot Noir, RUSSIAN RIVER		137

20% Gratuity and \$6 delivery fee applied for all In-Room Dining Orders

** Alcoholic beverages served from 7am - 11pm

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



THE WAVE
KITCHEN & BAR

AN ESTEFAN KITCHEN
RESTAURANT

IN ROOM
DINING

TO ORDER DIAL
EXTENSION 4100