

LATE NIGHT 10:00pm - 7:00am

Citrus Poached Shrimp Cocktail Cocktail Sauce	20
Pizza Choice of Cheese or Pepperoni	14
Caesar Hearts of Romaine, Parmesan Reggiano, Garlic Croutons, Radicchio, Boquerones, Creamy Parmesan Dressing	15
Turkey Club Wrap Guacamole, Bacon, Lettuce, Tomato, Cheddar Cheese, House-Made Ranch Dressing	17

CHILDREN'S

Ages 12 & Under

Breakfast

7:00AM - 11:00AM

Fresh Seasonal Fruit Cup	8
Silver Dollar Pancakes Maple Syrup	9
One Egg & Bacon Any Style	8
French Toast Cuban Toast, Powdered Sugar	9

Lunch & Dinner

11:00AM - 10:00PM

Cheese Pizza Mozzarella Cheese	10
Grilled Cheese Sandwich White Bread, Cheese, French Fries	8
Chicken Fingers French Fries	9
Rice & Beans Sweet Plantains	9
Angus Burger Sliders American Cheese, French Fries	9

DESSERTS

Ice Cream Vanilla Bean, Chocolate, Dulce de Leche	8
Sorbet Mango, Lemon, Blood Orange	8
Spiced Pumpkin Cheesecake Caramel Sauce, Pecan Brittle, Whipped Cream	11
Rice Pudding Brulee Lady fingers and Golden Raisins	10
Vanilla Bean Cuban Flan Caramel Sauce, Sweet Cream, Strawberry	10
Flourless Chocolate Cake Dulce de Leche Ice Cream, Chocolate Sauce, Mixed Berries	11
Dulce de Leche Cheesecake Pecan Brittle, Caramel Sauce	11
Bourbon Pecan Pie Vanilla Bean Ice Cream A la Mode	13

BEVERAGES

Bloody Mary**	12
Chilled Juice Orange / Grapefruit / Tomato / Apple / Cranberry / Pineapple / Guava	7
Clausthaler Non-Alcoholic Beer	9
Milk Whole / Skim / 2%	6
Mimosa**	14
Soft Drinks Coke / Diet Coke / Sprite / Ginger Ale	6
Saratoga Spring Water Still / Sparkling	12oz 7 / 24oz 10

WINE & SPIRITS

Champagne	Glass	Bottle
JP Chenet, Brut NV, France	11	29
Taittinger, Brut NV, France		140
Moet & Chandon, Imperial, Brut, France		125
Piper Heidsieck, Champagne NV, France		114
White Wines		
Chateau Montelena, Chardonnay, Napa Valley, 2012		128
Sonoma Cutrer, Chardonnay, Sonoma	17	60
Chloe, Chardonnay, Sonoma	10	40
Masi Agricola, Masianco, Pinot Grigio, Italy	11	40
Red Wines		
Roth Estate, Cabernet Sauvignon, Alexander Valley	20	65
Trapiche, "Broquel", Malbec, Argentina	14	48
Trivento Golden Reserve, Malbec, Argentina, 2009		58
Arroba Winery, Merlot, Sonoma	17	48
Four Graces, Pinot Noir, Willamette Valley, 2012	18	78
Caymus, Cabernet Sauvignon, Napa Valley, 2014		198

18% gratuity and \$6 delivery fee applied for all In-Room Dining orders
**Alcoholic beverages served from 7am-11pm

BUILD YOUR OWN MINI BAR

CURE YOUR HUNGER OR THIRST WITH SNACKS & BEVERAGES

SNACKS

SNICKERS OR KITKAT \$4
CHOCOLATE COVERED PRETZELS \$4
PRINGLES (Barbecue, Original, Sour Cream) \$4
M&M's (Plain or Peanut) \$5
KIND BAR \$6

BEVERAGES

COKE, DIET COKE, SPRITE, GINGER ALE \$3.50
DOMESTIC BEER BUD LIGHT, BUDWEISER, MICHELOB ULTRA \$5
IMPORTED BEER HEINEKEN, CORONA, AMSTEL LIGHT \$6

ESTEFAN KITCHEN WINE, California

CHARDONNAY, SAUVIGNON BLANC, CABERNET, MERLOT | \$40

SOUVENIRS | \$9

ESTEFAN KITCHEN HAND CRAFTED CUBAN SPICE BLEND
ESTEFAN KITCHEN HAND CRAFTED CUBAN CRIOLLO

ALCOHOL SERVICE AVAILABLE UNTIL 11 PM



THE WAVE
KITCHEN & BAR

IN-ROOM DINING

SEA TO
SHORE
FISH



HAND-CUT
STEAKS



FARM
FRESH
PRODUCE



Gemstone
COLLECTION

Costa d'Este
BEACH RESORT & SPA

BREAKFAST 7:00AM – 11:00AM

BREWED <i>Specialty coffees offered on the back of menu</i>	
Café con Leche Espresso and Steamed Milk	7
Café Sumatra Coffee	8oz cup 7 / 32oz 16
Selection of Tea	7

RISE UP	
1/2 Indian River Grapefruit Assorted Berries, Rosemary Syrup	8
Fresh Cut Seasonal Fruit Plate Assorted Ripe Fruit, Vanilla Yogurt	16
Low-Fat Vanilla Parfait Seasonal Berries, House-Made Granola	15
Old Fashioned Oatmeal & Banana Brulee	
Caramelized Bananas, Golden Raisins, Brown Sugar	12
Lox & Bagel Capers, Red Onion, Tomato, Egg, Cream Cheese, Toasted Bagel	18
Continental Breakfast Granola Parfait, Fruit Cup, Choice of Blueberry Muffin, Croissant or Pastry	15

EGGS	
Homestyle “La Completa”	
<i>Served with Breakfast Potatoes</i>	
<i>Egg Whites are Available Upon Request</i>	

Smashed Avocado Toast Avocado, Multigrain Bread, Two Poached Eggs, Tomatoes, Scallions	16
Mojo Pork Benedict Avocado, Pulled Pork, Sauce Choron	18
All American Two Eggs Any Style, Choice of Applewood Smoked Bacon, Ham, Chicken Apple Sausage or Pork Sausage, Choice of Toast	17
Eggs Benedict Canadian Bacon, English Muffin, Hollandaise Sauce	17
Vero Beach Club Sandwich Eggs, Avocado, Applewood Smoked Bacon, Tomato, Cheddar Cheese, Seven Grain Bread, Mustard Aioli	17

FROM OUR GRIDDLE	
French Toast Cuban Bread, Orange Egg Batter	15
Buttermilk Pancakes Maple Syrup	15
Add Blueberries or Bananas 3	

OMELETTES YOUR WAY	
<i>Served with Breakfast Potatoes and Choice of English Muffin or Toast</i>	
Fresh Eggs or Egg Whites with Choice of Three Fillings: American, Cheddar, Swiss, Manchego, Tomato, Asparagus, Mushroom, Onions, Spinach, Ham, Bacon, Spanish Chorizo	17

SIDES & PASTRIES	
Sourdough, Wheat, or Rye Toast	3
Toasted Bagel & Cream Cheese	5
Breakfast Potato Hash	5
Applewood Smoked Bacon	5
Pork Sausage or Chicken Apple Sausage	5
Blueberry Muffin, Croissant, or English Muffin	3

Commitment by The Wave Kitchen & Bar

Our aim is to use local ingredients with respect to seasonal harvest as the produce achieves its full culminations of flavors. We believe in products that are natural and from local farms.

Executive Chef: Armando Galeas

LUNCH 11:00AM – 5:30PM

STARTERS	
Citrus Poached Shrimp Cocktail Remoulade, Cocktail Sauce, Lemon	20
Fresh Caught Fish Ceviche Fresh Local Fish, Fresh Squeezed Lime Juice, Cilantro and Red Onion	17
Ahi Tuna & Salmon Tartare Avocado, Cucumber, Cilantro, Red Onion, Masago, Soy Sauce, Radish Sprouts, Wontons	20

SANDWICHES & WRAPS	
<i>Served with Choice of French Fries, Fresh Seasonal Fruit, or Small House Salad</i>	
Local Wagyu Beef Burger Lettuce, Tomato, Pickle, Red Onion, Manchego Cheese, Brioche Bun	18
Turkey Club Wrap Guacamole, Bacon, Lettuce, Tomato, Cheddar Cheese, House-Made Ranch Dressing	17
Cuban Mojo Roasted Pork, Pickles, Swiss Cheese, Mustard, Ham, Cuban Bread	17
Fresh Fish Tacos Flour Tortillas, Cabbage & Green Mango Slaw, Guacamole, Pickled Red Onion, Lime Chipotle Sauce	21

SALADS	
Local Organic Greens & Quinoa Organic Local Greens, Apples, Butternut Squash, Walnuts, Pumpkin Seeds, Cranberries, Walnut Vinaigrette	16
Caesar Hearts of Romaine, Parmesan Reggiano, Garlic Croutons, Radicchio,	15
Additions to Your Salad Marinated Free-Range Chicken Breast* 8 Boquerones, Creamy Parmesan Dressing/ Blackened Tiger Shrimp* 11 / Grilled Today's Catch* MKP	

MAIN PLATES	
Fresh Local Fish of the Day Seasonal Vegetables, Lyonnaise Potatoes, Cajun Butter Sauce, Charred Lemon	MKP
Shrimp Creole Peppers, Onions, Spices, Creole Tomato Sauce, Steamed White Rice, Tostones	23

ESTEFAN KITCHEN FAVORITES	
Traditional Home Style Cuban Favorites from the “Estefan Kitchen” Cookbook <i>Served Cuban Style with White Rice, Black Beans and Sweet Plantains</i>	
Cuban Style Skirt Steak (Churrasco) Traditional Cuban style Skirt Steak Seasoned With Garlic Salt, Onions, Parsley	23
Cuban Roasted Pork (Lechon Asado) Marinated Roasted Pork, Topped with Grilled Onions and Mojo Sauce	18
Herb Marinated Chicken Breast (Pollo a la Plancha) Topped with Onions	18
Shredded Beef (Ropa Vieja) Cuban Créole Sauce, Peppers, Onions	18
Cuban Style Roasted Chicken (Pollo Asado) Sour Orange, Olive Oil, Cuban Creole Sauce <i>Gloria's Favorite Dish!</i>	18

DINNER 5:30PM - 10:00PM

STARTERS	
Ham Croquettes Bechamel, Ham, Chimichurri Aioli	14
Plantain Cups Ropa Vieja, Manchego Cheese, Creole Sauce, Cilantro	15

CHILLED SEAFOOD	
Citrus Poached Shrimp Cocktail Remoulade, Cocktail Sauce, Lemon	20
Fresh Caught Fish Ceviche Fresh Local Fish, Fresh Squeezed Lime Juice, Cilantro and Red Onion	17
Ahi Tuna & Salmon Tartare Avocado, Cucumber, Cilantro, Red Onion, Masago, Soy Sauce, Radish Sprouts, Wontons	20
Octopus Ceviche Red Onion, Cilantro, Aji Amarillo, Fresh Citrus Juice, Plantain Chips	18
Ceviche Duo Local Fish Ceviche & Octopus Ceviche Add Ahi Tuna & Salmon Tartare 7	21

SALADS	
Poached Pear & Goat Cheese Local Organic Greens, Candied Walnuts, Goat Cheese, Sherry Herb Vinaigrette	14
Caesar Hearts of Romaine, Parmesan Reggiano, Garlic Croutons, Radicchio, Boquerones, Creamy Parmesan Dressing	15
Additions to Your Salad Marinated Free-Range Chicken Breast* 8 / Blackened Tiger Shrimp*11 / Grilled Today's Catch* MKP	

FROM LAND AND SEA	
Fresh Caught Local Catch Seasonal Vegetables, Lyonnaise Potatoes, Cajun Butter Sauce, Charred Lemon	MKP
Seared Diver Sea Scallops & Pork Belly Green Lentils, Butternut Squash, Kale Chips, Capers, Apple Cider Reduction	39
Filet of Beef	44
Bone-In Ribeye 18 OZ	48
Coffee Rubbed Hanger Steak	36
<i>All served with New Potatoes, Pearl Onion and Mushroom Hash, Watercress Choice of Red Wine Demi Glaze or Chimichurri</i>	
Local Wagyu Beef Burger Lettuce, Tomato, Pickle, Red Onion, Manchego Cheese, Brioche Bun	18

ESTEFAN KITCHEN FAVORITES	
<i>Served Cuban Style with White Rice, Black Beans and Sweet Plantains</i>	
Cuban Style Skirt Steak (Churrasco) Traditional Cuban Style Skirt Steak Seasoned with Garlic Salt, Onions, Parsley	37
Cuban Roasted Pork (Lechon Asado) Marinated Roasted Pork, Topped with Grilled Onions and Mojo Sauce	26
Herb Marinated Chicken Breast (Pollo a la Plancha) Topped with Onions	26
Shredded Beef (Ropa Vieja) Cuban Créole Sauce, Peppers, Onions	29
Cuban Style Roasted Chicken (Pollo Asado) Sour Orange, Olive Oil Cuban Creole Sauce <i>Gloria's Favorite Dish!</i>	27

PAELLA A LA COSTA	
Calasparra Rice Dish Clams, Mussels, Scallops, Jumbo Shrimp, Spanish Chorizo, Chicken, Peppers, Peas	For One 36 Two 62
Paella De Setas with Local Vegetables Asparagus, Mushrooms, Piquillo Peppers, Green Beans, Peas, Artichokes, Tomatoes, Pearl Onions, Squash	For One 27 Two 47