

HUNGRY?

Scan the QR code to view
our in-room dining menu.

To order, please dial 0
on your guest room phone.

Breakfast & Lunch:	6:00AM - 2:00PM
Dinner:	2:00PM - 11:00PM



BREAKFAST & LUNCH | 6AM - 2PM

BREAKFAST FAVORITES

THE SOUTHERN* | 16

cheese grits, diced sausage, scrambled eggs, sausage gravy, crispy onions, biscuit

THE CLASSIC* | 17

two eggs any style, home fries, choice of bacon, sausage, or ham, choice of toast

AVOCADO TOAST* | 16

sourdough bread, avocado, tomato, radish, spinach, pickled red onion, two eggs any style

YOGURT PARFAIT | 10

honey-vanilla greek yogurt, house granola, seasonal berries

OATMEAL | 10

maple sugar, pecans, golden raisins, cinnamon

TWO BUTTERMILK PANCAKES

powdered sugar, maple syrup

- **CLASSIC | 11**
- **CHOCOLATE CHIP | 12**
- **BANANA GRANOLA CRUNCH | 13**
- **BLUEBERRY | 13**

SALADS

add chicken +7 | add shrimp* +9*

CAESAR SALAD | 12

romaine, parmesan, croutons, caesar dressing

ELLA MAE'S SALAD | 15

butter lettuce, candied pecans, pickled red onion, strawberries, goat cheese, lemon-poppy seed dressing

SANDWICHES

served with fries or onion rings

LUMINARY BURGER* | 21

lettuce, tomato, onion, pickles, bacon, cheddar, chef sauce, brioche bun

TURKEY BLAT* | 16

roasted turkey, bacon, lettuce, avocado, tomato, mayo, wheat bread

REUBEN | 19

house-brined corned beef, swiss cheese, sauerkraut, thousand island dressing, marble rye

FRIED CHICKEN SANDWICH | 18

nashville hot, b&b pickle, sorghum butter, brioche bun

BEVERAGES

Cup of Coffee | 5

Pot of Coffee | 12

Hot Tea | 5

Iced Tea | 4

Juice | 5

Orange, Grapefruit, or Cranberry

Soda | 4

Sprite, Coca-Cola, Diet Coke, or Ginger Ale

KID'S MENU

PANCAKES | 8

powdered sugar, maple syrup

add chocolate chips

CHEESY EGGS | 8

scrambled eggs, bacon, home fries or fruit

FRENCH TOAST | 8

maple syrup, fresh strawberries

ALLERGENS: IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT OUR TEAM PRIOR TO ORDERING

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE NOTE: A \$5 DELIVERY FEE AND 20% GRATUITY WILL BE INCLUDED IN YOUR CHECK.

DINNER | 2PM - 11PM

SMALL PLATES

HERB FOCACCIA | 7

chef's childhood olive oil dip

CHICKEN WINGS* | 17

choice of buffalo, barbecue, or silver king harissa sauce, celery sticks with choice of ranch or blue cheese

THREE-CHEESE CHICKEN QUESADILLA* | 16

marinated grilled chicken, monterey, cheddar, mozzarella, guacamole, roasted tomato salsa

ROMAN STYLE MARGHARITA FLATBREAD | 16

San Marzano tomatoes, buffalo mozzarella, olive oil, fresh basil

SALADS

add chicken +7 | add shrimp* +9*

LUMINOUS LOUNGE CAESAR SALAD | 12

romaine, pecorino romano cheese, focaccia crisps

ELLA MAE'S SALAD | 15

butter lettuce, candied pecans, pickled red onion, strawberries, goat cheese, lemon-poppy seed dressing

KID'S MENU

CHICKEN FINGERS & FRENCH FRIES | 10

BEEF & CHEDDAR SLIDERS | 10

PASTA & TOMATO SAUCE | 10

SANDWICHES

served with fries or onion rings

DIP HAPPENS* | 20

mediterranean twist on the classic french dip sandwich with herb-garlic roast beef, roasted piquillo peppers and onions, provolone, dijonnaise, au jus

LUMINARY BURGER* | 21

lettuce, tomato, onion, pickles, bacon, cheddar, chef sauce, brioche bun

GRILLED CHICKEN BRIE-LT* | 19

marinated grilled chicken breast, french brie, baby arugula with truffle vinaigrette, tomato, red onion, crispy bacon, green goddess aioli, brioche bun

SIDES

SIDE CAESAR | 7

FRENCH FRIES | 7

ONION RINGS | 7

FRESH FRUIT | 7

ENTREES

AVAILABLE AFTER 5PM

FAROE SALMON* | 34

sundried tomato-saffron couscous, baby spinach, roasted tomato coulis, tomato-olive tapenade

FILET MIGNON* | 51

whipped yukon potatoes, grilled asparagus, red wine sauce

GNOCCHI | 24

tapenade cream sauce, piquillo peppers, herbs, pecorino romano

DESSERTS

TRES LECHES-TIRAMISU | 11

dean street espresso cream-soaked cake, chocolate-covered espresso beans, whipped mascarpone, cocoa dust

KEY LIME PIE | 11

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BEVERAGES

SERVED 11AM - 11PM

BEER

- F.M. BREWING GATEWAY BLONDE | 6**
4.1% • Blonde Ale • Fort Myers, FL
- ISLAMORADA SANDBAR SUNDAY | 8**
4.7% • Wheat Ale • Islamorada, FL
- F.M. BREWING HIGH-5 | 8**
5.9% • IPA • Fort Myers, FL
- CIGAR CITY JAI ALAI | 7**
7.5% • IPA • Tampa, FL
- MILLER LITE | 6**
4.2% • Light Pilsner • Milwaukee, WI
- COORS LIGHT | 6**
4.2% • Light Lager • Denver, CO
- MICHELOB ULTRA | 6**
4.2% • Light Lager • St. Louis, MO
- CORONA | 8**
4.5% • Mexican Lager • Mexico City, Mexico
- BUD LIGHT | 6**
4.2% • Light Lager • St. Louis, MO
- GUINNESS | 8**
4.2% • Irish Dry Stout • Dublin, Ireland
- HEINEKEN 0.0 N/A | 6**
0.0% • Non-Alcoholic Lager • Netherlands
- STELLA ARTOIS | 8**
4.8% • Pilsner • Belgium
- NÜTRL | 7**
4.5 % • Strawberry or Orange

WINE

- MIONETTO**
Veneto • Italy
- HONEY BUBBLES MOSCATO**
Muscat Blanc • Italy
- SAINT CLAIRE**
Sauvignon Blanc
Marlborough • New Zealand
- ZIOBAFFA**
-Pinot Grigio • Sicily • France
- JOSEPH DROUHIN**
Chardonnay • Macon-Villages • France
- PAUL HOBBS CROSSBARN**
Chardonnay • Sanoma • California
- CLEAN SLATE**
Riesling • Mosel • Germany
- CRIOS**
Rose • Mendoza • Argentina
- LA CHEVALIERE**
Pinot Noir • Pays d’Oc • France
- PIKE ROAD**
Pinot Noir • Willamette • Oregon
- CRIOS**
Malbec • Mendoza • Argentina
- GRAYSON CELLARS**
Cabernet • California
- THE CRITIC**
Cabernet • Napa • California



10

26

13

11

12

16

10

12

12

14

12

11

15



42

110

52

45

48

64

40

48

48

56

48

42

60

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COCKTAILS

TIP-TOP PREMIUM LIBATIONS | 12

GIN MARTINI

MARGARITA

MAI TAI

MANHATTAN

OLD-FASHIONED

ESPRESSO MARTINI