



LA SIESTA
RESORT & VILLAS

Room Service Menu

Meal Period Hours

Breakfast
7 am - 11 am

Lunch
11:30 am - 3 pm

Dinner
5 pm - 10 pm

Text Your Order To:
(978) 541 - 3901

BREAKFAST

7 am to 11 am

- GREEK YOGURT PARFAIT** | 12
yogurt, fresh berries, granola, orange blossom honey
- BANANAS FOSTER OVERNIGHT OATS** | 13
bruleed bananas, organic oats, granola, chia seeds
- AMARA CAY CLASSIC** | 19
two eggs cooked to your liking, choice of protein and toast
- STEAK BURRITO** | 21
scrambled eggs, crushed avocado, mozzarella, grilled steak, breakfast potatoes, chipotle aioli, salsa
- BREAKFAST SKILLET** | 19
eggs your way with homestyle potatoes, bacon or sausage
- CROISSANT BENEDICT** | 20
eggs your way with breakfast potatoes, bacon or sausage
- CHICK-N-WALLES SLIDERS** | 18
malted waffle, crispy chicken, syrup, cheddar cheese, hollandaise, breakfast potatoes
- MALTED WALLFES** | 17
syrup and butter
- Accompanients**
- APPLEWOOD SMOKED BACON** | 8
- PORK SAUSAGE LINKS** | 7
- SMOKED HAM** | 7
- APPLE CHICKEN SAUSAGE** | 8
- SIDE OF TOAST** | 6
- BREAKFAST POTATOES** | 6
- FRESH LOCAL FRUIT CUP** | 9

Kids Breakfast

- BREAKFAST CEREAL** | 6
cereal and milk
- WAFFLE** | 12
syrup and butter
- ALL-AMERICAN BREAKFAST** | 15
eggs your way with homestyle potatoes, bacon or sausage

ALL DAY

7 am to 3 pm & 5 pm to 10 pm

Non Alcoholic Drinks

- ASSORTED JUICES & SODAS** | 5
- ICED OR HOT TEA** | 4
- FRESH BREWED COFFEE** | 4
Regular or Decaf
- REDBULL** | 6
Energy Drink or Sugarfree
- SPECIALITY COFFEE** | 6
Americanos, Cappuccino, Espresso, Latte
- WATER** sparkling or spring
small 6 | large 10

Beers & Seltzer

- DOMESTIC** | 6
Bud light, Michelob Ultra
Voodoo Ranger Juicy Haze IPA
- PREMIUM** | 7
Corona, Corona Light, Heineken, Heineken 00, Stella Artois
- SELTZER** | 8
High Noon & Surfside

Cocktails

- BLOODY MARY** | 14
new amsterdam vodka, bloody mary, lime, lemon, okives, bacon
- MIMOSA** | 14
la marca prosecco, orange juice
- RUM RUNNER** | 14
bacardi superior, bacardi black, blackberry brandy, banana liqueur, orange, pineapple, grenadine, lime
- BLUEBERRY VOJITO** | 15
smirnoff blueberry vodka, muddled fresh blueberries, lime, mint leaves, simple syrup, club soda

White Wine

	G	B
Sparkling, La Marca Prosecco, Italy	10.00	45.00
Rose, Daou, Paso Robles, Ca	11.00	50.00
Chardonnay, Franciscan Estate, Ca	11.00	50.00
Sauvignon Blanc, Charlotte's Home, Ca	10.00	45.00
Pinot Grigio, Ruffino Lumina, Italy	9.00	45.00

Red Wine

	G	B
Pinot noir, Sea Sun by Caymus, Ca	10.00	45.00
Merlot, St. Francis, Ca	11.00	50.00
Cabernet, Bonanza by Caymus, Ca	10.00	45.00

ALL DAY

11:30 am to 3 pm & 5 pm to 10 pm

Shareables

CRISPY CHICKEN WINGS ½ doz \$13
baked jumbo chicken wings, house-made ranch, celery doz \$24
Sauces: garlic and parmesan | buffalo Jamaican jerk | korean bbq

CRUSED AVOCADO 13
fresh tomato salsa, warm tortilla chips

CRAB DIP 22
lump crab, sharp cheddar, and cream cheese, seasoned with authentic Old Bay and baked

MOJO LIME SHRIMP 19
grilled or crispy fresh jumbo shrimp, coconut cocktail sauce, key lime tartar

TRUFFLE GARLIC PARMESAN FRIES 12
sweet and spicy chipotle aioli

CHEESE QUESIDILLA 12
flour tortilla filled with a melted blend of cheeses, salsa and sour cream

NACHOS 17
tortilla chips, queso, guacamole, sour cream, jack cheese, black beans, jalapeños, pico de gallo

Salads

CESAR SALAD 12
Crisp romaine, garlic croutons, shaved parmesan, classic Caesar dressing.

CLASSIC ICEBERG WEDGE 13
Iceberg wedge, blue cheese dressing, smoked bacon, tomatoes, corn, boiled eggs, avacado, and red onions

ADD-ONS

chicken \$8 | Shrimp \$10 | Steak \$14

25% service charge will be added to each room service order

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ALL DAY

11:30 am to 3 pm & 5 pm to 10 pm

Mains

BAJA-STYLE TACOS
three warmed flour tortillas, cilantro, cabbage slaw, tropical salsa, fresh guacamole, pickled red onion
local catch \$19 | Shrimp \$23 | Steak \$26

TROPICAL BITES SMASH BURGER 13
American cheese, caramelized onions, pineapple relish, pickles, chipotle slaw.

SPICY BLT WRAP
romaine, Parmesan, roasted tomato, poblano and avocado ranch, bacon, grilled tortilla

chicken \$19 | Shrimp \$23 | Steak \$26

BLACKENED FISH SANDWICH 23
local catch, cabbage slaw, tomato, grilled red onion, Key lime tartar, avocado, toasted brioche bun

Flatbreads

SBLT 25
marinated shrimp, old bay, applewood-smoked bacon, arugula, roastd tomato

CUBANO 22
grain mustard alfredo, shredded pork, shaved ham, swiss cheese, pickle relish

THREE CHEESE 18
red sauce, mozzarella, provolone, parmesan

Desserts

CHOCOLATE BROWNIE SUNDAE 12

COCONUT BREAD PUDDING 13

CLASSIC BEIGNETS 10

KEY LIME PIE 14

DINNER

5 pm to 10 pm

Pastas

FETTUCINE IN ROASTED MUSHROOM TRUFFLE CREAM 26
Silky fettucine in light truffle-scented cream with roasted wild mushroom, thyme, cracked black pepper, & finished with parmesan cheese

ORECCHIETTE WITH SHRIMP & LOBSTER 48
Orecchiette in a creamy lemon garlic butter sauce, with lobster, shrimp, grape tomatoes, & finished with a golden parmesan-herb breadcrumb crown.

TORTELLINI IN COCONUT RUM CREAM SAUCE 28
Cheese tortellini tossed in coconut cream sauce with a hint of rum. alcohol-free version available

ADD-ONS

chicken \$8 | Shrimp \$10 | Steak \$14

Entrees

COCONUT CURRIED SNAPPER RUNDOWN 34
Snapper simmered in fragrant coconut curry, served with coconut jasmine rice, sautéed vegetabtes

GUAVA-GLAZED MAHI-MAHI WITH PINEAPPLE BEURRE BLANC 36
Pan-seared mahi-mahi, sweet corn succotash, pineapple beurre blanc

HONEY-GARLIC BBQ BRAISED SHORT RIB 39
Slow-braised short ribs finished with honey-garlic BBQ glaze, served with mash potatoes and chef's choice vegetables (carrots & asparagus), grilled corn

Kids Lunch & Dinner

REEL BURGER | 15 **CHICKEN TENDERS & FRIES** | 15

CRISPY FISH BITES | 18 **MAC & CHEESE** | 13

PASTA MARINARA | 12 **CHEESE FLATBREAD PIZZA** | 13
add pepperoni | 4