

## rise AND SHINE

### MORNING BREW 5

unique coffee blends + single origin  
coffees roasted by Caffé Umbria

COFFEE

ESPRESSO

CAPPUCCINO

LATTE

HOT TEA

## fresh FROM THE PRESS 8

fresh juice blends for a healthier  
body, mind + soul

### THE GREEN

cucumber, Granny Smith apple,  
pineapple,  
kale, key lime, ginger, turmeric

### PLANT YOUR ROOTS

beet, carrot, coconut water, lime

### MORNING GLORY

h<sub>2</sub>o, lemon, pomelo, apple cider,  
Keez Beez honey

### MI MEDIA NARANJA

orange juice

“NOT ALL  
THOSE WHO  
WANDER  
ARE LOST”



## from THE KITCHEN

we bring to you our hand picked offerings  
from some of the finest local gardens,  
farms + artisans



### FITNESS 17

two eggs, steel cut oatmeal, local fruit

### SERIOUS COW GREEK YOGURT 11

mango preserve, hibiscus, chia seed

### TOASTED OATS + ANCIENT GRAINS 11

steel cut oatmeal, berry preserve,  
marcona brittle

### JUNIPER CRUSTED SALMON FLATBREAD 15

dill crème fraiche, caper berries, radish  
mustard seed

### ZAK'S BABKA FRENCH TOAST 19

hazelnut crumble, cherry preserve butter

### BREAKFAST BURRITO 17

Fort McCoy Ranch churrasco,  
chimichurri aioli, smoked tomato fondue,  
Winter Park Dairy Cheddar

### THE KEEPER'S WIFE 21

local grilled artisan country levain,  
63° poached egg, shaved asparagus,  
tomato jam, hollandaise, crab, avocado



### THE OMELET 18

locally sourced eggs...crafted your way!  
dusted cinnamon sugar, Keez Beez honey

EXECUTIVE CHEF

**RAUL A. DEL POZO**



## market FRESH

indulge from a wide variety of exceptional  
offerings from our market pantry

### THE GALLEY 34

coffee, hot tea, juice, milk +  
hot + continental breakfast buffet  
selections

### THE RATION 21

coffee, hot tea, juice, milk +  
continental breakfast buffet selections

## BAKED FRESH DAILY!

### BREAKFAST BISCUITS 6

house preserves,  
Keez Beez honey

### GUAVA PASTELITO 4

guava preserve, cream cheese

### BREAKFAST BEIGNETS 12

dusted cinnamon sugar,  
Keez Beez honey

## for THE TABLE 6

### SEASONAL BERRIES

sourced from local farms

### SMOKED BACON

pecan wood smoked

### PALMETTO CREEK SAUSAGE

roasted garlic aioli

### HAM + CHEESE CROQUETTE

piquillo, achiote

### HOME POTATOES

roasted fingerlings, garden herbs



**LIGHT  
KEEPERS**

NEW SELECTIONS WEEKLY

## SUNDAY BRUNCH

12:30PM - 3:00PM

### COLD SELECTION

Artisan Fruit Display

Carrot, Ginger + Apple Juice shots

Assortment of Domestic and International Charcuteries, Cheese, Artisanal Bread + Crackers

### SALAD

Baby Kale, Baby spinach, Spring Mix, Arugula, carrots, herb crouton, cranberry, pumpkin seeds  
candied walnuts, white balsamic, Ranch

Saffron Cous Cous, Roasted peppers, Chorizo Goat cheese

Southern 4 Bean Cilantro Salad

Garden Basil Pesto, Pasta Salad

Florida Spring Tomato, Cucumber Salad, Roasted Garlic Vinaigrette

### SINGLES

Compressed Watermelon, Feta, Micro Mint

Chilled Corn Soup

Duck Confit Crostini, Orange Jam

Sesame Hoisin Chicken Salad

### CHILLED SEAFOOD \ RAW BAR

House Cured Salmon, Bagel Chips + Accoutrements

American Caviar, Egg Whites, Egg Yolks, Chive, Shallot, Sour Cream, Blinis

Blue Point Oysters on the ½ shell

Poached Shrimp

Snow Crab Claws

Cocktail Sauce, Cognac Sauce, Mignonette, Lemon, Hot Sauce

Assorted Sushi, Soy, Ginger, Wasabi

### BAKERY

Assorted Breakfast Breads

Butter + Chocolate Croissant

Pastelitto, Cinnamon Danish

Artisan Breads + Rolls

Butter, Jam / Preserves



# LIGHT KEEPERS

## BREAKFAST

Omelet Station

Ham + Cheese Croissant

Spinach Goat Cheese Frittata

Pecan Wood Bacon

Pork Sausage

## HOT ENTREE

Carved: Smoked Tri Tip, Cider Vinegar Sauce

Carved: Grilled Grouper, Spicy Mango Salsa

Korean Short Ribs, Kimchee, Ginger + Garlic Green Beans

Seared Salmon, Kale, Treviso, Peas, Lemon Butter Sauce

Peruvian Chicken, Sauce Aji

Duchess Potatoes

Saffron Basmati Rice

Grilled Asparagus, Brown Butter, Garlic

Cilantro Rice

Tortilla Soup, Lime Crema, Chicken, Tortilla Strips

Caramelized Onion, Mushroom, Garganelli Pasta

Seafood Boil, Shrimp, Clams, Mussels, Corn, Kielbasa Sausage

Crispy Soft Shell Crab, Wakame Salad, Sriracha Aioli

## DESSERTS

S'more Pie

Truffles, Chocolate Almonds, Chocolate Pretzels

Caramels, Almond Macaroons, Orange Madeline, Chouxquette

Black Forest Tart

Peanut butter creameux, brownie

Raspberry basil cake

Cherry and black pepper crème brulee

Lemon meringue profiterole

Vanilla crème, poached pineapple hazelnut streusel

Candied grapefruit, avocado

Chocolate marquis

Mandarin and smoked rum cake

\$89 PER ADULT, \$39 PER CHILD PLUS TAX AND GRATUITY

INCLUDES: BOTTOMLESS MIMOSAS, BELLINIS, BLOODY MARYS', HOUSE DRAFT BEER, SANGRIA, AND PUNCH

MENU WILL DIFFER ON A WEEKLY BASIS

## RAW BAR

### LIGHTHOUSE TOWER 75

east + west coast oysters,  
Key West Shrimp, Alaskan King Crab,  
Cedar Key Clams, Yellowfin Tuna

### EAST + WEST COAST

#### OYSTERS ON THE HALF SHELL

east 18 | 34  
west 24 | 46

### KEY WEST SHRIMP 19

### ALASKAN KING CRAB 23

### CARIBBEAN SPINY LOBSTER TAIL 29

### SASANIAN CAVIAR IRAN 65

### CRUDO 18 EA

#### ESCOLAR

pomelo, lime, fennel

#### WAHOO

Sasanian caviar, lemon jus, sea cress

#### SALMON

juniper cured, cucumber crème fraiche

#### HAMACHI

passion fruit, yuzu kosho, sweet melon

## for STARTERS

### KEEPER'S WIFE'S BISCUITS 6

Keez Beez honey butter

### BLACK MUSSELS 19

plum tomato sauce, caramelized fennel,  
sambuca, tarragon

### YELLOWFIN TUNA 18

pickled shimeji, cucumber, radish,  
soy cure

### GRILLED SPANISH OCTOPUS 19

wakame, poached cherry tomatoes,  
charcoal potatoes, saffron aioli

### LAMB + CHORIZO EMPANADA 15

olive, raisin, pimiento

### COAL ROASTED OYSTERS 22

champagne cucumber mignonette,  
toasted chili

### TOMATO FONDUE 14

goat cheese, garlic oil, crisp rosemary

### PORK BELLY CHICHARON 13

salsa picante, garlic aioli

## local HARVEST

*we bring to you our hand picked offerings  
from some of the finest local gardens*

### ¡MAS VERDE! 13

Brussels leaves, green cabbage,  
avocado, asparagus, snap peas,  
pickled red onion, hazelnut,  
salsa verde

### YOUNG KALE + BRAISED TREVISO 14

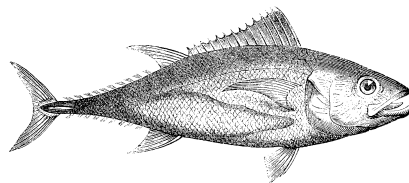
heirloom apple, shaved fennel,  
radish, Winter Park Dairy Bleu,  
toasted walnut vinaigrette

### TENDER LETTUCES...LEAFY GREENS 13

tomato, roasted calabaza,  
Cypress Point Creamery Havarti,  
brown butter pepita croutons,  
pomegranate, balsamic vinaigrette

### BEETS + BURRATA 18

roasted + raw beets, Rocco's Burrata,  
heirloom cherry tomatoes,  
foraged mushrooms, pumpkin oil



## SHORELINE

*our seafood is caught in the unparalleled  
coastal waters of the world...including our  
very own*

### FLORIDA POMPAÑO 29

parsnip puree, coal roasted tomatoes,  
pine oil

### LOCAL SNAPPER 32

baby zucchini, sun choke, kohlrabi,  
key lime preserve

### PAPPARDELLE 22

Cedar Key clams, roasted garlic,  
lemon butter, hazelnut gremolata

### GRILLED SALMON 27

snap peas, roasted corn,  
cucumber emulsion

### KEEPER'S CATCH

locally sourced daily...we'll let you  
know!

EXECUTIVE CHEF

RAUL A. DEL POZO

## OFF THE JOSPER!

*a custom made charcoal oven imported  
from Spain that combines the techniques  
of grilling + roasting into one*

### WHOLE BRANZINO 39

grilled citrus, beurre blanc

### CARIBBEAN SPINY LOBSTER TAIL 29

garlic confit, drawn butter

### LAKE MEADOWS CHICKEN 28

charred carrots, blackberry jus

### PALMETTO CREEK PORK 37

smoked chorizo + white bean ragout,  
mustard molasses glaze

## GRASS FED + GRASS FINISHED BEEF

*sourced locally from small family farms  
committed to the strictest chemical free,  
sustainable, humane practices*

### 8OZ FORT MCCOY RANCH FILET 45

herb butter, natural jus

### 12OZ JACKMAN RANCH NY STRIP 65

30 day dry aged

### FORT MCCOY RANCH SKIRT STEAK 29

chimichurri

## for THE TABLE 9

### CRISPY BRUSSELS SPROUTS

sweet chili, horseradish

### WHITE BEAN RAGOUT

charred pimento, chorizo

### WHIPPED YUKON POTATOES

herb butter

### MATCHSTICK FRIES

garlic oil, fine herbs, salsa rosada

### CHARCOAL POTATOES

seppia crusted, roasted garlic aioli

### CHARRED CAULIFLOWER

caper butter, lemon aioli

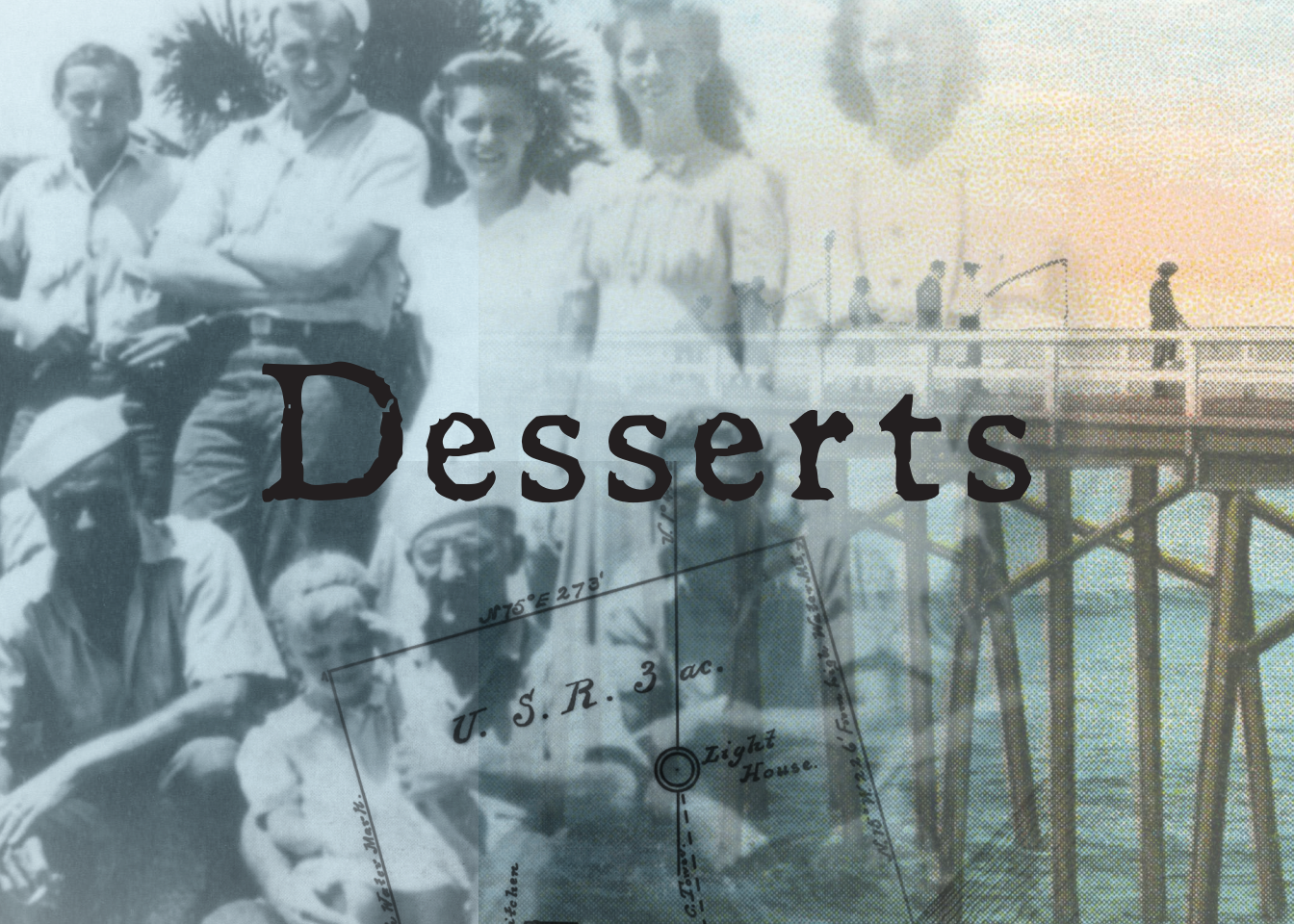
“NOT ALL  
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*Consumer Advisory - consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*A suggested 18% gratuity will be added to your check. Please feel free to raise, lower, or remove this gratuity at your discretion. Prices exclude 9% sales tax.*

# Desserts



N 76° E 273'

U. S. R. 3 ac.

Light House.

Water Mark.

to ken

C. D. ...

1000 N 22 6' From Light House to M.B.

U. S. R. 3 ac.

**keez beez honey rum cake #10**

MOUNT GAY SPECIAL EDITION RUM, COCONUT SORBET

**meyer lemon tart #10**

SOUR CREAM SORBET, VANILLA POACHED PINEAPPLE

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**FOR Many #14**

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**key lime cheesecake**

STRAWBERRIES, MERINGUE

**chocolate plantain cake**

SEA SALT CARAMEL ICE CREAM

**bucket of beignets**

PASSION FRUIT + VALRHONA CHOCOLATE SAUCES

*Map  
of  
Light House Survey  
at Cape Florida*

*Showing high Water Mark of April 1895  
Water Mark of original survey.  
Surveyed April 1895 by E. A. Kansolati C.E.*

*Scale 70 feet to 1 inch.*