





CASCATA GRILLE

Starters

- Calamari "Fries" 9
sweet chili, piquillo pepper aioli, lemon
- Sliders 12
natural beef, black truffle aioli
- Heirloom Tomato Gazpacho 7 
extra virgin olive oil, avocado
- Shrimp Cocktail 13 
cucumber, grilled lemon
- Caprese 11 
vine ripened tomatoes, mozzarella, basil, balsamic
- Smoked Salmon 15
cream cheese, capers, onions, tomato, toasted bagel

Sandwiches

- Tomato Mozzarella Panini 14 
garden fresh basil pesto
- Grilled Swordfish Sandwich 16
toasted baguette, rémoulade sauce
- Reuben 12
corned beef, swiss cheese, sauerkraut, russian dressing
- Turkey Club 14
bibb lettuce, tomato, avocado, applewood smoked bacon
- Albacore Tuna 13
swiss, toasted challah
- Natural Beef Burger 16
bibb lettuce, tomato, pickle

Combination Lunch 12

choose two:

Cup of Soup

- Gazpacho
Soup du Jour





Half Sandwich

- Turkey Club
Albacore Tuna

Salad

- Caesar
Mixed Greens

Salads

- Grilled Calamari Salad 15 
arugula, tomato, balsamic
- Cobb Salad Petite 9 Full 12
poached chicken, bacon, egg, blue cheese & avocado
- Greek Salad 11 
toasted pita, iceberg, romaine, cucumber, tomato, feta, peppers, red onions, oregano dressing
- Caesar Petite 8 Full 11
romaine, parmesan
- Ahi Tuna Niçoise 22 
artichoke, potato, olive and egg
- Florida Chopped Salad Petite 9 Full 12 
mixed greens, romaine, cucumber, tomato, onion, roasted corn, roasted beets, balsamic dressing
- Add to Any Salad
grilled chicken breast, chicken salad, tuna salad 4
grilled salmon 9
grilled gulf shrimp 8

Entrées

- Steak Frites 16
skirt steak, chimichurri, french fries
- Grilled Kosher Hot Dog 13
sauerkraut, sweet pepper relish
- Margherita Pizza 13 
garden fresh basil, sweet peppers and mozzarella
- Fettuccini Puttanesca 18
florida rock shrimp, capers, olives
- Penne Primavera 16 
seasonal vegetables
- Grilled Salmon 19 
herb roasted potatoes, broccoli
- Omelette 16
design your own, served with a side salad
spinach, tomato, mushrooms, peppers, onion, cheddar, swiss

Wines By the Glass

For a complete wine list, please ask your server

Roederer Estate, Brut, California, NV	14
White Zinfandel, Beringer, Napa Valley, California	10
Chardonnay, Markham Vineyards, Napa Valley, California	12
Sauvignon Blanc, Newharbor, Marlborough, New Zealand	9
Pinot Grigio, Stellina di Notte, Venezia	9
Malbec, Felipe Rutini, Mendoza, Argentina	10
Merlot, Sterling, Napa Valley	10
Cabernet Sauvignon, Liberty School, Paso Robles, California	12
Pinot Noir, Cloudline, Oregon	13



Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine contributes to optimal health and wellness. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

We proudly incorporate fresh ingredients from our resort's rare herb and tropical fruit garden. An 18% gratuity has been added for your convenience.