

# Cambridge Beaches

AT KING'S POINT

## Room Service Menu

### Salads & Ceviche

PASTEL SALAD 15

*Strawberry, celery, cucumber and feta cheese, light herb dressing*

CRUNCHY CRAB SALAD (DF) 17

*Mango, cucumber, avocado and tempura fritters with special sauce*

EDAMAME MANGO SALAD (DF) 16

*Mixed greens, edamame, mango, cherry tomato, crispy lutos roots, japan ginger dressing*

MORNING BEACH BOWL (DF, GF) 14

*Black bean mango salad with fresh homegrown garden herb salad*

SUNNY DAY (DF) 14

*Quinoa salad, avocado and apricot, organic grown alfalfa sprouts, light chili mint dressing*

SUMMER MELON SALAD (GF) 14

*Trio of melons, thinly sliced bermuda onion, yogurt coriander dressing*

WAHOO CEVICHE (DF, GF) 16

*Crispy fried plantain chips*

LOBSTER CEVICHE (GF) 21

*Spicy jicama crisps*

### Wraps & Tacos

VEGETARIAN WRAP (DF) 17

*Grilled garden vegetables, vegan cheese, apple cider agave dressing, whole wheat wrap*

GRILLED CHICKEN WRAP (DF) 18

*Feta, avocado, baby spinach*

TURTLE COVE SHRIMP TACO 20

*Spicy shrimps, tropical mango slaw, warm taco shells*

FISH TACO 19

*Catch of the day, jicama pineapple slaw, warm taco shells*

### Sandwiches & Burgers

JERK CHICKEN SANDWICH 18

*Housemade bread, tomato grilled mango slice, alfalfa sprouts, light chili mayo*

GRILLED BROCCOLI RABE & LEMON GOAT CHEESE 15

*Light garden herb dressing, housemade bread*

BERMUDA ONION & BEER BURGER 20

*6oz ground beef blend with smoked cheddar, housemade caraway-brioche bun*

*All burgers and sandwiches are garnished with vine ripe tomatoes and fresh seasonal lettuce; dairy free and gluten free options available on request*

### Entrees

SEARED BLACKENED TUNA 36

*Locally caught yellowfin tuna, stir-fried root vegetables, garlic mash*

BEEF TENDERLOIN (8 oz) 47

*Sautéed shimeji mushroom, roasted creamer potatoes, steamed vegetables*

SEAFOOD PASTA 34

*Spaghetti tossed in light tomato concasse sauce with shrimp, green mussel and fish*

### Sides

SWEET POTATO FRIES (DF) 8

FRENCH FRIES (DF) 8

MAC & CHEESE (GF) 8

HERB MASHED POTATOES (DF) 8

MIXED GREENS SALAD (DF, GF) 8

*Delivery fee \$5 per order. A service charge of 17% applies on all food & beverage charges.*

## Dessert Wine

PEDRO XIMENEZ NECTAR SHERRY <i>Tasting Notes   Figs, Dates, Raisins and Honey</i>	14
NIEPOORT 10 YEAR OLD TAWNY <i>Tasting Notes   Toffee, Caramel, Flan, Dried Fruits</i>	15
DOW'S LATE BOTTLE VINTAGE <i>Tasting Notes   Blackberry, Licorice, Cocoa, Mint</i>	15
CARMES DE RIEUSSEC SAUTERNES <i>2014   Tasting Notes   Butterscotch, Marmalade, Tropical</i>	18
ROYAL TOKAJI ASZU 5 PUTTONYOS <i>Tasting Notes   Honey, Apricot, Stone Fruits</i>	20

## Sparkling Wine

	glass	btl
BOTTEGA ROSÉ NA <i>Sparkling Rosé   Italy</i>	10	55
SANTA MARINA PROSECCO DOC <i>Prosecco   Italy</i>	16	65
VEUVE DE VERNAY BRUT ROSÉ <i>Sparkling Rosé   France</i>	16	65
DUCKHORN DECOY BRUT <i>Sparkling White   California</i>	17	70
DRAPPIER CARTE D'OR BRUT <i>Champagne   France</i>	21	120

## Rosé Wines

AIX ROSÉ <i>Grenache   Provence, France</i>	16	65
BODEGA OTAZU ROSÉ <i>Tempranillo   Spain</i>	16	75
RAFT UP ROSÉ <i>Grenache   Provence, France</i>	16	70

## Red Wine

VIGNETI DEL SALENTO PRIMITIVO <i>Primitivo   Puglia, Italy</i>	16	65
E. GUIGAL CÔTES-DU-RHÔNE ROUGE <i>Syrah   Rhone Valley, France</i>	16	65
SUBMISSION PINOT NOIR <i>Pinot Noir   California, USA</i>	16	65
ALPACION MALBEC <i>Malbec   Mendoza, Argentina</i>	17	75
PUNJAZA HADO RIOJA <i>Tempranillo   Rioja, Spain</i>	17	75
DAOU CABERNET SAUVIGNON <i>Cabernet Sauvignon   Paso Robles, California</i>	19	95

## Desserts

PASTEL SUNDAE <i>Homemade donuts and 3 scoops of de shields ice cream, berry coulis and tropical fruit compote</i>	18
BRIGHT DAY BOWL <i>Two scoops of homemade rainbow sorbet with citrus marinated fresh fruit salad</i>	18
CHOCOLATE-RASPBERRY BROWNIE <i>Caramel-banana fruit fool</i>	12
DARK AND STORMY RUM CAKE <i>Ginger and honey ice cream, whipped vanilla cream</i>	17
HOMEMADE ICE CREAM & SORBET <i>Please ask your server for available flavors.</i>	6

## White Wines

	glass	btl
DOG POINT VINEYARDS <i>Sauvignon Blanc   Marlborough, NZ</i>	17	75
BODEGA LA QUINTA ELEMENTA <i>Verdejo   Castilla y León, Spain</i>	16	65
SCHLOSS GOBELSBURG URGESTEIN <i>Riesling   Niederösterreich, Austria</i>	16	75
BONTERRA ORGANIC CHARDONNAY <i>Chardonnay   North Coast, California</i>	16	70
CORDERO DI MONTEZEMOLO <i>Arneis   Piedmont, Italy</i>	17	75
D. RAFFAITIN-PLANCHON SANCERRE <i>Sauvignon Blanc   Loire Valley, France</i>	18	85
DOMAINE FERVE CHABLIS <i>Chardonnay   Burgundy, France</i>	18	85

## Beers & Ciders

HEINEKEN DRAFT (PINT)	15
HEINEKEN LAGER	9
SAM ADAMS BOSTON LAGER	9
RED STRIPE JAMAICAN LAGER	9
CORONA	9
BLUE MOON BELGIAN WHITE	9
AND UNION FRIDAY IPA	10
BUD LIGHT	9
ANGRY ORCHARD APPLE CRISP	9
HEINEKEN 0.0%	9

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