

ISLAND GRAND IN-ROOM DINING

To help make your stay at TradeWinds Island Grand more pleasurable, we'd like to familiarize you with our In-Room Dining Services. We hope you will take advantage of our services for your individual and group hospitality needs.

For leisurely in-room dining, our complete room service menu follows. We gladly accept breakfast orders in advance for those time-limited mornings. Our staff will be pleased to deliver your order anywhere throughout our resort on request.

We are also at your service for a variety of hospitality gatherings, whether it is for a private dinner, a small party or a lively celebration in your suite. Food and beverage selections are found at the back of your in-room dining menu. Gift amenities ... from fruit baskets to a 6-pack cooler, milk and cookies to Cabernet and chocolates ... are just a phone call away.

Please don't hesitate to call us at extension 6011 if we may be of service to you.

OTHER DINING AND ENTERTAINMENT VENUES

	Ext.
Palm Court Italian Grill	6036
lunch, dinner and Sunday Brunch	
Bermudas Restaurant	6032
breakfast and dinner	
Flying Bridge Beach Bar.	6035
lunch and dinner	
Pizza Hut® Express/Old Meeting House Ice Cream	6037
pizza, wings, ice cream and sundaes	
Salty's Tiki Bar	6038
lunch, snacks and tropical drinks	
Beef 'O' Brady's Family Sports Pub	6033
lunch, appetizers, dinner and drinks	
RedBeard's Sharktooth Tavern.	6039
tropical drinks, live entertainment and karaoke on Monday night.	
Deli	6034
breakfast pastries, sandwiches, beverages and general sundries.	

PIZZA HUT EXPRESS®

Open Sunday - Thursday from 11:00 a.m. to 9:00 p.m.

Friday - Saturday 11:00 a.m. to 10:00 p.m.

For Room Service delivery orders, call extension 6011.



FRESH BAKED PAN PIZZA

	Small Pan 9 inch/6 slices	Medium Pan 12 inch/8 slices
Cheese	8.95	11.95
Supreme	11.25	14.95
Meat Lover's®	11.25	14.95
Pepperoni Lover's®	11.25	14.95
Veggie Lover's®	11.00	14.50
Super Supreme®	12.50	15.50
1 Topping	9.50	12.50
2 Toppings	10.50	13.50
3 Toppings	11.25	14.50

TRY OUR TRADEWINDS SPECIALS

1 medium Pan Pizza with your choice of toppings served with an order of wings and an order of breadsticks.

\$17.25 Small order (5 breadsticks and a half dozen wings)

\$21.50 Large order (10 breadsticks and a dozen wings)

BEVERAGES

Cans of Coke, Diet Coke and Sprite 2.75

Fountain drinks are available for pick up only at Pizza Hut.

A \$2.00 delivery charge plus a 20% service charge and applicable taxes will be included on your bill.

BREAKFAST

Served Daily from 6:00 a.m. to 11:00 a.m. Extension 6011.

For your convenience and to serve you better, we suggest placing your breakfast order the evening before.

BEGINNINGS

CHILLED BEVERAGES

	Glass	Pitcher
Cranberry Juice	3.95	
Tomato Juice	3.95	
V-8 Juice	3.95	
Grapefruit Juice	3.95	
Apple Juice	3.95	
Regular or 2% Milk	3.95	14.95
Orange Juice	4.75	22.95

FRESH BREWED COFFEE & TEA

	Small Pot (2 cups)	Large Pot (6 cups)
Regular Coffee	4.95	8.95
Decaffeinated Coffee	4.95	8.95
Morning Breakfast Tea	3.75	
Hot Cocoa	3.75	

FRESH FRUIT AND YOGURTS

Seasonal Berries	4.95
Chilled Fresh Melon & Berries	6.25
Fresh Strawberries	6.00
Florida Grapefruit Half	3.75
Assorted Fruited Yogurts	3.75
Reduced-Calorie Plain Yogurt	3.75

HOT AND COLD CEREALS

Breakfast Cereal of your choice	3.75
with Fresh Bananas or Berries in season	5.00
Oatmeal with Brown Sugar on the side	4.75
Southern Grits	4.25
Baked Cheese Grits	5.25

SPECIALTIES OF THE HOUSE

THE CONTINENTAL

Freshly Squeezed Orange Juice; an assortment of Breakfast Pastries, Croissants and Muffins; Butter and Preserves; and your choice of Coffee, Tea or Milk 9.75 Add Fruit Cup 12.75

TRADEWINDS GRAND BREAKFAST

Freshly Squeezed Orange Juice; Two Eggs Any Style; Two Hot Cakes; Breakfast Potatoes; Choice of Bacon, Sausage or Ham; Toast, English Muffin or Croissant; and Coffee, Tea or Milk 13.50

THREE-EGG OMELET

Your choice of ingredients: Ham, Bacon, Cheese, Mushroom, Onions, Tomato, Spinach, Green Pepper and Salsa served with Breakfast Potatoes and Toast. Also available with Egg Substitute or Egg Whites 13.00

MORNING CLASSIC

Eggs Benedict with Two Poached Eggs and Canadian Bacon on Toasted English Muffin with Hollandaise Sauce served with Breakfast Potatoes 12.95

THE SPORTSMAN

Grilled Sirloin Steak and Two Eggs prepared your way with Breakfast Potatoes and Toast 16.95

EARLY RISER

Buttermilk Pancakes, Cinnamon Raisin French Toast, or Belgian Waffle served with Hickory Smoked Bacon or Sausage Links, Maple Syrup and Butter 10.75 Add Fresh Strawberries, Blueberries or Bananas 11.75

A LA CARTE

One Egg, Any Style	2.75	Danish, Muffin, or Croissant	2.95
Two Eggs, Any Style	4.25	Bagel with Cream Cheese	4.95
Bacon, Ham, or Sausage	3.95	Bagel, Cream Cheese & Lox	12.50
Breakfast Potatoes	3.75	Breakfast Bread Basket (serves 6)	15.95

CHILDREN'S MENU

Ages 10 and under

MR. CHIPPY

Chocolate Chip Pancakes with butter and syrup 5.95

A \$2.00 delivery charge plus a 20% service charge and applicable taxes will be included on your bill.

ALL-DAY DINING

Served from 11:00 a.m. to 11:00 p.m. Extension 6011.

SOUP AND APPETIZERS

SOUP OF THE DAY 7.00

FLORIDA SHRIMP COCKTAIL

Jumbo Shrimp with Traditional Cocktail Sauce 11.00

PINELLAS CRAB CAKE

Lump Blue Crab Cake served with Spicy Rémoulade 12.00

GRILLED BABY BRIE CHEESE

Served with Fresh Berries and Toasted Baguette 11.00

ULTIMATE ST. PETE HOT WINGS

Chicken Wings, Hot or Mild, with Blue Cheese, Carrots and Celery Sticks 9.50

CHEF'S FRITTO MISTO

Selection of Fried Foods: Mozzarella Sticks, Pepper Poppers, Shrimp Jammers
and Beer Battered Onion Rings 12.00

TENDER CHICKEN FINGERS

Strips of Fried Golden Chicken Breast served with Red Stripe Mustard Sauce 8.95

SALADS AND SANDWICHES

All Sandwiches served with choice of French Fries or Cole Slaw.

CHOPPED COBB SALAD

Grilled Chicken, Diced Tomato, Chopped Bacon, Shredded Cheddar Cheese,
Hard Cooked Eggs and Avocado on a Bed of Chopped Iceberg Lettuce 10.95

GARDEN OR CAESAR SALAD

Crisp Garden Salad Lettuce, Parmesan Cheese and Garlic Croutons
with your choice of Dressing 7.95 with Grilled Chicken 13.50
with Grilled Shrimp 14.50

GRILLED ASIAN CHICKEN SALAD

Teriyaki Basted Grilled Chicken, Toasted Almonds, Crispy Won Tons, Sweet Mandarin
Oranges served over Mixed Garden Greens and Zesty Pan-Asian Dressing 10.95

FRESH FRUIT K BOBS

Fresh Pineapple, Seasonal Melon, Bananas, Strawberries and Kiwi served with a
Trio of Sauces - Blackberry Balsamic, Cinnamon Yogurt and Honey Grenadine 9.50

ALL-AMERICAN CHEESEBURGER

Chopped Choice Beef on a Toasted Bun with your choice of Cheese 10.95

TRADITIONAL CLUB SANDWICH

Turkey, Bacon, Ham, Lettuce, Swiss Cheese and Tomatoes on Toasted White Bread 10.75

GRILLED CHICKEN SANDWICH

Grilled Red Stripe Marinated Chicken Breast topped
with Swiss Cheese, Bacon and Mushrooms 10.75

LOCAL FAVORITE GROUPER SANDWICH

Your choice of Pan Blackened, Broiled or Fried Hand-Battered Grouper
served on a Toasted Bun with Classic Tarter Market Price

TRADITIONAL OR UNTRADITIONAL REUBEN

Thinly sliced Corned Beef or Smoke House Turkey on Grilled Rye Bread topped
with Swiss Cheese, Sauerkraut and Thousand Island Dressing 9.95

ROASTED VEGETABLE WRAP

Medley of Fresh Vegetables - Red Peppers, Zucchini, Squash, Tomato, Asparagus
and Mushrooms - roasted and served on a Toasted Flour Tortilla Wrap
with Fresh Herb and Garlic Aioli 9.95

A \$2.00 delivery charge plus a 20% service charge and applicable taxes will be included on your bill.

DINNER

Entrées served from 5 p.m. to 10 p.m.
All-Day Menu served from 11 a.m. to 11 p.m.
Call Extension 6011

ENTRÉES

All entrées served with Appropriate Starch, Vegetables and Accompaniment.

GRILLED NEW YORK STRIP SIRLOIN

Ten-ounce Steak cooked to your precise specification 25.00

GRILLED FILET MIGNON

Hand-cut Seven-ounce Black Angus Tenderloin 27.00

PAN ROASTED FREE RANGE CHICKEN

Marinated in Fresh Thyme, Garlic and Shallots 18.00

GRILLED FILET MIGNON AND FLORIDA LOBSTER TAIL

Seven-ounce Black Angus Tenderloin and Five-ounce Florida Lobster
served with Drawn Butter 36.00

LINGUINI ALFREDO

Creamy rich Alfredo Sauce over Linguini with your choice of toppings
with Chicken 20.00 with Blackened Shrimp 26.00

GRILLED FRESH CATCH COMBINING TWO LOCAL SEAFOODS

The freshest local seafood available grilled with a hint of Lemon and Herbs 23.00
Ask server for the catch of the day.

CRAB-STUFFED FRIED SHRIMP

Gulf Shrimp stuffed with Blue Crab then breaded and fried to a golden brown 24.00

CHILDREN'S MENU

All children's items served with French Fries and a treat.

Choice of Kid's Chicken Fingers, Grilled Hamburger, Grilled Cheese,
Linguini Pasta with Marinara or Fried Shrimp Tenders 7.75

DESSERTS

The Ultimate Key Lime Pie 6.95

New York Style Cheese Cake 6.95

Chocolate Eruption Cake 6.95

Baked Apple Blossom 6.95

See BEVERAGES for Full Bar and Wine List.

A \$2.00 delivery charge plus a 20% service charge and applicable taxes will be included on your bill.

ALL-DAY DINING 11:00 a.m. - 11:00 p.m.

DINNER 5:00 p.m. - 10:00 p.m.

SPECIAL OCCASIONS

Call Extension 6011

SWEETHEART PACKAGE

A bottle of Korbel champagne
Two commemorative TradeWinds champagne glasses
Six chocolate covered strawberries
Twelve red roses or a floral bouquet
\$110

Alternate champagne choices are available. Please call room service for prices.
Flowers are available Monday through Saturday. Please order your Sweetheart Package before 2:30 p.m. for same day evening delivery.

CAKE AND ICE CREAM CELEBRATION

A decorative cake complete with candles. Serves up to 10 guests.
Two pints of Old Meeting House chocolate/vanilla ice cream
Ten party hats
\$40

Please call room service for available cake and ice cream flavors.

PICNIC LUNCH

(perfect for two)

St. Pete Beach Club Sandwich
Turkey, Bacon, Ham, Lettuce, Swiss Cheese and Tomatoes on a Flaky Croissant
and/or
Fried Chicken Breast Wrap
Hand-Dipped, Boneless, All-White Meat Chicken, Fried Golden Brown with Shredded Cheese,
Sliced Tomato and Romaine Lettuce wrapped in a Garlic Herb Tortilla

Each of the two picnic lunch boxes include a Sandwich, Pasta Salad, Apple, Potato Chips,
Cookie and your choice of Coke, Diet Coke, Sprite, or Spring Water.
28.50

SPIRITS AND BEER

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite,
Miller Genuine Draft, Michelob, Michelob Light,
Michelob Ultra, Coors Light 4.00

IMPORTED BEER

Corona, Heineken, Beck's, Amstel Light 4.50

NON-ALCOHOLIC BEER 2.50

BOURBON			VODKA		
	350 ml	1 Liter		350 ml	1 Liter
Jack Daniel's	39	95	Smirnoff		75
Wild Turkey	30	95	Absolut	35	90
GIN			Stolichnaya	40	90
Bombay Sapphire	39	95	Grey Goose	45	110
Tanqueray		95	Ketel One	50	105
Beefeaters		85	Belvedere Vodka		135
RUM			TEQUILA		
10 Cane		110	Jose Cuervo Gold	25	80
Bacardi	25	80	Patron Tequila		110
Captain Morgan	30	85	LIQUORS AND CORDIALS		
Myers		90	Baileys Irish Cream		95
SCOTCH / CANADIAN WHISKEY			Grand Marnier		120
Crown Royal	40	115	Kahlua		100
Seagram's VO		85	Di Saronno Amaretto		95
Chivas Regal	50	115	Hennessy VS Cognac		115
Dewar's White Label	45	95			
Glenfiddich SingleMalt		120			

A \$2.00 delivery charge plus a 20% service charge and applicable taxes will be included on your bill.

BEVERAGES

Served until 11:00 p.m. Extension 6011.

SOFT DRINKS

Coke, Diet Coke and Sprite, 12 oz. cans 2.75

WINE LIST

FEATURED HOUSE WINE BY THE GLASS

Always special and unique ... ask your order taker for details

HALF BOTTLES WHITE

Chardonnay, A by Acacia	15
Pinot Grigio, San Giuseppe, Italy	14
Sauvignon Blanc, Kenwood	15
Korbel Brut, Sparkling Wine	18

HALF BOTTLES RED

Cabernet, Beaulieu Vineyard Coastal, California	18
Merlot, Concha y Toro Casillero Del Diablo, Chile	15
Cabernet, J Lohr 7 Oaks	16

BOTTLED WINES

CHAMPAGNE AND SPARKLING WINES

Dom Perignon, France	240	Piper Heidsieck, Extra Dry, France	79
Louis Roederer, Cristal, France	230	Korbel Brut Rosé, California	39
Dom Perignon Rosé, France	550	Domaine Chandon, Brut, California	36
Moet White Star, France	95	Martini and Rossi, Asti Spumante, Italy	38
Moet & Chandon, Brut Imperial Rosé, France	120		

WHITE WINE

Pouilly Fuisse, Louis Jadot, France Notes of melon and minerals, gently touched with oak.	59
Riesling, Trimbach, France Flavors of white peach, quince and lemon with a lingering, clean finish	42
Pinot Grigio, Santa Margarita, Italy Elegant wine of pale straw color with an intense, fruity aroma followed by a clean, rich, refreshing taste	48
Chardonnay, Lindemans, Australia Seed notes on the nose give way to mineral, ginger, herbal accents and ripe yellow fruit	27
Sauvignon Blanc Semillon, Cape Mentelle, Australia Lifted aromas of citrus blossom, melon and fresh herbs	42
Sauvignon Blanc, Casa Lapostolle, Chile Notes of citrus, tropical fruits, herbs and grapefruit	29
Chardonnay, Sterling, Napa Valley Aromas and flavors of pineapple, green apples and floral notes, balanced by caramel vanilla and toast	31
Chardonnay, Chalone, Monterey Crisp acidity that is balanced by a soft, lingering mouth-feel	29
Chardonnay, Sonoma-Cutrer, Russian River Flavors of lemon, apple, pear, pineapple and cantaloupe - lightly oak profile	46
White Zinfandel, Beringer, Napa Valley Red berries, citrus and melon aromas and flavors	20

RED WINE

Beaujolais Villages, Louis Jadot, France Notes of tobacco, liquorice and dark fruit	33
Chianti, Monsanto, Italy Aromas of cherry and light spices with flavors of fresh and delicate plums	33
Merlot, Jacobs Creek, Australia Flavors of fresh dark cherry, plum, and sweet confectionery fruit flavors, enhanced by vanilla oak	32
Shiraz, Green Point, Australia Complex with ripe dark fruits, hints of peppercorns lifted by a spicy, sweet vanilla oak	48
Cab/Merlot, Cape Mentelle, Australia Black currant and cherry aromas waft over an undercurrent of cedar and spice	49
Pinot Noir, Chalone, Monterey Aromas of tart black cherries with hints of clove and nutmeg and ripe flavors of raspberries and cola	33
Merlot, Sterling Vitners, California Big blackberry pie aromas as well as toasty oak and vanilla	27
Cabernet Sauvignon, Dynamite, North Coast Aromas of black fruit, cassis, chocolate and cedar followed by flavors of luscious blackberry cobbler and toffee	27
Meritage, BV Tapestry, Napa Exotic aromas of black olive, dark cherry, vanilla, rosemary, oak spice and dark cocoa	58
Zinfandel, Cline, California Berrylike, spicy and peppery flavors	32

A \$2.00 delivery charge plus a 20% service charge and applicable taxes will be included on your bill.

HOSPITALITY SOCIALS MENU

All hospitality socials must be held in guest suites.
To inquire or set up a hospitality social, please call ext. 6011.
Food must be ordered at least 4 hours in advance.
Bar set up must be ordered at least 4 hours in advance.

DRY SNACKS

Tortilla Chips, Potato Chips, Pretzels or Corn Chips, per pound 10.00
Mixed Nuts, per pound 22.50 Salsa, per pint 10.00

TRAYS AND CARVED ITEMS

FRUIT and CHEESE TRAY

With Imported and Domestic Cheese

Small Tray (25-35 people) 150.00

Medium Tray (35-50 people) 200.00

Large Tray (50-65 people) 250.00

GARDEN VEGETABLE BASKET

With Assorted Dips (Bleu Cheese, Spicy Guacamole)

Serves approximately 40 people 150.00

HOT HORS d'OEUVRES

All prices are per 50 pieces

BUFFALO STYLE CHICKEN WINGS 100.00

MINI BEEF WELLINGTONS 125.00

SPANAKOPITA 115.00

WING SAMPLER 120.00

COLD HORS d'OEUVRES

All prices are per 50 pieces

ASSORTED DELUXE CANAPÉS 110.00

ASSORTED FRENCH PASTRIES 125.00

A \$2.00 delivery charge plus a 20% service charge and applicable taxes will be included on your bill.