

Breakfast Menu

Breakfast available daily until 11:30 a.m.

Breakfast Buffet

Enjoy our lavish breakfast buffet featuring made-to-order omelets, hot and cold cereals, seasonal fruit, eggs, breakfast meats and fresh baked goods. Coffee and juice included.

6:30 a.m. - 10:30 a.m.

Fresh Fruits

FRESH FRUIT 5.25

SLICED SEASONAL MELON 4.95

INDIAN RIVER GRAPEFRUIT 3.25

STRAIGHT FROM THE CRATE 13.25

seasonal melon, pineapple, berries, nut bread, Gourmandise cheese and choice of Tuna Salad or Chicken Salad.

Egg Entrees

GAUGUIN CLUB BREAKFAST 14.75

three eggs any style, breakfast potatoes and choice of bacon or sausage links, and choice of toast or English muffin.

BREAKFAST SKILLET 14.25

breakfast potatoes served with spicy Andouille sausage and topped with eggs cooked any style and melted Vermont Cheddar cheese, and choice of toast or English muffin.

BREAKFAST QUESADILLA 13.95

spicy sausage, sweet pepper, Monterey Jack cheese and eggs grilled in a flour tortilla, served with breakfast potatoes and fresh pico.

EGGS BENEDICT 14.95

two poached eggs and Canadian bacon served on a grilled English muffin, topped with Hollandaise sauce.

OMELETS 14.75

select your own filling from the following choices: spicy Andouille sausage, ham, bacon, onion, bell peppers, sliced mushrooms, diced tomatoes, Swiss, Cheddar or Pepper Jack cheese, and choice of toast or English muffin.

ALL SCRAMBLED EGG DISHES AND OMELETS MAY BE PREPARED WITH EGG BEATERS OR EGG WHITES.

From the Griddle

served with whipped butter and maple syrup.

OLD FASHIONED MALTED PANCAKES 11.50

STUFFED Brioche French Toast 13.75

filled with sweet cream cheese & strawberries topped with fresh berry compote.

AREPAS & ROAST PORK SCRAMBLE 13.50

white corn cakes topped with roast pork and eggs served with rice & beans, fresh pico and queso fresco.

WILD BLUEBERRY PANCAKES 12.75

layered with bananas and blueberries.

MALTED BELGIAN WAFFLE 12.75

served with whipped cream and fresh strawberries.

CHICKEN & WAFFLE 14.25

malted Belgian waffle with fried chicken, maple syrup and fresh fruit kabob.

Hot & Cold Cereals

HEARTY OATMEAL 5.75

served with brown sugar and raisins.

SOUTHERN STYLE GRITS 5.00

SELECTION OF COLD CEREALS 4.95

with choice of skim, low-fat (2%) or whole milk. With fresh sliced bananas or strawberries, add 1.75.

Bakery

FLAKY CROISSANT, MUFFIN OR FRUIT-FILLED DANISH 3.25 EACH

BASKET OF TOAST OR ENGLISH MUFFIN 3.00 EACH

BAGEL WITH CREAM CHEESE 4.50

A La Carte Side Orders

APPLE SMOKED BACON, SAUSAGE LINKS, SMOKED CANADIAN BACON,
GRILLED CURED HAM OR BREAKFAST POTATOES 3.50 EACH

Beverages

SOFT DRINKS, ICED TEA, HOT TEA, COFFEE, HOT CHOCOLATE

OR MILK 2.75

BOTTLED WATER HALF LITER 3.50 LITER 6.25

JUICES 3.50

Florida orange, grapefruit, apple, cranberry, prune, tomato or V-8.

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
All checks include 18% service charge and applicable state sales tax.

Lunch & Dinner Menu

Buffet Gauguin

indulge in our exquisite array of soups, salads, hot entree selections, decadent desserts and ice cream sundae bar.

Lunch Buffet

featuring a create-your-own deli sandwich station and salad bar.

11:30 a.m. - 2:30 p.m.

Dinner Buffet

featuring prime rib carving station, pasta station, shrimp cocktail and international cheeses display.

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

Soups

SOUP OF THE DAY CUP 5.00 BOWL 6.50

prepared fresh daily.

FRENCH ONION SOUP 9.00

baked with Jarlsberg, Gruyère and Parmesan.

Starters

CRUZAN SPICY CHICKEN WINGS 10.95

with honey, mango & rum glaze.

SAN MARCO SHRIMP COCKTAIL 14.00

served with Uncle Mike's remoulade and guava BBQ sauce.

FIRECRACKER SHRIMP ROLLS 13.50

with sweet heat sauce.

CAFE BRUSCHETTA 10.00

grilled multi-grain topped with tomato, artichoke & olives and basil, garlic & extra virgin olive oil.

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Palette of Salads

GAUGUIN HOUSE SALAD 8.00

field greens, radicchio, watercress, tomato and cucumber served with a blood orange vinaigrette.

GAUGUIN CAESAR SALAD 11.75

tossed with Caesar dressing, toasted croutons and Parmesan cheese.

WITH PAN-SEARED SALMON, GULF SHRIMP, BEEF OR GRILLED CHICKEN 14.50

COBB SALAD 14.95

grilled chicken, bleu cheese, olives, diced tomatoes, chopped eggs and bacon with balsamic vinaigrette.

CHINESE CHICKEN SALAD 14.95

mixed greens with chicken breast, rice noodles, toasted sesame seeds and scallions, served with an Asian hoisin dressing.

STRAIGHT FROM THE CRATE 13.25

seasonal melon, pineapple, berries, nut bread, Gourmandise cheese and choice of Tuna Salad or Chicken Salad.

Sandwiches & Burgers

CARIBBEAN CLUB 13.25

roast turkey and apple-smoked bacon, cilantro mayonnaise, lettuce, tomato and Pepper Jack cheese rolled in tortilla, served with Terra Chips.

GRILLED VEGETABLE KAISER 11.95

herb-marinated grilled asparagus, peppers & squash topped with feta and organic baby greens, drizzled with balsamic & olive oil and served with Terra Chips.

THREE-CHEESE BURGER 14.25

grilled Angus burger, topped with Swiss, American and Provolone cheeses, served with lettuce, tomato, onion and steak fries. Substitute your Angus burger for a turkey burger, veggie burger or a grilled portabello mushroom.

ADD CARAMELIZED ONIONS, SAUTEED MUSHROOMS OR BACON 1.00 EACH

JERK CHICKEN SANDWICH 13.75

topped with roasted pepper relish, Monterey Jack cheese and mango catsup, au jus and steak fries.

PRIME RIB FRENCH DIP 13.95

herb-crusted prime rib served on a toasted baguette with caramelized onions, au jus and steak fries.

Entrees

BREADED CHICKEN TENDERS 10.95

served with gourmet steak fries and your choice of BBQ or honey mustard dipping sauce.

CHICKEN QUESADILLAS 13.95

smoked chicken, fiesta corn, poblano peppers and Monterey Jack cheese, served with pico, guacamole, sour cream, rice and beans.

PASTA & BROCCOLINI 14.95

gemelli pasta tossed with roasted garlic, broccolini, shiitake mushrooms, basil and fresh tomatoes, topped with ricotta and Parmesan.

WITH GRILLED CHICKEN OR GULF SHRIMP 16.50

LEMON BREAST OF CHICKEN & GRILLED ARTICHOKE 16.50

served with fingerling potatoes and rosemary jus, topped with arugula & feta relish drizzled with balsamic.

NEW ENGLAND STYLE FISH & CHIPS 15.95

beer battered, served with coleslaw, lemon and malt vinegar.

GLAZED SALMON GAUGUIN 17.95

with honey and soy, served with baby bok choy and steamed rice.

EVERGLADES GRILLED ANGUS FILET 5OZ 33.00

served with roasted garlic fingerling potatoes and baby vegetables. Complemented with Pinot Noir demi sauce.

CHIMICHURRI FLANK STEAK 22.00

marinated and topped with grilled onions, served with Yukon mashed potatoes and baby vegetables.

Desserts

FLORIDA KEY LIME PIE, CHOCOLATE PECAN PIE, NEW YORK STYLE CHEESECAKE OR CHOCOLATE OVERLOAD 6.25

MILK SHAKES 4.75

chocolate, vanilla or strawberry, topped with whipped cream and a cherry.

Beverages

SOFT DRINKS, ICED TEA, HOT TEA, COFFEE, HOT CHOCOLATE OR MILK 2.75

BOTTLED WATER HALF LITER 3.50 LITER 6.25

JUICES 3.50

Florida orange, grapefruit, apple, cranberry, prune, tomato or V-8.

Wines

White, Sparkling & Specialty

	Glass	Bottle
10SPAN CHARDONNAY, <i>CENTRAL COAST, CALIFORNIA</i>	10	40
FRANCISCAN CHARDONNAY, <i>NAPA VALLEY, CALIFORNIA</i>	14	56
GABBIANO PINOT GRIGIO, <i>VENETO, ITALY</i>	10	40
JUSTIN SAUVIGNON BLANC, <i>PASO ROBLES, CALIFORNIA</i>	11	40
BLUFELD RIESLING, <i>MOSEL-SAAR-RUWER, GERMANY</i>	8	30
MONTEVINA WHITE ZINFANDEL, <i>CALIFORNIA</i>	8	24
LA MARCA PROSECCO, <i>VENETO, ITALY</i>	10	40
RUFFINO MOSCATO D'ASTI, <i>ITALY</i>	10	40
DOMAINE STE. MICHELLE BRUT VINEYARD SELECT, <i>WASHINGTON</i>		36
MOËT IMPERIAL CHAMPAGNE, <i>FRANCE</i>		104

Reds

	Glass	Bottle
10SPAN CABERNET SAUVIGNON, <i>CENTRAL COAST, CALIFORNIA</i>	10	40
ST. FRANCIS CABERNET SAUVIGNON, <i>SONOMA, CALIFORNIA</i>	16	64
B.R. COHN CABERNET SAUVIGNON, <i>SONOMA COUNTY, CALIFORNIA</i>	15	60
LIBERTY SCHOOL MERLOT, <i>CENTRAL COAST, CALIFORNIA</i>	11	44
ESTANCIA PINOT NOIR, <i>MONTEREY COUNTY, CALIFORNIA</i>	10	40
TRAPICHE OAK CASK MALBEC, <i>MENDOZA, ARGENTINA</i>	11	44
HAYMAN & HILL MERITAGE RESERVE, <i>MONTEREY COUNTY, CALIFORNIA</i>	10	40

ADDITIONAL WINE SELECTIONS BY THE BOTTLE AND EVERGLADES WINE LIST ALSO AVAILABLE.

Beers

Domestic

BUD LIGHT • BUDWEISER • COORS LIGHT • O'DOUL'S (*non-alcoholic*) • MILLER LITE

Craft & Import

ALLIGATOR DROOL *Brewed specially for Rosen Hotels & Resorts*

ACE CIDER • AYINGER CELEBRATOR, DOPPELBOCK • CORONA • FOUNDERS PORTER
FUNKY BUDDHA FLORIDIAN, HEFEWEIZEN • FUNKY BUDDHA HOP GUN, IPA • GUINNESS
HEINEKEN • LEFFE BLOND • SIERRA NEVADA PALE ALE

ASK US ABOUT OUR SEASONAL SELECTIONS AND DRAFT BEERS