

RESERVATION

GUIDELINES

PALM COURT ITALIAN

Tuesday - Saturday
Reservations available between 5 - 10 pm

RUMFISH GRILL

Open Daily Reservations available at 5 pm, 7 pm, or 9 pm

Reservation Policy

We kindly ask that reservations commence within 15 minutes of the scheduled time. In the event that your party is delayed beyond this time frame, we may need to apply a nominal late fee or, regrettably, forfeit the reservation.

For groups of 15 or more guests, we offer a limited menu selection to ensure a smooth dining experience for all. Additionally, we request that such groups settle their bills under one check, with a maximum of two forms of payment for convenience.

Please note that TradeWinds Resort operates as a cashless property, accepting debit, credit, or room charges for your convenience.

Reservation Confirmation

To ensure optimal service, we kindly request a final confirmation and an accurate count of guests 24 hours prior to your reservation time. The guaranteed number of guests will be charged at the full rate, irrespective of any no-shows. Unfortunately, additional seating may be subject to availability for guests not included in the guaranteed count.

Seating Arrangements

Our seating arrangements are carefully curated based on the evening's business level, under the discerning guidance of our restaurant management. While we strive to accommodate all parties, please understand that seating may be spread across multiple tables, and larger groups may necessitate separation.

Service Charge

To ensure the quality of service, a 22% automatic service charge will be added to groups of 12 or more guests.

Cancellation Policy

In the event of a cancellation, we appreciate a notice of at least 48 hours in advance to avoid any charges. Cancellations made under 48 hours prior to the reservation time will incur a \$250 fee, which will be processed using the credit card on file.

RumFish Grill Specifics

While we endeavor to accommodate all requests, tank-side seating at RumFish Grill cannot be guaranteed.

For those seeking to enhance their dining experience with special event additions, such as a customized sign in the tank or a diver accompanied by a customized sign, we kindly request a minimum of 2 weeks' notice for scheduling.

Service is our Passion

We appreciate your understanding and cooperation in adhering to these policies as we strive to provide you with an exceptional dining experience. Should you have any further inquiries or require assistance, please do not hesitate to contact us.

Thank you for choosing to dine with us at TradeWinds Resort.





PALM COURT PICCOLA DAL MENU

ANTIPASTO

Guest's choice of one.

CAESAR

Romaine I garlic croutons | Parmesan | Mediterranean anchovies

TUSCAN CANNELLINI BEAN SPREAD

parmesan | basil | crostini

ENTRÉE

Guest's choice of one.

STUFFED PEPPERS

wild mushroom risotto I fontina I pomodoro

SEARED GULF GROUPER

artichokes | olives | plum tomato | white wine | parmesan risotto GF

CHICKEN PARMESAN

linguine I pomodoro I mozzarella I basil

SPAGHETTI & MEATBALLS

basil I pomodoro I pecorino romano

PENNE ALLE VODKA

garlic | shallots | tomato vodka cream sauce | parmesan | basil

DESSERT

Guest's choice of one.

TIRAMISU

NEW YORK CHEESECAKE



\$70 per person

PALM COURT MEZZO DAL MENU

ANTIPASTO

Guest's choice of one.

BRUSCHETTA

grilled ciabatta | marinated olives local plum tomatoes | basil | Parmesan

CALAMARI FRITTI

calamari | marinated olives | capers basil pomodoro | lemon

CAESAR

Romaine I garlic croutons I Parmesan Mediterranean anchovies

PASTA - PRIMI

Guest's choice of one.

PENNE ALLE VODKA

garlic | shallots | tomato vodka cream sauce parmesan | basil

GNOCCHI BOLOGNESE

pecorino romano

ENTRÉE

Guest's choice of one.

PAN ROASTED CHICKEN PICATTA

capellini | capers | lemon | butter

SEARED GULF GROUPER

artichokes | olives | plum tomato | white wine parmesan risotto GF

VEAL MARSALA

wild mushrooms I marsala wine I veal demi-glace truffle whipped potato

STUFFED PEPPERS

wild mushroom risotto I fontina I pomodoro

DESSERT

Guest's choice of one.

TIRAMISU

NEW YORK CHEESECAKE





ANTIPASTO

Guest's choice of one.

CEDAR KEY LITTLE NECK CLAMS blistered grape tomato | basil | E.V.O.O. | grilled ciabatta

BURRATA CAPRESE heirloom tomatoes | E.V.O.O. | aged balsamic | basil

BEEF CARPACCIO
petite greens | shaved parmesan | black truffle oil
pine nuts | pesto | capers

CAESAR
Romaine | garlic croutons | Parmesan
Mediterranean anchovies

PASTA - PRIMI

Guest's choice of one.

LOBSTER RAVIOLI roasted pepper I sherry fonduta I asparagus I parmesan

GNOCCHI BOLOGNESE pecorino romano

FAMILY STYLE:

ENTRÉE

PAN ROASTED CHICKEN PICATTA capellini | capers | lemon | butter

VERLASSO SALMON caponata

VEAL MARSALA wild mushrooms I marsala wine I veal demi-glace truffle whipped potato

SIDES

TRUFFLE WHIPPED POTATO

GRILLED ASPARGUS & GREMOLATA

DESSERT

TIRAMISU

GELATO

CANNOLI



RUMFISH GRILL

DINNER MENU A

FIRST COURSE

Guest's choice of one.

SPICED BLUE CRAB BISQUE

sherry I thyme I cream

HEARTS OF ROMAINE

Caesar dressing I grana padano I Cuban bread crouton

SECOND COURSE

Guest's choice of one.

CHICKEN BUCATINI

oven dried tomatoes I roasted garlic I spinach I bucatini I white wine

FLORIDA POMPANO

crushed fingerling potatoes I red pepper coulis I corn & Gulf shrimp relish

SEARED VERLASO SALMON

chermoula | scallion oil | charred tomato | farro risotto

THIRD COURSE

CLASSIC FLORIDA KEY LIME PIE

Florida key lime custard | graham cracker crust



\$75 per person

RUMFISH GRILL

DINNER MENU B

FIRST COURSE

Guest's Choice of One

SPICED BLUE CRAB BISQUE

HEARTS OF ROMAINE

Caesar dressing I grana padano I Cuban bread crouton

SECOND COURSE

Guest's choice of one.

CHICKEN BUCATINI

oven dried tomatoes I roasted garlic I spinach I bucatini I white wine

FLORIDA POMPANO

crushed fingerling potatoes I red pepper coulis I corn & Gulf shrimp relish

EVERYTHING CRUSTED AHI TUNA

black rice | pineapple salsa | soy-ginger reduction | wasabi | pickled ginger

70Z. CHOICE ANGUS FILET MIGNON

Yukon whipped potato I asparagus

THIRD COURSE

Guest's choice of one.

CLASSIC FLORIDA KEY LIME PIE

Florida key lime custard | graham cracker crust

MOLTEN LAVA CHOCOLATE CAKE

decadent dark chocolate cake I salted caramel ice cream



\$85 per person

RUMFISH GRILL

DINNER MENU C

FIRST COURSE

Guest's choice of one.

SPICED BLUE CRAB BISQUE

HEARTS OF ROMAINE Caesar dressing I grana padano I Cuban bread crouton

HEIRLOOM TOMATO SALAD arugula I red onion I crispy pancetta I bleu cheese I olive oil I balsamic

SECOND COURSE

Guest's choice of one.

AHI, CRAB, & AVOCADO STACK ahi tuna I lump crab I avocado I tomato I papaya & mango salsa I sweet chili sauce I taro chips

SPICY KOREAN STYLE STEAK TARTARE pea tendrils I pickled fennel I grape tomato I saffron aioli

ZA'ATAR DUSTED CALAMARI pepperoncini aioli I red pepper coulis I lemon

THIRD COURSE

Guest's choice of one.

BRICK CHICKEN red quinoa & lentil tabbouleh I roasted garlic labneh I crispy onions

IRON SKILLET GROUPER beluga lentils | lump crab | green onion emulsion

LOBSTER MAC N' CHEESE Caribbean lobster l smoked bacon l Gruyère

70Z CHOICE ANGUS FILET MIGNON Yukon whipped potato I asparagus

FOURTH COURSE

Guest's choice of one.

CLASSIC FLORIDA KEY LIME PIE Florida key lime custard I graham cracker crust

MOLTEN LAVA CHOCOLATE CAKE decadent dark chocolate cake I salted caramel ice cream



\$105 per person













