

BREAKFAST

◆ ENTREES ◆

GRANOLA PARFAIT 12

Seasonal berries, granola, greek yogurt, honey
V • GFO

BANANA BLISS PANCAKES 14

Three pancakes, fresh banana, almond granola, maple syrup
add Bananas Foster +\$3 | Nutella +\$4
Served plain upon request
V

CLASSIC BREAKFAST 16

Two eggs, breakfast potatoes, choice of: bacon • sausage • chicken sausage, choice of toast
GFO

THREE EGG OMELET 16

Served with breakfast potatoes & choice of up to four:
Protein: bacon, ham, sausage, chicken sausage
Veggies: bell pepper, onion, mushroom, spinach, tomato
Cheese: american, swiss, cheddar, goat, feta
V • GFO

AVOCADO TOAST 12

Sourdough toast, avocado mousse, cream cheese, everything bagel spice, tomato relish, pickled onions, poached egg | add smoked salmon: +\$6
V • VG • GFO

CREME BRÛLÉE FRENCH TOAST 16

Sliced challah bread dipped in a brûlée batter, powdered sugar, cinnamon
add berry compote or bananas foster: +\$3
V

◆ SIDES ◆

FRUIT CUP 6 V • VG

BACON 6

SAUSAGE 6

CHICKEN APPLE SAUSAGE 6

BREAKFAST POTATOES 6

TOAST: white, wheat, sourdough, rye 5 GFO

V - Vegetarian Option Available
VG - Vegan Option Available
GFO - Gluten-Free Option Available

*Parties of 6 or more 20% Gratuity. *Limit 2 separate checks per table.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BRUNCH

ENTREES

BANANA BLISS PANCAKES 14

Three pancakes, fresh banana,
almond granola, maple syrup
add bananas foster +\$3 | Nutella +\$4
Served plain upon request **V**

GRANOLA PARFAIT 12

Seasonal berries, granola, greek yogurt, honey **V • GFO**

AVOCADO TOAST 12

Sourdough toast, avocado mousse, cream cheese,
everything bagel spice, tomato relish, pickled onions,
poached egg | add smoked salmon: +\$6 **V • VG • GFO**

CLASSIC BREAKFAST 16

Two eggs, breakfast potatoes, choice of:
bacon • sausage • chicken sausage, choice of toast **GFO**

CREME BRÛLÉE FRENCH TOAST 16

Sliced challah bread dipped in a brûlée batter,
powdered sugar, cinnamon
add berry compote or bananas foster: +\$3 **V**

THREE EGG OMELET 16

Served with breakfast potatoes & choice of up to four
Protein: bacon, ham, sausage, chicken sausage
Veggies: bell pepper, onion, mushroom, spinach, tomato
Cheese: american, swiss, cheddar, goat, feta
V • GFO

CHICKEN & WAFFLES 18

Hand breaded chicken strips,
maple bourbon anglaise, bacon, scallion

FISH TACOS 17

Blackened Mahi, grilled pineapple salsa, crispy wonton strips,
sweet and sour veggie slaw, chipotle aioli, cilantro,
lime wedge, seasoned fries

SMASH BURGER 16

Two 4-ounce US Prime beef patties, caramelized onions,
american cheese, house burger sauce, toasted brioche
bun, seasoned fries | add bacon +\$3

CLASSIC CLUB SANDWICH 17

Ham, turkey, bacon, lettuce, tomato, cheddar, seasoned fries

THE KAROL SALAD 14

Mixed spring greens, goat cheese croquette,
radish, heirloom tomato, cucumber, carrot,
candied walnut, sweet vidalia dressing **V**

CHOPPED COBB SALAD 20

Romaine, cucumber, tomato, bleu cheese,
cheddar cheese blend, bacon, hard boiled egg, blackened
chicken and blackened shrimp, smoked ranch dressing **GFO**

POWER BOWL 18

Quinoa, spinach, grilled chicken, goat cheese, sweet basil vinaigrette

SIDES

FRUIT CUP 6 **V • VG**
BACON 6
SAUSAGE 6

CHICKEN APPLE SAUSAGE 6
BREAKFAST POTATOES 6

TOAST: white, wheat, sourdough, rye 5 **GFO**

ADD CHICKEN7
ADD SHRIMP12
ADD SALMON12
ADD FILET TIP14

DRINKS

BLOODY MARY 12

our homemade bloody mary recipe

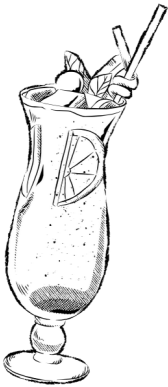
MIMOSA CARAFE 22

carafe of champagne served with cranberry or orange juice

MIMOSA 11

glass of champagne served with orange juice

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APPETIZERS

GROUPEL BITES 18

Crispy Battered Grouper | Lemon
Citrus Pickled Jalapeño | Calabrian Aioli

COCONUT SHRIMP 15

Hand Battered Crispy Shrimp
Sesame Seeds | Sweet Chili Sauce

FRIED DEVEILED EGGS 13

Truffle Aioli | Bacon | Scallions
Pickled Mustard Seeds

BRUSSELS SPROUTS 12

Crispy Fried Brussels | Bacon
Pepper Honey Sauce

HANDHELDS

All served with seasoned fries.
truffle fries +5

FISH TACOS 17

Blackened Mahi | Grilled Pineapple Salsa
Crispy Wonton Strips | Sweet and Sour Veggie Slaw
Chipotle Aioli | Cilantro

SMASH BURGER 16

Two 4oz US Prime Beef Patties | Caramelized Onions
American Cheese | House Burger Sauce
Toasted Brioche Bun | add bacon +3

FRENCH DIP 21

Freshly Shaved Prime Rib | Melted Swiss
Warm French Baguette | House-Made Au Jus

CLASSIC CLUB SANDWICH 17

Ham | Turkey | Bacon | Cheddar Cheese
Lettuce | Tomato | Mayo

FRIED CHICKEN SANDWICH 16

Fried Chicken Breast | Arugula | Cherry Peppers
Artichoke | Caesar Dressing | Toasted Brioche Bun

BLACKENED FISH SANDWICH (SEASONAL) 18

Lettuce | Tomato | Calabrian Chili Aioli
Toasted Brioche Roll

SOUP & SALAD

SOUP OF THE DAY

Cup 6 • Bowl 10

Chef's Daily Creation

AHI TUNA SALAD 20

Ahi Tuna | Spring Mix | Crispy Wonton | Sesame Seeds
Pickled Ginger | Yuzu Vinaigrette | Wasabi Aioli

THE KAROL SALAD 14

Mixed Spring Greens | Heirloom Tomato | Cucumber
Candied Walnut | Goat Cheese Croquette
Sweet Vidalia Dressing V

CLASSIC CAESAR 11

Romaine | Aged Parmesan | Garlic Croutons

CHOPPED COBB SALAD 20

Romaine | Cucumbers | Tomatoes | Bleu Cheese
Cheddar Cheese Blend | Bacon | Hard Boiled Egg | Blackened
Chicken | Blackened Shrimp | Smoked Ranch Dressing GFO

ENHANCE YOUR SALAD

Chicken +7 | Shrimp +12 | Filet Tips +14 | Salmon +15 | Grouper +18

ENTRÉES

PESTO SHRIMP 29

Linguini Pasta | Gulf Shrimp | Roasted Red Peppers
Pesto | Garlic | Charred Tomato

FISH & CHIPS 20

Crispy Vodka Battered Cod
Seasoned Fries | Tartar Sauce

BOWLS

SOUTHWEST CHICKEN BOWL 18

Blackened Chicken | Yellow Rice | Black Beans
Corn | Pico de Gallo | Cilantro Crema | Avocado

GREEK BOWL 18

Falafel | Chicken | Hummus | Cherry Tomatoes
Tzatziki | Spinach | Rice | Pickled Onion | Feta Cheese



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DINNER MENU

A Gulf-to-Table Experience



◆ APPETIZERS ◆

GROUPE BITES 18

Crispy Battered Grouper | Lemon
Citrus Pickled Jalapeño | Calabrian Aioli

COCONUT SHRIMP 15

Hand Battered Shrimp | Crispy Coconut Crust
Sesame Seeds | Sweet Chili Sauce

CREOLE SHRIMP 15

Fennel Sausage | Chili Lime Broth
Roasted Red Pepper | Grilled French Bread

FRIED DEVILED EGGS 13

Truffle Aioli | Bacon | Scallions
Pickled Mustard Seeds

BRUSSELS SPROUTS 12

Crispy Fried Brussels | Pepper Honey | Bacon

◆ SOUP & SALAD ◆

SOUP OF THE DAY 10

Chef's Daily Creation

AHI TUNA SALAD 20

Ahi Tuna | Spring Mix | Crispy Wonton | Sesame Seeds
Pickled Ginger | Yuzu Vinaigrette | Wasabi Aioli

THE KAROL SALAD 14

Mixed Spring Greens | Heirloom Tomato | Cucumber
Candied Walnut | Goat Cheese Croquette
Sweet Vidalia Vinaigrette ^V

CLASSIC CAESAR 11

Romaine | Aged Parmesan | Garlic Croutons

CHOPPED COBB SALAD 20

Romaine | Cucumbers | Tomatoes | Bleu Cheese
Cheddar Cheese Blend | Bacon | Hard Boiled Egg | Blackened
Chicken | Blackened Shrimp | Smoked Ranch Dressing ^{GFO}

◆ ENHANCE YOUR SALAD ◆

Chicken +7 | Shrimp +12 | Filet Tips +14
Salmon +15 | Grouper +18

◆ FROM THE SEA ◆

CHAMPAGNE GROUPE 36

Grouper | Herb-Roasted Fingerlings | Arugula
Shiitake Mushroom | Champagne Sauce

PESTO SHRIMP 29

Linguini Pasta | Gulf Shrimp | Roasted Red Pepper
Pesto | Garlic | Charred Tomato | Onion

LOBSTER MAC & CHEESE 32

Cavatappi | Tender Maine Lobster
House Cheese Sauce | Toasted Breadcrumbs

ATLANTIC SEARED SALMON 29

Yellow Tomato Cream Sauce | Potato Gnocchi
Baby Spinach | Crimini Mushroom | Fried Shallots

FISH & CHIPS 20

Crispy Vodka Battered Cod
Seasoned Fries | Tartar Sauce

◆ FROM THE LAND ◆

BRAISED SHORT RIB 35

Whipped Potato | Roasted Carrots
Rib Jus | Fried Onion Straws

PORK CHOP 34

Mustard Sauce | Collard Greens | Rice
Black Eyed Peas | Fried Onion Straws

HOT HONEY HALF CHICKEN 28

Pan Jus | Whipped Potato | Roasted Carrots

ITALIAN SAUSAGE BOLOGNESE 29

Bucatini | Herbed Ricotta
Pecorino Romano | Fried Basil

8oz FILET 49

Grilled Filet | Whipped Potato
Seasonal Vegetables | Scallion Butter
Sub for Bleu Cheese Butter +\$6

◆ ENHANCE YOUR ENTRÉE ◆

Shrimp Skewer +12 | Salmon +15
4oz Maine Lobster Tail +18 | Grouper +18

THE **KAROL** HOTEL
MARRIOTT TRIBUTE PORTFOLIO

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