BREAKFAST 7:00am - 11:00am

CINNAMON FRENCH TOAST 18 honey butter, strawberries

BUTTERMILK BLUEBERRY PANCAKES 18 syrup and vanilla cream

EGGS BENEDICT 22 crumpets, canadian bacon, hollandaise sauce

TWO FARM FRESH EGGS 18 potatoes, roasted tomatoes, bacon and toast

THREE EGG OMELETTE 24 tomatoes, mushrooms, peppers, spinach, onions, cheese served with toast

EGG WHITE FRITTATA 20 roasted vegetables, arugula

SMOKED SALMON 22 baby heirloom tomatoes, capers, red onion, hard boiled egg choice of bagel

AVOCADO TOAST 18 marinated feta, cucumber, pumpkin seeds

RUSTIC CUT OATMEAL 14 pecans, brown sugar, raisins, warm milk

FRUIT PLATE 14 seasonal sliced fruits, and plain yogurt with berries

BEVERAGES

ICED TEA, LEMONADE 6

FRESH ORANGE OR GRAPEFRUIT JUICE 6

FRESHLY BREWED COFFEE, REGULAR OR DECAFFEINATED

Small Pot 10 Large Pot 14 Filtered 6

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, raw oysters or eggs may increase your risk of food borne illness.

LUNCH 11:30am - 3:00pm

TO START

CHIPS & SALSA 14 roasted tomato salsa, guacamole

MUSHROOM QUESADILLA 16 poblano, guajillo, chihuahua cheese, cilantro-cucumber salsa

SALADS

CAESAR 16

romaine, tomato, focaccia croutons, garlic-anchovy dressing

ARTISAN GREENS 18

goat cheese, parmesan, avocado, heirloom tomato red onion, cucumbers, white balsamic vinaigrette

GREEK 18

tomato, cucumber, kalamata olive, little gem lettuce, sumac valbreso feta, red onions, oregano vinaigrette

TOMATO & MOZZARELLA 20 basil pesto, watercress, balsamic reduction, crostini

SIDES

Avocado 4, Chicken 10, Shrimp 12, Salmon* 16, Grouper 18

BOWLS

QUINOA 22

sweet potato, roasted poblano, charred corn, avocado cilantro crema, red wine vinaigrette

SALMON POKE* 24

sushi rice, cucumber, pickled sweet peppers, radishes, avocado seaweed, sesame, edamame red cabbage, yum-yum sauce

SANDWICHES

HANDCRAFTED BURGER* 24 lettuce, tomato pickle, aged cheddar, brioche bun

FLORIDA GROUPER 34 grilled, lettuce, tomato, cajun remoulade, artisan bun

ROASTED TURKEY 26 house roasted turkey, lettuce, tomato, bacon, aged cheddar, garlic aïoli rosemary kaiser bun

TUNA WRAP 18 tomato, baby arugula, red wine vinaigrette, wheat wrap

DESSERTS

KEY LIME PIE 12 mango chutney, malibu whipped ganache

CHOCOLATE TORTE 16 dulcey cream, fudge ripple ice cream

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The Ritz-Carlton, Naples 280 Vanderbilt Beach Road Naples, FL 34108

DINNER 5:00pm - 11:00pm

TO START

FRENCH ONION SOUP 14 three cheese gratin

SHRIMP AQUA CHILE 14 jicama, cucumber, grapefruit, pico de gallo, tortilla chips

HERB GUACAMOLE 18 dill, mint, spring onions, tortilla chips

SALADS

BURRATA 16 tomatoes, dried olives, salsa verde, bread crisp

CAESAR SALAD 18 sesame seed croutons, parmesan, mustard oil, tahini anchovy dressing

SPINACH SALAD 20 kale, frisée, goat cheese crema, toasted pecans, basil oil red wine vinaigrette

PIZZA / SANDWICHES

CHEESE PIZZA 20 fresh mozzarella, red sauce, basil oil

TURKEY CLUB 22 honey citrus turkey, tomato, bacon, lettuce, avocado, mustard yogurt-cilantro spread, sourdough bread

BURGER 24 aged cheddar, charred tomato, bacon, burger relish

FISH SANDWICH 34 fried grouper, red cabbage slaw, charred tomato, jalapeño aïoli

ENTRÉES

RAVIOLI 26 spinach, ricotta, grass fed beef ragu

DRY RUBBED CHICKEN BREAST 34 fennel-zucchini escabeche, celery root purée, oregano vinaigrette

BEEF FILET 40 charred onion & dill soubise, asparagus, green pepper corn sauce

GRILLED MAHI 36 white truffle spaghetti squash, charred broccolini, honey cauliflower crust

SALMON LEAF 38 cucumber, fennel, dried cherries salad, green harissa, lemon, olive oil

DESSERTS

CRÈME BRÛLÉE 10 seasonal berries

KEY LIME PIE 12 mango chutney, malibu whipped ganache

CHOCOLATE TORTE 16 dulcey cream, fudge ripple ice cream

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