



NAUTILUS CABANA CLUB

DINNER

STARTERS

Snapper Ceviche*	22
Mango, red onion, habanero	
Nauti Wing Lollipops ^{GF}	20
Celery & carrot sticks, house buffalo sauce or BBQ sauce	
Seafood Bouillabaisse	26
Shrimp, mussels, clams, calamari, snapper, scallop, vegetables, saffron seafood broth, garlic crostini	
Jumbo Tiger Shrimp Cocktail ^{GF}	27
Rémoulade & cocktail sauce	
Burrata ^V ^N	24
Sliced honeycrisp apple, heirloom tomato, basil, mint, almond dukkah, candied jalapeños, extra virgin olive oil, balsamic glaze	
Crispy Brussels Sprouts*	14
Bacon, fried egg, truffle ponzu sauce	
Truffle Shishito Pepper ^{VG}	14
White truffle oil, ponzu soy, toasted sesame	
Hummus ^{VG}	14
Marinated olives, grilled naan bread Add market veggies 6	

SALADS

Add chicken 10 | mahi-mahi 12 | steak* 12 | salmon* 12 | shrimp 11

Classic Caesar ^V	17
Romaine wedge, parmesan cheese crostini, baby heirloom, caesar dressing	
Asian Chicken Salad ^{GF} ^N	24
Pulled chicken, red cabbage, napa cabbage, carrots, gem lettuce, orange segments, sesame seeds, scallion, baby cucumbers, crushed peanut, red bell pepper, cilantro, peanut dressing	
Shrimp Grain Bowl	26
Grilled shrimp, farro, quinoa, tofu, charred corn, cucumber, grape tomatoes, grilled artichoke, hearts of palm, baby arugula, passion fruit vinaigrette	
Lobster Cobb Salad ^{GF}	32
Maine lobster, gem lettuce, charred corn, cucumber, tomatoes, bacon, avocado, hard-boiled eggs, blue cheese, creamy lemon & dill dressing	
Poke Bowl ^{GF} ^V	16
Jasmine rice, edamame, fried tofu, baby cucumber, scallion, red cabbage, wakame, roasted seaweed, radish, daikon sprout, kimchi aioli Add marinated tuna* 12 marinated salmon* 12 grilled chicken 10 shrimp 11	

MAINS

Steak Frites* ^{GF}	45
Grilled churrasco, fries, citrus chimichurri	
Braised Pork Shank Osso Buco	31
Mashed yukon gold potatoes, roasted cipollini, baby carrots	
Chicken Benedetto	31
Panko-breaded, stuffed with brie cheese, granny smith apple, cranberry, garlic mashed potatoes, grain mustard sauce	
Saku Chilean Sea Bass ^{Well-Being}	45
Vegetable fried rice, fried leeks, sweet ginger soy glaze	
Pan-Seared Snapper ^{GF} ^{Well-Being}	35
Sweet potato & chorizo hash, wild mushroom, heirloom tomatoes	
Fruits de Mer Pasta	38
Rigatoni pasta, maine lobster, shrimp, mussels, clams, calamari, scallop, onion, mushroom, garlic wine sauce	
Gourmet Mushroom Pasta ^V	28
Rigatoni pasta, sautéed local mushrooms, garlic wine sauce	
Nauti Wagyu Burger*	26
American wagyu 10oz, caramelized onion, bibb lettuce, tomato, pickled jalapeño, gruyère cheese, garlic aioli, brioche bun GF option available	
Beyond Burger ^{Plant-Based}	25
Caramelized onions, pickles, bibb lettuce, tomatoes, cilantro aioli GF option available	
Garlic & Herb Filet Mignon*	54
Filet mignon 7oz, garlic & herb butter, caprese asparagus, dauphine potatoes	

SIDES

Truffle Fries ^V	10
French Fries ^V	8
Sweet Potato Fries ^V	8
Garden House Salad ^V	10
Sautéed Broccolini ^V	10
Yukon Gold Mashed Potatoes ^V	10
Vegetable Fried Rice ^V	10
Seasonal Fresh Fruit ^{GF} ^V	10
Berry Bowl ^{GF} ^V	12

^{GF} - GLUTEN-FREE ^V - VEGETARIAN ^{VG} - VEGAN
^N - CONTAINS NUTS ^{Plant-Based} - PLANT-BASED ^{Well-Being} - WELL-BEING DISH

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.
A 20% service charge and applicable taxes will be added to the final bill.



NAUTILUS CABANA CLUB

BEVERAGE

WINES

BUBBLES

listed from sweetest to strongest

	6oz	9oz	BTL
La Marca, PROSECCO , Veneto, Italy, NV	19	-	75
J Vineyards Cuvée 20, SPARKLING , California	18	-	85
Paul Buisse, CRÉMANT DE LOIRE SPARKLING , France	-	-	100
Decoy Limited by Duckhorn, BRUT SPARKLING ROSÉ , California	-	-	100
G. H. Mumm, BRUT CHAMPAGNE , France	26	-	120
G. H. Mumm, BRUT ROSÉ CHAMPAGNE , France	26	-	120
Taittinger, BRUT CHAMPAGNE , France, NV	-	-	140
Dom Pérignon, CHAMPAGNE , France, NV	-	-	600

LIGHTER INTENSITY, FRUIT-FORWARD WHITE/ROSÉ WINES

listed from milder to stronger

Domaines Ott BY.OTT, ROSÉ , Côtes de Provence, France	16	22	68
Gérard Bertrand ‘Cote des Roses’, ROSÉ , France	17	23	65

LIGHTER INTENSITY, TERROIR-DRIVEN WHITE/ROSÉ WINES

listed from milder to stronger

Santa Margherita, PINOT GRIGIO , Alto Adige, Italy	19	27	75
Château d’Esclans ‘Whispering Angel’, ROSÉ , France	19	27	75
J. de Villebois, POUILLY-FUMÉ SAUVIGNON BLANC , France, NV	19	27	75
Mohua, SAUVIGNON BLANC , Marlborough, New Zealand	16	22	60
Pazo Cilleiro, ALBARIÑO , Rías Baixas, Galicia, Spain	-	-	60

FULLER INTENSITY, FRUIT-FORWARD WHITE/ROSÉ WINES

listed from milder to stronger

Chalk Hill, CHARDONNAY , Russian River Valley, California	10	13	50
Chalone, CHARDONNAY , Monterey County, California	24	32	98

LIGHTER INTENSITY, FRUIT-FORWARD RED WINES

listed from milder to stronger

Nielson, PINOT NOIR , Santa Barbara, California	12	15	60
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MEDIUM INTENSITY, FRUIT-FORWARD RED WINES

listed from milder to stronger

Belle Glos Balade, PINOT NOIR , California	-	-	198
Bulletin Place, MERLOT , South Eastern Australia	12	15	62
Cline Cellars ‘Ancient Vines’, BLEND , Contra Costa County, California	11	14	52
Threadcount by Quilt, BLEND , California	12	15	55
Artesa, CABERNET SAUVIGNON , Napa Valley, California	24	32	98
Educated Guess, CABERNET SAUVIGNON , California	15	21	58

FULL INTENSITY, FRUIT-FORWARD RED WINES

listed from milder to stronger

J. Lohr ‘ Pure Paso’, PROPRIETARY BLEND , Paso Robles, California	-	-	64
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COCKTAILS 19

Sip the Elements – a Cocktail Experience Inspired by Nature. At Sonesta Hotels & Resorts, every detail is thoughtfully curated – including our branded cocktails, which embody the natural elements that shape the world around us. From bold and fiery to smooth and refreshing, each drink is crafted to reflect a unique energy, enhancing the guest experience one sip at a time.

Golden Horizon

Patrón silver, Licor 43, Liquid Alchemist passion fruit syrup, lime juice

Lavender Bliss

Tito’s Handmade vodka, HipStirs Lavender Haze syrup, lemon juice, sugar rim

Espresso Eclipse Martini

Chopin potato vodka, Finest Call espresso martini mix, Caffè Borghetti espresso liqueur, Kahlúa

Harvest Retreat Old Fashioned

Jack Daniel’s, Liquid Alchemist apple spice syrup, Angostura cocoa bitters

Fiesta Glow Spicy Margarita

Hornitos tequila, Liquid Alchemist simple syrup, lime juice

Crimson Discovery

Hendrick’s gin, Liquid Alchemist pomegranate grenadine, lemon juice, absinthe, cucumber slice

Breeze & Botanicals Mojito

Bacardí añejo cuatro rum, Liquid Alchemist simple syrup, lime juice, club soda, mint & cucumber slice

Timeless Midnight Old Fashioned

Maker’s Mark bourbon, HipStirs old fashioned syrup

Passion Fruit Paloma

Hornitos Reposado tequila, Chinola, Fever-Tree sparkling grapefruit, rosemary simple syrup, fresh lime

ZERO-PROOF COCKTAILS 16

Buzz-Free Lavender Bliss

Ritual Zero Proof gin, HipStirs Lavender Haze syrup, lemon juice, sugar rim

Dry Crimson Discovery

Ritual Zero Proof gin, Liquid Alchemist pomegranate grenadine, lemon juice, cucumber slice

Faux Fiesta Glow Spicy Margarita

Ritual Zero Proof tequila, Liquid Alchemist simple syrup, lime juice

BEVERAGES

Coffee	6
Espresso Cappuccino Latte Macchiato	7
Soda	8
Red Bull	8
Evian Water	8 14
Still or sparkling, small or large	
Juice	6
Orange, cranberry, apple or grapefruit	
Cold-Pressed Juice 	12
Watermelon Pineapple Tangerine	
Le Beet Apple, Beet, Ginger	
Le Carrot Orange, Carrot, Ginger	
Le Green Cucumber, Kale, Lime, Ginger, Organic Agave Nectar	

BEER | SELTZER

Bud Light 4.2% ABV	8	La Rubia Blonde Ale	
Heineken 5.0% ABV	9	5.0% ABV	9.5
Heineken 0.0 0% ABV	9	Voodoo Ranger IPA	
Corona Premier 4.0% ABV	9	7.0% ABV	9.5
Corona Extra 4.6% ABV	9	Fat Tire Ale 5.2% ABV	9.5
Stella Artois 5.0% ABV	9	Samuel Adams	
Angry Orchard		Boston Lager 5.0% ABV	8
Hard Cider 5.0% ABV	8	Truly Wild Berry 5.0% ABV	8
Modelo Especial 4.6% ABV	9	High Noon 4.5% ABV	9.5

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