

RISE & SHINE



Tropical Açai Bowl

Frozen Açai, Banana, Berry, Shredded Coconut, Granola

20

Fresh Fruit Plate

Assorted Seasonal Fruit

15

Pastry Basket

Assorted Housemade Pastries

13

Steel Cut Oatmeal

Brown Sugar, Raisin, Walnut

12

Berry Parfait

Greek Yogurt, Berry Compote, Granola

14

Over Night Oats

Peanut Butter, Coconut Milk, Cinnamon, Shredded Coconut, Banana Compote

12

Add Breakfast Sides

Choice of Breakfast Sides - Bacon, Turkey Bacon, Sausage, Turkey Sausage, or Country Ham

6

Eggs Your Way

Two Eggs, Baby Yukon Gold Potato, Arugula and Tomato Salad, and Choice of Bacon, Country Ham or Breakfast Sausage

19

Build Your Own Omelet

Select up to 4 of the following....

Pepper, Spinach, Onion, Mushroom, Tomato, Feta Cheese, Sharp Cheddar Cheese, Gruyère Cheese, Goat Cheese, Ham, Sausage, Bacon

21

Sunrise "505" Omelet

Chorizo, Cotija Cheese, Onion, Avocado, Chipotle Aioli

23

Buttermilk Flapjacks

Three Pancakes, Choice of Maple Syrup, Berry Coulis, or Chocolate Syrup

18

Greek-Style Avocado Toast

Avocado Mousse, Feta Cheese, Country Bread, Tomato, Onion, Topped with Arugula

Add Smoked Salmon +\$8. Add Egg +\$5

16

SIGNATURE DISHES

Ilios Breakfast Potatoes

Crispy Baby Yukon Gold Potato, Bacon Lardon, Crema Fresca, Sunny-Side Up Eggs

17

Lobster Latke Benedict

Butter Poached Lobster, Potato Pancake, Poached Egg, Classic Hollandaise Sauce

23

Bread Pudding French Toast

Bourbon Berry Compote, Coconut Flakes & Granola

18

Croque Madame

Oven Roasted Turkey, Prosciutto, Mornay Sauce, Grilled Brioche, Sunny-Side Up Egg, Mornay Sauce

19

Farmer's Frittata

Farm Fresh Egg, Roasted Squash, Herbed Potato, Blistered Tomato, Serrano Pepper, Avocado Aioli

18

BREAKFAST BUNDLES

17 EACH

Steel Cut Oatmeal

Includes Small Coffee or Beverage of Choice

Fruit and Pastry Basket

Includes Small Coffee or Beverage of Choice

Parfait and Pastry

Includes Small Coffee or Beverage of Choice

SMOOTHIES

9 EACH

Berry Blast

Strawberry, Blueberry, Raspberry, Açai Berry, Spinach

Tropical Fusion

Pineapple, Mango, Strawberry

COCKTAILS

15 EACH

Mimosa, Bloody Mary

JUICES

6 EACH

Orange, Grapefruit, Pineapple, Cranberry, Apple

★ Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of dietary restrictions as menu items may contain ingredients that are not listed within the description. a gratuity of 20% will be added for parties of 6 or more.



Appetizers

- Tuna Nachos*** \$25
Ahi tuna, corn tortilla chips, cilantro - serrano salsa, chipotle aioli, hoisin
- Chips & Guacamole** \$18
Housemade guacamole, corn tortilla chips
- Loaded Hummus** \$16
Roasted beets, cannellini beans, feta, cucumber, chili oil, served with pita
- Roasted Chicken Wings** \$18
Choice of pineapple barbecue or traditional hot Buffalo

Salads

Add Choice of Steak +\$8, Chicken +\$6,
Shrimp +\$10, Catch of the Day +\$10

- 505 Salad** \$18
Spring mix greens, caramelized walnuts, red onion, Mandarin orange, apple cider vinaigrette
- Fire-Grilled Caesar Salad** \$17
Grilled romaine lettuce, shaved parmesan, caesar dressing, herbed crouton crumble
- Wedge Salad** \$18
Iceberg lettuce, fire roasted corn, grape tomato, bacon, blue cheese, 8 minute egg, avocado ranch dressing

Entrees

- Roasted Chicken** \$24
Roasted chicken breast and drum, cauliflower, on-the-vine grape tomato, chive oil
- Catch of the Day** \$27
Chef's selected fish, herbed cous cous, lemon
- Butcher's Filet Steak** \$26
Grilled teres filet, roasted baby Yukon gold potato, chimichurri

Handhelds

- Tinga Tacos** \$18
Choice of shredded chicken or pulled pork, corn tortilla, pickled red onion, queso fresco
Substitute Steak+\$6, Shrimp +\$6
- Quesadilla** \$16
large flour tortilla, cotija and monterey-jack cheese blend, salsa fresca, cilantro, pico de gallo
Add choice of pork +6, chicken +\$6, steak +\$8, shrimp +\$8, guacamole +\$4
- Shrimp Gyro** \$22
Florida pink shrimp, lettuce, tomato and red onion, tzatiki, pita wrap Served with classic cut French fries
Substitute pulled pork, shredded chicken, grilled steak
- Lobster Roll** \$26
Maine lobster, herbed butter, brioche bun, served with classic cut French fries
- Chicken Caesar Wrap** \$19
Romaine lettuce, grilled chicken, aged Parmesan, Caesar dressing, crouton crumble, herbed flour wrap
- The Chicken Sandwich** \$18
Grilled chicken breast, Brie cheese, arugula, shallots, cranberry aioli, toasted multigrain, served with classic cut French fries
- Mediterranean Wrap** \$17
Spring mix greens, purple onion, cucumber, Kalamata olive, Brie cheese, sundried tomato aioli, served with classic cut French fries
Add choice of fish +6, chicken +\$6, steak +\$8, shrimp +\$8
- Classic Burger** \$21
grilled burger patty, lettuce, tomato, onion, choice of American, Cheddar or Swiss cheese, served with classic cut French fries
- Impossible Burger** \$22
Plant based patty, red beet hummus, lettuce, tomato, onion served with classic cut French fries.
Add Avocado +\$2, Cheese +\$2
- Black and Blue Burger** \$24
Signature American Wagyu patty, crispy proscuitto, caramelized onion, blue cheese served with classic cut French fries

Kids \$12

Served with French fries or fruit

Grilled Cheese Chicken Tenders Mini Sliders

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SPECIALTY

CABANA PUNCH 17

Grey Goose Essences Watermelon & Basil,
Riondo Prosecco, Lemon, Watermelon

WHISKEY POINT 18

Angel's Envy Bourbon, Blackberry,
Basil, Fever Tree Ginger Beer

POOL PASSION 17

Patron "Beach House Single
Barrel" Reposado, Passion Fruit,
Lime

MAD ABOUT MANGO 16

Bombay Sapphire Gin, Aperol,
Lemon, Mango, Orgeat

EL DORADO 22

Casa Dragones Tequila, Pineapple,
Orgeat, Lime

SMOKEY SUNBURN 16

21 Seeds Cucumber Jalapeno Tequila,
Lillet Blanc, Lime, Watermelon

ISLAND TIME 16

Brugal 1888 Rum, Banana Liqueur,
Orgeat, Lemon, Pineapple

FROZEN

16 Each | 12 Virgin

*Add a Siesta Key Floater -
Toasted Coconut, Spiced, or Coffee Rum +6*

PIÑA COLADA

Bacardí Coconut, Pineapple, Coconut

STRAWBERRY DAIQUIRI

Bacardí Superior Rum, Strawberry, Lime

MANGO FUEGO

Bacardi Mango Fuego, Mango, Lime, Tajin

FROSE ALL DAY

Whispering Angel "The Beach" Rose, Tito's
Vodka, Lo-Fi Aperitifs Sweet Vermouth,
Fresh Fruit

SPICY MARGARITA

Ghost Tequila, Lime, Agave, Jalapeño

ilios HAPPY HOUR

4-6pm

ilios BAR SERVICE ONLY

\$5 Beer
50% Off Wine by the Glass
\$7 House Mixed Drinks

The Poolside Bar

SPRITZ SEASON

16 EACH

CLASSIC

Aperol, Riondo Prosecco, Orange

SEA SMOKED

Montenegro Amaro, Derrumbes Mezcal,
La Marca Prosecco, Lemon

ACAI

Fair Acai Liqueur, Absolut, La Marca Rose Prosecco,
Blackberry

AMALFI

Fair Kumquat Liqueur, Malfy Arancina Gin,
La Marca Prosecco, Blood Orange

PALOMA

Select Apertivo, Don Fulano Tequila,
Fever Tree Sparkling Grapefruit



BEER 9

5 for 40

LOCAL CRAFT

Lost City Holy Scribe Tripel, Tarpon River Native Lager,
Lost City Golden Glades Blonde Ale, Magic 13 Hazy Room IPA,
Magic 13 Island Lager

DOMESTIC

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite,
Yuengling, Lagunitas IPA, Sierra Nevada Hazy IPA

IMPORT

Modelo Especial, Corona Extra, Corona Light, Guinness,
Heineken, Heineken 0.0, Stella Artois

CANNED COCKTAILS 9

5 for 40

HIGH NOON

Passion Fruit, Black Cherry,
Pineapple, Peach

TRULY WILD BERRY

SURFSIDE

Vodka Lemonade, Vodka Iced Tea

WINE

SPARKLING

Riondo Prosecco, DOC, Italy 12 | 45
La Marca Prosecco Rosé, DOC, Italy 15 | 55
Moët & Chandon Brut Champagne, France 32 | 150

WHITE | ROSÉ

Chateau Ste. Michelle Riesling, Washington, USA 12 | 45
Maddalena Rosé, Paso Robles, CA 12 | 45
Rumor Rose, Cotes de Provence, France 20 | 75
Terlato Family Pinot Grigio, Italy 15 | 55
The Champion, Sauvignon Blanc, New Zealand 15 | 55
Decoy Chardonnay, Napa Valley, California, USA 12 | 45
Sonoma-Cutrer “Russian River”, Chardonnay, California, USA 17 | 65

RED

H3 Cabernet Sauvignon, Washington, USA 15 | 55
Outlier Pinot Noir, California, USA 15 | 55
Wente “Sandstone” Merlot, Central Coast, California, USA 12 | 45
Murrieta’s Well “The Spur” Red Blend, California, USA 15 | 55

Sunrise Terrace

SALADS

Burrata + Heirloom
burrata, heirloom tomato wedges
add prosciutto +6

Caesar
romaine, parmesan, caesar dressing
add chicken, shrimp or fresh catch +6

SMALL PLATES

Cauliflower + Brussel Sprouts
chargrilled cauliflower, brussel sprouts,
toasted sesame seeds

Shrimp Shooter
shrimp, bloody mary sauce
served in shot glass, four per order

Roasted Chicken Wings
black garlic, butter parmesan

FOR THE KIDS

9 EACH

Chicken Tenders, Mini Sliders,
Grilled Cheese

served with fries or fruit

HANDHELDS

Quesadilla Bites
monterey jack, cheddar, queso fresco, pico de gallo

Slider Trio
classic beef burger,
pork belly + jicama slaw,
buttermilk fried chicken biscuit + chipotle aioli

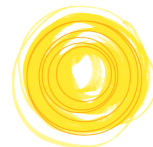
Tostadas
homemade tostada, roasted corn,
pickled onion, black beans, salsa, queso blanco
choose short rib, shrimp or fresh catch

Ilios Burger
lettuce, tomato, onion
choose american, provolone, cheddar or swiss
served with fries

Lobster Roll Duo
poached lobster, onion, celery, cilantro,
mayonnaise, mustard
two mini lobster rolls
served with fries

Ultimate Club
buttermilk fried chicken, homemade turkey,
bacon, swiss cheese, lettuce, tomato, onion,
chipotle aioli, rustic country bread
served with fries

Surf + Turf Burger
grilled shrimp, provolone, lettuce
served with fries



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