

The background of the entire page is a tropical beach scene with several palm trees leaning over a sandy shore towards the ocean. A solid red horizontal band crosses the middle of the image. The text is overlaid on this band and the background below it.

IN-ROOM DINING

THE
DON CESAR



Scan the QR code to download the Don CeSar app and conveniently
order in-room dining right from your device

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from consuming raw oysters, and should eat oysters fully cooked.

IF YOU'RE UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

ROOM SERVICE

Breakfast 7am-11am

To place an order please dial ext 2515

SMALL PLATES

Steel-Cut Oatmeal 13

bloomed golden raisins, warm vanilla cream

Stuffed Avocado 24

lump crab, avocado, pickled red onion, baby greens, sunflower seeds, fried wonton wrappers, lime yogurt, balsamic reduction

Strawberry & Banana Smoothie GF 13

strawberry, banana, orange juice, almond milk, agave

Green Smoothie GF, V 13

kale, mint, banana, apple, lemon, coconut milk, honey

add protein powder 2

LARGE PLATES

Tropical Fruit & Berries GF 23

tropical fruits, mango greek yogurt

Grits Bowl 23

two eggs, fried green tomatoes, collard greens, cheesy stone-ground grits, ranchero sauce
add-on: breakfast sausage 8 | shrimp 8

Buttermilk Pancakes 20

macerated strawberries, whipped cream

American Breakfast 23

two eggs, bacon, sausage or ham, home fries, toast

Eggs Benedict 24

poached eggs, slow-braised pork belly, collard greens, southern biscuit, hollandaise, micro salad

Forager Omelet GF 21

shiitake, criminis, caramelized onions, chives, goat cheese, baby green salad



SIDES

Two Eggs 9

Home Fries 9

Bacon, Sausage or Ham 9

Fruit Cup 9

Toast & Jam 6

Bagel & Cream Cheese 9

\$5 delivery fee and 22% service charge plus applicable sales tax will be added to each order

ALL DAY

11am – 11pm

To place an order, please dial ext 2515

SMALL PLATES

Deviled Eggs GF 18
truffle-scented yolk, tobiko,
speck wood-smoked prosciutto

Gulf Gumbo GF 21
shrimp, andouille sausage, white rice

Dynamite Shrimp 25
shrimp, romanesco, cashews,
curry-chili glaze, sesame crunch

Beef Tartare 25
balsamic onion jam, hollandaise, crostini



SALADS

Caesar Salad 19
soft-boiled egg, shaved parmesan, baby gem lettuce, focaccia croutons,
black pepper finish

Market Green Salad GF, V 19
florida orange, green apple, cucumber, jalapeño, avocado,
house greens, fresh herbs, ginger vinaigrette

Ahi Tuna Chopped Salad 31
togarashi, seasoned seared ahi tuna, carrot, cucumber, toasted peanuts,
sesame seeds, napa cabbage, ponzu dressing

Salad Add-Ons:
chicken 11 | shrimp 14 | grouper mkt | steak 26

SIDES 9

french fries

side salad

fruit cup

V Vegan | GF Gluten-Free

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HANDHELDS | KNIFE & FORK

Fish Tacos 28

blackened grouper, avocado, radish, napa cabbage slaw, sesame vinaigrette, spicy aioli

Ponzu Pork Belly Tostadas 23

ponzu-glazed pork belly, avocado, pickled red onion, napa cabbage slaw, crisp corn tortilla, lime vinaigrette

Whiskey Barbeque Burger 26

signature beef blend, bacon, caramelized onions, sharp cheddar, brioche bun, whiskey barbeque sauce
choice of one side: fries, fruit cup, side salad

Cuban 19

roasted pork, smoked ham, salami, garlic pickles, swiss cheese, spicy mustard, cuban bread

Shrimp & Orecchiette 33

florida pink shrimp, sweet peas, pickled cauliflower, orecchiette pasta, tarragon cream sauce

Peruvian Chicken Skewers GF 29

marinated grilled chicken, sweet plantains, smoky black beans, lime-scented rice, ají verde sauce

Pear & Feta Flatbread 20

poached pear, endive, sweet rosemary pecans, mozzarella, garlic oil

Meatball Flatbread 21

grandpa vincenzo's meatballs, mozzarella, ricotta, calabrian chili, marinara



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ENTRÉES

5pm – 11pm

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Jumbo Lump Crab Cakes 38
red pepper rémoulade, micro salad

Casarecce Arrabbiata v 29
maitake, romanesco, shiitake,
pine nut ricotta

Gulf Black Grouper GF 49
succotash, low country beurre blanc

Skirt Steak GF 63
grilled 1855 farms skirt steak, fried egg,
peasant-fried rice, five-spice ponzu

Tarragon Roasted Chicken GF 34
mashed potatoes, honey-ginger glazed carrots, tarragon cream sauce

Tea-Brined Pork Chop GF 43
roasted vegetable, cheesy grits, pistachio-lime gremolata



DESSERTS

11am – 11pm

To place an order, please dial ext 2515

Key Lime Pie Taco GF 19
mango sauce, toasted meringue,
lemon sablé

Chocolate Banana 19
chocolate crémeux, charred banana, caramel,
banana ice cream, peanut plantain crumble

Chocolate Tart 20
malted mousse, chocolate butter crisp, dulce chantilly,
cocoa nib gelato

Chef's Selection 19
crafted with the season's finest ingredients



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KIDS' MENUS

To place an order, please dial ext 2515

BREAKFAST 11

7am – 11am

All-American

one egg your way, applewood-smoked bacon or sausage, breakfast potatoes

French Toast

powdered sugar, butter, maple syrup

Cereal or Oatmeal

whole, 2% or skim milk

Seasonal Fruit or Berry Cup

ALL DAY 14

11am – 11pm

Pizza

cheese or pepperoni

Kid's Hamburger or Cheeseburger

fries, fruit or salad

Grilled Cheese Sandwich

fries, fruit or salad

Grilled Hot Dog

fries, fruit or salad

Chicken Tenders

fries, fruit or salad



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WINE GLASS | BOTTLE

SPARKLING

La Marca, Prosecco, Italy • 15 | 56
Poema Pura Organic, Cava Brut • 17 | 58
Argyle Vintage, Brut, Oregon • 18 | 64
Don CeSar, Brut Rosé, California • 19 | 72
Moët & Chandon, Champagne, France • 34 | 128
Veuve Clicquot Yellow Label, Champagne, France • 37 | 140
Dom Pérignon, Champagne, France, 2013 • 685
Louis Roederer Cristal, Champagne, France, 2008 • 720



WHITE

Dashwood, Sauvignon Blanc, New Zealand • 16 | 56
Cloudy Bay, Sauvignon Blanc, New Zealand • 21 | 78
Lumina, Pinot Grigio, Italy • 15 | 52
Daou, Rosé, California • 15 | 52
Don CeSar, Bordeaux White Blend, France • 15 | 49
Franciscan Estate, Chardonnay, California • 15 | 52
Educated Guess, Chardonnay, California • 18 | 70
Caposaldo, Moscato, Italy • 14 | 50

RED

Sea Sun, Pinot Noir, California • 15 | 52
Belle Glos Clark & Telephone, Pinot Noir, California • 21 | 78
Don CeSar, Bordeaux Red Blend, France • 15 | 49
St. Francis, Merlot, California • 16 | 60
The Walking Fool, Red Blend, California • 16 | 62
Unshackled, Red Blend, California • 19 | 68
Bonanza by Caymus, Cabernet Sauvignon, California • 16 | 56
Sebastiani, Cabernet Sauvignon, California • 19 | 72
Bella Union, Cabernet Sauvignon, California • 27 | 90
Bodega Norton, Reserva Malbec, Argentina • 15 | 52

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BEER, CIDER & SELTZER

Budweiser

Bud Light

Coors Light

Michelob Ultra

Miller Lite

Corona Extra

Corona Light

Heineken

Heineken 0.0 N/A

Stella Artois

Samuel Adams Boston Lager

Sierra Nevada Pale Ale

3 Daughters Beach Blonde Ale

Blue Moon Belgian White Ale

Green Bench Pink Palace Daze Hazy IPA

Green Bench Postcard Pilsner

Cigar City White Oak Jai Alai IPA

Angry Orchard Hard Cider

Truly Hard Seltzer

High Noon Hard Seltzer



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BEVERAGES

ESPRESSO DRINKS

Espresso single | double • 7 | 8

Espresso Macchiato • 7

Americano • 9 | 10

Cappuccino • 9 | 10

Latte • 9 | 10

Hot Chocolate • 7 | 8

COFFEE

Pot of Hot Coffee small | large • 18 | 23

TEA

Pot of Hot Tea • 16

Iced Tea • 6

sweetened or unsweetened

MILK OPTIONS

Glass of Milk • 8

whole, 2% or skim

Milk Alternatives • 9

oat, soy or almond

JUICE

Apple Juice • 9

Orange Juice • 9

Cranberry Juice • 9

Tomato Juice • 9

Lemonade • 6

SPECIALTY COCKTAILS

Don CeSar Old Fashioned • 22

buffalo trace private label bourbon,
luxardo, angostura bitters, orange bitters,
organic agave paste

Golden Hour • 20

don q gold rum, cointreau,
fresh lime juice, pineapple juice,
spiced syrup

Freezer-Kept Martini • 21

three olives vodka, our take on the classic

Margarita el Pastor • 20

red chili pepper-infused mi campo tequila,
cointreau, taco agave syrup, lime, pineapple



MOCKTAILS

Strawberry Spritz • 11

Lavender & Mint Iced Tea • 11

Virgin Bloody Mary • 11



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THE
DON CESAR

3400 Gulf Blvd,
St. Pete Beach, FL 33706

CLEVELAND MENU USE ONLY

JOB#: 385147

DATE: 10/3/25

QTY: 0000

DESIGNER: JE J

CUSTOMER: Don Cesar Beach Resort

PROJECT: IRD Menu Booklets

ATTENTION: Bonnie Katsarelis
Marina Baronas
Monica McGill

PROOF NUMBER:

5

PLEASE COMPLETE THIS SECTION

IMPORTANT: Carefully review size, format, art, copy, and any other relevant details and clearly mark all changes directly on this proof. Though we strive for perfection, any uncaught errors remaining after approval are the responsibility of the approver, not Cleveland Menu.

To approve your order for production, please completely fill out, sign and return this page. If this page is not completed, your order will not be moved into production.

Three proofs are included in the cost of your menus. Additional proofs are charged at \$50 each.

**GO TO PRODUCTION**

*As is without changes.
No additional proof required.*

**APPROVED WITH CHANGES**

*See attached changes
(three or fewer).
No additional proof required.*

**SEND ANOTHER PROOF**

*See attached changes
(more than three).*

COMMENTS:**SIGN & DATE:**

Cleveland Menu
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