



ALL DAY IN-ROOM DINING

STARTERS & SALADS

RUSTIC CHEESE BOARD 21

locally sourced cheese with crostini | candied hazelnuts | honey | house made jam

CHEF'S SELECTION OF CHARCUTERIE 29

locally sourced meats | crostini | whole grain mustard | house made giardiniera

BURRATA TOAST 16

shoemaker hazelnuts | villa mandori balsamic | sea salt | brioche

SALAMANDER WINGS 19

crispy or grilled house made dry rub | Fresno garlic sauce | date bbq |

CRISPY PECAN SHRIMP 24

jumbo tiger shrimp | lemon mayo | garlic aioli | parmesan

SOUP OF THE DAY 12

made fresh daily

SALAMANDER CAESAR 16

gem lettuce | parmesan | anchovies | rustic breadcrumbs | anchovy vinaigrette

SIMPLY GREENS (V) 14

mesclun greens | baby heirloom tomato | cucumber | radish | lemon vinaigrette

SALAD ADDITIONS:

roasted chicken 8 | grilled shrimp 12 | roasted salmon* 10

SANDWICHES

served with house made kettle chips, french fries or fresh artisan greens with lemon vinaigrette

SALAMANDER BURGER* 19

house ground beef patty | cheddar | dijonaise | applewood smoked bacon | house made pickles

SMOKED TURKEY CLUB 19

Smoked turkey | thick cut bacon | country ham | dijonaise | house pickle | multigrain

GO GREEN 18

hummus | bibb lettuce | arugula | tomato | cucumber | red onion

CRAB CAKE BLT 25

super lump crab meat | bibb lettuce | garden tomato | thick cut bacon | crab louie

OLD FASHIONED GRILLED CHEESE 17

three cheese blend | honey butter | brioche | tomato jam

ENTRÉES

CAMPANELLE VERDURE 21

carnival cauliflower | Swiss chard | fava beans | snap peas | crookneck squash | green garlic pesto

CHICKEN PICATTA 23

chef's choice pasta | grilled chicken breast | lemon caper cream sauce | parmesan

SKIRT STEAK FRITES* 34

Herb marinade | house cut french fries | cipollini onion jam | béarnaise

HALF GRILLED CHICKEN 31

seasonal vegetables | crispy potatoes

SHRIMP AND GRITS 29

jumbo tiger shrimp | byrd mills grits | Virginia n'duja | citrus butter

PAN SEARED SALMON* 27

Red quinoa | summer herbs | Roasted brussels sprouts | Lemon buerre blanc

MARKET SALAMANDER CHICKEN TENDERS 18

house cut french fries | honey mustard

AGED CHEDDAR MAC 'N CHEESE 16

chef's choice pasta | biscuit crumble

DESSERTS

VANILLA BEAN CHEESECAKE 12

sweetened fresh berries | whipped chantilly cream

BROWNIE EXCESS BOMBE 12

chocolate fudge | forgotten cookie meringue | bittersweet pearls

PASTRY CHEF'S SEASONAL CRÈME BRÛLÉE 12

caramelized sugar | biscotti cookie

CARAMEL ICE CREAM SUNDAE 12

vanilla bean ice cream | brownie | whipped chantilly cream | sea salt caramel

COOKIES AND MILK 10

four warm whole wheat chocolate chunk cookies | chilled 2% milk

Please dial 4165 between 11am – 10pm | Service Charge 23% | Delivery Charge \$4.25

(V)=VEGAN *Consumer Advisory: The consumption of raw or undercooked meats | poultry | seafood | shellfish or eggs may increase your risk of foodborne illness.

6/15/20 SALAMANDER* RESORT & SPA

Proudly Serving Coca-Cola Products