



HERE, CARIBBEAN comfort is combined with gracious service and spectacular fare, giving guests all the more reason to linger on the terrace and admire the incomparable views of the skyline, sparkling waterscape, and stunning Key West Luxury Village scenery.

Tangerine Glazed Beignets

Dusted with powdered sugar

Apple-Stuffed French Toast Crêpe

Mango crème Anglaise, crisp oats

Chocolate Chocolate Fondue Pancakes

Fluffy pancakes, chocolate sauce, macerated berries, crème Anglaise

Assorted Tropical Fruits

Smoked Salmon Benedict

Pacific smoked salmon, fresh asparagus, poached egg, potato latke, dill hollandaise

Key West Omelet- Baby Shrimp, Roasted Cuban Ham

Smoked gouda and peppers

Eggs in Tomatillo Sauce

Two eggs any style on crispy tortilla, black beans, tomatillo sauce.

Breakfast Crepe

Stuffed with Black Forrest ham, Swiss cheese.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness to the young children, seniors and those with a compromised immune system



AFTER SPENDING the day delighting in the 12-mile beach lapped by clear turquoise waters and enjoying endless fun activities with the whole family, Sky Restaurant is the perfect place to unwind sans kids and an ideal way to end an eventful day. Here, Caribbean comfort is combined with gracious service and spectacular fare, giving guests all the more reason to linger on the terrace and admire the incomparable views of the skyline, sparkling waterscape, and stunning Key West Luxury Village scenery.

Salads and Appetizers

*Avocado and Lump Crab Salad
Crostini and Piquillo Pepper Coulis*

*Hand Dived Scallops
Green Pea Puree, Crispy Bacon, Lemon Herb Aioli, Fennel Apple Slaw,
Pickled and Roasted Carrots*

*BBQ Gulf Shrimp
Barbecue Butter, Buttermilk Biscuit*

*Grilled Pork Belly
Butternut Squash Risotto, Quail Egg and Crisp Onion*

*Seafood Gumbo
Shrimp and Crab with Smoked Andouille Sausage*

*Corvina Ceviche
Peruvian Style Ceviche, Leche de Tigre Sauce, Sweet Potatoes, Fresh Corn.*

Entrees

*Pan Seared Halibut and Jumbo Scallop
Roasted Parsnip Puree, Mussel and Garlic Cream*

*Braised Short Rib
Ginger Scented Carrot Puree & Southern Succotash*

*Duck & Plum
Duck Leg Confit, Butternut Squash, Broccolini, Plum Sauce*

*Salmon al Ajo
Honey Mustard Atlantic Salmon fillet, Chipotle Bean Puree, Spinach Garlic Cream*

*Grilled Filet of Beef
Foie Gras Butter, Cauliflower Puree, Roasted Cremini Mushroom*

*Spinach Polenta
Grilled Portobello, Glazed Goat Cheese, Pine Nuts and Basil Oil*

Dessert

*Signature Chocolate Tarte
Salted Caramel, Glazed Banana & Cream*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness to the young children, seniors and those with a compromised immune system