

DINNER MENU

All Menu Items Available
Daily for In-Room Dining
Delivery Fee \$5
Delivery times available
every half-hour
from 12 pm to 9 pm.

5300 BLUE

AT PROVIDENT DORAL

CUSTOM CATERING & PERSONAL CHEF

Available Daily
For In-Room Dining,
Custom Catering,
or a Personal Chef,
DIAL EXT 0000

FARM FRESH FAMILY-STYLE DINING

STARTERS

SEAFOOD CEVICHE 12

Calamari, Bay Shrimp, Scallops, Fish, Lemon & Garlic,
Plantain Mariquitas

EMPANADAS (2) 9

Short Rib, Chicken, or Spinach & Mushroom

FRIED PLANTAIN CUP'S WITH SHREDDED CHICKEN 15

Sautéed Chicken, Fresh Salsa,
Crème Fraiche on Top of Two Plantain Cups

GRILLED SHRIMP COCKTAIL 13

Four Large Grilled Shrimp, Zesty Cocktail Sauce & Lemon

SPINACH DIP IN SOURDOUGH BOWL 16

Creamy Baby Spinach, Manchego & Smoked Gouda Cheese,
Baked in a Sourdough Bun

GRILLED SEASONED CHICKEN BREAST ON FLATBREAD 13

Sliced Chicken Strips, Mozzarella & Goat Cheese,
Caramelized Onions, Red & Green Peppers, Chimichurri

JUMBO BAVARIAN PRETZEL 13

Served with Dijon & Whole Grain Mustard

HOUSE FAVORITES

ARROZ CON POLLO 27

Yellow Seasoned Rice with Chicken Breast,
Roasted Red Peppers, Onions, Green Peas

ROASTED CHICKEN WITH ROOT VEGETABLES 22

Half Boneless Chicken, Roasted Carrot, Sweet Potato,
Onion, Idaho Potato, Thyme Chicken Au Jus

PAN-SEARED ATLANTIC SMOKED COD 26

Pan Sautéed Potatoes, Grilled Asparagus,
Lemon-Wine Butter Sauce

LINGUINI SQUID INK PASTA & SHRIMP 26

Two Large Shrimp, Linguini Pasta, Tomatoes,
Portobello Mushrooms, Onions, Shaved Parmesan Cheese

COLD SESAME NOODLE (V) 20

Fish Protein Noodles, Chinese Hot Oil, Sweet Soy,
Cucumber, Scallions, Crunchy Garlic, Carrots

SHORT RIB PAPPERDELLE 18

Boneless Short Rib Chunks, Bordelaise Sauce,
Baby Arugula, Horseradish Crème

SEAFOOD NOODLE SOUP 26

Shrimp, Calamari, Scallops, Fish Protein Noodles,
Seafood Broth, Bok Choy, Bean Sprouts, Cilantro, Basil

SIDES ALL SIDES 7

SIGNATURE VEGETABLE MEDLEY

BAKED POTATO

BAKED SWEET POTATO

RED SKIN MASHED POTATOES

JASMINE RICE

BABY CARROTS

GRILLED ASPARAGUS

BROCCOLI

CAULIFLOWER

BRUSSEL SPROUTS

SIGNATURE GRILL

Entrées Served with our Signature Vegetable Medley

10 oz. CHURRASCO STEAK 26

with House-Made Chimichurri Sauce

CHEF'S GRILLED SPECIAL'S OF THE DAY

Please Ask Your Server

GREENS & MORE

CLASSIC CAESAR SALAD 10

Romaine Hearts, Parmesan & Garlic Croutons

HEARTS OF PALM AND ARUGULA SALAD 18

Hearts of Palm, Baby Arugula,
Basil Beefsteak Tomato, Red Onions,
Julienned Red Peppers,
Extra Virgin Olive Oil, Cilantro, Parsley,
a Pinch of Sea Salt & Cracked Pink Peppercorn

COBB BABY FIELD GREENS SALAD 13

Organic Baby Field Greens, Tomatoes, Bacon,
Sliced Egg, Avocado, Grilled Chicken Breast,
Blue Cheese Crumble, and Ranch Dressing

POWER BOWL SALAD 16

Tossed Kale with Lemon Vinaigrette,
Quinoa Tossed with Olives & Cilantro, Red Lentils,
Red Onions, Peppers, Heirloom Tomatoes,
Avocado, Cooked Egg, and Vinaigrette

ADD TO YOUR SALAD

4 oz. Churrasco	7	4 pc. Shrimp	7
6 oz. Chicken Breast	6	Ahi Tuna	7

SANDWICHES

Choice of Fries, Yucca Fries, Tostones, or Side Salad

TUNA MELT WITH MOZZARELLA 18

Albacore White Tuna with Mayonnaise,
Sliced Fresh Mozzarella Cheese, Lettuce, Tomato,
Red Onion, Pickle

5300 GRILLED ANGUS BURGER 22

All-Natural, Grass-Fed 8 oz Angus Ground Beef Patty,
Topped with Vermont Cheddar Cheese, Bacon,
Beefsteak Tomato, Red Onion, Pickle, Leaf Lettuce

SPICY ROAST BEEF & BRIE 18

Sliced Spicy Roast Beef & Melted Brie Cheese,
Chipotle Mayo Aioli, Watercress Tossed in
Vinaigrette, on Sourdough Bread

V = Vegetarian

VV = Vegan

GF = Gluten Free

P = Contains Nuts

18% gratuity added for parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness, especially if
you have certain medical conditions.
Please notify us of any food allergies.