

Organized Group Excursions



Shell Key Preserve Saltwater Kayaking – Sunday, transportation leaves resort at 1pm. Activity is 2.5 hours, guided, with a break on Shell Key. Maximum of 20. There are 5 double kayaks and 10 single kayaks. Minimum age is 5; between 5-14 yrs old must go with an adult in a double.

Super Bowl on the Beach – Sunday night. Weather permitting, the resort will have a party for all guests on their beach with projection of the game. First come – first served for places on the beach to watch. You can order and pay for food and drinks.



Salvador Dali Museum with Docent led tour for our group – Monday, transportation leaves resort at 1:30pm.

Guided Birding at Fort De Soto Park – Tuesday, transportation leaves resort at 1:30pm.



Starlite Sapphire Dinner Cruise Boca Ciega Bay - part of the Intercoastal Waterway. Tuesday night, transportation leaves resort at 6pm. 11 yr+ are considered adults, 3-10 yr are children, younger than 3 free but must be included in total. ***The fee of \$55.00 for adults and \$45.00 for children is for the transportation and cruise; it does not include food and drinks.** A menu with entrées including seafood, chicken, beef, lamb and vegetarian can be found on the next page, with entrée prices ranging from \$27-35 each.

 **APPETIZER** 

A CULINARY TREAT FROM OUR EXECUTIVE CHEF

 **SALAD** 

CLASSIC CAESAR SALAD

fresh romaine with a creamy Caesar dressing and herbed croutons topped with a Parmesan crisp

 **ENTREE** 

STUFFED SHRIMP

large blue water shrimp filled with blue crab and Italian herb stuffing, finished with a Cajun remoulade served with chef's selection of rice and seasonal vegetables 32.95

SEA SCALLOPS

bacon-wrapped jumbo sea scallops topped with maitre d' hotel butter and caviar, presented atop a bed of candied bacon, served with chef's selection of rice and seasonal vegetables 33.95

FROM THE SEA

ask your server for today's selection from the seafood market, served with chef's selection of rice and seasonal vegetables Market Price

STARLITE CHICKEN SPINACH

roasted breast lightly breaded and stuffed with sauteed spinach, artichoke hearts and crumbled goat cheese, drizzled with a balsamic glaze, served with chef's selection of rice and seasonal vegetables 28.95

THE CHEF'S CREATION

ask your server for today's selection prepared by our executive chef and galley staff Market Price

CHICKEN SAPPHIRE

roasted breast topped with a tomato red pepper coulis, presented alongside a linguine nest tossed in our homemade Alfredo sauce, served with chef's selection of seasonal vegetables 26.95

VEGETARIAN HARVEST

roasted garden vegetables served with linguine and complemented with a tomato red pepper coulis 23.95

CHATEAUBRIAND

classic slow-roasted beef tenderloin cooked to a perfect pink and topped with bearnaise sauce, served with red skinned mashed potatoes and seasonal vegetables 32.95

SURF & TURF

a pairing of our two favorites - chateaubriand and stuffed shrimp, served with red skinned mashed potatoes and seasonal vegetables 33.95

NEW ZEALAND RACK OF LAMB

roasted with rosemary and garlic, cooked to temperature and topped with maitre d' hotel butter, served with red skinned mashed potatoes and seasonal vegetables 34.95

 **DESSERT** 

A SWEET TREAT FROM OUR EXECUTIVE CHEF