

COMPASS GRILLE BREAKFAST MENU • SERVED 7 A.M. - 11 A.M. • EXT. 5129

BEGINNINGS

Freshly Squeezed Orange Juice
Cranberry, Tomato, V-8 Juice, Apple,
Pineapple or Grapefruit Juice
Regular or Decaffeinated Coffee
Milk Hot Tea
Soft Drinks
Iced Tea, Lemonade or Fruit Punch

BREAKFAST MENU

HEALTHY START

Fresh sliced seasonal fruit served with yogurt dipping sauce and a fresh blueberry muffin.

OUR CLASSIC BREAKFAST

Two eggs, any style, with your choice of ham, bacon, or sausage, breakfast potatoes and fresh fruit.

SIRATA OMELETTE

This three-egg omelette comes with Swiss, Cheddar or American cheese, fresh fruit and breakfast potatoes.

SWISS, BACON AND MUSHROOM OMELETTE

Three-egg omelette filled with bacon and mushrooms topped with Swiss cheese and served with fresh fruit and breakfast potatoes.

WESTERN STYLE OMELETTE

Three-egg omelette stuffed with sautéed ham, onions, bell peppers and topped with cheddar cheese, served with fresh fruit and breakfast potatoes.

FRESH VEGETABLE OMELETTE

Three-egg omelette with vine ripe tomatoes, fresh spinach, mushrooms and zucchini, topped with mozzarella cheese, served with fresh fruit and breakfast potatoes.

SAUSAGE GRAVY WITH BUTTERMILK BISCUITS

Two buttermilk biscuits served open-faced with country-style sausage gravy. Garnished with fresh fruit.

BAKED QUICHE OF THE DAY

See your server for details.

SIGNATURE BREAKFASTS

All breakfasts served with fresh fruit and Compass Grille's breakfast potatoes

BREAKFAST BURRITO

Three scrambled eggs wrapped in a flour tortilla with tomatoes, green onions, and sausage, topped with salsa and cheddar cheese.

SIRATA SKILLET

Seasoned breakfast potatoes with red and green bell peppers, onions and parsley topped with four strips of bacon or sausage links, two eggs, any style, and shredded cheddar cheese.

SIRATA FRITTATA

A country-style omelette with broccoli, mushrooms, spinach, onions and bell peppers with smoked cheddar cheese.

CREOLE EGGS

Two scrambled eggs, grilled country sausage on a English muffin, topped with Creole sauce.

EGGS BENEDICT

Canadian-style bacon on a English muffin topped with two poached eggs, then smothered with rich Hollandaise sauce.

STEAK AND EGGS

6 oz. Sirloin steak cooked your liking with two eggs any style, breakfast potatoes and fresh fruit.

PANCAKES, FRENCH TOAST, WAFFLES & BREAKFAST SANDWICHES

GOOD OLD FASHIONED ORIGINAL PANCAKES

Three buttermilk pancakes with creamy butter and maple syrup. Served with fresh fruit.

FRUIT PANCAKES

Three fluffy buttermilk pancakes smothered with fruit topping and crowned with whipped topping. Choice of Strawberry, Blueberry or Cinnamon-Apple compote.

CHOCOLATE CHIP PANCAKES

Three pancakes filled with chocolate chips, dusted with powdered sugar and whipped topping.

SILVER DOLLAR PANCAKES

Six mouth-watering silver dollar pancakes with sweet creamy butter and maple syrup.

FRENCH TOAST

Six fluffy triangle shaped slices, dusted with powdered sugar. Served with fresh fruit.

BELGIAN WAFFLE

A light waffle with choice of luscious strawberries or warmed fruit compote and whipped topping.

DOUBLE BACON, LETTUCE AND TOMATO SANDWICH

A great double-decker with six strips of bacon, crisp lettuce, vine ripe tomatoes and mayonnaise on toast.

SIRATA BREAKFAST SANDWICH

Texas toast stuffed with two scrambled eggs, cheese and choice of ham, sausage, or bacon. Served with breakfast potatoes and fresh fruit.

GRILLED HAM AND CHEESE CROISSANT

Two mini croissants stuffed with grilled ham and cheddar cheese and served with fresh fruit and breakfast potatoes.

A LA CARTE

Individual yogurt
Breakfast potatoes
Cereal with milk
Bagel with cream cheese
Bacon or sausage links
Bowl of oatmeal
One egg
Grilled ham
Bowl of country grits

KID'S MENU

Chocolate Chip Pancake

Fruit Pancake

Kid's Classic One egg, bacon and toast.

Egg Sandwich Egg, bacon, and cheese on an English muffin.

Breakfast Specialty Drinks

Compass Grille's Bloody Mary

Spicy Tomato Juice, Ketel One Vodka, Fresh Horseradish and Green Olives. Garnished with Lime Wedge and Celery.

Caribbean Coffee

Fresh Coffee Blended with Chocolate and Coffee Liqueur, a Splash of Dark Rum Topped with Whipped Cream and Cocoa Powder.

Grand Mimosa

California Sparkling Wine, Grand Marnier Liqueur and Freshly Squeezed Orange Juice.

Sirata Sunrise

Margaritaville Gold Tequila, Red Bull, Freshly Squeezed Orange Juice and Grenadine.

Fresh Strawberry Bellini

Strawberry Liqueur, Sparkling Wine and Fresh Strawberries.



Breakfast, Lunch & Dinner Menus

Sirata Beach Resort and Conference Center
5300 Gulf Blvd. • St. Pete Beach • 727-363-5129

COMPASS GRILLE LUNCH & DINNER MENU • SERVED 11:30 A.M. - 10:00 P.M. • EXT. 5129

Starting Point

South of the Border Chips and Dip

Assorted tortilla chips with jalapeño cheese sauce and fresh salsa.

Key West Style Conch Fritters

Spicy conch fritters, deep fried until golden brown with tangy cocktail sauce or Creole tartar sauce.

Northeast Garlic Steamed Clams

Little neck clams steamed in our garlic and fresh basil butter.

Seven Seas Smoked Fish Dip

We search the seas for the freshest fish then smoke it to perfection and blend it with our bayou seasoning.

Compass Grille's Chicken Wings

From the North - Tangy Buffalo Sauce

From the South - Island Jerk

From the East - Smokey Bar-B-Que

From the West - Orange and Ginger Glaze

Served with bleu cheese and celery.

South Tampa Coconut Shrimp

Deep fried coconut-encrusted shrimp served with sweet and sour orange dipping sauce.

Southwest Quesadilla

Grilled smoked-flavored chicken, bell pepper and cheese quesadilla accompanied by sour cream, fresh tomato and cilantro salsa.

New England Clam Chowder

A blend of sweet little neck clams, diced potatoes, bacon and sweet cream.

North Atlantic Steamed Blue Mussels

Steamed blue mussels with a spicy garlic tomato sauce.

South Padre Island Stuffed Shrimp

Shrimp stuffed with cheddar cheese and jalapeno peppers, with a pineapple and mango chutney.

West Bank Shrimp Cocktail

Jumbo shrimp with a tangy horseradish sauce.

Great Northwest Hot Spinach and Artichoke Dip

A blend of spinach, artichokes and cream cheese topped with Parmesan cheese. Served with garlic croutons.

Healthy Traveler's Salads

North Pacific Cobb Salad

Our salad of mixed greens, diced turkey, eggs, avocado, bleu cheese crumbles, crispy bacon and your choice of dressing.

East Naples Chicken and Papaya Salad

Chicken and apple salad topped with pecans over a ripened papaya, baby greens, vine ripe tomatoes, cucumbers, carrots and olives with mango dressing.

Compass Grille Caesar Salad

Crisp romaine lettuce tossed with our homemade parmesan dressing and garlic croutons.

Northern Style – Grilled Chicken

Southern Style – Grilled Shrimp

Eastern Style – Grilled Tuna or Grouper

Western Style – Grilled Beef Strips

South Beach Tropical Fruit Salad

Assorted fresh fruits and berries with strawberry yogurt dipping sauce.

Northern Atlantic Tuna Fish Salad

Mixed field greens topped with fresh tuna salad, garnished with vine ripe tomatoes, cucumbers, red onions, carrots and olives.

Navigator's Chef Salad

Smoked ham, turkey, Swiss and cheddar cheeses, garnished with eggs, cucumbers, carrots, olives, and vine ripe tomatoes with your choice of dressing.

Surveyor's Black and Bleu Salad

Highly seasoned beef strips topped with bleu cheese, garnished with lettuce, tomatoes, cucumbers, carrots and onions.

Great Sandwich and Burger Destinations

All sandwiches served with your choice of potato chips, pasta salad or jicama slaw.

North Carolina Turkey

Premium all natural turkey breast on 9 grain bread, served with a garlic pickle.

South Miami Pressed Sandwich

Turkey, ham, Swiss cheese, tomato, and pickles topped with mustard-mayo dressing.

Malibu Point Turkey Wrap

Smoked turkey breast, Swiss cheese, crisp bacon and lettuce are layered in a low-carb tomato wrap with ranch dressing.

Northern Atlantic Tuna Fish Sandwich

Atlantic tuna blended with chopped celery, onions, and mayonnaise. Served on your choice of toasted bread.

Explorer's Club Sandwich

Tripe decker sandwich with turkey, ham, Swiss cheese, bacon, lettuce, tomato, and mayonnaise.

East Houston Street Reuben

Grilled corn beef or pastrami, imported Swiss cheese, sauerkraut, homemade Russian dressing, served on marble swirl bread.

West Virginia Smokey Mountain Ham

All natural premium smoked ham topped with aged cheddar cheese on rye bread served with a garlic pickle spear.

West 7th Avenue Pastrami or Corned Beef

Spicy pastrami or corned beef, imported Swiss cheese, with spicy brown mustard served on marble swirl bread.

North Alameda Double Dip Sandwich

Slow roasted beef with our authentic jus on a crusty French roll.

Boca Grande Grouper Sandwich

A boneless fillet of red grouper, blackened, grilled or fried. Served with lettuce, tomatoes, onions, pickles and Creole tartar sauce.

Pass-a-Grille Chicken Sandwich

Rosemary and garlic marinated breast of chicken grilled over an open flame topped with smokey cheddar cheese.

North West Cape Jerk Chicken Sandwich

Marinated boneless chicken breast grilled and topped with our Island jerk sauce and grilled pineapple, served with lettuce, tomatoes, onion and pickles on a Kaiser roll.

South Street Roast Beef

All natural premium roast beef, Harvati and horseradish cheese served on whole wheat bread with a garlic pickle spear.

Compass Grille Burgers

Thick and juicy half -pound burger served with lettuce, tomato, onions and pickles on an onion roll. Cheese additional.

Northern Style – Smoked cheddar and bacon

Eastern Style – Swiss and mushroom

Western Style – Black and bleu

Southern Style – Smoked cheddar and Jerk sauce

Pizza and Pasta Destinations

Lower East Side Pizza

Traditional pizza made with fresh tomato-garlic sauce & Mozzarella cheese.

Large Medium

Toppings additional: Extra Cheese, Pepperoni, Sausage, Bell Pepper, Red Onion, Fresh Tomatoes, Cheddar Cheese, Artichoke Hearts, Mushrooms, Black Olives, Smoked Cheddar, Spinach, Jalapeño Peppers, Pineapple, Anchovies, Bacon, Grilled Chicken, Ground Beef.

Longport Penne Pasta Bowl

Penne pasta tossed with fresh garlic, basil pesto, artichokes, mushrooms, tomatoes and fresh spinach.

Add Grilled Chicken

Great Dinner Destinations

Dinner entrées are served after 5pm.

All entrées include Around the Compass Bread Basket and fresh butter. Your choice of Soup of the Day or House Salad.

Compass Grille's Slow-Roasted Prime Rib

Dinners served with au jus sauce.

With your choice of sautéed vegetables or baked potato

10 oz. Cut • 12 oz. Cut

16 oz. Cut • 16 oz. End Cut

End cuts are only cooked medium well or well done. Please check with your server for availability.

Midwest Stockyard Beef Steaks

Select cuts of Midwest corn-fed Angus Beef Fire grilled or blackened, cooked to your liking served with sautéed fresh vegetables or baked potato.

12 oz. Ribeye • 12 oz. Strip Steak

10 oz. Top Sirloin • 5 oz. Filet Mignon • 8 oz. Filet Mignon

Finish off that great steak with sautéed garlic mushrooms or our black peppercorn and brandy sauce.

Add our sautéed garlic shrimp to any order for additional price.

Around the Compass Specialty Entrées

West Palm Beach Grilled Mahi-Mahi

Grilled Mahi-Mahi topped with garlic sautéed shrimp, artichoke hearts, tomatoes and spinach with sautéed vegetables.

Squaw Harbor Ahi Tuna

Ruby Red Tuna seared rare, glazed with organic soy-garlic sauce, topped with Coolsabi sauce and pickled ginger. With julienne vegetables.

Columbia River Salmon

Northwest salmon fillet broiled on red cedar plank, topped with orange-ginger glaze. With sautéed fresh vegetables.

South Tampa Coconut Shrimp

8 coconut encrusted shrimp, deep fried with sweet and sour orange dipping sauce.

Gulf Shores Shrimp

8 lightly breaded Gulf shrimp, served with sweet potato fries and jicama slaw.

Boca Grande Pan-Seared Grouper

Pan seared grouper with garlic lemon shrimp sauce with sautéed fresh vegetables.

South Carolina Center Cut Pork Chop

Grilled center cut 12 oz. pork chop topped with black peppercorn sauce. Served with garlic mashed potatoes.

St. Louis BBQ Ribs

Grilled St. Louis ribs basted with our smokey bbq sauce. Served with French fries. Full Slab or 1/2 Slab.

Grilled Mojo Chicken

Grilled chicken marinated in lime-garlic sauce, served with black beans and yellow rice.

Upper East Side Seafood Linguine

Sautéed shrimp, clams, and mussels, tossed with linguine, fresh basil and a lemon garlic sauce..

Side Destinations

Baked Potato • Sautéed Fresh Vegetables • Sweet Potato Fries
French Fries • Sautéed Mushrooms • Grilled Onions

Garlic Linguine • Black Beans and Rice • Garlic Mashed Potatoes
Jicama Slaw • Pasta Salad

End of the Journey Desserts

Chocolate Peanut Butter Pie

Key West Style Lime Pie

Chocolate Chip Meltdown

Pineapple Upside-Down Cake

New York Style Cheese Cake

Mississippi Mud Pie

Kids Menu

Chicken Fingers • Hamburger • Cheeseburger

Hot Dog • Popcorn Shrimp

Grilled Cheese • Kid's Pizza

Fruit Plate • Prime Rib Dinner

Penne Pasta with Garlic Butter

Grilled Fish Patty with Pineapple Salsa

Vegetable Plate with Dip

Compass Designer Drinks

Found only at the Compass Grille

Florida Cosmo

Light Rum, Coconut Rum, Cointreau, Lime Juice and a Splash of Cranberry.

The Irish Man Goes to the Beach

St. Brendan's Liqueur, Coconut Rum, Vanilla Ice Cream Frappe and Toasted Coconut.

White Chocolate Martini

Godiva White Chocolate Liqueur, Vanilla Vodka and Cocoa Rim.

Chinos Margarita

Jose Cuervo Traditional Tequila, Canton Ginger Liqueur, Pineapple Juice, Mango Nectar and Crystallized Ginger.

Green Iguana...our ode to the Bloody Mary

Tomatillos, Green Tomatoes, Cucumber, Fresh Cilantro, Cabo Wabo Tequila and Fresh Serrano Chile.

Wines

House Wines

Served in 6 oz. Carafe • Served in 10 oz. Carafe

Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel, Pinot Grigio

Boutique Wines

Served in 6 oz. Carafe • Served in 10 oz. Carafe

Champagne & Sparkling Wine

House Champagne Splits

Moet Imperial, Epernay, France • Chandon Brut

White Wines by the Bottle

Riesling

Sagelands Riesling, Washington State

Sauvignon Blanc

New Harbor, Marlborough, New Zealand

Pinot Grigio

Stellina Di Norte, Italy

Chardonnay

Snapdragon, California • Kendall Jackson, California

A By Acacia Chardonnay, California

Red Wines by the Bottle

Pinot Noir

Edna Valley, California • Bearboat, Russian River

Merlot

Sterling Vintners, California • Blackstone, Australia

Cabernet Sauvignon

BV Coastal, California • Clos du Bois, Sonoma

Alternative Reds

Navarro Correas Malbec

Ruffino Chianti Superiore, Italy

Escudo Rojo, Red Blend Chile

Rosenblum Zinfandel, California

Red Guitar Tempanillo, Spain

Beer

Draft

Samuel Adams, Boston Lager • Amber Bock

Newcastle • Bud Light

Domestic Beer

Budweiser, Miller Lite, Michelob Ultra, Bud Light, Coors Light

Imported Beer

Red Stripe, Seasonal Samuel Adams selections, Corona, Heineken

Soft Drinks

Coke, Diet Coke, Cherry Coke, Root Beer, Sprite, Orange Soda, Lemonade and Fruit Punch, Sweet Tea and Fresh Brewed Ice Tea