



REFLECTIONS

Desserts

Tequila Key Lime Tart 9
whipped cream and berries

Triple Chocolate Mousse Cake 9
whipped cream, raspberry sauce, chocolate sauce

Double Chocolate Brownie Sundae 9
vanilla ice cream, chocolate sauce, whipped cream

Honey Lavender Crème Brulee 9
fresh berries and whipped cream

Chocolate Bread Pudding 9
croissant bread pudding, dried cranberries, hazelnut gelato

Vanilla Panna Cotta 9
balsamic strawberries

Ice Cream, Gelato & Sorbet 6
Ice Cream - vanilla, chocolate, strawberry
Gelato - chocolate hazelnut, salted caramel
Sorbet - raspberry, lemon



REFLECTIONS

Hours of Operation
Sunday – Saturday
2p-11p

featuring...

Happy Hour
Monday – Friday
4p – 7p

Visit our signature restaurant

WaterScapes

Located on the lower level at Marina Inn.
Breakfast 6:30-11am Lunch 11am-2pm
Dinner 5:30-10pm

Room Service available from 6:30am-10:00pm



REFLECTIONS

Wine Selections By the Glass

House Wine by Canyon Road

Cabernet, Chardonnay, Merlot, Pinot Grigio,
Pinot Noir, White Zinfandel 7

Whites

Berringer White Zinfandel 7

Rodney Strong Chardonnay 8

Sonoma –Cutrer Russian River Chardonnay 12

Murphy Goode Sauvignon Blanc 8

Cht. St. Michelle Reisling 9

Satori Di Verona Pinot Grigio 8

Domaine St. Michelle Sparkling 8

Reds

Glass Mountain Merlot 8

Rodney Strong Cabernet 10

Kendall Jackson Cabernet 9

Aquinas Pinot Noir 9



REFLECTIONS

Available 5pm - 10pm

Large Plates

Pasta Pomodoro *v* 22

heirloom tomatoes, roasted garlic, white wine, basil,
fresh pappardelle pasta, parmesan cheese

add grilled chicken *g* 6

add grilled shrimp or Clams *g* 9

Seared Snapper 30

white clam sauce, littleneck clams, fennel, kale, green beans,
fingerling potatoes

Shrimp & Grits 32

geechi boy grits, tasso ham, tomatoes, scallions, roasted mushrooms, herbs

Seafood Paella *g* 36

shrimp, scallop, clams, spanish chorizo, calasparra rice, saffron, fennel,
red peppers and fresh tarragon

Duck Risotto *g* 28

duck confit, seasonal squash, cabbage, sage butter, kale, parmesan cheese

Pork Milanese 29

pan fried duroc pork loin, roasted fingerling potatoes, arugula salad,
heirloom tomatoes, lemon

Moroccan Chicken *g* 34

harissa sauce, lemon vinaigrette, basmati rice, roasted cauliflower,
greens, castelvetrano olives

Short Rib Ragu 32

braised short rib, roasted mushrooms, fresh pappardelle, parmesan, herbs

Filet Mignon *5oz 31 10oz 41

grilled filet, fried potato medallion, pancetta-pearl onion chutney,
roasted mushroom jus



REFLECTIONS

Happy Hour Eats

Available 4pm - 7pm Monday through Friday

Flatbreads

Happy Hour 6 Regular 12

Grilled Chicken goat cheese, rosemary, caramelized onions, arugula

Vegetable v basil pesto, feta cheese, artichokes, roasted peppers, castelveltrano olives, fresh basil, parmesan cheese

Italian Sausage spicy italian sausage, caramelized onions, roasted peppers, parmesan, mozzarella

Buffalo Chicken Wings

Happy Hour 7 Regular 14

crispy fried wings with celery sticks
choice of blue cheese or ranch dressing

Wagyu Burger Siders

Happy Hour 7 Regular 14

lettuce, tomato, shaved red onion, bacon, cheddar, french fries

Seared Tuna Slider

Happy Hour 8 Regular 16

asian slaw, sriracha mayonnaise, avocado spread, french fries



REFLECTIONS

Happy Hour Drinks

Available 4pm - 7pm Monday through Friday

Domestic Draft Beer

Happy Hour 3 Regular 4²⁵

Michelob Ultra

Specialty Draft Beer

Happy Hour 3⁵⁰ Regular 5

Goose Island, Sam Adams, Stella Artois, Yuengling

Domestic Bottle Beer

Happy Hour 3 Regular 4⁵⁰

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

Specialty Bottle Beer

Happy Hour 4 Regular 5⁵⁰

Amstel Light, Blue Moon, Corona, Corona Light,
Goose Island, Sam Adams, Guinness, Heineken,
Sierra Nevada Pale Ale, Yuengling

Wine - Canyon Road

Happy Hour 5 Regular 7

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

House Liquors

Happy Hour 5 Regular 7

Smirnoff Vodka, Beefeater's Gin, Bacardi Rum,
Jim Beam Bourbon, Seagram's 7 Whiskey, J&B Scotch



REFLECTIONS

Available 2pm - 10pm

Pimento Cheese *v* 9

greek yogurt, pepper-jack, cheddar cheese, lavosh crackers

Shrimp Cocktail *g* 10

cucumber, tomato salad, cocktail sauce, lemon

Tuna Poke Bowl *g* 15

tuna, tamari, rice wine vinegar, sesame, greens, scallions, carrot, cucumber, red pepper, basmati rice, furikake

Tuna Nicoise Salad *g* * 16

seared tuna, romaine hearts, greens, red onion, boiled egg, green beans, anchovies, caper, heirloom tomato, castelvetrano olives, potatoes, lemon vinaigrette

Caesar Salad small 7 full 10

heirloom tomatoes, romaine hearts, parmesan cheese, ciabatta croutons

add grilled chicken *g* 6

add grilled shrimp *g* 9

Burgers 16

toasted brioche bun with seasoned fries and a pickle

Grass Feed Beef * cheddar, bacon, lettuce, tomato, red onion

Seared Tuna * asian slaw, sriracha mayonnaise, avocado spread

Falafel *v* tomato, feta cheese, lettuce, tzatziki sauce, red onion

Flatbreads 12

Grilled Chicken goat cheese, rosemary, caramelized onions, arugula,

Vegetable *v* basil pesto, feta cheese, artichokes, roasted peppers, castelvetrano olives, fresh basil, parmesan cheese

Italian Sausage spicy italian sausage, caramelized onions, roasted peppers, parmesan, mozzarella



REFLECTIONS

Beer Selections

Draft

Michelob Ultra

4²⁵

Goose Island, Sam Adams,

Stella Artois, Yuengling

5

Bottled Beer

Domestic

Bud Light, Budweiser, Coors Light,

Michelob Ultra, Miller Lite

4⁵⁰

Import and Specialty

Amstel Light, Angry Orchard Cider, Blue Moon,

Corona, Corona Light, Goose Island, Guinness,

Heineken, Sam Adams, Stella Artois,

Sierra Nevada Pale Ale

5⁵⁰