

## Starters

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### **Tortilla Chips & House Salsa ~ \$8**

*Add homemade fresh guacamole ~ \$7.5*

### **Cheese Quesadillas ~ \$9**

*roasted peppers, monterey jack cheese, flour tortilla, lettuce, tomato, sour cream and salsa*

**Chicken \$12 ~ Shrimp \$15 ~ \*Steak \$15**

### **Calamari Scampi Style ~ \$16\*NEW**

*Fresh calamari, banana peppers and cherry peppers hand floured and flash fried tossed in a scampi butter*

### **Fresh Chicken Wings ~ \$14**

*8 wings tossed in buffalo, barbeque, teriyaki or Chef's garlic buffalo, with celery sticks: choice of bleu cheese or ranch Extra Sauce \$.50*

### **Pretzel Bread ~ \$9**

*3 soft buttered pretzel sticks served with honey mustard and cheese sauce*

## Shareable Plates

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### **Loaded Chicken Nachos ~ \$16**

*House fried tortilla chips topped with seasoned chicken shredded cheese, cheese sauce, fresh pico de gallo, and pickled jalapenos*

### **\*Salmon Crisps ~ \$14 \*NEW**

*Spicy salmon salad with cucumbers, tomatoes, and green onions served on crispy wontons drizzled with honey wasabi and sesame ginger dressing*

### **Mezze Platter ~ \$16**

*Celery, carrots, cucumber, tomatoes, red peppers, marinated artichokes, olives and grilled pita with traditional hummus and tzatziki dipping sauce*

## Small Plates

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### **Chimichurri Flank Steak ~ \$17 \*NEW**

*7-ounce chimichurri flank steak over fried plantain tostones and topped with a pineapple avocado salad*

### **Roasted Artichoke Cakes ~ \$13 \*NEW**

*Diced artichokes, peppers, onions celery tossed with spices and pan seared served over small bed of mixed greens and drizzled with creamy mustard sauce*

### **\*Blackened Tuna Lettuce Wrap~ \$16**

*seared ahi tuna, avocado, honey wasabi, cucumber and sesame ginger sauce*

### **Braised Short Rib ~ \$18 \*NEW**

*6oz slow braised short rib over warm brie, drizzled with blackberry Dijon sauce, served with crostini*

*\*Consuming raw or undercooked seafood, meat, poultry, or shellfish may increase your risk of food borne illness.*

## Soup & Salads

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add any of the following to your salad

Chicken \$5.5 ~ Shrimp \$8 ~ Steak \$8 ~ Farm Raised Basa \$6 ~ Fish of the Day \$10 ~ (8oz) Salmon \$12

**Soup du Jour Cup ~ \$6**

**Soup du Jour Bowl ~ \$9**

**Chicken Taco Salad ~ \$19**

*Seasoned ground chicken, shredded green leaf lettuce, black beans, corn, tomatoes, red onions, avocado, tossed in a chipotle ranch dressing topped with crispy tortilla strips*

**Greek Salad ~ \$13**

*romaine hearts, kalamata olives, grape tomatoes, cucumbers, feta, red onions, banana peppers with mediterranean dressing*

**Traditional Caesar ~ \$12**

*romaine hearts, garlic herb croutons, shaved parmesan, tossed in caesar dressing*

**Grilled Peach & Bacon Salad \$14**

*Mixed greens, grilled peaches, bacon, blueberries, red onions, candied walnuts and goat cheese tossed with a Dijon vinaigrette*

**Strawberry Avocado Salad ~ \$14**

*mixed greens, strawberries, avocado, candied walnuts, apples, bleu cheese crumbles with champagne vinaigrette*

## Pizza

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**Margherita ~ \$17**

*fresh basil, vine ripe diced tomatoes and mozzarella*

**White Pizza ~ \$19 \*NEW**

*Parmesan cream sauce, mozzarella cheese, crumbled boursin cheese, spinach, tomato, and mushrooms*

**Build Your Own ~ \$20**

*choice of mushrooms, peppers, onions, tomatoes, fresh basil, pepperoni, pineapple, sausage, ham or grilled chicken*

## Floridian Panini

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served with french fries, sweet potato fries, kettle chips, coleslaw or cucumber substitute fresh fruit, caesar salad or a house salad ~ \$3.50 or cup of soup ~ \$2.50

**Turkey Brie Panini ~ \$15 \*NEW**

*Oven roasted sliced turkey, fig jam, brie cheese and caramelized onions pressed on Cuban bread*

**Chicken Pesto ~ \$16 \*NEW**

*Grilled chicken, sun dried tomatoes, mushrooms, goat cheese, and basil pesto pressed on Cuban bread*

**Roasted Vegetable Panini ~ \$14 \*NEW**

*Artichokes, spinach, mushrooms, red peppers, provolone cheese and a garlic aioli on pressed Cuban bread*

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# Sandwiches

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served with french fries, sweet potato fries, kettle chips, coleslaw or cucumber salad  
substitute fresh fruit, caesar salad or a house salad ~ \$3.50 or cup of soup ~ \$2.50

## Fish Tacos ~ \$15

Grilled or blackened fish with lettuce, tomato, shredded cheese, with cilantro lime aioli served in flour tortillas with salsa and sour cream

Substitute Mahi or Grouper \$5

## Crispy Chicken Sandwich ~ \$15

Fried chicken breast topped with lettuce, tomato, onions and pickles served on a toasted brioche bun

**\*Southwestern:** add pepper jack cheese pickled jalapeños, pico de gallo, avocado and chipotle ranch \$18

## Chicken Avocado Club Wrap ~ \$15

Grilled chicken, bacon, avocado, lettuce, tomato in a chipotle tortilla with a side of ranch dressing

## \*Floridian Fish Sandwich ~ \$15

Grilled or blackened, lettuce, tomato, onion on a brioche bun

Substitute Mahi or Grouper \$5

## \*Floridian Prime Burger ~ \$16

1/2lb angus prime patty, choice of cheese, lettuce, tomato, onion on a brioche bun - add bacon \$2

## Classic BLT Sandwich ~ \$14

bacon, lettuce, tomato on white, wheat, or rye toast

\*add fried egg \$2 add avocado \$3

## Half Sandwich & Cup of Soup ~

Cup \$9.5 Bowl \$12

choice of BLT or Deli Turkey

# Specialty Bowls

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## Hawaiian Tuna Poke Bowl ~ \$19

#1 sushi tuna, cucumbers, mangos, red peppers, green onions, and avocado over warm rice noodles

## \*Steak Burrito Bowl ~ \$19

7 oz blackened steak over black beans, corn, sautéed onions rice, topped with fresh guacamole, pico de gallo and shredded cheese

## Shrimp Florentine Bowl ~ \$23 **\*NEW**

Sautéed shrimp, sundried tomatoes, mushrooms, spinach and penne pasta tossed in a scampi butter and finished with parmesan cheese

## Mediterranean Souvlaki Bowl ~ \$18 **\*NEW**

Refreshing cold Tabouli salad topped with a grilled souvlaki chicken kabob drizzled with fresh lemon zest olive, oil, and grilled pita bread

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# Young Club Members

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served with french fries, sweet potato fries, kettle chips or coleslaw  
substitute fresh fruit, caesar salad or a house salad ~ \$3.50 or cup of soup ~ \$2.50

Teriyaki Grilled Chicken **\*NEW**  
with Broccoli ~ \$11

Mini Burger Sliders ~ \$10

Island Dog ~ \$10

Chicken Fingers ~ \$9.5

Grilled Cheese ~ \$8

Kraft Mac and Cheese ~ \$8

## Sides

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French Fries ~ \$4.5

Coleslaw ~ \$4

Guacamole ~ \$7.5

Sweet Potato Fries ~ \$4.5

Potato Chips ~ \$3

Side Fruit Salad ~ \$5

Vegetable of Day ~ \$5

Side Salad ~ \$7

Tortilla Chips ~ \$4

## Desserts

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Gelato or Sorbet ~ \$7

*two scoops of either sorbet or gelato*

Homemade Key Lime Pie ~ \$9

Funnel Cake Fries ~ \$8

Strawberry Short Cake ~ \$8

*pound cake topped with fresh strawberries,  
whipped cream and house made strawberry  
sauce*

Drumstick ~ \$4

Chocolate Chip Ice Cream  
Sandwich ~ \$4

## Beverages

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Coffee ~ \$3

*refills served table side*

Hot Chocolate ~ \$3

Iced Tea ~ \$3

Latte ~ \$5

Hot Tea ~ \$3

Lemonade ~ \$3

Espresso ~ \$3

Fiji Bottled Water ~ \$4

Arnold Palmer ~ \$3  
*blend of lemonade and iced tea*

Double Espresso ~ \$5

Perrier Sparkling Water ~ \$4

Soft Drinks ~ \$3

Cappuccino ~ \$5

Floridian Club ~ \$3

Assorted Fruit Juices ~ \$4.5

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