

BRUNCH

Served until 11am

AMERICAN BREAKFAST 17.00

Two cage free eggs your way, applewood smoked bacon or avocado. Choice of toast.

CHURRASCO STEAK & EGGS 24.00

*Steak grilled to perfection with two cage free eggs. Choice of toast.

CREATE YOUR OWN OMELET 19.00

Three cage free eggs with your choice of toppings: Vermont Cheddar, Swiss, mushrooms, peppers, tomatoes, onions, ham, bacon, spinach.

Choose up to three, additional items are 1.50 ea
Egg whites option 1.50

CLASSIC L.E.O. 18.00

Two cage free scrambled eggs with lox, onion and choice of toast. Egg whites option 1.25

NOVA SMOKED SALMON PLATTER 18.00

Bagel, egg, tomato, onion, capers and cream cheese.

FRENCH TOAST BACON & EGGS 17.50

Two slices of Challah French toast, two scrambled eggs and two strips of bacon.

THE BENEDICTS 20.00

* Classic with Canadian bacon or Nova with sliced tomatoes.

All of the above served with breakfast potatoes and choice of toast, bagel or English muffin (gluten free toast add 1.00)

All of the above can be gluten free if ordered with gluten free toast.

BREAKFAST SANDWICH OR WRAP 15.00

Scrambled eggs, American cheese, bacon or avocado.

BEACH CLUB BREAKFAST SANDWICH 15.00

Scrambled eggs, with avocado, tomato, Vermont cheddar on Brioche Bun.

PANCAKES 14.00

Three Gluten free pancakes served with fruit and Vermont maple syrup GF/V

SEASONAL

FRUIT PLATE 14.00

with Greek Yogurt and honey GF

BEVERAGES

Soft Drinks 3.75

Coffee 3.75 Tea 3.75

Cappuccino 5.00 Espresso 4.25

Almond Milk, Half and Half or 2% milk available

SIDES

Applewood smoked bacon 6.00

Canadian bacon 5.00

Nova Salmon 12.00 Avocado 4.00

Cereal with 2% milk 3.50

Granola with yogurt 7.25 Oatmeal 3.50

Bagel 4.00 English muffin or toast 2.00

One egg 2.75 Two eggs 5.50

Gluten Free Toast 2.50

**TITO'S
TRANSFUSION
AND THE
BLOODY MARY
12.00**

18% Gratuity will be added for your convenience. It may be increased, decreased or removed to reflect the level of service you received.

Split plate charge 3.00

*Consuming Raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase risk of foodborne illness.

GF - Gluten Friendly • V - Vegetarian

STARTERS

QUESADILLA

Applewood smoked bacon, melted cheddar cheese 14.00
served with black bean salsa on the side, drizzled with sour cream.
with chicken 16.00 steak 18.00 shrimp 18.00
veggie 14.00 add avocado 3.00

STEAK NACHOS

Grilled churrasco steak on top of crispy corn tortilla chips
with black bean salsa, avocado, jalapeno, cheddar cheese
and sour cream. 18.00 large 38.00 jumbo GF

GRILLED BUFFALO WINGS

Chargrilled, tossed in buffalo or sweet chili lime sauce. 16.00 GF

SOUP OF THE DAY

Our soups are made in-house using the freshest ingredients.
Served with our signature garlic crouton. Cup 7.00 Bowl 10.00

CHILI CON CARNE

Topped with cheddar cheese and sour cream. Cup 7.00 Bowl 10.00

LOADED CHILI

Chili bowl with avocado, cheddar cheese, tomatoes, onion, jalapeno,
sour cream, served with corn tortilla chips 15.00 GF

AHI TUNA POKE BOWL

Raw ahi tuna in Japanese dressing served with edamame, carrots, cucumber,
wakame salad, ginger, sprouts, and crispy tostones 18.50 GF

JUMBO SHRIMP COCKTAIL

Five jumbo shrimp steamed, then chilled, sprinkled with old bay seasoning,
served with house made cocktail sauce 17.00 GF

CONCH FRITTERS

Six crispy pieces fried to perfection served with house remoulade 15.00

ANGUS SLIDERS

Three Angus patties topped with blue cheese crumble and arugula 17.00

MASITAS DE PUERCO

Pan fried pork chunks with onion and cilantro citrus mojo,
served with tostones 16.00 GF

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Split plate charge 3.00

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SALADS

MIAMI BEACH CAESAR

Fresh romaine hearts, light caesar dressing, shaved parmesan cheese and our signature garlic crouton 12.00, grilled chicken 16.00, Chilled shrimp or ahi tuna 18.00 salmon 20.00

AHI TUNA SALAD

Rare sesame coated ahi tuna, served on fresh field greens, diced tomatoes, red onions, wakame salad and our own carrot ginger dressing. 18.00
Substitute salmon 20.00 GF

THE COBB SALAD

Crisp romaine lettuce, egg, bacon, tomato, avocado, fresh roasted turkey breast, blue cheese, choice of dressing. 17.00

CAESAR SALAD WITH A TWIST

Hearts of romaine lightly grilled then topped with tomatoes, and roasted garlic Caesar dressing. 12.00 with chicken 16.00 with seared ahi tuna, chilled shrimp or salmon 20.00

TRI COLORED QUINOA SALAD

Andean quinoa with cucumbers, tomatoes on a bed of mixed greens 13.50
add chicken 18.00 ahi, chilled shrimp or salmon 21.50 GF / V

SHRIMP LOUIE SALAD

Jumbo chilled shrimp on a bed of crisp romaine, cherry tomatoes, avocado and red onion served with a creamy Louie dressing 20.00 GF

BLACKENED MAHI SALAD

Mahi Mahi lightly blackened on top of a bed of spinach with mandarin oranges, red onion, blue cheese crumbles, hearts of palm, strawberries and house made sweet and sour dressing 19.00 GF

BABY GREENS SALAD

Fresh baby greens, strawberries, walnuts, dried cranberries, blue cheese crumbles served with house vinaigrette 13.00 GF / V
Add grilled chicken 4.00 shrimp or ahi tuna 6.00 salmon 8.00


DRESSINGS: Caesar, balsamic vinaigrette, thousand island, carrot ginger, blue cheese, ranch, honey dijon mustard, house vinaigrette, sweet & sour dressing.

BEVERAGES

Soft drinks 3.75 Coffee 3.75 Tea 3.75
Cappuccino 5.00 Espresso 4.25

SANDWICHES & WRAPS

ROAST TURKEY BREAST

 Thinly sliced freshly roasted turkey with lettuce and tomato. 14.50


THE BEACH CLUB

Layers of thinly sliced turkey, applewood smoked bacon, avocado, sprouts, lettuce, tomato, and chive aioli. 17.50


SRIRACHA BBQ CHICKEN SANDWICH

Breast of chicken, Vermont cheddar, applewood bacon, sriracha BBQ sauce served with lettuce, tomatoes on brioche bun 17.00

PORTOFINO TUNA SALAD

 Solid white albacore tuna salad, lettuce and tomatoes. Served on focaccia 14.50

HAM & SWISS PANINO

 Thinly sliced rosemary ham and imported Swiss cheese served warm, with whole grain mustard butter on a pressed baguette. 16.00


Bread Choices

Whole wheat, white, rye, kaiser roll, baguette, whole wheat wrap, focaccia, tomato basil wrap, spinach wrap, gluten free wrap add .50

SHRIMP BLT WRAP

Chilled shrimp, applewood smoked bacon, lettuce, tomatoes and garlic chive aioli. 18.00

CHICKEN CAESAR WRAP

 Strips of grilled chicken breast, hearts of romaine, vine ripe tomatoes, and Caesar dressing. 17.00

BUFFALO CHICKEN TENDER WRAP

Crispy chicken tenders tossed in buffalo sauce, blue cheese dressing, lettuce and tomato 16.00

TUNA AVOCADO WRAP

Albacore tuna salad, avocado, alfalfa sprouts, lettuce and tomato 16.00

SPINACH TURKEY WRAP

House roasted turkey breast, spinach, Swiss cheese lettuce tomato and honey mustard 16.50

Side salad or sweet potato fries or vegetables can be substituted to any entrée or sandwich for 1.50

All sandwiches and wraps served with your choice of cole slaw, french fries or fresh fruit

In a hurry? Our  logo denotes items with minimum preparation time.

Split plate charge 3.00

FROM THE GRILL

GRILLED FISH SANDWICH

Seared fish on brioche bun with lettuce tomato and onion served with house made remoulade. 19.00

ASIAN SALMON

Sesame coated then pan seared served over soba noodles with citrus ponzu & pan seared veggies. 22.00

CHURRASCO SANDWICH

Marinated churrasco steak and a touch of chimichurri sauce. Served on a fresh baguette. 21.00

CREATE YOU OWN BURGER

Certified angus beef with our own seasonings, served with lettuce, tomatoes, sweet onions, and pickle. 15.00
Blue cheese, cheddar, Swiss, bacon, mushrooms, sprouts.
Each topping 1.50

AHI TUNA SANDWICH

Rare ahi tuna sliced thin with wakame salad and wasabi cream, served on a fresh brioche bun. 19.00

ALL BEEF JUMBO QUARTER POUNDER HOT DOG

With choice of sauerkraut, onions, and relish. 9.00

TUNA MELT

Albacore tuna salad with cheddar and tomato, served on focaccia bread 15.50

BAJA STYLE FISH TACOS

Lightly blackened fish, lemon, cilantro, cabbage and radish slaw topped with sour cream and chipotle powder, corn tortilla. 19.00 GF

OLD FASHION PATTY MELT

Angus patty, Swiss cheese, grilled mushrooms and onions on focaccia bread 16.50

DESSERTS

NEW YORK APPLE CRUMB CAKE

Crumb cake filled with sautéed apples, butter and mixed spices topped with extra-large buttery crumbs. 9.00

BLACK AND WHITE MOUSSE CAKE

White chocolate mousse on a bed of light chocolate mousse topped with chocolate ganache. 9.00

Marvin Urbina, Executive Chef