

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

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

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eggs or unpasteurized milk may increase risk of foodborne illness.

18% Voluntary 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

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SALADS

CHEF SALAD

Iceberg lettuce, shredded cheddar cheese, tomatoes, cucumbers
Roasted turkey and ham 16.00

GREEK SALAD

Romaine lettuce, cucumbers, Kalamata olives, banana peppers,
tomatoes and feta cheese 16.50 GF

MIAMI BEACH CAESAR

Fresh romaine hearts, light caesar dressing, shaved parmesan
cheese and our signature garlic crouton 14.00, grilled chicken 18.00,
grilled shrimp or ahi tuna 19.00 salmon 21.00

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. 19.00
Substitute salmon 21.00 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. 14.00 with chicken 18.00
with seared ahi tuna, grilled shrimp or salmon 21.00

DRESSINGS: Caesar, balsamic vinaigrette, thousand island,
carrot ginger, blue cheese, ranch, honey dijon mustard, house vinaigrette,

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. 15.00

THE BEACH CLUB

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

CAJUN CHICKEN SANDWICH

Blackened breast of chicken, served with lettuce, tomatoes on a Brioche bun 16.00

TUNA SALAD



Solid white albacore tuna salad, lettuce and tomatoes. Served on rye bread 15.00

HAM & SWISS PANINO



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

TURKEY CHEDDAR PANINO

Roasted Turkey breast, Cabot cheddar cheese and vine ripe tomatoes 16.00

Bread Choices

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

BLT SANDWICH



Applewood smoked bacon, lettuce, tomatoes. Served with Japanese mayonnaise 15.00

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

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

ANGUS SLIDERS

Three Angus patties topped with bacon jam and Cabot cheddar 17.00

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 with lettuce and tomato.
Served on a fresh baguette. 21.00

CREATE YOUR OWN BURGER

Certified angus beef with our own seasonings, served with lettuce, tomatoes, sweet onions, and pickle. 16.00
Blue cheese, cheddar, Swiss, bacon, mushrooms, sprouts.
Each topping 1.50

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 rye bread 16.50

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

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