

# STARTERS

## QUESADILLA

Applewood smoked bacon, melted cheddar cheese. 15.00  
Served with black bean salsa on the side, drizzled with sour cream.  
with chicken 17.00 steak 19.00 shrimp 19.00  
veggie 15.00 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. 17.00 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 16.00 GF

## AHI TUNA POKE BOWL

Raw ahi tuna in Japanese dressing served with edamame, carrots, cucumber,  
wakame salad, ginger, sprouts, and crispy tostones 19.00 GF

## ANGUS SLIDERS

Two Angus patties topped with bacon jam and Cabot cheddar 14.00

Consuming Raw or undercooked meats, poultry, seafood,  
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**

GF - Gluten Friendly • V - Vegetarian

# SALADS

## GREEK SALAD

Romaine lettuce, cucumbers, Kalamata olives, banana Peppers, red onions, tomatoes and feta cheese 16.50 GF

## MIAMI BEACH CAESAR

Fresh romaine hearts, light caesar dressing, shaved parmesan cheese and our signature garlic crouton 16.00, grilled chicken 20.00, grilled shrimp or ahi tuna 22.00 salmon 22.00

## 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. 21.00  
Substitute salmon 22.00 GF

## THE COBB SALAD

Crisp romaine lettuce, egg, bacon, tomato, avocado, fresh roasted turkey breast, blue cheese, choice of dressing. 19.00

## CAESAR SALAD WITH A TWIST

Hearts of romaine lightly grilled then topped with tomatoes, and roasted garlic Caesar dressing. 16.00 with chicken 20.00 with seared ahi tuna, grilled shrimp or salmon 22.00

**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. 18.00

## 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. 17.00

## TURKEY CHEDDAR PANINO

Roasted Turkey breast, Cabot cheddar cheese, Pesto and vine ripe tomatoes 17.00

## 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 16.00

## CHICKEN CAESAR WRAP

Strips of grilled chicken breast, hearts of romaine, vine ripe tomatoes, and Caesar dressing. 18.00

## BUFFALO CHICKEN TENDER WRAP

Crispy chicken tenders tossed in buffalo sauce, blue cheese dressing, lettuce and tomato 18.00

## TUNA AVOCADO WRAP

Albacore tuna salad, avocado, alfalfa sprouts, lettuce and tomato 17.00

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

## GRILLED FISH SANDWICH

Seared fish on brioche bun with lettuce tomato and onion served with house made remoulade. 20.00

## ASIAN SALMON

Sesame coated then pan seared served over soba noodles with citrus ponzu & pan seared veggies. 23.00

## CHURRASCO SANDWICH

Marinated churrasco steak and a touch of chimichurri sauce with lettuce and tomato.  
Served on a fresh baguette. 22.00

## CREATE YOUR OWN BURGER

Certified angus beef with our own seasonings, served with lettuce, tomatoes, sweet onions, and pickle. 18.00  
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 17.50

## BAJA STYLE FISH TACOS

Lightly blackened fish, lemon, cilantro, cabbage and radish slaw topped with sour cream and chipotle powder, corn tortilla. 20.00 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