

Lunch & Dinner Menu

Starters

CRAB OR SHRIMP MARGARITA 14

Avocado, tomato, onion, jalapeño, lime and Yucatán salsa

CRISPY SPRING ROLLS 10

Chicken, sofrito, rice noodles, julienne vegetables and sweet chili sauce

KOBE BEEF SLIDERS 13

Caramelized onions and Sriracha mayo

HUMMUS AND FLATBREAD 9

Homemade flatbread, feta cheese, vine-ripened tomatoes, Kalamata olives and Greek olive oil

YELLOWFIN TUNA TATAKI 14

Edamame aioli and ginger soy sauce SuperFoodsRs

JUMBO LUMP CRAB CAKE 14

Jumbo lump crabmeat, stone ground mustard sauce and lemon butter

GRILLED BUFFALO

CHICKEN WINGS 12

Tossed in a spicy honey chipotle sauce, served with French fries and your choice of ranch or bleu cheese dressing

AVOCADO BOMB 11

Avocado stuffed with chicken or shrimp, jack cheese, pico de gallo, deep fried with wasabi aioli and Sriracha tomatillo salsa, served with nacho chips

Soups

GULF COAST GUMBO

Cup 5 Bowl 9 Chicken, sausage and shrimp slowcooked with okra, tomatoes, onions and peppers

TOMATO BASIL SOUP

Cup 4 Bowl 8 Served with a mini grilled cheese sandwich

Greens

COBB SALAD 14

Grilled chicken breast, tomatoes, bacon, bleu cheese, egg and avocado with your choice of dressing

HOUSE SALAD 8

Seasonal greens topped with carrots, jicama, croutons and tomatoes with your choice of dressing

CAESAR SALAD 10

Traditional salad with house-made dressing, pecorino and herb croutons with chicken 14 with shrimp 16 with Ahi tuna 17 with salmon 17

SPINACH SALAD 10

Sliced vine-ripened tomatoes, mushrooms, spiced pecans, warm goat cheese, croutons and your choice of dressing

TRIPLE BERRY SALAD 12

Baby arugula, tomatoes, raspberries, blueberries and strawberries, feta cheese, candied pecans and honey vinaigrette

TRADITIONAL GREEK SALAD 12

Tossed with romaine lettuce, tomatoes, red onion, cucumber, peppers, feta cheese, Kalamata olives, homemade oregano dressing served with pita bread with chicken 14 with shrimp 16

with Ahi tuna 17 with salmon 17

CILANTRO LIME SHRIMP SALAD 14

Iceberg, roasted peppers, tomatoes, jack cheese, avocado, tortilla crisps and your choice of dressing week

Entrées

RED SNAPPER FILET WITH GULF SHRIMP 28

Topped with jumbo lump crab meat, tomatoes, capers and lemon butter

CARNE ASADA 16 OZ. PRIME RIBEYE STEAK 39

Cilantro, red onion, roasted chiles and a loaded potato croquette

SHRIMP YUCATECO 22

Sautéed prawns with garlic, tomato, jalapeño, scallions, cilantro and lime butter

GULF COAST JUMBO LUMP

CRAB CAKES 25

Lemon butter and stone ground mustard sauce

CERTIFIED ANGUS

FILET MIGNON 36

Creamy Patrón Añejo tequila green peppercorn sauce, mashed potatoes and asparagus

SAUTÉED SHRIMP WITH LEMON 20

Tomatoes, avocado and arugula was

CHICKEN AL FRESCO 16

Marinated grilled chicken breast, jumbo asparagus, vegetable rice pilaf and roasted tomato vinaigrette

PAPPARDELLE PASTA

WITH CHICKEN 20

Grilled chicken breast, spinach, tomato and mushrooms tossed in a light carbonara sauce

GREEN TEA LACQUERED

SALMON 24

Infused and glazed with honey green tea leaves, roasted sweet potato, mushrooms, spinach Super Super

CHILEAN SEA BASS 35

Grilled fillet with arugula, quinoa, tomato relish and balsamic reduction





Lunch & Dinner Menu

Omelets and Eggs

EGGS BENEDICT 14

Poached eggs, Canadian bacon, English muffin and hollandaise sauce

SMOKED SALMON BENEDICT 15

Two organic poached eggs on wilted spinach and smoked salmon on toasted English muffin with an olive oil citrus hollandaise

OMELET 13

Made with three fresh jumbo eggs or Egg Beaters, with choice of cheddar, jack or Swiss cheese and three fillings – ham, mushrooms, onions, scallions, tomatoes, bell peppers, jalapeños, bacon, sausage or spinach. Served with choice of English muffin, wheat toast, white toast, croissant or bagel each additional ingredient .75 each

Tortillas

YUCATÁN FISH TACOS 12

Grilled tilapia, shaved lettuce, avocado, pickled red onion and salsa verde

ROAST PORK TACOS 12

Pulled pork, black beans, pico de gallo and queso blanco

QUESADILLAS 9

Guacamole, pico de gallo and sour cream with smoked chicken 11 with grilled shrimp 13

Sandwiches

All sandwiches served with choice of French fries, tater tots, potato chips, coleslaw, potato salad, small house salad or fresh fruit

TURKEY BLT 11

Bacon, lettuce, tomato and sliced turkey breast with a lemon mustard aioli

TRADITIONAL CLUB 12

Turkey, ham, Swiss and cheddar cheese with lettuce, tomato and bacon on wheat or white toast

SHRIMP AND BACON CLUB 12

Grilled shrimp, bacon, lettuce, tomato, avocado and Swiss cheese on toasted sourdough bread

TURKEY BURGER 12

Half-pound of fresh ground turkey with choice of American, cheddar, Swiss, or jack cheese

Add: mushrooms, grilled onions, bacon, ham, avocado, jalapeños or a fried egg .75 each

CUBAN SANDWICH 11

Roast pork, honey ham, Swiss cheese, sliced pickles and brown mustard on bolillo bread

KOBE BEEF BURGER 15

Half-pound certified Kobe beef with your choice of American, cheddar, Swiss, Jack or blue cheese

Add: mushrooms, grilled onions, bacon, ham, avocado, jalapeños or a fried egg .75 each

CALIFORNIA CHICKEN SANDWICH 12

Grilled chicken breast, pepper jack cheese, sliced avocado, tomato and fresh sprouts with chipotle mayo

Brick Oven Pizza and Flatbreads

CHEESE PIZZA 15

14" House-made dough using double zero pizza flour or whole wheat dough hand tossed with the finest sauce and mozzarella cheese

Add: pepperoni, ham, Italian sausage, grilled chicken, ground beef, Canadian bacon 1 each

Add: shrimp, crab, smoked salmon 2 each

Add: mushrooms, green peppers, onions, tomatoes, spinach, Kalamata olives, green olives, pineapple, feta cheese, goat cheese .75 each

MEAT LOVERS PIZZA 16

Italian sausage, ground beef and pepperoni

VEGGIE PIZZA 16

Tomatoes, mushrooms, onions, green olives, green peppers and spinach

CALABRESE FLATBREAD 12

Italian sausage, roasted peppers and caramelized onions

CALIFORNIA FLATBREAD 12

Grilled chicken, spinach and artichoke hearts

NEW YORK FLATBREAD 12

Pepperoni, sausage and mushrooms

Dessert

BERRIES OF THE SEASON 8 Super



White chocolate bourbon sauce

WARM CHOCOLATE LAVA CAKE 8

Vanilla bean ice cream

CHEF'S CHOICE OF DAILY DESSERT

