



APPETIZERS

BRUSCHETTA - \$14

Crisp crostini with pesto infused ricotta cheese, diced tomatoes and white balsamic vinegar.

CAPRESE SKEWERS - \$13

Mozzarella balls, basil and cherry tomatoes on a skewer.

SHRIMP COCKTAIL - \$14

Served with lemon wedges and cocktail sauce.

ARTISAN PIZZA

MUSHROOM ROASTED GARLIC & TRUFFLE OIL - \$15

Mushrooms, caramelized onions, Grande mozzarella, thyme and black truffle oil.

MEAT LOVERS - \$16

Bacon, crumbled Italian sausage and meatballs.

MARGHERITA - \$16

Sliced fresh mozzarella, sauce and Roma tomatoes.

SALADS

FLORIDA CAESAR SALAD - \$12

Romaine hearts, radicchio, mariquitas, ciabatta croutons and garlicky Caesar dressing.

Add grilled chicken \$3

CRUNCHY THAI SALAD - \$16

Red and Napa cabbage, chicken, carrots, green onion, edamame, peanuts and avocado with a cilantro-lime dressing and Thai peanut dressing.

SANDWICHES

NASHVILLE CHICKEN - \$15

Soft roll, spicy breading, mayo, and bread and butter pickles.

SMOKED BRISKET SLIDER - \$16

Potato roll, chipotle aioli, grilled onions, bread and butter pickles.

CHEESEBURGER SLIDER STACK - \$16

Double grilled Angus beef patty, American cheese, secret sauce and bread and butter pickles.

GRILLED CHEESE & TOMATO BISQUE - \$13

Gruyere and Havarti cheese, over cured smoky tomatoes, crème fraiche.

Add Brisket for \$4

ENTREES

STEAK AND FRITS - \$18

Grilled marinated Angus beef, served with a Guinness stout demi-glace, crisp steak fries and roasted baby carrots.

CHICKEN CORDON BLEU - \$17

Chicken breast stuffed with ham and swiss cheese and served with a Gruyere cheese sauce. With roasted baby carrots and steak fries.

VEGETARIAN

STUFFED PORTOBELLO - \$15

Grilled zucchini, squash, eggplant and red onions tossed with goat cheese and stuffed into a marinated portobello mushroom. Topped with balsamic reduction.

****can be a vegan option****

GRILLED MARINATED VEGETABLES - \$14

Grilled asparagus, broccolini, baby carrots and tri colored cauliflower.

DESSERTS

PEANUT BUTTER EXPLOSION PIE - \$9

Fudge brownie base, layered in velvety smooth peanut butter mousse, rich chocolate cake, topped with brownie chunks, handful of peanut butter chips, drizzled in fudge.

FLORIDA KEY LIME PIE - \$7

Key lime custard pie topped with sweet whipped topping.

BEVERAGES

COCA-COLA	\$3.50
DIET COCA-COLA	\$3.50
SPRITE	\$3.50
ICE TEA	\$3.50
LACROIX STILL WATER	\$4.00
LACROIX SPARKLING WATER	\$4.00
BREWED COFFEE	\$2.50
BREWED DECAFFEINATED	\$2.50
HOT TEA	\$2.50

SPARKLING WINE

MOET & CHANDON (FRANCE) - \$176 Btl.

Its aromas are radiant, revealing bright yellow-fleshed fruits (apple, pear, yellow peach), honey, floral nuances (lime blossom) and elegant blond notes (brioche and fresh nuts)

STELLA ROSA PROSECCO (ITALY)

\$34 Btl. / \$11 Glass

White peaches, apricots, and tropical notes that opens, up with fragrances of vanilla, dried fruit and honey.

RIESLING

PACIFIC (WASHINGTON) - \$33 Btl.

Pure green apple, citrus and peach flavors with bright and refreshing acidity.

PINOT GRIGIO

SANTA MARGHERITA (ITALY) - \$77 Btl.

Straw yellow color, clean intense aroma, and dry golden apple taste.

MADDALENA (CALIFORNIA) \$40 Btl. / \$12 Glass

Straw yellow color, clean intense aroma, and dry golden apple taste.

BERINGER FOUNDERS (CALIFORNIA) \$30 Btl. / \$10 Glass

Aromas of lime and apple with a hint of honeysuckle complemented by the nectarine and apricot components on the palate.

SAUVIGNON BLANC

ILLUMINATIONS (CALIFORNIA) - \$126 Btl.

Aromas of guava, pink grapefruit and kiwi are intertwined with peach blossom and fresh thyme to create a lively bouquet.

BERINGER FOUNDERS (CALIFORNIA)

\$30 Btl. / \$10 Glass

Grapefruit flavor that is enhanced with intense citrus, ripe stone fruit and white fig.

CHARDONNAY

ROMBAUER CARNEROS (CALIFORNIA) - \$140 Btl.

Layers of tropical fruit, peaches and pears, that opens, up into creamy textures of apples and pears that glide across the palate.

MADDALENA (CALIFORNIA) - \$36 Btl. / \$11 Glass

Array of ripe fruit aromas, including citrus, guava, and orange peel. The round mouth show depth and body complemented by forward flavors of tropical fruit.

BONTERRA ORGANIC (CALIFORNIA)

\$34 Btl. / \$11 Glass

Tropical aromas of pineapple, citrusy lemon and crème brûlée. The wine is refreshing on the palate, with a minerality that is both bright and clean.

BERINGER FOUNDERS (CALIFORNIA)

\$30 Btl. / \$10 Glass

A combination of pear, apple and ripe tropical fruit flavors, with a hint of toasted almond and a classically round mouthfeel.

ROSE/WHITE ZINFANDEL

MADDALENA ROSE (CALIFORNIA) - \$36 Btl. / \$11 Glass

Ripe red plum and raspberry flavors. The nose reveals aromas of yellow peach and fresh berries.

BERINGER MAIN & VINE WHITE ZINFANDEL

(CALIFORNIA) - \$30 Btl. / \$10 Glass

Has the red berry, citrus, and melon flavors.

MERLOT

DUCK HORN (CALIFORNIA) - \$175 Btl.

Enticing array of aromas and flavors that begin with notes of bright red cherry, plum, tobacco, vanilla and anise.

MADDALENA (CALIFORNIA) - \$40 Btl. / \$12 Glass

Ripe fruit flavors, including blackberry and plum. The full mouth reveals soft tannins, while the nose offers aromas of black fruit and oak spice.

BERINGER FOUNDERS (CALIFORNIA) - \$30 Btl. / \$10 Glass

Hints of plum and brown spice on the nose compliment the boysenberry, blackberry and blueberry finish.

PINOT NOIR

THE CALLING (CALIFORNIA) - \$191 Btl.

Flavors of Bing cherry, cinnamon and hints of white pepper and black tea.

MEIOMI (CALIFORNIA) - \$64 Btl.

Fruit aromas of bright strawberry and jammy fruit, mocha and vanilla, along with toasty oak notes.

CABERNET SAUVIGNON

HESS ALLOMI (CALIFORNIA) - \$77 Btl.

Aromas of blackberry, boysenberry and elegant expressions of lavender alongside a touch of vanilla.

BERINGER KNIGHT VALLEY (CALIFORNIA) - \$55 Btl.

Aromas of dried herbs, cedar, clove and lavender join flavors of dark red fruit led by figs, black cherry, currants, boysenberry, huckleberry, raspberry, and evident oak spice.

MADDALENA (CALIFORNIA) - \$42 Btl. / \$12 Glass

Lightly candied black-cherry aromas meet with a pinch of herbs, new leather and crushed pepper on the nose.

BERINGER FOUNDERS (CALIFORNIA)

\$32 Btl. / \$10 Glass

Forward nose of blackberry, blueberry, raspberry, licorice, and chocolate with flavors of blackberry and raspberry

ITALIAN WINES

MARCHESI DI BAROLO BAROLO

(ITALY) - \$144 Btl.

Attractive nose showed spiced berries, herbs and leather. On the palate, it was intense yet silky, with tart berries and spice.

CORVO NERO D'AVOLA (ITALY) - \$35 Btl. / \$11 Glass

Intense ruby red, aging tends to garnet. Perfume: intense and complex with notes of plum. Taste: soft, pleasantly tannic, balanced, intense and persistent.

TRITANO MONTEPULCIANO D'ABRUZZO

(ITALY) - \$35 Btl. / \$11 Glass

Attractive nose showed spiced berries, herbs, and leather. On the palate, it was intense yet silky, with tart berries and spice.