

**APPETIZERS**

**Chicken Wings (G) $11.95**

Crispy Jumbo Wings with choice of sauces:

Mild, Medium, Hot, BBQ or Thai chili

**Flat Bread Pizza $10.95**

**Mediterranean** - Traditional naan with roasted tomato spread, topped with crumbled goat cheese, artichoke hearts and roasted peppers. Finished with balsamic reduction

**Hawaiian** - Traditional naan with roasted tomato spread, topped with mozzarella cheese, diced ham and fresh pineapple with a drizzle of sweet chili sauce

**Crab Cakes $7.95**

Two Maryland style jumbo crab cakes served with spicy jalapeno ranch mousse

**SOUP & SALAD**

**Vegetarian Lentil Soup (G) $6.00**

**Soup du Jour $6.00**

Chef’s daily creation using only the freshest ingredients

**Side Salads $3.99**

Choice of House or Caesar

**Summer Salad $12.95**

Mixed Field greens topped with strawberries, blueberries, candied pecans and crumbled goat cheese with sliced grilled chicken breast

**Santa Fe Salad $12.95**

Iceberg lettuce with tomatoes, red onions, Pico de Gallo, and pepper jack cheese with crispy chicken tenders

**Classic Caesar Salad $12.95**

Crisp romaine, Multi-Grain croutons and shaved parmesan cheese, with authentic creamy Caesar dressing

**With Chicken $14.95**

**With Shrimp, Salmon or Mahi $15.95**

**SANDWICHES**

*Served with choice of French fries, Sweet Potato Fries, House salad, Caesar salad or Seasonal fresh fruits or Cup of Soup, and a dill spear*

**Triple Decker Club $13.95**

Breast of turkey, Virginia ham and Applewood bacon, lettuce, thick cut tomato on toasted wheat, with Swiss cheese and mayonnaise

**Thick & Juicy Burger $12.95**

Angus burger with lettuce, tomato, onion and your choice of American, Cheddar or Swiss cheese, served on a toasted brioche roll

**Mushroom & Swiss Burger $13.95**

**Bacon & Cheddar Burger $13.95**

**Jalapenos & Pepper Jack $13.95**

**Grilled Cheese $9.95**

Texas toast with American cheese

**With thick cut tomato $10.95**

**Loaded with bacon or ham $11.95**

**Grilled Chicken BLTA $12.95**

Our take on Classic BLT. Boneless breast of chicken grilled to perfection, topped with Swiss cheese, bacon, lettuce, thick cut tomato and avocado, served on Artisan Ciabatta bread

**Mahi Sandwich $12.95**

Blackened, with lettuce, thick cut tomato. Served with a Meyer lemon Aioli, on Artisan Ciabatta bread

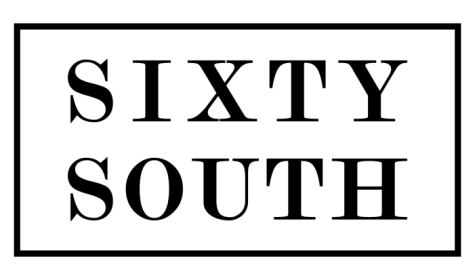
**Traditional Reuben $12.95**

Warm corned beef topped with Swiss cheese and sauerkraut with 1000 island dressing on toasted rye bread

**Greek Salad Wrap $10.95**

Iceberg lettuce with Kalamata olives, red onion, tomatoes, cucumbers and pepperoncini tossed with a feta oregano vinaigrette and wrapped in a spinach tortilla

**With Chicken $12.95**



**PASTAS**

**Jerk Shrimp Farfalle $19.95**

Jamaican Jerk spiced shrimp tossed with garlic, tomatoes, bell peppers and onions in a spicy marinara sauce with bow tie pasta topped with scallions

**Pasta Primavera $15.95**

Fresh broccoli, zucchini, yellow squash and tomatoes tossed with garlic, infused olive oil over penne pasta in a light cream sauce, topped with shaved parmesan cheese

**Tuscan Chicken $17.95**

Breast of grilled chicken topped with roasted garlic, tomato and fresh basil with melted provolone cheese. Served a top penne pasta tossed with a creamy pomodoro sauce

**ENTREES**

*Served with the Chef’s daily fresh vegetable selection and your choice of French fries, Mashed Potato, Basmati Rice or Seasonal Fruits*

**New York Strip $28.95**

House cut 12 oz strip with hearty flavor & robust taste. Served with a Cabernet Sauvignon demi-glace

*\*Sautéed mushrooms available upon request*

**Grilled Salmon Teriyaki $19.95**

With roasted pineapple and sautéed red bell peppers

**Red Snapper Vera Cruz $19.95**

Pan seared Red Snapper with sautéed peppers, tomatoes, green olives, capers and garlic, topped with red onion marmalade

**Ask for our Gluten-sensitive menu**

***(G) – Gluten Sensitive***

**TACO BAR**

**Siesta Key Fish Tacos $12.95**

Blackened, with peppers and onions, and our house made Mango Key Lime Slaw, wrapped in flour tortilla

**Steak Tacos $14.95**

Grilled Churrasco steak with Southwestern seasoning, served with Pico de Gallo, sour cream and guacamole, on flour tortilla

**Cajun Shrimp Tacos $15.95**

Blackened shrimp with peppers, onions and shredded lettuce, with Tobasco avocado aioli and cilantro,

wrapped in four tortilla

**Mandarin Tofu Tacos $11.95**

Orange and sesame marinated tofu with daikon radish, mandarin oranges and napa cabbage & shredded carrot slaw topped with scallions

**THE LOCAL DISH**

**Conch Fritters $10.95**

With Tangy sauce

**Pressed Cuban Sandwich $13.95**

Roasted pork and ham with Swiss cheese, mustard and dill pickle on a hoagie roll

**Key Lime Mahi $17.95**

Grilled Mahi topped with key lime pineapple salsa and drizzled with a chili lime vinaigrette

**DESSERTS**

**Key Lime Pie $6.00**

**Ultimate Chocolate Cake $7.00**

**Crème Brulee Cheesecake $7.00**