**CAFÉ GOUGUIN**

**Breakfast** (until 11:30 am)

**Fresh Fruits**

Fresh fruit

Sliced Seasonal Melon

Indian River Grapefruit

Straight from the Crate (seasonal melon, pineapple, berries, nut bread and Gourmandise cheese)

**Egg Entrees** (the healthier options are to get them with Egg Beaters or egg whites)

Omelets (with vegetables) (stay away from all the processed meats)

**Hot & Cold Cereals**

Hearty Oatmeal (you can ad raisins)

Southern Style Grits (you want to limit the butter)

Selection of Cold Cereals (you can add fruits) (the better choice would be to use skim or low-fat milk)

**Lunch & Dinner Menu**

**Soups**

French Onion

**Starters**

San Marco Shrimp Cocktail (served with Uncle Mike’s remoulade and guava BBQ sauce)

Firecracker Shrimp Rolls (with sweet heat sauce)

Cafe Bruschetta (grilled multi-grain topped with tomato, artichoke & olives and basil, garlic & extra virgin olive oil)

**Palette of Salads**

Gauguin House Salad (field greens, radicchio, watercress, tomato and cucumber served with a blood orange vinaigrette)

Gauguin Caesar Salad (tossed with Caesar dressing, toasted croutons and Parmesan cheese

add pan-seared salmon, gulf shrimp, or grilled chicken)

Cobb Salad (grilled chicken, bleu cheese, olives, diced tomatoes, chopped eggs and bacon with balsamic vinaigrette)

Chinese Chicken Salad (mixed greens with chicken breast, rice noodles, toasted sesame seeds and scallions, served with an Asian hoisin dressing)

Straight from the Crate (seasonal melon, pineapple, berries, nut bread and Gourmandise cheese)

**Sandwiches**

Grilled Vegetable Kaiser (herb-marinated grilled asparagus, peppers & squash topped with feta and organic baby greens, drizzled with balsamic & olive oil and served with Terra Chips)

Jerk Chicken Sandwich (topped with roasted pepper relish, Monterey Jack cheese and mango catsup, au jus and steak fries)

**Entrees**

Chicken Quesadillas (smoked chicken, fiesta corn, poblano peppers and Monterey Jack cheese, served with pico, guacamole, sour cream, rice and beans)

Lemon Breast of Chicken & Grilled Artichoke (served with fingerling potatoes and rosemary jus, topped with arugula & feta relish drizzled with balsamic)

Glazed Salmon Gauguin (with honey and soy, served with baby bok choy and steamed rice)