

## STARTERS

- PÃO DE QUEIJO** Our fresh baked warm Brazilian cheese bread
- GUACAMOLE** Made fresh daily and served with tortilla chips
- ROASTED ARTICHOKE SPINACH DIP** Oven baked and topped with Parmesan cheese and served with tortilla chips
- CHARCUTERIE BOARD FOR 2** Chef's selection of gourmet cheeses and cured meats
- POPCORN SHRIMP** Hand-breaded and crispy fried, served with our house made Thai chili sauce
- SMOKED SALMON** Cold smoked and served with onions, capers, hardboiled eggs, Boursin cheese, and crispy focaccia bread
- FRESH BURRATA** Served with warm focaccia, creamy basil pesto and fresh arugula

## SALADS

- CLASSIC CAESAR** Fresh chopped romaine lettuce, tossed in creamy Caesar dressing, topped with focaccia croutons, Parmesan cheese, and grilled chicken
- SPINACH SALAD** Baby spinach tossed with green apple, candied pecans, fresh strawberries, crumbled bleu cheese, and balsamic dressing
- CAPRESE** Fresh mozzarella, sliced tomatoes and basil drizzled with balsamic glaze

## SANDWICHES

- CALIFORNIA CHICKEN CLUB** Grilled chicken, Havarti cheese, crispy bacon, romaine lettuce, sliced tomato, and avocado mayonnaise served on toasted white bread with French fries
- FRESH BLACK ANGUS BURGER** 8oz beef patty, Havarti cheese, sliced tomato, fresh arugula, shaved red onion and pickles served on our toasted Brioche bun with French fries
- FRIED CHICKEN SANDWICH** Crispy fried chicken breast, topped with melted provolone cheese, creamy basil pesto, fresh arugula and our scratch made marinara sauce, served on our toasted Brioche bun

## WOOD FIRED FLATBREADS

- PEPPERONI** Topped with house-made pizza sauce, mozzarella cheese, and sliced pepperoni
- FOUR CHEESE** Topped with mozzarella, Parmesan, provolone, and Mexican Oaxaca cheese
- ROASTED VEGETABLE** Topped with house-made pizza sauce, mozzarella cheese, oven roasted zucchini, red peppers, and portobello mushrooms
- CHICKEN** Topped with house-made pizza sauce, mozzarella cheese, caramelized onions, sun dried tomatoes and finished with fresh arugula, and balsamic glaze

## ENTRÉES

- CHICKEN PARMIGIANA** Hand breaded and crispy fried, topped with marinara sauce and melted mozzarella cheese served with spaghetti
- NY STRIP** Our grilled center cut 12 oz Black Angus strip steak served with Yukon gold mashed potatoes, and market vegetables
- RIBEYE** Our 14 oz black angus grilled steak served with Yukon gold mashed potatoes and sautéed spinach
- FILET** Our 8 oz center cut grilled beef tenderloin served with Yukon gold mashed potatoes and sautéed spinach
- FETTUCCHINE ALFREDO** Fettuccine pasta tossed with our house-made creamy cheese sauce
- CAPELLINI AL POMODORO** Angel hair pasta tossed in our fresh tomato sauce, topped with Parmesan cheese and fresh basil
- BAKED LASAGNA BOLOGNESE** Fresh pasta sheets layered with Parmesan and mozzarella cheese, bechamel sauce and our house made Bolognese meat sauce
- CATCH OF THE DAY** Chef selected fish of the day

## SIDES

- ASPARAGUS  
YUKON GOLD MASHED POTATOES  
FRENCH FRIES

## BEVERAGES

- Bottled Water | Coke | Diet Coke | Sprite | Ginger Ale | Minute Maid Lemonade  
Sweet or Unsweetened Tea | Coffee | Hot Tea | Hot Tea Decaf | Milk  
Juice: Cranberry | Orange | Pineapple  
Red Bull | Sugar Free Red Bull

## DESSERTS

- SIGNATURE KEY LIME PIE  
LATINO HOUSE-MADE FLAN  
FRESH MADE TIRAMISU  
MOLTEN CHOCOLATE CAKE

*Gluten Free and Whole Wheat Options Available.  
18% Gratuity will be added to all checks.*

## WINE BY THE GLASS

### WHITE

- Maso Canali, Pinot Grigio  
White Haven Sauvignon Blanc  
Alexander Valley, Chardonnay  
Sonoma Cutrer, Chardonnay

### RED

- J Vineyards, Pinot Noir  
Oberon, Merlot  
Broadside, Cabernet Sauvignon  
Achaval Ferrer, Malbec  
Bear Flag, Zinfandel

## WINE BY THE BOTTLE

### WHITE

- Maso Canali, Pinot Grigio  
White Haven Sauvignon Blanc  
Alexander Valley, Chardonnay  
Sonoma Cutrer, Chardonnay  
Pine Ridge, Chenin Blanc-Viognier  
Bouchard, Pouilly Fuisse  
Errazuriz Max, Sauvignon Blanc  
Santa Ema Reserve, Chardonnay

### RED

- J Vineyards, Pinot Noir  
Oberon, Merlot  
Broadside, Cabernet Sauvignon  
Achaval Ferrer, Malbec  
Bear Flag, Zinfandel  
Hess Allomi, Cabernet Sauvignon  
E. Guigai, Cotes du Rhone  
Marques de Caceres, Rioja  
Amplus, Cabernet Sauvignon

## BOTTLED BEER

- Angry Orchard Hard Cider  
Blue Moon  
Bud Light  
Budweiser  
Coors Light  
Goose Island  
Heineken  
Keywest Sunset Amber  
Lagunitas Seasonal  
Miller Lite  
Samuel Adams  
Sierra Nevada  
Stella Artois  
O'Douls Non-Alcoholic  
Corona  
Corona Light  
Negra Modelo

## DRAFT BEER

- |              |                  |
|--------------|------------------|
| Bud Light    | LandShark® Lager |
| Negra Modelo | Seasonal Draft   |

## COCKTAILS

- BACARDI COCKTAIL** Bacardi® Rum, sugar, fresh lime
- BLOODY MARY** Vodka, bloody mary mix, lemon
- CAIPIRINHA** Brazil's national cocktail-cachaça, sugar, lime
- COSMOPOLITAN** Stoli® Citros, triple sec, cranberry, lime
- MANHATTAN** Whiskey, sweet vermouth, bitters
- MARGARITA** Milagro Reposado® Tequila, triple sec, fresh lime, orange juice, agave nectar
- MARTINI** Vodka or gin, dry vermouth, served chilled up or on the rocks
- MOJITO** Bacardi Maestro® Light Rum, mint, fresh lime, sugar, bitters, club soda
- MOSCOW MULE** Kettle One® Vodka, fresh lime, ginger beer
- NEGRONI** Tanqueray® Gin, Campari, sweet vermouth, bitters
- OLD FASHIONED** Crown Royal® Whiskey, muddled fruit, bitters, sugar, club soda

*\*Cooked to order, consuming raw or undercooked meats could increase your risk of foodborne illness.*