

# “BRUNCH ITEMS”

## AMERICAN BREAKFAST

Two cage free eggs your way, applewood smoked bacon, and choice of toast. 17.50

## STEAK AND EGGS

Churrasco steak grilled to perfection with two cage free eggs and choice of toast. 24.00

## CLASSIC L.E.O.

Scrambled cage free eggs with lox and onion and choice of toast. 17.50

## ROSEMARY HAM AND SWISS OMELET

Three cage free eggs, rosemary ham and Swiss cheese, choice of toast 17.50

All of the above served with breakfast potatoes

## NOVA SMOKED SALMON PLATTER

Bagel, egg, tomato, onion, capers and cream cheese. 18.50

## FRENCH TOAST BACON AND EGGS

Two slices of Challah French toast, two scrambled eggs and two strips of bacon 17.50

# BEVERAGES

Soft drinks 3.75    Coffee 3.75    Tea 3.75

Cappuccino 5.00    Espresso 4.25

Consuming Raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase risk of foodborne illness

18% Voluntary gratuity will be added for your convenience. It may be increased, decreased or removed to reflect the level of service you received.

Split plate charge 3.00

# STARTERS

## QUESADILLA

Applewood smoked bacon, melted cheddar cheese 14.00 (no bacon)  
served with pico de gallo on the side, drizzled with sour cream.  
with chicken 16.00 steak 18.00 shrimp 18.00 veggie (no bacon) 14.00

## STEAK NACHOS

Charbroiled churrasco steak on top of crispy nacho chips  
with pico de gallo, avocado, jalapeno, cheddar cheese  
and sour cream. 18.00 large 38.00 jumbo

## GRILLED BUFFALO WINGS

Chargrilled, tossed in buffalo or sweet chili lime sauce. 16.00

## SOUP OF THE DAY

Our soups are made in-house using the freshest ingredients.  
Served with our signature garlic crouton. Cup 7.00 Bowl 10.00

## CHILI CON CARNE

Topped with cheddar cheese and sour cream. Cup 7.00 Bowl 10.00

## AHI TUNA POKE BOWL

Raw ahi tuna in Japanese dressing served with edamame, carrots, cucumber,  
wakame salad, ginger, sprouts, and crispy tostoes 18.50

## JUMBO SHRIMP COCKTAIL

Five steamed, then chilled sprinkled with old bay seasoning  
served with house made Cocktail sauce 17.00

# SALADS

## MIAMI BEACH CAESAR

Fresh romaine hearts, light caesar dressing, shaved parmesan cheese  
and our signature garlic crouton 12.00, grilled chicken 16.00,  
Chilled shrimp or ahi tuna 18.00 salmon 20.00

## AHI TUNA SALAD

Rare sesame coated ahi tuna, served on fresh field greens, diced tomatoes,  
red onions, wakame salad and our own carrot ginger dressing. 18.00  
Substitute salmon 20.00

## THE COBB SALAD

Crisp romaine lettuce, egg, bacon, tomato, avocado, fresh roasted turkey breast,  
blue cheese, choice of dressing. 17.00

## CAESAR SALAD WITH A TWIST

Hearts of romaine lightly grilled then topped with diced tomatoes,  
and roasted garlic Caesar dressing. 12.00 with chicken 16.00  
with seared ahi tuna, chilled shrimp or salmon 20.00

## TRI COLORED QUINOA SALAD

Andean quinoa with cucumbers, tomatoes on a bed of with mixed greens 13.50  
add chicken 18.00 ahi, chilled shrimp or salmon 21.50

## SHRIMP LOUIE SALAD

Jumbo chilled shrimp on a bed of crisp romaine, cherry tomatoes,  
avocado and red onion served with a creamy Louie dressing 20.00

**DRESSINGS:** Caesar, balsamic vinaigrette, thousand island,  
carrot ginger, blue cheese, ranch, honey dijon mustard, house vinaigrette

# SANDWICHES & WRAPS



## ROAST TURKEY BREAST

Thinly sliced freshly roasted turkey with lettuce and tomato. 14.50

## THE RACHEL/RUBEN

Thinly sliced turkey or corned beef, sauerkraut, thousand island and Swiss cheese. Served on toasted rye. 17.00

## THE BEACH CLUB

Layers of thinly sliced turkey, applewood smoked bacon, avocado, sprouts, lettuce, tomato, and chive aioli. 17.50

## SRIRACHA BBQ CHICKEN SANDWICH

Breast of chicken, Vermont cheddar, applewood bacon, sriracha BBQ sauce served with lettuce, tomatoes on brioche bun 17.00



## TUNA SALAD

Solid white albacore tuna salad, lettuce and tomatoes. 14.50

## HAM & SWISS PANINO

 Thinly sliced rosemary ham and imported Swiss cheese served warm, with whole grain mustard butter on a pressed baguette. 16.00

### Bread Choices

Whole wheat, white, rye, kaiser roll, baguette, whole wheat wrap, tomato basil wrap

## SHRIMP BLT WRAP

Chilled shrimp, applewood smoked bacon, lettuce, tomatoes and garlic chive aioli. 18.00

## CHICKEN CAESAR WRAP



Strips of grilled chicken breast, hearts of romaine, vine ripe tomatoes, and Caesar dressing. 17.00

*In a hurry? Our  logo denotes items with minimum preparation time.*

All sandwiches and wraps served with your choice of cole slaw, french fries or fresh fruit

Side salad or sweet potato fries or vegetables can be substituted to any entrée or sandwich for 1.50

Split plate charge 3.00

# FROM THE GRILL

## ANGUS SLIDERS

Three patties with, grain mustard aioli and Vermont cheddar. 16.00

## ASIAN SALMON

Sesame coated then pan seared served over soba noodles with citrus ponzu & pan seared veggies. 22.00

## CHURRASCO SANDWICH

Marinated churrasco steak and a touch of chimichurri sauce. Served on a fresh baguette. 21.00

## MIAMI BEACH BURGER

Certified angus beef with our own seasonings, served with lettuce, tomatoes, sweet onions, and pickle. 15.00  
Blue cheese, cheddar, Swiss, bacon, mushrooms, sprouts.  
Each topping 1.50

## AHI TUNA SANDWICH

Rare ahi tuna sliced thin with wakame salad and wasabi cream, served on a fresh brioche bun. 19.00



## ALL BEEF JUMBO QUARTER POUNDER HOT DOG

With choice of sauerkraut, onions, and relish. 9.00

## TUNA MELT

Albacore tuna salad with cheddar and tomato. 15.50

# DESSERTS

## NEW YORK APPLE CRUMB CAKE

Crumb cake filled with sautéed apples, butter and mixed spices topped with extra-large buttery crumbs. 9.00

## BLACK AND WHITE MOUSSE CAKE

White chocolate mousse on a bed of light chocolate mousse topped with chocolate ganache. 9.00

Executive Chef - Marvin Urbina