

APPETIZERS

Buffalo Chicken Wings	\$7.50
<i>Served with celery sticks and bleu cheese dip.</i>	
Smoked Bacon and Sweet Pepper Chicken Quesadillas	\$7.95
<i>Served with Pico de Gallo, sour cream and guacamole.</i>	
Shrimp Cocktail	\$9.95
<i>The American classic</i>	
Shrimp in the Rough	\$7.75
<i>Dusted Shrimp, fried and tossed in a Siracha Sauce, and Presented over a bed of greens.</i>	
Volcano Spring Rolls	\$7.95
<i>Sushi style crabmeat rolls with twin sauces.</i>	

APPETIZER BASKETS

Chips and Queso Dip	\$4.25
<i>Add Guacamole</i>	\$1.95
<i>Add Pico De Gallo</i>	\$.95
Chicken Fingers and Fries	\$7.25
Grouper Finger and Fries	\$8.25
Vegetable Crudit� Basket	\$3.95
French Fries Basket	\$2.50

SOUPS

Chef's Fresh Prepared Soup Bowl	\$3.95
Old-Fashioned Chili Bowl	\$4.25
Chef's Cup of Soup and 1/2 Sandwich or Salad	\$6.75
<i>Includes Chicken Salad, Tuna Salad, Ham or Turkey Sandwich</i>	
<i>No Exceptions</i>	

FRESH SALADS

The Big Salad \$5.25

½ Size \$4.25

An oversized bowl of fresh seasonal salad greens, tomatoes, cucumbers, black olives, red onion and crunchy garlic croutons. Served with your choice of Homemade dressing, warm rolls and butter.

Chopped Salad \$7.50

Romaine lettuce tossed with candied walnuts, bleu cheese, cucumber, celery, craisins, jicama and honey dijon dressing.

Classical Caesar Salad \$7.25

Romaine hearts prepared in our kitchen with crunchy garlic croutons, shredded parmesan cheese tossed in a rich caesar dressing.

With grilled chicken \$8.95

With large Gulf shrimp \$9.95

Vine Ripe Tomato Tuna Crown Salad \$7.95

Dolphin safe chunk light tuna moistened with mayonnaise and served atop tomato wedges intact. Accompanied with fresh cut fruit.

Cobb Salad \$8.95

Grilled chicken, bleu cheese, egg, crisp bacon, diced tomatoes, avocado and black olives prepared over fresh lettuce in linear form, served with your choice of homemade dressing.

Pineapple Chicken Salad Boat \$8.95

Pulled breast of chicken, tarragon, celery, walnuts, moistened with mayonnaise, served on a pineapple wedge. Accompanied by fresh cut fruit.

Fresh Seasonal Fruit Plate \$8.25

Accompanied with a chilled cup of cottage cheese.

Tomato Caprese \$7.95

Garden fresh tomato slices, fresh Mozzarella, Basil, Proscuitto and extra virgin olive oil.

\$2.00 charge for splitting items

SANDWICHES

All-American Hotdog	\$3.95
<i>¼ lb. all beef Oscar Mayer hotdog.</i>	
Chili Cheddar Dog	\$4.75
Kaline Club	\$6.95
<i>Toasted whole grain wheat bread, crisp bacon, turkey, lettuce & tomato.</i>	
Grilled Chicken Avocado Wrap	\$7.95
<i>Breast of Chicken, lettuce, tomato, avocado cilantro mayonnaise wrapped in a chipotle tortilla wrap.</i>	
Char-broiled Angus Beef Hamburger, Garnish	\$7.50
<i>½ lb. hand-formed patty, cooked to your preference over an open flame, served on a toasted Eaglebrooke bun with garnish. (cheese upon request)</i>	
Patty Melt	\$7.50
<i>Our hamburger sandwich grilled on rye bread with swiss and sweet Spanish onions.</i>	
Ybor City Cuban Sandwich	\$7.75
<i>Sliced ham, salami, roast pork and cheese topped with mustard, pickles served on pressed grilled Cuban bread.</i>	
Panko Crusted Chicken Sandwich	\$7.50
<i>Boneless breasts of chicken with crunchy Japanese bread crumbs, lettuce shreds, ginger mayonnaise and pickle chips.</i>	
Rueben Sandwich	\$7.95
<i>Deli sliced corned beef stacked on griddled rye bread with melted horseradish havarti, sauerkraut and our house 1000 island dressing.</i>	
French Dip Fromage	\$7.95
<i>Marinated sliced beef served on a toasted roll with melted Provolone and a cup of Au Jus.</i>	
Fried Grouper Sandwich, Garnish	\$10.95
<i>Fresh deep-water black grouper, cracker crusted and deep-fried.</i>	

WRAP IT UP!!

*Enjoy any of our sandwiches in an easy to eat wrap
Served on your choice of Flour or Chipotle Tortilla*

All sandwiches served with choice of french fries, pasta salad, fruit or chips

ENTREES

Chef's Quiche of the Day*	\$8.95
<i>A rich custard dish prepared fresh daily with gruyere cheese in a flaky pie crust accompanied with fresh fruit and sweet bread Ask your server for the chef's preparation of the day.</i>	
Chef's Fresh Pasta	\$9.95
<i>Prepared with market fresh seasonal ingredients and homemade sauces.</i>	
Herb Grilled Breast of Chicken	\$10.95
<i>Rubbed with fresh basil, oregano, rosemary and garlic, grilled on an open flame with a tomato balsamic glaze.</i>	
Grilled Bone-in Pork Chop	\$11.95
<i>Thick-cut seasoned rib chop, served with sweet chili pepper sauce.</i>	
Char-Broiled Ribeye Steak.	\$16.95
<i>Aged Angus beef cooked to your preference.</i>	
Fresh Grilled Salmon	\$12.95
<i>Hearty, healthy preparation with olive oil and Fennel Pollen.</i>	
Fresh Seafood Selection	Market Price
<i>Reflective of market availability and freshness Your server will describe the Chef's selection and method of preparation.</i>	

*All Entrees include fresh garden salad,
Chef's accompaniments, and warm rolls & butter*

**Quiche is served with fresh fruit instead of the garden salad*

\$2.00 charge for splitting entrees

This charge will cover the cost of an additional salad and Chef's accompaniments

Gratuity of 18% will be added to all parties of 10 or more

*Eating Undercooked Animal Products Can Increase Your Risk of Food Born Illness
Department of Health*