



APPETIZERS

CHICKEN SOUP OR SOUP OF THE DAY
Cup or Bottomless Bowl

BEEF CHILI ★ Cheddar Cheese, Sour Cream and Chives, Served with Homemade Cornbread

ONION SOUP GRATINEE * VG Gruyère Cheese

CRISPY BREADED CALAMARI Spicy Marinara and Capers Remoulade

SHORT RIB QUESADILLA ★ Peppers, Onions,
Mozzarella Cheese, with Sour Cream, Guacamole and Pico
de Gallo

SIXTY SOUTH MUSSELS Curry Coconut Milk and Scallions with side of French Fries Appetizer Portion Entrée Portion

JUMBO CHICKEN WINGS ** Choice of Fried or Roasted, Buffalo or Honey Garlic Sauce on the Side Served with Carrots, Celery and Blue Cheese Dressing Dozen Half Dozen All flats or drumsticks available

SALADS

CLASSIC CAESAR SALAD

★ Parmesan Cheese Crisp Available with Chicken

SEARED AHI TUNA SALAD ★ Napa Cabbage, Snow Peas, Peppers, Carrots, Bean Sprouts and Crushed Peanuts, Tossed in Ginger Soy Dressing

CHOPPED BABY WEDGE SALAD Tomatoes,
Gorgonzola Cheese, Bacon, Red Onions and Blue Cheese
Dressing
Available with Salmon

WINTER SALAD [©] VG Baby Greens, Cranberries, Brandied Apples, Sharp Tillamook Cheddar Cheese and Roasted Turkey, Tossed in Cranberry Dressing

PALM BEACH SEAFOOD SALAD Shrimp, Crab, Mango, Yellow Grape Tomatoes and Cucumbers, Tossed in Mint Lemon Dressing

FIESTA SALAD ★ VG Romaine, Corn, Jicama, Black Beans, Avocado, Cojita Cheese, Radish, and Corn Tortillas with Cilantro Dressing

HANDHELDS

FISH TACOS ** Shredded Lettuce, Pico de Gallo, Avocado, Chipotle Lime Aioli, and Pickled Cabbage, with Sweet Potato Fries

JUNIOR TURKEY CLUB * Bacon, Lettuce, Tomato, and Mayonnaise served with Truffle Chips

GREEK CHICKEN SALAD WRAP ★ Romaine, Tomato, Cucumber, Red Onions, Kalamata Olives, and Feta Cheese Served with Oregano Dressing and French Fries

TURKEY PATTY WITH BACON ★ Grilled Tomato and Avocado on Kaiser Roll with Steak Fries

CRISPY SOFT SHELL CRAB Lettuce, Tomato, and Hoagie Roll Served with Tartar Sauce, Cocktail Sauce and Coleslaw

FRIED MOZZARELLA SPIEDINI $^{\mathrm{VG}}$ Caper Anchovies Dressing and Truffle Chips

FRENCH DIP SANDWICH ★ Thinly Sliced Prime Rib, Caramelized Onions, Gruyere Cheese on Baguette Served with Au Jus Dipping Sauce and Onion Rings

CLASSIC BURGER ★ Wagyu HeartBrand Beef® Burger with Choice of Cheese, Lettuce, Tomato, and Pickle Served with French Fries

PUB BURGER ★ Wagyu HeartBrand Beef® Burger Topped with Gruyere Cheese and Mushrooms Served with Lettuce, Tomato, Pickle, and French Fries

IMPOSSIBLE™ BURGER * V All Natural Plant Based Burger with Lettuce, Tomato, and Pickle Served with French Fries

PASTA

HEALTHY WHOLE WHEAT LINGUINE ALFREDO ** VG Light Cauliflower Alfredo Sauce, Broccoli, and Parmesan Cheese

SMOKED BRAISED BEEF SHORT RIBS RAGOUT Red Wine Sauce and Carrots Served with Pappardelle Pasta and Parmesan Cheese

OVEN BAKED BEEF & SPINACH LASAGNA Topped with Mozzarella Cheese

BAY SCALLOP SCAMPI * Grape Tomatoes, Basil White Wine and Parmesan Cheese over Zoodle Pasta

PIZZA AND FLATBREADS

MOZZARELLA & PROVOLONE *

Flatbread 10 inch Pizza 16 inch Pizza

Includes Two Toppings: Sausage, Pepperoni, Bacon, Meatballs, Chicken, Broccoli, Mushrooms, Kalamata Olives, Black Olives, Anchovies, Eggplant, Roasted Red Peppers, Artichokes and Roasted Garlic.

CHIPOTLE SHRIMP FLATBREAD Poblano Peppers, Roasted Pineapple, and Mozzarella Provolone Cheese

MEDITERRANEAN FLATBREAD VG Artichokes, Spinach, Red Peppers, Goat Cheese and Balsamic Reduction

CALZONE OF THE WEEK Marinara Dipping Sauce

ENTREES

FARRO AND VEGETABLE TAGINE * V Sweet Potato, Butternut Squash, Chick Pea, Garlic and Onion with Apricot and Preserve Lemon Served with Naan Bread

GRILLED MARINATED NEW ZEALAND LAMB CHOPS © Grilled Zucchini over Mint Pesto

MISO ORANGE GLAZED GRILLED SALMON © Soy Bean, Red Pepper, Brown Rice

VEAL SCALLOPINE SCHNITZEL Fried Egg, Broccoli, and Mustard Spätzle

"STEAK FRITES" 8 OZ. PRIME SIRLOIN * Garlic Parsley Butter and French Fries

BREADED CHICKEN MILANESE Topped with Baby Arugula Salad and Balsamic Reduction

CHICKEN AND VEGETABLE POT PIE Light Creamy Sauce

HALF RACK PUB BBQ RIBS Baked Potato and Corn on the Cob



DRINKS

PUB COLLINS Beefeater Gin, Club Soda, Fresh Lemon Juice and Cane Sugar

JALAPEÑO MARGARITA Lunazul Blanco Tequila, Triple Sec, Fresh Lemon and Lime, Jalapeño

THE DARKER THE BERRY Buffalo Trace Bourbon, Blackberries, Fresh Lemon Juice, Cane Simple Syrup, Club Soda

RASPBERRY LEMON DROP Absolut Citron, Chambord, Fresh Lemon Juice, Simple Syrup

PIRATE'S OLD FASHIONED Captain Morgan Spiced Rum, Cane Sugar, Luxardo Cherries, Oranges, Fee Brothers Black Walnut Bitters

CHOCOLATE INDULGENCE Van Gogh Dutch Chocolate Vodka, Frangelico, Godiva Chocolate Liqueur, Bailey's

RED RIGHT HAND Stoli Ohranj, Aperol, Peach Schnapps, Orange Juice, Cranberry Juice

DRAFT BEERS

MICHELOB ULTRA

STELLA

CHANCELLOR BY TBC

JAI ALAI

YUENGLING

DUE SOUTH COASTLINE LAGER

SEASONAL BEER

SEASONAL IPA

WINES by the glass

9 oz.

Glass 9 oz.

Glass

9 oz.

HOT CHOCOLATE

WHITE WINES

JP CHENET Brut Rosé, France

LUNETTA (187 ML) Prosecco, Italy

ALLURE Moscato, CA

COPPOLA BIANCO Pinot Grigio, CA

SANTA MARGHERITA Pinot Grigio, Italy

CLOS DU BOIS Sauvignon Blanc, CA

KIM CRAWFORD Sauvignon Blanc, New Zealand

HUBERT BROCHARD Sancerre, France

HESS SELECT Chardonnay, CA

CHALK HILL Chardonnay, CA

CAKEBREAD CELLARS Chardonnay, Napa Valley

BEX Riesling, Germany

MIRAVAL Rosé, France

RED WINES

STEPHEN VINCENT Pinot Noir, Sonoma

MEIOMI Pinot Noir, CA

BELLE GLOS, Pinot Noir, Russian River Valley

GREYSTONE Merlot, CA

THE PRISONER Red Blend, Napa Valley

WENTE Cabernet Sauvignon, CA

DECOY BY DUCKHORN Cabernet Sauvignon, Napa Valley

DARIOUSH, CARAVAN Cabernet Sauvignon, Napa Valley

HONIG Cabernet Sauvignon, Napa Valley

MORE RED WINES

VIÑA ALICIA, PASO DE PIEDRA Malbec, Argentina

BANFI "BELNERO" Super Tuscan, Italy

LOUIS JADOT Beaujolais, France

BOURBONS

BASIL HAYDEN'S
BULLEIT BOURBON
KNOB CREEK
WOODFORD RESERVE
WIDOW JANE
BUFFALO TRACE
1792 BOURBON
ANGEL'S ENVY
EAGLE RARE
MAKER'S MARK
WILD TURKEY HONEY
JIM BEAM

COFFEES & DESSERTS

COFFEES	DESSERTS
AMERICANO (Coffee)	WARM CHOCOLATE CHIP S'MORES COOKIE with vanilla Ice Cream
ESPRESSO	FLORIDA KEY LIME PIE Whipped Cream and Tropical Coulis
DOUBLE ESPRESSO	SORBET OR ICE CREAM Choose from
CAPPUCCINO	Today's Selection of Sorbet and Ice Cream SUGAR FREE PUMPKIN
массніато	CHEESECAKE Fresh Berries
CAFE LATTE	HAZELNUT TORTA NOCCIOLA with Fresh Berries
НОТ ТЕА	WARM PEAR BRANDY AND BLUEBERRY COBBLER with Pear Sorbet

AFFOGATO Scoop of Gelato Topped with

Shot of Hot Espresso.