

~starters & shareables~

CALAMARI FRITTO

flash-fried squid topped with banana & roasted red peppers in garlic-herb butter sauce | 16

JUMBO SHRIMP COCKTAIL ♥^{gf}

shrimp, club cocktail sauce & lemon | 18

OYSTERS ON THE HALF SHELL* ♥^{gf}

club cocktail sauce, horseradish, & mignonette | 17

FRENCH ONION SOUP GRATINEE^{gf}

croutons, gruyere, & crispy onions | 6 • 8

GREEK LAMB CHOPS*^{gf}

spinach, artichokes, tomatoes, & feta | 25

CRAB CAKE

with asparagus tempura, Asian slaw, ancho-lime & red pepper aioli | 19

FILET MIGNON TIPS*^{gf}

~prepared blackened, grilled, or bronzed~ served with zip & béarnaise sauces | 22

~salads~

salad enhancements: shrimp...10, lamb chops...10, chicken breast...5, grilled salmon...7, crab cake...10

BLTA WEDGE ♥^{gf}

iceberg lettuce wedge, Boar's Head bacon, heirloom toy box tomatoes, fresh avocado, micro-greens, bleu cheese dressing, & 18 year balsamic | 10 • 8

GRILLED CHICKEN HARVEST ♥^{gf | veg}

romaine with candied walnuts, raspberries, grapes, mandarin oranges, & bleu cheese crumbles topped with a grilled boneless chicken breast & raspberry vinaigrette on the side | 16 • 12 vegetarian | 13 • 10

MIAMI TROPICAL SALAD^{gf | veg}

romaine, strawberries, raspberries, pineapple, cucumbers, mango-ginger stilton cheese, toasted coconut, & creamy coconut dressing | 10 • 8

CHOPPED COBB^{gf | veg}

chopped iceberg lettuce, chicken breast, bacon, hard-cooked egg, tomatoes, avocado, scallions, cheddar & crumbled bleu cheeses | 15 • 11 vegetarian | 12 • 9

PORT & PEAR ♥^{gf | veg}

mixed greens with fresh pear, dried cranberries, candied pistachios, warm goat cheese medallion, and fat-free port & pear dressing | 10 • 8

GRILLED MEDITERRANEAN ♥^{gf | veg}

grilled romaine, creamy hummus, chickpeas, dried tomatoes, kalamata olives, feta cheese, artichokes, & balsamic dressing | 11 • 8

♥ denotes these items are *healthier* options

^{gf} denotes these items *can be* prepared gluten free ^{veg} denotes these items are *meatless* options

*Ask your server about menu items that are cooked to order.

Consuming undercooked meats or eggs may increase your risk of food borne illness

~hand-held~

~with gaufrette chips, hand-cut French fries, fresh fruit, cole slaw, cottage cheese, or a mini Caesar salad~

HAM & SWISS MELT

sliced brown sugar & honey glazed ham, Swiss cheese, sandwich sauce, tomato, & bibb lettuce on a brioche roll | 10

SCOTTISH SALMON BLT ♥

grilled Scottish salmon on whole grain ciabatta with Boar's Head bacon, tomato, bibb lettuce, & garlic mayonnaise | 17

FLORIDA GROUPER RUEBEN

flash-fried grouper on marble rye with gruyere cheese, creamy cole slaw, & Russian dressing | 17

MAHI MAHI SANDWICH ♥

~grilled, bronzed, or blackened~ cucumber sauce, tomato, bibb lettuce, & red onion on whole grain ciabatta | 15

PRIME RIB MELT

shaved Niman Ranch prime rib on grilled marble rye with cheddar cheese, sautéed onion, & natural jus for dipping | 13

CLASSIC DELI SANDWICH ^{gf}

~also available as a wrap~
choose from Boar's Head turkey, Boar's Head ham, chicken, tuna, or egg salads on your choice of thick deli bread | 9

TURKEY BURGER ♥

griddled with smoked gouda, jalapeno bacon, bibb lettuce, red onion, & tart cherry mustard on a whole grain roll | 12

PULLED PORK SLIDERS

pulled BBQ pork on pretzel buns with pepper jack cheese, pickle & cole slaw | 12

GRILLED CLUB

sliced Boar's Head turkey & bacon stacked high with cheddar cheese, bibb lettuce, tomato, & mayonnaise | 10

GRILLED TACOS ♥

~mahi, yellowfin tuna, or chicken~
warm flour tortillas, pico de gallo, avocado, queso fresco & lime crema | 17

ASIAN CHICKEN SANDWICH

crispy chicken breast, orange-ginger Asian slaw, & grilled pineapple on a whole grain roll | 12

GPYC BURGER ^{gf}

~chicken breast ♥ available as a substitute~
~ house ground blend of brisket, sirloin, & round~
brioche bun & traditional garnish | 10

~entrées~

entrees include choice of soup du jour, Caesar, or house salad, whipped potatoes, & asparagus

FILET MIGNON ^{gf}

USDA Prime beef | eight-ounce 44 • six-ounce 38

SAUTÉED LAKE PERCH ^{gf}

served with lemon-caper beurre monte | 28

CHEF'S FRESH CATCH OF THE DAY ♥ ^{gf}

available in a variety of preparations, please ask your server | mkt