

WINES

WINE A BIT – YOU’LL FEEL BETTER!

AMERICAN

	GL	BTL
Dry Sparkling Wines		
Gloria Ferrer, Brut, Sonoma County, California		60
Mumm, Brut Rose, Napa Valley		66
Michelle, Brutt, Columbia Valley	12	48
Sweet White - Blush Wines		
Beringer, White Zinfandel, California	11	35
Light Intensity White Wines		
Erath Vineyards, Pinot Gris, Oregon	12	43
Chateau Ste. Michelle, "Eroica", Riesling, Washington		48
Chateau Ste. Michelle Sauvignon Blanc, Pacific Northwest	11	40
Dry Medium Intensity White Wines		
Cakebread Cellars, Sauvignon Blanc, Napa Valley, California		68
Canvas, Chardonnay, California	11	40
Sonoma Cutrer, Chardonnay, Sonoma Coast, California		59
Robert Mondavi Winery, Chardonnay, Napa, California	12	45
Franciscan, Chardonnay, Napa Valley, California	13	48
La Crema, Chardonnay, RRV		70
William Hill Chardonnay, Central Coast	12	42
Stag's Leap, Hands of Time Chardonnay, Napa Valley	14	68
Light Intensity Red Wines		
Canvas, Pinot Noir, California	11	40
Nielson by Byron, Pinot Noir	12	45
Medium Intensity Red Wines		
Canvas, Merlot, California	11	42
Erath, Pinot Noir, Willamette Valley, Oregon		69
Markham, Merlot, Napa Valley, California		57
Canvas, Cabernet Sauvignon, California	11	40
Hess Treo Red Blend, Bordeaux-Style Red, California	12	48
Chateau Ste. Michelle. Indian Wells, Cabernet Sauvignon,		64
Chateau Ste. Michelle, Merlot		56
Dry Full Intensity Red Wines		
Rodney Strong, Cabernet Sauvignon, Sonoma County, California	12	45
Louis M. Martini, Cabernet Sauvignon, Napa Valley California	13	51
Decoy by Duckhorn, Cabernet Sauvignon, Sonoma County, California		68
Chateau Montelena, Cabernet Sauvignon, Napa Valley		95

INTERNATIONAL

	GL	BTL
Dry Sparkling Wines		
Segura Viudas Cava Brut, Sonoma	13	42
Veuve Clicquot, Brut, Yellow Label, France		225
Ca ' Di Rajo, Prosecco, Doc Treviso	11	38
Sweet White - Blush Wines		
Cantina di Casteggio, Muscato, Italy	11	44
The Seeker, Reisling, Mosel, Germany	11	39
Saint M Riesling, Pfalz Region Germany		42
Dry Light Intensity White Wines		
Canvas, Pinot Grigio, Veneto, Italy	11	40
Santa Margherita, Pinot Grigio, Valdadage, Veneto, Italy		59
Banfi, Rose, "Centine" Tuscany, Italy	11	43
Medium Intensity White Wines		
Borgo Conventi, Pinot Grigio, Italy		45
Catena, Chardonnay, Argentina		47
Medium Intensity Red Wines		
Barone Fini, Merlot, Trentino Italy		45
M. Chapoutier, Cote Du Rhone "Belleruche", France		50
Pascual Toso, Malbec, Mendoza, Argentina	11	47
Don Genaro, Malbec, Argentina	13	49
Mazzoni Rosso di Toscana, Tuscany, Italy		52
Allegrini Palazzo Della Torre Verones	13	45
Dry Full Intensity Red Wines		
Valdelana, Tempranillo, Spain	12	45
Lapostolle "Cuvee Alexandre", Cabernet Sauvignon, Chile		63
Don Miguel Gascon, Malbec, RSV	12	44

DRAFT BEERS

Blue Moon 8
Monk in the Trunk 8
Concrete Beach Tange Rica 8
Stella Artois 8
Sam Adams 8
Yuengling 8

BOTTLE BEERS

Budweiser 6
Bud Light 6
Miller Lite 6
Coors Light 6
Holy Mackerel 7
Dog Fish Head 60 7
Corona 7
Corona Light 7
Heineken 7
Presidente 7
Duvel 8
Guinness 7
Michelob Ultra 6
Amstel Light 6

CHEF'S CHEESE BOARD 12

two local cheese from Winter Park Farms, Tomme and Black & Blue, served with
 Balsamic- Strawberry Compote and Fresh Fruit

DESSERTS 8

Key Lime Pie, authentic recipe directly from Key West

Warm Chocolate Chip Cookie, Haagen-daz vanilla ice cream, chocolate sauce

Rich Carmel Flan, fresh berries, whipped cream

Banana Cream Pie, graham cracker tart, filled with fresh banana cream, with chocolate shavings

Haagen-Daz Ice Cream, two scoops of vanilla, chocolate or strawberry

Snickers Bourbon Pie, Jim Beam, Snickers cheese cake, chocolate cake, Haagen-daz vanilla ice

LUNCH STARTERS

Conch Chowder

key west style chowder 9

Loaded Baked Potato Soup

bacon, cheddar, sour cream, chives 8
(vegetarian with no bacon)

Fried Green Tomatoes

cornmeal crusted tomatoes, grilled andouille
sausage and shrimp, cajun ranch 10

MAINS

Grass-fed Strauss Burger*

aged white cheddar, horseradish sauce,
onion jam on a brioche bun 15

Chicken Fried Grouper Sandwich

battered grouper, coleslaw remoulade, lettuce, tomato,
onion MP

Cuban Sandwich

roasted pork, ham, Swiss cheese, pickles, mustard
spread 16

Lobster Club Roll

lobster salad, green onions, tomato, bacon, medianoche
bread. 18

Gourmet Turkey Sandwich



smoked turkey breast, avocado creme, lettuce, tomato,
whole grain bread, cucumber-tomato salad 13
390 calories, 780 mg of sodium

Crab Cake Sandwich

crab meat, corn, peppers, onions, celery, lettuce, tomato,
remoulade on medianoche 16

Short Rib Po-Boy

shredded short ribs, swiss cheese, lettuce, tomato, onion,
mayonnaise, on medianoche, au jus 15

Fried Green Tomatoes

cornmeal crusted tomatoes, grilled andouille
sausage and shrimp, cajun ranch 10

Hummus & Pita

grilled pita wedges, carrots, celery, olives 8

Flatbread Margherita

basil, tomato and fresh mozzarella 10

Cajun Pasta

bowtie pasta, crawfish, chicken, peppers
mushrooms and cajun sauce 18

Chicken Caesar Salad

crisp romaine, fresh parmesan, anchovy and
warm garlic crouton 14

Brazilian Salad



Florida avocado, hearts of palm, oranges, toasted
sliced almonds, passion fruit-mango dressing 14
290 calories, 490 mg sodium

Cobb Salad

grilled chicken, bacon, eggs, Florida avocado, blue
cheese and tomatoes, tossed with lemon-Dijon
dressing 14

Chicken and Dumplings

southern stew with chicken, dumplings, served
with grilled corn on the cob 16

Grilled Mahi Sandwich

grilled mahi mahi, lettuce, tomato, onion, spicy
remoulade 17

Over 21 Grilled Cheese

provolone, brie, cheddar, mozzarella, guinness
beer spread, on buttered brioche 13

CREATE A HEALTHY SALAD 11

GREENS (choose one)

Iceberg lettuce
Crisp romaine
Mixed greens

CHEESE (choose one)

Cheddar
Swiss
Blue cheese

TOPPINGS (choose any three)

Shredded carrots
Asparagus
Cherry tomatoes
Cucumber
Red onions
Hearts of palm

PROTEINS (ADDITIONAL)

Organic Chicken Breast 5 Local Mahi Mahi 7
Shrimp 6 Churrasco Steak* 7

DRESSING (choose one)

Ranch
Blue cheese
Passion fruit-mango
Lemon vinaigrette
Oil & Vinegar
White balsamic vinaigrette

ALTERNATIVE HEALTHY ENTRÉE'S

PROTEINS

(4oz or 6oz)

Organic chicken breast 20/24
Local mahi mahi 17/25
Spiced tofu 13/16
Churrasco steak* 22/29
Eggs any style* 12/16

**MAKE IT EXCITING AND CREATE YOUR OWN
PLATE THAT OUR CHEF WILL BRING TO LIFE
FOR YOU!**

SAUCE (choose one)

Mango salsa
Roasted tomato salsa
Chimichurri
Red wine demi

VEGETABLE (choose one)

Sautéed carrots
Grilled asparagus
Sautéed green beans
Cucumber-tomato salad

STARCH (choose one)

Quinoa with corn
Mashed sweet potatoes
Brown rice
Black beans
Sweet plantains

*CONSUMER ADVISORY -CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY, AND SEAFOOD OR IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DIORDERS, YOU ARE AT GREATER RISK.

A 15% service charge is added to checks

18% gratuity will be added to parties of 6 or more and ½ price options for kids 12 years old and younger are available.