

BREAKFAST

7:00 AM – 11:30 AM

Breakfast Wrap 18

Scrambled eggs wrapped in a whole wheat tortilla with a choice of three fillings: Applewood smoked bacon, breakfast sausage, Black Forest ham, mushrooms, tomatoes, peppers, spinach, and onions. Add cheddar, American, Swiss, provolone, or pepper jack cheese. Served with hash browns or seasonal fresh fruit.

- Additional fillings 1 each
- Egg whites 1

Hole-In-One Breakfast 17

Two eggs made to order with choice of Applewood smoked bacon, breakfast sausage links, or Black Forest ham. Served with hash browns or seasonal fresh fruit and choice of English muffin, white, wheat, or rye toast.

Truffle Eggs Benedict 19

Toasted English muffin, Canadian bacon, poached eggs, hollandaise sauce, and black truffle. Served with hash browns or seasonal fresh fruit.

Three Egg Omelet 18

Choice of three fillings: Applewood smoked bacon, breakfast sausage, Black Forest ham, mushrooms, tomatoes, peppers, spinach, or onions. Add cheddar, American, Swiss, provolone, or pepper jack cheese. Served with hash browns or seasonal fresh fruit.

- Additional fillings 1 each
- Egg whites 1

Avocado Toast 18

Toasted brioche bread, avocado spread and two eggs cooked any style. Served with hash browns or seasonal fresh fruit.

Buttermilk Pancakes 14

Served with Vermont maple syrup and butter.

- Add pecans, blueberries, or chocolate chips 1

Belgian Waffle 14

Served with Vermont maple syrup and whipped cranberry-orange butter.

- Add pecans, berries, or chocolate chips 1

French Toast 14

Thick brioche bread topped with fresh berries and powdered sugar. Served with Vermont maple syrup and butter.

Tropical Fruit Plate 15

Fresh berries, melon, banana, kiwi, mango, papaya, pineapple, and oranges.

Cold Cereal & Fruit 6

Homemade granola, Cheerios, Corn Flakes, Frosted Flakes, or Unfrosted Shredded Mini-Wheat.

- Sliced banana 1.50
- Seasonal fresh berries 3.50

Greek Yogurt and Granola 9

Greek vanilla yogurt, homemade granola, and farmer's honey.

- Add mixed berries 4.50

Steel Cut Oatmeal 9

with brown sugar

Breakfast Meats 5

Applewood smoked bacon, Canadian bacon, Black Forest ham, Breakfast sausage links

BEVERAGES

Lavazza Coffee

Regular or decaffeinated 5, Espresso 5, Double Espresso 7, Cortadito 5, Latte 6, Cappuccino 6

Tropical Juice 7

Orange, grapefruit, V8, apple, tomato, cranberry, and mango

Steven Smith Tea 5

White Tea, Jasmine Green Tea, Lemon Green Tea, English Breakfast, Earl Grey, Darjeeling, Chamomile, Hibiscus, Mint Herbal

Soft Drinks 3

Coke, Diet Coke, Sprite, Orange

Fever-Tree Ginger Beer 5

Iced Tea or Lemonade 3

STARTERS

Soup of the Day 6

Texas Chili 7

Topped with cheddar cheese and diced red onions.

Chili Cheese Fries 8

French fries topped with homemade chili and queso.

Tortilla Chips & Salsa 8

Tri-color corn tortilla chips served with pico de gallo, guacamole and salsa.

- Queso 2
- Homemade chili 3

Spinach and Artichoke Dip 10

Served with tri-color corn tortilla chips.

Shrimp Cocktail 15

Chilled jumbo shrimp served with cocktail sauce.

Chicken Wings or Chicken Tenders 10

Choice of plain, mild, hot, barbecue, or honey mustard sauce.

Served with celery, carrots, and blue cheese dressing.

Cheese Quesadilla* 10

Served with guacamole, sour cream, and salsa.

- Vegetables 3
- Chicken 4
- Steak 5

**Gluten free available upon request.*

Ahi Tuna Tartar 18

Sliced European cucumbers, diced sushi-grade tuna, mixed with green onions and topped with avocado, sesame seeds, and spicy mayo.

Tomato Basil Flat Bread 14

Classic tomato coulis, mozzarella cheese, sliced tomatoes, and fresh basil.

BBQ Chicken Flat Bread 16

Tangy barbeque sauce, diced chicken, mozzarella cheese, red onions, and mixed peppers.

GREENS

Classic Caesar Salad 12

Romaine lettuce, Parmesan cheese, crunchy croutons with a homemade Caesar dressing.

Cobb Salad 18

Fresh garden greens, Boars Head turkey breast, blue cheese, Applewood smoked bacon, hard boiled eggs, tomato, avocado, and scallions. Served with a honey-balsamic vinaigrette.

Spinach Salad 15

Fresh baby spinach, dried cranberries, tomato, cucumber, almonds, and feta cheese. Served with an orange-balsamic vinaigrette.

Greek Salad 15

Fresh garden greens, tomato, cucumber, red onion, green pepper, feta cheese, and Kalamata olives. Served with a lemon-oregano vinaigrette.

Buffalo Chicken Salad 18

Fresh romaine lettuce, tomato, crumbled blue cheese, celery, carrots, and ranch dressing. Topped with mild buffalo chicken tenders.

Floridian Chop-Chop Salad 15

Fresh garden greens, mango, white cheddar cheese, tomato, red onions, cucumbers, strawberries, and almonds with avocado ranch dressing.

19th Hole Salad 15

Fresh garden greens, black bean corn relish, cheddar cheese, and tri-color tortilla strips. Served with a mustard-champagne vinaigrette.

Add to any Salad:

- Grilled chicken breast 6
- Skirt steak 8
- Blackened shrimp 8
- Grilled Mahi 8
- Ahi tuna 10



BENESSERE health-conscious selection

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

SPECIALTIES

Served with choice of french fries, sweet potato fries, onion rings, seasonal fresh fruit or coleslaw

Soup & Half Sandwich of the Day 14

Cup of soup served with your choice of ½ Reuben, tuna melt, or turkey club sandwich.

Classic Reuben Sandwich 15

Boar's Head corned beef, Swiss cheese, sauerkraut, and Thousand Island dressing served on grilled rye bread.

Classic Burger 16

USDA Prime beef burger, lettuce, tomato, and red onion. Choice of cheddar, American, Swiss, provolone or pepper jack cheese. Served on a toasted brioche bun.

Western Burger 16

USDA Prime beef burger, topped with cheddar cheese, Applewood smoked bacon, crispy onion rings and drizzled with a tangy barbeque sauce. Served on a toasted brioche bun.

Black & Blue Burger 16

USDA Prime beef burger seasoned with Cajun spices, topped with blue cheese, lettuce, tomato, and red onion. Served on a toasted brioche bun.

Patty Melt 16

USDA Prime beef burger, sautéed onions and provolone Cheese. Served on toasted rye bread.

Chicago Style Hot Dog 12

100% beef footlong hot dog, yellow mustard, neon relish, red onion, tomato, dill pickle, and sport peppers. Served on a homemade poppy seed bun.

Slaw Dog 12

100% beef footlong hot dog, homemade chili, and coleslaw. Served on a homemade poppy seed bun.

Lemon Pepper Chicken Sandwich 14

Lemon pepper chicken breast, cheddar cheese, Canadian bacon, avocado spread, lettuce, tomato, and onion. Served on a brioche bun.

Florida Mahi Tacos* 16

Fresh Florida Mahi, lettuce, pico de gallo and spicy mayo served in a flatbread taco shell.

**Available as a sandwich or gluten free.*

Steak Sliders 18

Grilled steak, aged white cheddar cheese, red onion jam, plum tomatoes, and chimichurri aioli. Served on Martin's potato buns.

Blackened Chicken Wrap 14

Sliced blackened chicken breast, coleslaw, romaine lettuce, and tomatoes wrapped in a whole wheat tortilla.

Cuban Sandwich 15

Pork loin, Black Forest ham, Swiss cheese, dill pickle and brown mustard, served on homemade Cuban bread.

Tuna Melt 14

Solid white albacore tuna salad topped with melted Swiss cheese on toasted rye bread.

BLT 14

Applewood smoked bacon, lettuce, tomato, and mayonnaise. Served on toasted Tuscan bread.

Turkey Club 16

Boar's Head roasted turkey breast, Applewood smoked bacon, Swiss cheese, lettuce, tomato, and mayonnaise served on toasted Tuscan bread.



BENESSERE health-conscious selection

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

MAIN COURSE

Available after 5:00 PM

Grilled Churrasco Steak 22

Grilled skirt steak served with buttery mashed potatoes, seasonal vegetables, and chimichurri sauce.

Chicken and Shrimp Platter 20

Grilled chicken breast and shrimp skewers served with basmati rice and seasonal vegetables.

Cilantro Lime Shrimp 22

Grilled shrimp skewers on a bed of basmati rice. Served with a creamy cilantro ranch dressing, and seasonal vegetables.

Blackened Mahi Fillet 22

Topped with a spicy aioli and served with basmati rice and seasonal vegetables.

Chicken Dijonnaise 17

Sliced grilled chicken breast and roasted mushrooms tossed in a light creamy mustard sauce. Served with buttery mashed potatoes and seasonal vegetables.

Penne Pasta 14

Penne pasta, marinara, Parmesan cheese, and fresh basil.

Pasta Creole 18

Penne pasta, mushrooms, fresh tomato, peppers, creole sauce, and Parmesan cheese.

Add to any Pasta:

- Chicken 4
- Steak 5
- Shrimp 6

DESSERTS

Available All Day

Dulce de Leche Cheesecake 8

Caramel style cheesecake, shaved chocolate crust, and topped with whipped cream, chocolate, dulce de leche drizzle, and a chocolate cigarette.

Chocolate Brownie 8

Warm chocolate brownie with pecans, topped with a scoop of vanilla ice cream, whipped cream, strawberries, chocolate drizzle and a chocolate cigarette.

Cinnamon Delight 8

Cinnamon shells, ice cream, whipped cream, and a chocolate cigarette.

Key Lime Pie 8

Traditional Key lime pie, graham cracker crust, whipped cream, and raspberry drizzle.

Ice Cream 8

Vanilla or chocolate.

Chocolate Chip Cookie 2

Oatmeal Raisin Cookie 2



BENESSERE health-conscious selection

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness