

SMALL PLATES

Italian Risotto Croquettes \$10.95
Risotto – Cheese – Spicy Tomato Jam

Southern Fried Chicken Tenders \$11.95
Honey Mustard – Barbeque – Ranch – Hot Sauce

Chili Brown Sugar Seared Saku Tuna \$13.95
Wakame – Soy Sauce – Ginger – Wasabi

Soft Pretzel Sticks \$9.95
Jalapeño Cheese Sauce – Sweet & Spicy Amish Mustard

Chips & Salsa \$4.95
Add Jalapeño Cheese Sauce \$1.50 Add Guacamole \$2.00

Truffle Fries \$5.95
White Truffle Oil – Parmesan – Basil

Quesadilla Chicken \$13.95 – Shrimp \$14.95
Peppers – Onions – Monterey Jack Cheese – Salsa
Sour Cream – Guacamole – Jalapeño

Fry Basket \$3.75
Ultimate Crisp French Fries – Sweet Potato Fries
Pub Onion Rings

Flatbread Pizza
Tomato – Basil – Mozzarella \$9.95
Tomatoes – Peppers – Onions – Mushrooms – Fontina \$10.95
Fig Jam – Brie – Prosciutto – Arugula – Pomegranate Glaze \$11.95

Ten Jumbo Wings \$13.95
Celery – Carrot – Blue Cheese – Ranch
Sauces: Hot – Medium – Mild – Sweet Baby Rays BBQ
Honey Garlic Parmesan – Thai Chili

GARDEN GREENS

Classic Caesar \$11.95
Romaine – Rustic Brioche Garlic Croutons – Shaved Parmesan

The Kale Caesar \$11.95
Kale – Rustic Brioche Garlic Croutons – Shaved Parmesan

House Greens \$11.95
Arcadia Blend – Cucumbers – Red Onions – Grape Tomatoes – Julienne Carrots – Rustic Brioche Garlic Croutons

Power Salad \$14.95
Arcadia Blend – Blueberries – Strawberries – Avocado – Grape Tomatoes – Candied Pecans – Toasted Pumpkin Seeds

Santa Fe Steak Salad \$15.95
Romaine – Sirloin – Roasted Corn – Black Beans – Avocado – Charred Red Onions – Grape Tomatoes
Roasted Jalapeño – Tortilla Strips

Shrimp & Avocado Salad \$15.95
Arcadia Blend – Shrimp – Avocado – Grilled Pineapples – Toasted Pumpkin Seeds – Julienne Carrots – Grape Tomatoes

The Beet & Goat Cheese Salad \$14.95
Kale – Arugula – Roasted Red & Yellow Beets – Goat Cheese – Candied Walnuts – Sun-Dried Cherries

Par 3 \$10.95
Tuna Salad – Chicken Salad – Egg Salad – Fruit

Hawaiian Poke Bowl \$17.95
Saku Tuna – Jasmine Rice – Wakame – Cucumbers – Avocado – Jalapeño
Scallions – Fresh Lime – Cilantro – Julienne Carrots – Wasabi Cream – Spicy Mayo – Crispy Flakes – Shoyu Sauce

Proteins Add-Ons ~ Chicken \$4 – Shrimp \$6 – Steak \$7 – Salmon \$8 – Saku Tuna \$13
Chicken Tenders \$5 – Chicken Salad \$4 – Egg Salad \$4 – Tuna Salad \$4

Available Dressings & Vinaigrettes
Ranch Dressing – Blue Cheese Dressing – Caesar Dressing
Balsamic Vinaigrette – Lemon Basil Vinaigrette – Zinfandel Vinaigrette – Citrus Vinaigrette – Cilantro Lime Vinaigrette

THE DELI BOARD

Build Your Own Deli Sandwich:

\$12.95

“Toast or Not Too Toast”

Soup of the Day ~ Cup \$5.25 Bowl \$6.75

Meats ~ Black Forest Ham - Hot Ham Capicola - Italian Prosciutto
Oven Brownd Turkey - Hard Salami - Large Pepperoni

Cheese ~ American - Cheddar - Pepper Jack - Baby Swiss - Fontina - Provolone - Blue Cheese

Salads ~ Tuna Salad - Chicken Salad - Egg Salad

Grains ~ White - Wheat - Rye - Brioche - Plain Wrap - Spinach Wrap
Hoagie Roll - Brioche Burger Bun - Potato Slider Roll - Croissant

Accoutrements ~ Green Leaf Lettuce - Vine Ripe Tomatoes - Red Onions - Kosher Pickle
Hot Pepper Relish - Chipotle Mayo - Dijonnaise - Amish Mustard - Sauerkraut - Thousand Island Dressing

Deli Board Sandwiches come with your choice of chips or coleslaw.

Add Fruit \$3.00

Half Sandwich & Soup \$11.95

BURGER BAR

Abacoa Burger \$13.95

8oz Blend of Short Rib - Brisket - Chuck

Chef's Turkey Burger \$13.95

Cranberry Apricot Jam - Herbs & Spices

South Beach Lobster Burger \$15.95

Fresh Maine Lobster - Dijonnaise

Cajun Salmon Burger \$14.95

Fresh Salmon - Cajun spice - Creole Remoulade Sauce

The Beyond Burger \$14.95

100% plant-based burger that looks, cooks, and satisfies like beef!

All Burgers come with Lettuce - Tomato - Onion - Pickle

Burgers come with your choice of Chips - Cole Slaw - Fries - Sweet Potato Fries - Onion Rings

Add Fruit \$3.00

ADD ONS

Cheese \$.50 ~ American - Swiss - Cheddar - Blue Cheese - Fontina - Provolone

Bacon \$2.00 - Avocado \$1.50 - Fried Egg - \$.50

“BETWEEN THE BREAD”

Lobster Club \$21.95

Lobster Salad - Avocado - Applewood Smoked Bacon - Lettuce - Tomato - Toasted Brioche

Steak Sandwich \$13.95

Sirloin - Red Wine Onion Jam - Garlic Aioli - Arugula - Toasted Hoagie

Chicken Sliders \$12.95

Lettuce - Tomato - American Cheese - Chipotle Mayo - Toasted Potato Slider Roll

“The Philly” Sandwich - Beef or Chicken \$12.95

Sautéed Peppers & Onions - Melted Provolone Cheese - Toasted Hoagie Roll

Turkey Club \$12.95

Oven Browned Turkey - Applewood Smoked Bacon - Cheddar Cheese - Lettuce - Tomato - Toasted Croissant

The Crispy Cod Sandwich \$12.95

Panko Breaded Cod - Tartar Sauce - Lettuce - Tomato - Onion - Toasted Brioche Bun

Big Dog \$7.95

Certified Angus Beef Frank

Grilled All Beef Hot Dog - Split Top Brioche Roll

Make it a Chicago Dog \$9.95

White Onion - Sliced Tomato - Sweet Relish - Dill Pickle - Sport Peppers - Celery Salt

BLT Sandwich \$11.95

Applewood Smoked Bacon - Lettuce - Tomato - Choice of Bread

Add Avocado \$1.50 Add Fried Egg \$.50

Pan Fried Beef Salami Sandwich \$11.95

Beef Salami - Fried Egg - Chef's Honey Mustard Glaze - American Cheese - Brioche Bun

Classic Reuben \$12.95

Corned Beef - Rye Bread - Swiss Cheese - Sauerkraut - Thousand Island

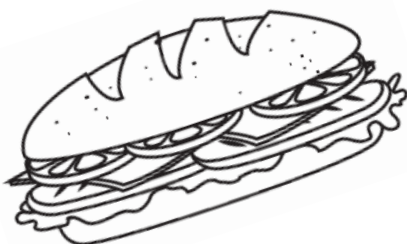
Classic Rachel \$12.95

Pastrami - Rye Bread - Swiss Cheese - Cole Slaw - Thousand Island

All Day Breakfast Omelet & Fruit \$10.95

Fillings ~ Tomato - Onion - Spinach - Mushrooms - Peppers - Ham - Bacon

Cheeses ~ American - Swiss - Cheddar - Fontina - Provolone



DESSERTS

Chocolate Overload Tort \$6.95

A Chocolate Lovers' Dream!

Alternating layers of chocolate cake and chocolate mousse are topped with dark chocolate ganache and finished with a generous sprinkling of chocolate shavings.

Caramel Brownie Cheesecake \$7.95

White Chocolate Cheesecake entwined with gooey pockets of salted Dulce de Leche caramel and scattered with chocolate brownie bites, topped with a gleaming lid of buttery caramel fudge.

Apple Crumb Pie \$7.95

Granny Smith apples with just the right amount of sugar and cinnamon with a buttery crumb topping
Ala Mode \$1

Fresh Baked Chocolate Chip Cookies (2) \$1

Scoop of Ice Cream \$2.50

Vanilla or Chocolate



BEVERAGES

Fountain Soft Drinks \$3.00 - Iced Tea \$3.00 - Lemonade \$3.00

San Pellegrino Sparkling Water \$4.00

Coffee - Regular & Decaffeinated \$2.00

Beers \$6.00

Wines By The Glass

House \$8.00 - Premium \$10.50 - Specialty \$12.00



**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **