

“BRUNCH ITEMS”

AMERICAN BREAKFAST

Two eggs your way, applewood smoked bacon, Potatoes O’Brien and choice of toast. 13.50

BREAKFAST WRAP

Scrambled Eggs, Applewood bacon and American cheese 9.00

FRENCH TOAST BACON AND EGGS

Two slices of Challah French toast, two scrambled eggs and two strips of bacon 13.50

NOVA SMOKED SALMON PLATTER

Bagel, egg, tomato, onion, capers and cream cheese. 15.00

BEVERAGES

Soft drinks 3.00

Coffee 3.00

Tea 3.00

Cappuccino 4.00

Espresso 3.50

Evian, San Pellegrino 4.00

18% Voluntary gratuity will be added for your convenience. It may be increased, decreased or removed to reflect the level of service you received.

Split plate charge 1.50

Randy Rodriguez, Executive Chef

Consuming Raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase risk of foodborne illness



Miami Beach Golf Club
The Premier Golf Destination in the Heart of Historic Miami Beach.

STARTERS

QUESADILLA

Applewood smoked bacon, melted Cheddar cheese,
Served with salsa on the side, drizzled with sour cream. 11.00
with chicken 12.00 steak 14.00 shrimp 14.00 veggie 11.00

STEAK NACHOS

Charbroiled churrasco steak on top of crispy nacho chips with
salsa, avocado, jalapeno, and sour cream. 13.00 small 31.00 grande

GRILLED BUFFALO WINGS

Chargrilled, tossed in buffalo or sweet chili lime sauce. 12.00

SOUP OF THE DAY

Our soups are made in-house using the freshest ingredients. Served with our
signature garlic crouton. Cup 5.00 Bowl 7.00

CHILI CON CARNE

Topped with Cheddar cheese and sour cream. Cup 5.00 Bowl 7.00

SALADS

MIAMI BEACH CAESAR

Fresh romaine hearts, light caesar dressing, shaved parmesan cheese
and our signature garlic crouton 10.00,
grilled chicken 12.50, jumbo black tiger shrimp
or ahi tuna 15.00 salmon 17.00

AHI TUNA SALAD

Rare sesame coated Ahi Tuna, served on fresh field greens,
with our own carrot ginger dressing. 15.00 Substitute Salmon 17.00

THE COBB SALAD

Crisp romaine lettuce, egg, bacon, tomato, avocado,
fresh roasted turkey breast,
blue cheese, choice of dressing. 14.00

CAESAR SALAD WITH A TWIST

Hearts of romaine lightly grilled then topped with
roasted garlic Caesar dressing. 10.50
with chicken 12.75 with seared ahi tuna or
black tiger shrimp. 15.00 salmon 17.00

GREEK SALAD

Crisp romaine, marinated mushrooms, red onion, peppers, tomatoes,
feta cheese, anchovies, cucumbers, pepperoncini, pita bread.
served with choice of dressing on the side 12.00
with chicken 14.00 shrimp or ahi tuna 16.50 salmon 17.00

DRESSINGS: Caesar, balsamic vinaigrette, thousand island,
carrot ginger, blue cheese, ranch, honey dijon mustard, house vinaigrette

FROM THE GRILL

SLIDERS

Three Angus Beef Sliders topped with mustard grain aioli
and Vermont cheddar 13.50

CHURRASCO SANDWICH

Marinated churrasco steak and a touch of
chimichurri sauce. Served on a fresh baguette. 16.00

MIAMI BEACH BURGER

Certified angus beef with our own seasonings, served with lettuce,
tomatoes, sweet onions, and pickle. 13.00
Blue cheese, Cheddar, Swiss, bacon and sprouts. Each topping 1.50

AHI TUNA SANDWICH

Rare ahi tuna sliced thin with wakame salad and wasabi cream,
served on a fresh brioche bun. 15.00

ASIAN SALMON

Sesame coated then pan seared served over Soba noodles with citrus
ponzu & pan seared veggies. 16.95



ALL BEEF JUMBO QUARTER POUNDER HOT DOG

With choice of sauerkraut, onions, and relish. 7.50

TUNA MELT

Albacore tuna salad on rye bread with Cheddar and tomato. 12.50

DESSERTS

NEW YORK APPLE CRUMB CAKE

Crumb cake filled with sautéed apples, butter and mixed spices
topped with extra-large buttery crumbs. 6.25

BLACK AND WHITE MOUSSE CAKE

White chocolate mousse on a bed of light chocolate mousse
topped with chocolate ganache. 6.25

SANDWICHES & WRAPS

ROAST TURKEY BREAST

 Thinly sliced freshly roasted turkey with lettuce and tomato. 12.00

THE BEACH CLUB

Layers of thinly sliced turkey, applewood smoked bacon, avocado,
sprouts, lettuce, tomato, and chive aioli. 13.50

TUNA SALAD

 Solid white albacore tuna salad, lettuce and tomatoes. 12.00

SRIRACHA BBQ CHICKEN SANDWICH

Grilled breast of chicken, Vermont Cheddar, Applewood
bacon, sriracha BBQ sauce served with lettuce, tomatoes on
brioche bun 14.50

HAM & SWISS PANINO

Thinly sliced ham and imported Swiss cheese served warm, with
whole grain mustard butter on a pressed baguette. 12.00

Bread Choices

Whole Wheat, White, Marble Rye, Kaiser Roll, Baguette,
Whole Wheat Wrap or Tomato Basil Wrap

SHRIMP BLT WRAP

Grilled shrimp, applewood smoked bacon, lettuce, tomatoes
and garlic chive aioli. 14.00

CHICKEN CAESAR WRAP



Strips of grilled chicken breast, hearts of romaine, vine ripe
tomatoes, and Caesar dressing. 13.00

In a hurry? Our  logo denotes items with minimum preparation time.

All sandwiches and wraps served with your choice
of Cole Slaw or French Fries

Side Salad or Sweet Potato Fries or vegetables
can be substituted to any Entrée or Sandwich for 1.25

Split plate charge 1.50