

“BRUNCH ITEMS”

AMERICAN BREAKFAST

Two eggs your way, applewood smoked bacon, hash brown potatoes and choice of toast. 11.25

STEAK AND EGGS

Churrasco steak grilled to perfection with two eggs and hash browns and choice of toast. 17.50

CLASSIC EGGS BENEDICT

Poached eggs on top of English muffin with Canadian bacon. Topped off with hollandaise sauce. 13.00

NOVA AND TOMATO BENEDICT

Poached eggs on top of English muffin with grilled tomatoes, nova salmon and hollandaise sauce. 15.00

CLASSIC L.E.O.

Scrambled eggs with lox and onion served with hash browns and choice of toast. 14.00

CREATE YOUR OWN OMELET

Three eggs with your choice of toppings, Swiss, cheddar, brie, mushrooms, peppers, ham, onions, tomatoes, applewood smoked bacon.
Served with your choice of toast and hash browns. 11.75
Choose up to three, additional items are 1.00 ea.

DESSERTS

NEW YORK APPLE CRUMB CAKE

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

RASPBERRY CHEESECAKE

Cheesecake with raspberry marmalade and cream rosettes. 6.25

HOUSEMADE GRAND MARNIER FLAN

Grand Marnier flan with carmel and whipped cream. 6.25

BLACK AND WHITE MOUSSE CAKE

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

BEVERAGES

Soft drinks 2.75 Coffee 3.00 Tea 3.00 Cappuccino 4.00 Espresso 3.50
Evian, San Pellegrino 3.75

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

Samuel Cobas, Executive Chef

STARTERS

QUESADILLA

Applewood smoked bacon, melted cheddar cheese,
Served with black bean salsa on the side, drizzled with sour cream. 9.00
with chicken 11.00 steak 12.50 shrimp 14.00 veggie 11.00

STEAK NACHOS

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

GRILLED BUFFALO WINGS

Chargrilled, tossed in buffalo or sweet chili lime sauce. 11.00

TUNA TARTARE BOWL

Sushi Grade Tuna with citrus ponzu, wakame seaweed salad, scallions, onions and
mandarin oranges, served with yuca chips 13.00

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

CRISPY FRIED CALAMARI

Crispy tender rings fried with zucchini and yellow squash served with chipotle aioli 11.00

CHEF COBAS'S NEW ORLEANS STYLE CRAB CAKES

Special crab mix with cajun spice remoulade 13.00

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 TOWER

Rare sesame coated sushi grade tuna, crisp romaine, asian slaw, tomatoes,
water chestnuts, mandarin oranges, crispy wontons, pickled ginger.
Served with sesame 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. 12.75

CAESAR SALAD WITH A TWIST

Grilled 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, grape tomatoes, feta cheese,
anchovies, cucumbers, pepperoncini, pita bread. served with greek dressing 11.50
with chicken 14.00 shrimp or ahi tuna 16.50 salmon 17.00

CRAB CAKE SALAD

Mixed greens, tomato, cucumber, grape tomatoes & cajun spice remoulade sauce 14.50

TRI COLORED QUINOA SALAD

Andean quinoa with citrus vinaigrette, cucumbers, grape tomatoes, roasted almonds, currants,
cilantro with mixed greens 12.50 add chicken 16.00 ahi or shrimp or salmon 18.50

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

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

Split plate charge 1.50

SANDWICHES & WRAPS

ROAST TURKEY BREAST

 Thinly sliced freshly roasted turkey with lettuce and tomato. 10.25

REUBEN

The classic. Shaved corned beef, sauerkraut, thousand island and swiss cheese. Served on toasted rye. 13.00


THE BEACH CLUB

Layers of thinly sliced turkey, applewood smoked bacon, avocado, sprouts, lettuce, tomato, and garlic chive aioli. 12.50

TUNA SALAD

 Solid white albacore tuna salad, lettuce and tomatoes. 10.25

CHICKEN SALAD

 Grilled chicken breast tossed with apples, herbed mayonnaise, lettuce and tomatoes. 10.50

HAM & SWISS PANINO

Thinly sliced ham and imported swiss cheese served warm, with whole grain mustard butter on a pressed baguette. 11.00

GRILLED PORTOBELLO PANINO

Grilled portobello mushrooms, basil pesto, Vermont cheddar on house baked focaccia bread 12.50

CAPRESE SANDWICH

House baked rosemary focaccia bread, vine ripe tomatoes, fresh mozzarella with basil infused olive oil and arugula. 12.00


Bread Choices

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

SHRIMP BLT WRAP

 Shrimp, applewood smoked bacon, lettuce, tomatoes and garlic chive aioli. 12.50

CHICKEN CAESAR WRAP

 Strips of grilled chicken breast, hearts of romaine, vine ripe tomatoes, and Caesar dressing. 10.75

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

All sandwiches and wraps served with your choice of Fresh Fruit, Cole Slaw or French Fries.

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

Split plate charge 1.50

FROM THE GRILL

WAGYU SLIDERS

Three Wagyu patties with caramelized onion, grain mustard aioli and Vermont cheddar. 13.50

CHEF SAM COBAS FAR OUT BURGER

Short rib and brisket burger with onion strings, lettuce, tomato, chipotle dressing on fresh brioche bun. 14.50

ASIAN SALMON

Sesame coated then pan seared served over Soba noodles with citrus ponzu & pan seared veggies. 19.00

SHRIMP BROCHETTE

Garlic and herb marinated shrimp grilled to perfection on a bed of tri color quinoa 16.00

CHURRASCO SANDWICH

Marinated churrasco steak, caramelized onion and a touch of chimichurri sauce. Served on a fresh baguette. 14.50

MIAMI BEACH BURGER

Certified angus beef with our own seasonings, served with lettuce, tomatoes, sweet onions, and pickle. 12.50

Blue cheese, cheddar, Swiss, bacon, mushrooms, onion marmalade, sprouts. Each topping 1.50

BALSAMIC CHICKEN

Balsamic marinated chicken breast on house made focaccia bread with parmesan spread, arugula and grape tomatoes. 12.00

AHI TUNA SANDWICH

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



ALL BEEF JUMBO QUARTER POUNDER HOT DOG

With choice of sauerkraut, onions, and relish. 5.75

TUNA MELT

Albacore tuna salad with cheddar and tomato. 11.75

BLACKENED FISH TACOS

With Michoacan slaw on corn tortillas with sour cream and cheddar cheese. 15.00

GROUPER SANDWICH

Grilled or blackened, lettuce, tomatoes, onions and cajun spiced remoulade 15.00