



Lunch Menu

STARTERS

Chef Daily Soup Selection

Cup \$6 Bowl \$9

Colossal Shrimp "Cocktail"

Tomato Gazpacho, Lump Crab Salad, Horseradish \$16

Pan Roasted Little Neck Clams

Italian Sausage, Roasted Garlic, Torn Basil, Tomatoes \$16

Yellowfin Tuna, Mango-Avocado "Tian"

Yuzu, Soy, Wonton Crisps, Wasabi Cream \$18

Crispy Fresh Mozzarella Bites

San Marzano Tomato Coulis \$10

Honey Glazed Chicken Wings

Mango Slaw \$12

SALADS

Burrata and Prosciutto di Parma

Fresh and Local Cream Filled Mozzarella, Arugula, Heirloom Tomato, Chianti Vinaigrette \$18

3800 "Caesar" Salad

Romaine Hearts, Garlic Croutons, Creamy Caesar Dressing, Parmesan, White Anchovy \$12

Baby Kale and Garoxta Cheese

Plumped Golden Raisins, Toasted Pine Nuts, Lemon Vinaigrette, Grilled Country Bread \$14

Field Greens and Grilled Strawberries

Winter Park Black and Bleu Cheese, Candied Pecans, Frisee, Aged Balsamic \$14

Add Simply Grilled to a Salad

Chicken Breast \$6

Shrimp \$8

Daily Catch \$8

Skirt Steak \$8

SANDWICHES

Sandwiches Include Choice of Side Salad, French Fries or Fresh Fruit
Substitute Sweet Potato Fries-Add \$2

Grilled "Meyer All Natural Angus" Burger

Brioche Bun, Lettuce, Tomato, Onion, Choice of Cheese \$16
Add Apple-wood Bacon \$2

Grilled or Blackened Daily Local Catch Sandwich

Mango Relish, Spicy Chile Aioli \$18

Grilled Chicken Breast "Pretzel Club"

Applewood Bacon, Aged Cheddar, Garlic aioli, Arugula, Tomato, Pretzel Roll \$18

Garlic -Thyme Lamb Flatbread Wrap

Cucumber- Pea Shoot Salad, Mint Yogurt \$18

House Ground Turkey Burger

Melted Camembert, Dijon Aioli, Multigrain Bun \$18

The "Best in Show" Dog

Grilled Jumbo All Beef Hot Dog, Green Tomato Chow Chow, Red Cabbage Kraut, Spicy Creole Mustard, Poppy Seed Bun \$14

Nori Dusted Crab Cake Sandwich

Wasabi Cream, Snow Pea Slaw \$18

FLATBREADS

"Queen Margherita"

San Marzano Tomatoes, Local Fresh Mozzarella, Fresh Basil \$15

Italian Sausage and Roasted Pepper

Cherry Tomato, Local Fresh Mozzarella, Parmesan \$18

"The Godfather"

Shaved Steak, Mozzarella, Parmesan, Roasted Mushrooms, Caramelized and Tobbaco Onions, Roasted Garlic Flatbread \$18

BBQ Chicken and Aged Cheddar

Roasted Corn, Tomato, Jalapeño, Chipotle-Lime Sour Cream \$18

ENTREES AND PASTA

Grilled Chicken and Garganelli Pasta

Pesto Cream, Sundried Cherry Tomatoes, Shaved Pecorino \$18

Tupelo Honey Glazed Baby Back Ribs

Mango Slaw, Tobacco Onions \$15

Lemon-Honey Brushed Salmon Filet

Quinoa-Wild Rice, Grilled Fennel-Pea Tendril Salad \$22

Petite Filet of Beef Tenderloin

Brussels Sprouts, Applewood Bacon, Warm Potato Salad, Crispy Agro Dolce Onion Petals \$28