

# **Soup & Salads**

GF = Gluten Free

## **Soup du Jour**

**Cup 4.50 Bowl 6.00**

## **House Salad**

Local Mixed Greens, Cucumbers, Tomatoes, Carrot,  
Radish & Sherry Shallot Vinaigrette

**Petite 5.50 / Full 8**

## **Grilled Shrimp and Local Farm Greens**

**Petite 9 / Full 16**

Composed Salad of Quinoa, Fregola, Blackened Pistachio, Florida Peaches and  
Charred Pearl Onions over Local Greens tossed in Meyer Lemon Vinaigrette

## **Hearts of Romaine Caesar**

**Petite 5.50 / Full 8**

Herb Croutons, Shaved Parmesan, Anchovies & Blistered Tomatoes

**Enhance your salad for an additional charge**

**Grilled Chicken 6, Grilled Shrimp 8 or Ora King Salmon 10**

## **Spa Platter 14**

Cantaloupe, Honeydew, Pineapple & Assorted Berries  
Choice of Waldorf Chicken Salad, Albacore Tuna Salad, Cottage Cheese  
and Fresh Baked Banana Nut Muffin

## **Baby Iceberg Wedge -GF 9**

Applewood Smoked Bacon, Tomato, Red Onion, Crumble Goat Cheese  
and Hard Boiled Egg Drizzled with Blue Cheese Dressing

## **Chef Salad**

**Petite 8 / Full 14**

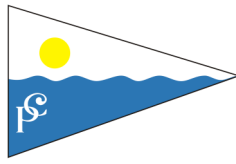
Fresh Chopped Romaine tossed in Green Goddess Dressing  
with Turkey, Prosciutto Ham, Cheddar, Swiss, Roasted Red Pepper,  
Hard Boiled Egg and Croutons

## **Cobb Salad -GF**

**Petite 8 / Full 14**

Grilled Chicken, Crumbled Blue Cheese, Tomatoes,  
Avocado and Applewood Smoked Bacon on Local Organic Greens  
Tossed in Mustard Balsamic Vinaigrette

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood  
may increase the risk of foodborne illnesses.*



## Sandwiches

All Sandwiches and Burgers are served with chips, pickle, and cherry peppers.  
We also have Gluten Free Buns and Sliced Bread Available.  
Substitute French Fries for \$1.50 or Onion Rings, Side House Salad or Caesar for \$2.50

### Skirt Steak Wrap 16

Sliced Marinated Skirt Steak wrapped in a Spinach Tortilla with Local Greens, Tomato, Blue Cheese, Chopped Bacon, Pickled Red Onion, Avocado and Roasted Red Pepper Aioli

### Grilled Chicken Breast 14

All Natural Chicken Breast topped with Cheddar Cheese  
Toasted Brioche Bun with Lettuce, Tomato, Onion and Side of Honey Mustard Sauce

### Bronzed Mahi-Mahi Tacos 15

Lightly Cajun Dusted Mahi Fingers in Flour Tortillas with Shaved Radish & Cabbage,  
Queso Fresco, Pineapple Salsa and a side of Baja Sauce

### “Damfino” Fish Sandwich Market Price

Prepared Blackened, Grilled or Crispy Fried  
with Cole Slaw & Choice of Remoulade or Tartar Sauce

### Deli Turkey Club Sandwich 12

Applewood Bacon, Lettuce, Tomato & Black Pepper Mayonnaise  
on your Choice of Toasted White, Wheat, or Rye Bread

### BLT 10

Applewood Smoked Bacon, Vine Ripe Tomato, Crisp Lettuce,  
Mayonnaise on Toasted White, Wheat or Rye Bread

1/2 Turkey Club Sandwich or 1/2 BLT with a Cup of Soup du Jour 11

## Sides

Basket of Onion Rings 6.5

Superfood Slaw - GF 3

Fresh Fruit - GF 3

Basket of Fries - Ranch, Cajun, or Sea Salt & Pepper - GF 4

## Hand Formed Burgers

### Black Angus Beef Burger 14

USDA Prime Chuck, Short Rib, & Brisket Blend  
with Choice of Aged Cheddar, Swiss, Blue, or Provolone Cheese  
Add-ons: Cage Free Fried Egg \$2, Applewood Smoked Bacon \$3,  
Caramelized Onions \$1, Sautéed Wild Mushrooms \$1

### Grilled Veggie Stack 12

Portobello, Bell Peppers, Red Onion,  
Zucchini, Yellow Squash, Provolone and  
Pesto Aioli on a Toasted Ciabatta Roll

### Lamb Burger 16

Garlic Seasoned Lamb with Feta Cheese,  
Roasted Red Pepper & Tatziki Sauce