

Appetizers

French Onion Soup....4

Sweet , caramelized onions & sherry in an herb broth, croutons & melted Provolone cheese

Shrimp & Lobster ...7

Lobster, shrimp, mozzarella sour cream drizzle

Peel & Eat Shrimp....12

3/4 pound of jumbo shrimp with a hint of Cajun seasoning served with warm butter or cocktail sauce

Classic Escargot....6

Garlic , butter, shallots & white wine served with garlic bread

Margarita Flatbread6

Basil pesto, Roma tomatoes, fresh mozzarella cheese balsamic drizzle

Trio Crab Cakes....9

Crab meat, shrimp, green onions, red peppers & spicy aioli drizzle

Baked Brie7

Aged Brie & raspberry preserves baked in puff Pastry. Served with seasonal fruit & candied pecans

Baked Cheese & Tomato....8

Cream cheese & goat cheese oven baked with a creamy tomato bisque Served with garlic toast for dipping

Salads

The Wedge....4

Iceberg wedge, bleu cheese crumbles, bacon, tomatoes & bleu cheese dressing

Legacy....4

Spring mix & romaine Lettuce golden raisins & sunflower seeds tossed in A Champagne Lime Vinaigrette

Classic Caesar....5

Romaine lettuce tossed in a creamy Caesar dressing, croutons & soft shaved parmesan cheese

Chicken Caesar....8

Romaine lettuce tossed in a creamy Caesar dressing, croutons & soft shaved parmesan cheese with a grilled chicken breast on top

Pastas

Served with house salad & garlic toast

Seafood Risotto....15

Lobster, shrimp & scallops tossed in a lobster cream sauce over risotto

Chicken Alfredo....12

Sautéed chicken breast medallions tossed in a creamy parmesan cheese sauce & finished with bacon & green onions

Baked Linguini & Meatballs....10

Homemade marinara & meatballs topped with Italian three cheese blend then baked until golden brown

Chicken Tetrazzini....12

Linguini tossed in a creamy mixture of mushrooms & sour cream then topped with parmesan & cheddar cheese then baked

Shrimp, Scallop & Lobster Pasta...15

Shrimp & lobster & scallops tossed in a creamy lobster cheese sauce then baked

Seafood Alfredo15

Scallops, shrimp & lobster tossed in a garlic parmesan cheese sauce

Seafood

Served with seasonal vegetables and potatoes & house salad

Crab Stuffed Tilapia....14

Parmesan Crusted Baked Salmon....15

Grilled Shrimp Skewers....13

Daily Fresh Fish Selections

Your Choice: Pan seared or blackened

Mahi-Mahi....15

Salmon....14

Rainbow Trout....10

Florida Black Grouper....19

Swordfish....18

Ahi-Tuna....15

May have limited nightly availability to ensure freshness

A 18% Gratuity will be added to parties of 6 or more

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Café Favorites

Served with house salad & choice of side

Grilled Pork Chops....12

Center cut, boneless, marinated & grilled to perfection

Kabobs...12

Chicken or Beef

Seasonal vegetables & red onions

Grilled Chicken Breasts....10

Grilled oregano & lemon marinated chicken breasts

Chicken Cordon Bleu....13

Two chicken breast layered on black forest ham drizzled With a Swiss cheese sauce

Grilled Ribeye Steak14

Our most flavorful steak. Hand-cut to ensure quality

Bacon Wrapped Tenderloins....12

Twin petite tenderloins wrapped in bacon

Liver & Onions....11

Sweet onions sautéed with bacon & a touch of garlic over tender calf liver

Available Sides

Sweet potato casserole, vegetable of the day or roasted red potatoes

Burgers

Lettuce, tomato, red onion & pickle on the side

Hamburger....6

Cheeseburger....7

Bacon Bleu7

Mushroom Swiss....7

Served with roasted red potatoes or sweet potato casserole

