

RESTAURANT
AT BEACH CLUB

Level Seven

& BAR
EST 2019

APPETIZERS

MISO SOUP \$8 (ask for other soups)

FRIED CALAMARI \$14
with Marinara

HUMMUS \$8
with Pita

SALMON TARTARE ON A CUCUMBER \$14

HOMEMADE GUACAMOLE \$11
with Corn Chips

SHRIMP COCKTAIL \$15

AVOCADO TOAST \$12
Capers, Red Onions, Cherry Tomatoes, Organic Micro Greens, Feta Cheese and Berries
ADD SMOKED SALMON \$9

MOZZARELLA STICKS \$12

HAM AND CHEESE CROISSANT \$9

CHICKEN WINGS \$15
Mild, Medium, Hot, BBQ, Sweet Thai Chili

SMOKED SALMON \$17
with Cream cheese, Capers, Tomato and Onions on a Bagel

SALADS

CEASAR SALAD \$9

POTATO SALAD (OLIVIER) \$16
with Chicken

GREEK SALAD \$15
Tomatoes, Cucumbers, Red Onions, Peppers, Olives and Feta Cheese

ARUGULA SALAD \$14
Tomatoes, Apples, Walnuts, Parmesan with Balsamic Dressing

TOMATO CARPACCIO \$9
Red Onions, Capers, Arugula, Aged Balsamic and Basil Oil

ADD BUFFALO MOZZARELLA \$4

QUINOA BOWL \$15
Seasonal raw Veggies, Florida Citrus Sesame Dressing

ADD
Grilled Chicken \$6 Grilled Mahi \$14 Tuna salad \$9
Grilled Salmon \$16 Smoked Salmon \$9 Shrimp \$3 each

SANDWICHES

(comes with French Fries)

CHICKEN PESTO PANINI \$15
with Tomatoes, Arugula, Pesto Sauce on Sundried Tomato Focaccia Bread

BLACKENED MAHI SANDWICH \$19
with Lettuce, Tomato, Onions and Tartar Sauce

TUNA SALAD WRAP \$16
with Lettuce, Tomato, Onions

GRILLED CHICKEN SANDWICH \$13
Lettuce, Tomato, Onions

KOBE BEEF BURGER \$19
with Cheddar Cheese, Lettuce, Tomato, Onions
ADD BACON \$2

PHILLY CHEESE STEAK SANDWICH \$17

BUFFALO CHICKEN WRAP \$16
with Lettuce, Tomato and Blue Cheese Dressing

SIDES

Truffle Fries \$11, Zucchini Fries (avocado aioli) \$12, French Fries \$7, Quinoa \$6
Grilled Vegetables \$7 Yuca Fries (cilantro aioli) \$7, Rice \$4, House Salad \$4

KIDS MENU

FLAT BREAD PIZZA \$11
with Tomatoes And Mozzarella

ALL BEEF KIDS HOT DOG \$7

KIDS PASTA \$7
Penne or Spaghetti, Tomato or Butter Sauce

CHICKEN TENDERS WITH FRIES \$11



PIZZA 12"

PEPPERONI PIZZA \$18

MARGARITA PIZZA \$14

BLACK N' WHITE PIZZA \$23
Ricotta Cheese base, Mozzarella, White Cheddar,
Topped with Truffle Pieces and Oil

VEGETABLE PIZZA \$15

4 CHEESE PIZZA \$16
Ricotta Cheese base, Mozzarella, Swiss Cheese and Feta Cheese

BACON-CHICKEN-RANCH PIZZA \$17
Bacon, Chicken and Topped with Ranch Dressing

MATT'S MEAT LOVER PIZZA \$21
Ham, Bacon, Pepperoni

CHICKEN PESTO PIZZA \$17
Pesto Sauce, Tomatoes, Mozzarella

HAWAIIAN PIZZA \$16
Ham, Pineapple and Red Onions

ENTREES

ASIAN RICE BOWL
Chicken \$14 Steak \$17 Shrimp \$18

GRILLED LAMB CHOPS \$34
with Quinoa

GRILLED WHOLE BRANZINO \$36
Served with Grilled Veggies

ASIAN GLAZE SALMON \$26
Served with Rice

FRIED YELLOWTAIL SNAPPER \$35
with Yuca Fries and Grilled Pineapple

CHILEAN SEABASS RICE BOWL \$36
with Mango Salsa

GRILLED CHICKEN KEBAB \$23
with Rice

FLAT BREAD PIZZA \$16
with Prosciutto, Aged Balsamic, Arugula and Parmesan

GRASS FED SKIRT STEAK \$29
with Chimichurri sauce and Truffle Fries

PENNE PRIMAVERA \$13
Seasonal Veggies and Pomodoro Sauce

SPAGHETTI CARBONARA \$18
Onions, Bacon, Cream and Yolk

SPAGHETTI ALFREDO WITH CHICKEN \$17/SHRIMP \$28

DESSERTS

TIRAMISU \$8

CHOCOLATE MOUSSE CAKE \$8

SALTED CARAMEL CHEESECAKE \$8

ICE CREAM \$5

FRUIT BOWL \$9

Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase the risk of foodborne illness

WHITE WINES

PINOT GRIGIO ZENATO | Veneto, Italy \$8 / \$29
Med, nectarine, pear tart, honey

SAUVIGNON BLANC MARLBOROUGH VILLA MARIA | Marlborough, NZ \$9 / \$30 Nectarine, apricot, ginger

CHARDONNAY SEAN MINOR | CA \$11 / \$34 Full, Melon, apple, peach, honey

RIESLING DR. LOOSEN "DR. L" | Mosel, Germany \$9 / \$30 Med, pear nectar, fuzzy peaches

DRY ROSÉ MONT GRAVET | S. France \$8 / \$29
Light, refreshing, berry, watermelon

SIMONET BLANC DE BLANKS BRUT | France \$10 / \$33 Light, white flower, pear, apple

MOET SPLIT | 187 ml, France \$24

DRAPPIER BRUT CHAMPAGNE CARTE D'OR NV | France \$65

FROZEN DRINKS

PINA COLADA \$12

STRAWBERRY DAIQUIRI \$12

MIAMI VICE \$12

MANGO DAIQUIRI \$12

NON ALCOHOLIC DRINKS

SMOOTHIE \$8

VIRGIN PIÑA COLADA \$8

MILKSHAKE \$8

VIRGIN MOJITO \$6

NON ALCOHOLIC BEER \$7

NON ALCOHOLIC WINE \$7



RED WINES

PINOT NOIR BLOCK NINE | California \$10 / \$30
Med, black cherry, smoke, cinnamon

DANTE MERLOT | California \$11 / \$33 Med, cherry, caramel, oak

MALBEC CATENA "VISTA FLORES" | Mendoza, Argentina \$11 / \$34 Full, inky, black pepper, violet, plum

BORDEAUX CHATEAU DE FOTENILLE | FR \$36 Full, dried cherry, currants

RED BLEND LAPOSTOLLE "LE ROUGE" | Rapel, Chile \$33 Full, bold, spicy, coffee, warm berry

CABERNET SAUVIGNON GRAYSON | California, CA \$10 / \$30 Full, soft, plum, black cherry

TITUS "ANDRONICUS" BORDEAUX BLEND | Napa Valley, CA \$64 Bold & Lush, milk chocolate, black licorice, maraschino cherry

STUCK IN BETWEEN? TRY THIS!

Produced in Salon de Provence, in the heart of the orchard and of the Provenca vineyard, this delightfully effervescent aperitif is fresh and crisp, with a splash of sweetness. Perfect as an accompaniment to casual fare or just on its own by the pool.

AVIVÉ SPARKLING GRAPEFRUIT ROSE \$8 / glass \$26 / bottle

COCKTAILS

BLOODY MARY \$12

BLUE LEMONADE \$12

Deep Eddy lemon vodka, fresh lemon juice, blue curacao and a splash of agave syrup

LYCHEE MARTINI \$12

Vodka, lychee, vermouth

ERICK'S MARGARITA \$12

Agave syrup, fresh lime juice

FLAVORED MOJITOS \$12

Choice of strawberry, mango, raspberry and passion fruit

APEROL SPRITZ \$12

Aperol, prosecco, a splash of soda and fresh orange

MOSCOW MULE \$12

Stoli vodka, ginger beer, fresh lime juice and mint

PINK LOVE \$12

Hendricks Gin, Lavender syrup, fresh lime juice

SPICY DRAGON \$14

Tequila, lime juice, fresh cucumber, Thai chili, Aqua Fava, St Germain

