

RESTAURANT
AT BEACH CLUB
Level Seven
& BAR
EST 2019

APPETIZERS

SOUP OF THE DAY \$9

TURNER FRIED CALAMARI \$16

New Zealand Wild Caught, Chemical-free, with Marinara

HUMMUS \$8

with Pita

CHICKEN MEATBALLS WITH YOGURT SAUCE \$13

TURNER NEW ZEALAND MUSSELS \$16

Wild Caught, Chemical-free, with red or white sauce

HOMEMADE GUACAMOLE \$11

with Corn Chips

SHRIMP COCKTAIL \$15

AVOCADO TOAST \$13

Capers, Red Onions, Cherry Tomatoes, Organic Micro Greens, Feta Cheese and Berries

ADD SMOKED SALMON \$9

MOZZARELLA STICKS \$12

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 \$11

TROPICAL SALAD \$16

Greens, Carrot, Cabbage, Pepper, Corn, Pineapple, Berries, Cucumber, Cilantro

GREEK SALAD \$ 15

Tomatoes, Cucumbers, Red Onions, Peppers, Olives and Feta Cheese

ARUGULA SALAD \$14

Tomatoes, Apples, Walnuts, Parmesan with Balsamic Dressing

MIXED SEAFOOD SALAD

Shrimp, Chilean Seabass, Jumbo Lump Crab, Calamari, Cherry Tomatoes, Arugula in Lemon Olive Oil Vinaigrette \$17

QUINOA BOWL \$15

Seasonal Raw Veggies, Florida Citrus Sesame Dressing

ADD

Grilled Chicken \$7 Grilled Mahi \$14 Tuna salad \$9 Chicken Salad \$8
Grilled Salmon \$16 Smoked Salmon \$9 Shrimp \$3 each

SANDWICHES

(comes with French Fries)

CHICKEN PESTO PANINI \$16

with Tomatoes, Arugula, Pesto Sauce on Sundried Tomato Focaccia Bread

TURKEY MELT SANDWICH \$16

CHICKEN SALAD WRAP \$14

Dried Cranberries, Onion, Celery, Mayo, Mustard

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

PIZZA 12''

MARGARITA PIZZA \$15

PEPPERONI PIZZA \$18

BLACK N' WHITE PIZZA \$23

Ricotta Cheese base, Mozzarella, White Cheddar, Topped with Truffle Pieces and Oil

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

SEAFOOD PIZZA \$19

Cheese base, Calamari, Chilean Seabass, Jumbo Lump Crab, Shrimp

HAWAIIAN PIZZA \$16

Ham, Pineapple and Red Onions

ENTREES

ASIAN RICE BOWL

Chicken \$14 Steak \$17 Shrimp \$18 Chilean Seabass \$29

GRILLED TURNER LAMB CHOPS \$34

New Zealand, Chemical-free with Quinoa

GRILLED WHOLE BRANZINO \$38

with Grilled Veggies

ASIAN GLAZE SALMON \$29

with Rice

FRIED YELLOWTAIL SNAPPER \$37

with Yuca Fries and Grilled Pineapple

ROASTED CHICKEN LEG \$15

with Coleslaw, Rice, Pico de Gallo and Cilantro Aioli

GRILLED CHICKEN KEBAB \$23

with Rice

BBQ RIBS HALF RACK \$23 FULL RACK \$29

with French Fries and Coleslaw

PENNE PRIMAVERA \$14

Seasonal Veggies and Pomodoro Sauce

SPAGHETTI CARBONARA \$18

Onions, Bacon, Cream and Yolk

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

RIBEYE STEAK \$39

with Truffle Fries

SIDES

Truffle Fries \$11 Zucchini Fries (avocado aioli) \$12 House Salad \$6
French Fries \$7 Yuca Fries (cilantro aioli) \$8 Quinoa \$7
Coleslaw \$3 Grilled Vegetable \$7 Rice \$5

KIDS MENU

FLAT BREAD PIZZA \$11

with Tomatoes And Mozzarella

KIDS PASTA \$8

Penne or Spaghetti, Tomato or Butter Sauce

CHICKEN TENDERS \$12

with Fries

ALL BEEF KIDS HOT DOG \$8

DESSERTS

TIRAMISU \$8

CHOCOLATE MOUSSE CAKE \$8

SALTED CARAMEL CHEESECAKE \$8

ICE CREAM \$5

FRUIT BOWL \$9

LIMONCELLO CAKE \$8

Call (954) 883-3838 Ext 7
+tax + gratuity

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

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WHITE WINES

PINOT GRIGIO ZENATO | Veneto, Italy \$9 / \$31
Med, nectarine, pear tart, honey

SAUVIGNON BLANC MARLBOROUGH VILLA MARIA |
Marlborough, NZ \$10 / \$32
Nectarine, apricot, ginger

CHARDONNAY SEAN MINOR | CA \$11 / \$36
Full, Melon, apple, peach, honey

RIESLING DR. LOOSEN "DR. L" | Mosel, Germany \$10
/ \$32
Med, pear nectar, fuzzy peaches

DRY ROSÉ MONT GRAVET | S. France \$9 / \$31 Light,
refreshing, berry, watermelon

SIMONET BLANC DE BLANKS BRUT | France
\$10 / \$35
Light, white flower, pear, apple

TIAMO, PROSECCO SPLIT | Italy \$13

MOET SPLIT | 187 ml, France \$26

DRAPPIER BRUT CHAMPAGNE CARTE D'OR NV |
France \$67

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 \$9 / glass
\$28 / bottle

RED WINES

PINOT NOIR BLOCK NINE | California \$10 / \$34
Med, black cherry, smoke, cinnamon

DANTE MERLOT | California \$11 / \$37
Med, cherry, caramel, oak

MALBEC CATENA "VISTA FLORES" | Mendoza,
Argentina \$11 / \$38
Full, inky, black pepper, violet, plum

BORDEAUX CHATEAU DE FOTENILLE | FR \$40
Full, dried cherry, currants

RED BLEND LAPOSTOLLE "LE ROUGE" | Chile \$37
Full, bold, spicy, coffee, warm berry

CABERNET SAUVIGNON GRAYSON | CA \$10 / \$34
Full, soft, plum, black cherry

TITUS "ANDRONICUS" BORDEAUX BLEND | Napa
Valley, CA \$68
*Bold&Lush, milk chocolate, black licorice, maraschino
cherry*

COCKTAILS

BLOODY MARY \$13

SEX ON THE BEACH \$13
Vodka, peach schnapps, orange juice, cranberry juice

BLUE LEMONADE \$13
*Lemon vodka, fresh lemon juice,
blue curacao and a splash of agave syrup*

LYCHEE MARTINI \$13
Vodka, lychee, vermouth

ERICK'S MARGARITA \$13
Agave syrup, fresh lime juice

FLAVORED MOJITOS \$13
*Choice of strawberry, mango, raspberry and passion
fruit*

APEROL SPRITZ \$13
Aperol, prosecco, a splash of soda and fresh orange

MOSCOW MULE \$13
Stoli vodka, ginger beer, fresh lime juice and mint

PINK LOVE \$13
Hendricks Gin, Lavender syrup, fresh lime juice

FROZEN DRINKS

PINA COLADA \$15

STRAWBERRY DAIQUIRI \$15

MIAMI VICE \$15

MANGO DAIQUIRI \$15

NON ALCOHOLIC DRINKS

SMOOTHIE \$8

FRESH SQUEEZED JUICE \$10

VIRGIN PIÑA COLADA \$8

MILKSHAKE \$8

VIRGIN MOJITO \$8

NON ALCOHOLIC BEER \$7