

LUNCH SELECTION

SOUPS

Gazpacho, Vichyssoise or Chilled Soup GF	\$4.95
Soup du Jour	\$4.95
French Onion Soup	\$7.95

FRESH FROM THE GARDEN

Fried Oyster Salad **GF** \$16.25
baby kale, field greens, julienne carrots, purple cabbage, cucumber, tomato, pickled Bermuda onion and a horseradish dill vinaigrette

Roasted Beet, Goat Cheese and Blueberry Salad **GF** \$12.25
roasted golden beets, candied pecans, sweet potato, cherry tomatoes, blueberries, goat cheese crumbles and a lemon citrus dressing

Beef Tenderloin Salad **GF** \$14.50
sautéed beef tenderloin, roasted fingerling potatoes, tomatoes, julienne garden vegetables, baby red hearts of romaine, balsamic vinaigrette and truffle rye croutons

CULINARY CREATIONS

Thai Shrimp Sugar Cane Skewers **GF** \$12.95
seared Thai marinated shrimp
on rice flour glass noodle salad

Crab and Citrus Salad \$16.25
lemon lump crab salad with Florida citrus, baby arugula and a Spanish sherry vinaigrette

BBQ Pork Wings **GF** \$12.95
on tangy South Carolina slaw

Tuna Wontons \$14.50
marinated ahi tuna, fried wontons, calamari cabbage slaw, wasabi peas and sweet chili garlic glaze

Wicked Tuna **GF** \$15.75
seared Ahi Tuna, salad greens, seaweed salad, ginger, carrots, cucumbers, wasabi peas and a chili garlic dressing

FC SALADS YOU KNOW

Medium \$12.95 Large \$16.95

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|---------------------|------------------|------------------|-----------------------|
| - Martha's Vineyard | - Southern Fried | - Salmon Platter | - Miso Grilled Salmon |
| - Caprese | - Crab Avocado | - Shrimp Louis | - Cobb |
| | | | - Thai Crispy Chicken |

HAND HELD DELIGHTS

B.L.T \$9.25

bacon, lettuce, tomato and mayo on white toast

Local Florida Beef Alliance Burger \$14.95

locally produced grass fed Florida beef burger
with sliced avocado, caramelized onions
and fennel on a grilled stout beer bun

Jumbo Lump Crab Sliders \$14.95

two lump crab sliders with fried sweet potato hay
and roasted tomato remoulade

“Our Club” \$10.50

turkey, havarti, bacon, lettuce, cucumbers,
and tomato on toasted grain bread
with lingonberry mayo

Sandwich Classic \$8.75

sliced turkey or ham, tuna, shrimp or chicken salad
on your choice of bread

Black Bean Butternut Squash Burger \$11.50

black beans, butternut squash, quinoa, roasted garlic
leeks and carrots served on an ancient grains bun
with smoked tofu chow chow

Reuben \$11.95

traditional corned beef or roasted turkey breast
with swiss cheese, sauerkraut,
and thousand island dressing

Quesadilla \$10.95

chicken, beef or vegetarian
with sour cream, guacamole and salsa
(shrimp additional \$3.75)

Burger \$11.95

fresh angus beef grilled to your liking
with lettuce, tomato, onion and pickle
(add cheese \$.50)

Cup and a Half \$10.50

a cup of soup or side house salad
served with half of a BLT, turkey, ham,
tuna, shrimp or chicken salad sandwich

Burgers and sandwiches are served with chips,
fries, sweet potato fries, onion rings, potato
salad, cole slaw or fruit.

BRUNCH

Omelet of the Day **GF** \$10.95

create your own omelet or choose today's
special (egg whites and “egg beaters” are also available)

Traditional Eggs Benedict \$10.95

poached eggs, Canadian bacon, English
muffin and hollandaise sauce

Vegetable Frittata \$8.75

roasted potatoes, leeks, mushrooms, peppers,
spinach and swiss cheese

Menu items may be modified to be
vegetarian or gluten free. Please inquire with
your server.

GF - Gluten Free



- Vegetarian

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food-borne
illness, especially if you have a medical condition.