

Salads

Soup Du Jour and Fresh Salad

cup of soup du jour & petite serving of any salad of your choice 12

Yellowfin Ahi Tuna Poke

sesame seared tuna chunks, toasted macadamia nuts, green onions & avocado with a power green soy citrus kale salad 15

Tropical Salad Trio

asian chicken salad, albacore tuna salad & dill shrimp salad on a bed of mixed greens, served with fresh tropical fruit and creamy Brie cheese 15

Citrus Grilled Chicken Cobb

apple-wood bacon, hard boiled egg, cherry tomatoes, avocado, red onions, crumbled blue cheese & cucumbers on a bed of crisp romaine lettuce with your choice of lemon-dijon vinaigrette or creamy blue cheese platter 14

**substitute grilled steak, shrimp or salmon just add 5*

Crab & Dill Shrimp Salad Timbale

handpicked crab meat & dill shrimp salad layered with avocado, roasted red peppers & diced mango on a bed of field greens & served with lemon-dijon vinaigrette 15

Artisan Plates

Maple Glazed Pork Tenderloin

fresh seared and baked maple glazed pork served with a roasted cinnamon apple-orange compote atop, as well as a side of cranberry wild rice and grilled asparagus 13.50

Floribbean Jumbo Lump Crab Cakes

pan-seared jumbo lump crab cakes served with a side of cranberry wild rice or hearty quinoa salad and a side of stone ground mustard 17

Pan Seared Citrus Salmon

pan-seared atlantic salmon atop saffron couscous pearls with roasted cherry tomatoes, arugula, cucumbers and feta drizzled with a citrus vinaigrette 16

Sandwiches & Wraps

California Sandwich

pickled veggies, succulent portobella, sprouts, arugula, roasted red pepper, avocado crema, vegan mozzarella or goat cheese on toasted wheatberry or in a wrap with a side of quinoa or kale salad 13

Blackened Shrimp Wrap

sautéed blackened shrimp, avocado, lettuce, tomato & onion in a wrap with chipotle pepper aioli & pepper-jack cheese served with beachside potato salad or island coleslaw 13

Coriander Garlic Marinated Steak Sandwich

grilled tender steak, arugula, tomato, onion, provolone cheese & balsamic aioli on a ciabatta or in a wrap and served with rosemary roasted potatoes or beach potato salad 15

Mediterranean Grilled Chicken Sandwich

grilled chicken breast, smoked bacon, brie cheese, arugula & pesto aioli on asiago basil foccacia and served with rosemary roasted potatoes or beach potato salad 12

Char Grilled Angus Burger

grilled angus burger topped with apple-wood smoked bacon, lettuce, tomato, onion & chipotle aioli on a brioche bun with your choice of either blue cheese or sharp cheddar and served with rosemary roasted potatoes or beachside potato salad 13

Beachside Shrimp Roll

chunks of fresh shrimp tossed in our house made dill sauce served atop twin toasted new england style rolls served with island coleslaw and beachside potato salad 15

Grapevine Café currently open:

***Mon through Sat 11:30am - 2:15pm

***Sun 11am - 2:30pm

***Carryout & Delivery orders available before 5pm Mon-Sat and before 3pm

White Wine by the Glass

5 oz glass serving / bottle price

- #1 Laurenz V Grüner Veltliner, Austria**
fresh, crisp with green pear notes and refreshing acidity; excellent with salads and asparagus 8/20
- #2 Rodney Strong Sauvignon Blanc, CA**
nectarine, light citrus notes with crisp finish; good pairing with seafood & chicken 7/19
- #3 La Crema Chardonnay, CA**
lemon cream, mango notes with subtle notes of toasted hazelnut; perfect with jumbo lump crab cakes 8/25
- #4 Studio by Miraval Rosé, France**
dry rosé with fresh red berries and grapefruit notes with good texture and finish; great as an aperitif 8/22

House Wines by the Glass

8 oz glass serving 8

Featuring CK Mondavi

chardonnay, pinot grigio, sauvignon blanc, moscato, riesling, white zinfandel, merlot, Cabernet Sauvignon, Shiraz, Pinot Noir

Beer & Beverages

DRAFT 4

BOTTLES 5

stella Artois, FL beer co FL lager, FL beer co sunset ale, land shark, kona big wave, mich ultra

ITALIAN SPARKLING SODA 3

san pellegrino limonata, aranciata, aranciata rossa
orange juice 4

TEAS 3

sweet or unsweetened Lipton iced tea

Selection of HOT TEAS 4

BOTTLED WATER

san pellegrino sparkling water 4
fuji still water 5

FOUNTAIN DRINKS 3

coke, diet coke, ginger ale, sprite, minute maid lemonade

Red Wine by the Glass

5 oz glass serving / bottle price

- #5 Four Graces Pinot Noir, OR**
beautiful, medium-bodied Pinot with aromas of red plum, vanilla, mocha; great choice with seared salmon 8/27
- #6 Antinori Peppoli Classico, Italy**
wild red berries, floral violet notes, medium-bodied with soft tannins 9/31
- #7 Lapostolle Merlot, Chile**
plum, cherries, spicy with notes of baking spices and vanilla 9/31
- #8 Louis Martini Cabernet Sauvignon, Napa CA**
rich Cab with blueberry notes, multi-layered with a great finish; a must for Angus burger 10/43
- #9 Saint-Cosme Côtes-du-Rhône, France**
full-bodied and plummy with round tannins and lush mouthfeel; try with maple glazed pork tenderloin 8/21
- #10 Juan Gil Blue Label, Spain**
black fruit notes, earthiness, tobacco; super with marinated steak sandwich & burgers 9/37
- #11 Red Schooner Voyage 7 Malbec, CA**
dark fruit notes, full-bodied and structured; A joint Napa-Argentina production; great choice with meats and chocolate 10/45

Coffee & Espresso

- * Regular or Decaf Coffee 2.50
- * Espresso Single/Double 2/3
- * Americano 4
Rich and intense shot of espresso
Topped with regular coffee
- * Cappuccino 4.50
1/3 espresso, 1/3 milk, 1/3 froth; the perfect fusion
- * Latte Macchiato 4.50
delicious espresso poured gently into thick, hot steamed milk, creating generous layers
- * Mocha 4.50
Ultimate trinity: espresso, velvety milk & rich chocolate; pure indulgence!