



RESORT LUNCH MENU

Soups & Appetizers

Soup of the Day

Cup \$5.50 Bowl \$6.50

Lobster Bisque

Cup \$8 Bowl \$9.50

Tomato Bruschetta ♥ V

Diced tomato, red onions, garlic basil, Kalamata olives, feta cheese, topped with balsamic reduction \$8.50

Add grilled diced Chicken \$3 Add grilled diced Shrimp \$4

Lettuce Wraps ♥ GF

Romaine heart, choice of jerk chicken, caramelized red onions; curried chicken salad with roasted red peppers \$9.50

Signature Safety Harbor Crab Cakes

Two lump crab cakes, Harbor Bay remoulade, ginger slaw \$16

Paired glass of wine Kendall Jackson, Santa Rosa, Chardonnay \$9.5

Mediterranean Tapas ♥ V

Roasted garlic hummus, tzatziki, dolmades, house marinated olives, feta cheese, spanakopita, roasted peppers, pita \$14

Salads

Caesar Salad, Parmesan cheese with fresh herb croutons \$10

Add Chicken \$6.50 Add Shrimp \$8 Add Salmon \$8

Paired glass of wine Barone Fini, Italy Pinot Grigio \$8

Spa Cobb

Romaine lettuce, avocado, grape tomato, bacon, hard-boiled egg, blue cheese, grilled chicken, buttermilk ranch dressing \$13.50

Paired glass of wine Kendall Jackson, Santa Rosa, California, Chardonnay \$9.5

Fruit & Blackened Chicken ♥ GF

Blackened chicken, fresh berries, baby greens, toasted sesame seeds, raspberry vinaigrette \$13.50

Paired glass of wine Sycamore Lane, California, Pinot Noir \$6.50

Harbor Mandarin Splash ♥ GF

Salmon, mixed greens & Romaine, Mandarin oranges, strawberries, shaved red onion, walnuts \$14.50

Paired glass of wine Essence Riesling, Mosel, Germany \$9

Chicken Salad or Tuna Salad ♥ ...Anyway you want it!

Try the Harbor Mandarin Splash Tuna Salad or The Fruit & Chicken Salad, Served with Asiago Toast

Also, just on a Mixed Green Salad, On a Tomato Bowl, On a Wrap, your Choice of Bread, \$13

Can't decide? Sample Platter with both on a bed of lettuce \$14



Sandwiches & More

Chicken Sandwich

Grilled chicken breast, bacon, melted provolone, lettuce, tomato, red onion, Kaiser bun, French fries \$13.50

Signature Steak Burger

Applewood smoked bacon, American cheese, lettuce, tomato, onion, brioche bun, French fries \$14.75

Make it vegetarian with our **Veggie Burger** \$12

Blackened Grouper

Provolone, remoulade sauce, lettuce, tomato, French fries \$Market Price

Monte Cristo

Ham, turkey, Swiss cheese, French toast, topped with powdered sugar, red berry preserves \$13

Traditional Gyro

Gyro meat, shaved lettuce, tomatoes, red onions, pita bread, tzatziki sauce \$13

Quesadillas

Select One: Cheese (\$11), Chicken (\$13.75), Beef or Shrimp (\$16)

Assorted cheeses, shredded lettuce, tomato, sour cream, salsa, guacamole

Luncheon Specialties

Salmon Athena ♥ \$15

Paired glass of wine Brancott, New Zealand, Sauvignon Blanc \$9

Salmon filet, sautéed spinach, tomato, red onion, Greek orzo pasta, garlic, lemon, feta cheese

Grecian Grouper \$Market price

Paired glass of wine Barone Fini, Italy Pinot Grigio \$8

Pan-seared grouper, basmati rice, tomato, olive, lemon, feta tapenade

Jumbo Shrimp Scampi \$16.50

Paired glass of wine Charles Smith "Band of Roses, Washington \$8

Linguini pasta, Tomatoes, butter, lemon, garlic, white wine

Linguini Garden Pasta Primavera V \$13.75

Paired glass of wine Blackstone, California, Chardonnay \$8

Linguini pasta, asparagus, spinach, tomato, onion, squash, zucchini, garlic, lemon, olive oil, white wine

Add Chicken \$6.50 Add Shrimp \$8

French Signature Carved Steak Frites \$19.50

Paired glass of wine Meiomi, California, Pinot Noir \$12.50

Sauce au poivre, French fries

Blackened Seared Chicken, ♥GF Double portion broccoli, almond, lemon \$15

Paired glass of wine Graffigna, Argentina, Malbec \$8

Vegetable Stir Fry ♥ GF V+\$13.50

Paired glass of wine Sycamore Lane, California, Pinot Grigio \$6.5

Sautéed fresh seasonal vegetables, served over steamed brown rice

Add Chicken \$6.50 Add Shrimp \$8

♥ Heart Healthy **GF/WGF** Gluten Free/Gluten Free Bread **V** Vegetarian **V+** Vegan

Price does not include tax and gratuity. 21% gratuity will be added to all parties of six or more. Prices and menu subject to change without notice due to market availability. Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illness.

We will provide for special dietary needs upon request. Not all ingredients are listed; inquire if you have food allergies.