

SHAREABLES

TOMATO BASIL BISQUE | \$16

Tomato Basil Soup, Focaccia

ARTICHOKE & SPINACH | \$24

Artichoke Flowers, Crispy Garlic, Parmesan Creamed Spinach, Pita Crisps

BRAISED SHORT RIB SLIDERS | \$27

Milk Bread, Truffle Aioli, Balsamic Caramelized Onions, Pickled Sweet Baby Peppers, Micro Cilantro

CROQUETTES | \$22

Prosciutto & Manchego Croquette, Guava Marmalade, Fried Rosemary

HONEY BAKED BRIE | \$19

Fig jam, Crushed Mixed Nuts, Toasted Baguette

TUNA CASSAVA | \$24

Seared Tuna, Avocado Mousse, Shichimi Togarashi, Red Dragon Sauce, Crispy Yucca

WINGS | SIX \$18 TWELVE \$28

Choice of Buffalo or Barbecue Sauce, Blue Cheese or Ranch Sauce, Celery

SALMON TARTARE | \$24

Florida Citrus, Lime Juice, Passion Fruit, Sweet Peppers, Micro Coriander

THE GARDEN

CHICKEN \$12 | STEAK \$15 | SHRIMP \$16 | SALMON \$16

BURRATA SALAD | \$21

Basil Vinaigrette, Heirloom Tomatoes, Watermelon, Balsamic Pearls

BABY GEM LETTUCE | \$20

Brussels Sprouts, Black Olive Dust, Parmesan Focaccia, Caesar Dressing, Lemon Zest

GRILLED HEARTS OF PALM | \$24

Bibb Lettuce, Avocado, Manchego, Baby Arugula, Watermelon Radish, Mixed Olives, Cashews, Apple Cider Vinaigrette

PIZZA

GLUTEN-FREE PIZZA CRUST AVAILABLE UPON REQUEST

MARGHERITA | \$23

Pomodoro, Three Cheese Blend, Tomato, Basil

PEPPERONI | \$26

Pomodoro, Three Cheese Blend, Pepperoni, Oregano

THE WORKS | \$29

Pomodoro, Three Cheese Blend, Italian Sausage, Pepperoni, Sliced Meatball, Mushrooms, Peppers & Onions

FORK & KNIFE

QUINOA STIR FRY | \$31

Seasonal Vegetables, Fried Egg, Toasted Sesame Oil, Tamari, Vegan Aioli

CHICKEN \$12 | SHRIMP \$16 *Can be made vegan upon request

HERB ROASTED CHICKEN | \$36

Wild Mushrooms, Charred Onions, Marble Potatoes, Roasted Chicken Thyme Jus

WHOLE WHEAT LINGUINE | \$29

Black Truffles, Porcini Cream, Pomodoro Sauce, Crispy Shiitake, Basil, EVOO

BOLOGNESE | \$32

Pacheri Pasta, Rich Ground Beef Sauce, Mirepoix, Parmesan Snow

PISTACHIO CRUSTED BAKED SALMON | \$41

Rustic Red Mixed Greens, Dried Blueberries, Shaved Red Onions, Radishes, Creamy Truffle Goat Cheese Dressing

NAKED BURGER | \$33

8 oz House Blend Patty, Pesto, Burrata, Balsamic Glazed, Heirloom Tomato, Baby Arugula

STEAK FRITES | \$64

1855 Angus Beef Tenderloin, Truffle Parmesan Fries, Salsa Verde

HANDHELD

CHOICE OF FRIES | SALAD \$2 | TRUFFLE FRIES \$2

TRUMP DOG | \$24

All Beef Hot Dog, Green Salsa, Chorizo & Roasted Corn Esquites, Avocado, Potato Bun

TRUMP BURGER | \$32

8 oz House Blend Patty, Bread & Butter Pickles, Shredded Lettuce, Tomato, Mayo, White American Cheese, Butter Toasted Martin's Potato Roll

CHEESESTEAK SANDWICH | \$30

Thinly Sliced Beef, Sautéed Onions, Provolone, White American Cheese Sauce, Toasted Hoagie

ROTISSERIE CHICKEN SANDWICH | \$29

Pulled Chicken Salad, Melted Brie, Pear Compote, Sliced Pear, Baby Arugula, Crispy Angel Hair Potatoes, Baguette

CLUBHOUSE TURKEY SANDWICH | \$29

Oven Roasted Sliced Turkey Breast, Swiss Cheese, Bacon, Avocado, Tomato, Sprouts, Chipotle Aioli, Walnut Raisin Bread

PRESSED CUBAN SANDWICH | \$31

Mojo Pork, Smoked Ham, Gruyere, Bread & Butter Pickles, Garlic Cilantro Aioli, Cuban Bread

DESSERT

GUAVA & QUESO | \$17

Cream Cheese Mousse, Guava Cream, Puff Pastry Crumbs, Passion Fruit-Vanilla Coulis

COOKIE SKILLET | \$17

Vanilla Ice Cream

CHOCOLATE CARAMEL TART | \$17

Vanilla Ice Cream, Toasted Hazelnuts, Caramelia Chocolate Sauce



Gluten-Free



Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions. An 18% gratuity will be added to your check. All prices are subject to state and local taxes.