

CHAMPIONS

BAR & GRILL

SHAREABLES

FRENCH ONION SOUP | \$18

Caramelized Onion Broth, Crostini,
Gruyere, Truffle Oil

HONEY BAKED BRIE | \$19

Fig jam, Crushed Mixed Nuts,
Toasted Baguette

TOMATO BASIL BISQUE | \$16

Tomato Basil Soup, Focaccia

CROQUETTES | \$22

Prosciutto & Manchego Croquette,
Guava Marmalade, Fried Rosemary

BRAISED SHORT RIB SLIDERS | \$27

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

ARTICHOKE & SPINACH | \$24

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

SALMON TARTARE | \$24

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

WINGS | SIX \$18 TWELVE \$28

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

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

BABY ICEBERG WEDGE SALAD | \$24

Bayley Hazen Blue Cheese, Nueske's Thick Cut Bacon,
Shaved Red Onions, Tomato Bruschetta

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



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.

CHAMPIONS

BAR & GRILL

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

CHICKEN & ARTICHOKE RICE | \$36

Diced Chicken Breast, Arroz Meloso, Grilled Artichokes, Garlic Aioli

STEAK FRITES | \$64

1855 Angus Beef Tenderloin, Truffle Parmesan Fries, Salsa Verde

WHOLE WHEAT LINGUINE | \$29

Black Truffles, Porcini Cream, Garlic, Pomodoro Sauce, Crispy Shiitake, Basil, EVVO

PAPPARDELLE "CACIO E PEPE" | \$34

Pecorino Cream Sauce, Cracked Black Pepper

CHICKEN \$12 | SHRIMP \$16

SURF & TURF | \$78

1855 Angus Beef Tenderloin, Truffle Mashed Potatoes, Garlic Jumbo Shrimp, Wild Mushroom Demi

BOLOGNESE | \$32

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

PAN ROASTED SALMON | \$41

Faroe Island Salmon, Yukon Gold Potato Puree, Haricot Verts, Baby Carrots, Citrus Beurre Blanc

COWBOY STEAK | \$72

16oz Grilled Ribeye, Yuca Gratin, Garlicky Broccolini, Beef Demi

TRUMP BURGER | \$32

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

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

DESSERT

CHOCOLATE CARAMEL TART | \$17

Vanilla Ice Cream, Toasted Hazelnuts, Caramelia Chocolate Sauce

COOKIE SKILLET | \$17

Vanilla Ice Cream

GUAVA & QUESO | \$17

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

CHAMPIONS SUNDAE | \$18

Chocolate Cup, Vanilla Ice Cream, Brownie Bites, Toll House Bites, Candied Nuts, Pineapple Rum Compote



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