

STARTERS

CRISPY BRUSSELS SPROUTS **V**
Roasted organic Brussels sprouts with
Dijon aioli or sweet chili sauce | \$9

**STUFFED PORTOBELLO
MUSHROOMS** **GF**

Baby portobello mushrooms
stuffed with cream cheese,
sausage, and herbs | \$13

QUESADILLA

Fire-roasted corn, pico de gallo,
scallions, Monterey Jack and cheddar
cheese with piquillo cream | \$10

WOK 'N ROLL LETTUCE WRAP

Three sweet, glazed chicken wraps,
filled with Asian cabbage slaw,
pineapple, cashews and
sesame-ginger sauce
wrapped in a Bibb lettuce | \$13

SOUP AND SALADS

NEW ENGLAND CLAM CHOWDER

Fresh chopped clams and Idaho potatoes
in a thick cream sauce | \$5.5

CAESAR SALAD

Tender romaine lettuce with
creamy dressing, Parmesan cheese
and herb focaccia croutons | \$11

BABY ICEBERG SALAD **GF**

Iceberg wedge, crumbled bacon,
cherry tomatoes, carrots, green onions,
and bleu cheese dressing | \$11

SUMMER STRAWBERRY SALAD **GF**

Spinach, mixed greens, strawberries,
cranberries, pecans, red onion,
feta cheese, strawberry vinaigrette | \$12

CAPRESE SALAD **GF**

(TOMATO OR WATERMELON)

Vine ripe tomatoes or watermelon,
fresh mozzarella, and fresh basil,
with balsamic glaze and olive oil | \$12

Salad Additions

CHICKEN | \$5 • SHRIMP | \$7

SALMON | \$9 • LOBSTER | \$15

Prepared grilled, blackened, or Cajun

BEVERAGES

COKE, SPRITE, DIET COKE
COKE ZERO, CLUB SODA | \$3

ICED TEA | \$3 • LEMONADE | \$3.5

RASPBERRY ICED TEA | \$3.5

COFFEE | \$2.5 • ESPRESSO | \$4

SEASONAL REFRESHER | \$3.5

INFUSED WATER

Dessert

KEY WEST KEY LIME PIE | \$6.5

APPLE PIE

With vanilla ice cream | \$6

FRESH FRUIT SORBET

Sorbet featuring seasonal fruits | \$5

SANDWICHES AND WRAPS

Served with a side of fries, coleslaw, or fruit. SUB SWEET POTATO FRIES | \$2

SAUTÉED CHICKEN WRAP

With grilled onions, mushrooms,
spinach and provolone cheese
on a spinach wrap | \$12

TURKEY CRANBERRY SANDWICH

Roast turkey, creamy Brie,
cranberry apple jam, and arugula
on toasted cranberry walnut bread | \$13

GRILLED PIMENTO CHEESE

Southern pimento cheese on
grilled sourdough bread with
vine ripened tomato and bacon | \$13

**GRILLED VEGETABLE
BURRATA SANDWICH**

Focaccia bread, creamy Burrata,
spinach, grilled red peppers, zucchini,
yellow squash, mushrooms with
lemon thyme honey mustard | \$14

WARM ROAST BEEF SANDWICH

Shaved roasted beef, baby Swiss cheese,
pretzel bun, horseradish cream | \$15

AMERICAN BURGER

Half pound custom burger served on a
toasted brioche roll with lettuce, tomato,
onion, pickle and a choice of American,
Swiss, provolone or cheddar cheese | \$13
ADD BACON | \$2

NEW ENGLAND LOBSTER ROLL

Maine lobster, Bibb lettuce with chive aioli
on a New England roll | \$24

FISH SANDWICH

Grilled, seared or blackened
fish of the day with lettuce, tomato,
pickle and onion with house remoulade
on toasted brioche bun | \$MKT

BOWLS

SHRIMP FAJITA BOWL **GF**

Shrimp, rice, black beans,
pepper & onions, pico de gallo,
sour cream, and guacamole | \$13.5

SALMON POKE BOWL **GF**

Jasmine rice, edamame, avocado,
cucumber, carrots, red cabbage, cilantro
with a ginger vinaigrette | \$15

SOUTHERN CHICKEN BOWL **GF**

Grilled chicken, rice, heirloom tomatoes,
grilled onion, chickpeas, avocado,
cucumber, black beans with
avocado ranch dressing | \$13.5

GRILLED CHIMICHURRI STEAK BOWL **GF**

Grilled skirt steak with heirloom tomato,
sweet corn, bell peppers, zucchini, steamed
rice and chimichurri sauce | \$15

WRIGHT CHOICE

*Each dish on our Wright Choice menu is 700 calories or less and
designed to accommodate guests looking to enjoy mindful portions.*

SALMON & BEET SALAD (620 cal) **GF**

Baby arugula, radicchio, goat cheese,
Florida oranges, fennel,
orange honey vinaigrette | \$18

BAJA SHRIMP TACOS (645 cal) **GF**

Charred corn tortillas, grilled shrimp,
honey lime cabbage slaw, avocado aioli
and cotija cheese | \$14

GRILLED PORTOBELLO

MUSHROOM ORZO (515 cal)

Sautéed spinach, marinated portobello
mushroom, caramelized onions,
sweet potato orzo and pesto oil | \$17

BLACK BEAN

SWEET POTATO BURGER (620 cal) **V**

Vegan handmade burger served on a
brioche bun with lettuce, tomato,
onion, and pickle | \$14

ENTRÉES

ROTISSERIE CHICKEN **GF**

Slow roasted half chicken with mashed
potatoes, gravy and green beans | \$16.5

SAUTÉED GROUPER **GF**

Sweet corn risotto, sautéed spinach,
red pepper coulis, and corn relish | \$26

SAUTÉED SALMON

With roasted zucchini, yellow squash,
red peppers, onions, and lentils,
with an orange butter sauce | \$21

SHRIMP CARBONARA

Sautéed gulf pink shrimp over
angel hair pasta with fresh green peas,
spinach, garlic, Parmesan cheese,
Applewood smoked bacon and
Alfredo sauce | \$20

MARSALA MUSHROOM PORK CHOP **GF**

Boursin mashed potatoes
with sautéed spinach | \$20

**PARMESAN STUFFED
BACON WRAP FILET**

6oz Sous vide beef filet stuffed with
Parmesan & Boursin cheese wrapped in
applewood bacon, with root vegetables
and fingering potatoes | \$28

PORTERHOUSE STEAK **GF**

16oz Angus porterhouse served with
baked potato, Brussels sprouts and
herbed compound butter | \$34

FISH FRY

Traditional Icelandic cod, tempura,
and tartar sauce, served with
French fries and coleslaw | \$16

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