

Northwest Grille

5115 NW 39th Ave 32606-5943 · +13523760500 · Updated: Jan 14, 2026

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SEAFOOD INSPIRED 4

Shrimp & Grits

\$15.00

saute of shrimp, mushrooms, and green onions in a 1st Magnitude 72 Pale Ale butter sauce over cheese grits

Shrimpers Breakfast Skillet

AVAILABLE OPTIONS

blackened shrimp served over a bed of sliced home fries with tomatoes and scallions with cheddar cheese and topped

\$16.00

with spicy remoulade

Add Egg: \$1.75

Sunshine Benedict

\$16.00

southern style baked biscuit topped with a crab cake, apple-wood smoked bacon grilled tomato and a free-range poached

egg finished with béarnaise sauce

Brunch Salmon

\$17.00

Served over a bed of sautéed spinach and tomatoes. Finished with a béarnaise sauce

TRADITIONAL 15

American Hearty Breakfast

\$15.00

two free-range eggs, apple-wood smoked bacon with cheddar grits and a cheddar

biscuit

Tofu Vegetarian Scramble

\$13.00

grilled marinated tofu sautéed with onions, peppers, mushrooms, spinach, and

pecans. served with home fries

3 Egg Omelet

AVAILABLE OPTIONS

free-range eggs with your choice of cheese. (american, swiss, provolone or cheddar)

\$13.00

served with your choice of apple-wood smoked bacon, smoked sausage, or cheddar

Add Peppers, Spinach, Mushrooms, Onions (Each):

cheese grits

\$0.75

Add Sausage, Ham, or Bacon (Each): \$1.00

Northwest Grille Breakfast Sandwich

\$9.00

bacon, egg, and cheese served on a freshly baked biscuit with home fries

Decadent French Toast

AVAILABLE OPTIONS

two thick slices of freshly baked brioche, battered and cooked to perfection. topped

\$14.00

with candied walnuts

Add Ice Cream: \$1.00

Steak and Eggs

AVAILABLE OPTIONS

6 oz. NY Strip with and two free-range eggs topped with béarnaise sauce served with

\$17.00

a side of cheddar cheese grits

Add Five Grilled Shrimp: \$8.00

Chef 's Choice Omelet	\$15.00
Chef Fennell's weekly creation made with cage-free brown eggs	
Fresh Baked Quiche	\$13.00
Chef Fennell's weekly creation baked and served with choice of side	
Byron's Tank Buster	\$16.00
biscuits and sausage gravy, home fries, bacon and 2 eggs any style	
Two Eggs (Any Style)	AVAILABLE OPTIONS
served with toast and a choice of bacon or sausage	
	\$10.00
	Substitute Another Side for Toast: \$2.00
Cheddar Scramble	\$13.00
two eggs scrambled with cheddar cheese served with bacon and home fries	
Northwest Grille Light Start	\$9.00
one egg cooked to order with a choice of toast and a small fruit bowl	
Open Face Egg Sandwich	\$13.00
One egg cooked to order, served on rye toast and topped with grilled tomato, arugula, and lemon dill aioli. Served with home fries	
Sausage and Egg Sandwich	\$13.00
eggs scrambled with breakfast sausage and topped with cheddar cheese, served on challah bread with a side of home fries	
Fried Pork Chop	\$16.00
served over a biscuit smothered in sausage gravy and topped with an egg cooked to order	

APPETIZERS 8

Wild Caught Florida Alligator Tail	\$17.00
deep-fried and served with a homemade pineapple horseradish sauce	
NW Grille Crab Cakes	\$15.00
fresh, seasoned blue crab meat, pan-seared and served with a spicy remoulade sauce	
Crabmeat Fondue	\$15.00
a warm blend of blue crabmeat, cream cheese, spinach, and parmesan cheese baked and served with a toasted boule bread	
Smoked Florida Mahi-mahi Dip	\$14.00
smoked florida mahi-mahi, blended with cream cheese and spices, served with crackers	
Fried Stuffed Shrimp	\$12.00
lg white shrimp, stuffed with crabmeat, beer batter dipped, deep-fried and served with cocktail sauce	
Fried Mozzarella Sticks	\$10.00
breaded and fried served with marinara	

Fried Portobello Mushrooms	\$13.00
marinated and deep fried-served with our homemade garlic dip	
Fried Chicken Fingers	\$10.00
fried to a golden brown and served with ranch dressing	

SOUPS & SALADS 9

New England Seafood Chowder	\$6.50
creamy style soup with clams, bay scallops, salmon and yellowfin tuna	
Soup of The Day	\$6.00
our chef's daily special	
NW Grille House Salad	\$6.00
mixed greens and arugula, red onions, red pepper rings, Craisins and almond slivers, choice of dressing	
Caesar Salad	\$6.00
fresh crisp romaine lettuce lightly tossed with homemade caesar dressing, croutons and parmesan cheese	
Chicken Walnut Salad	\$17.00
chicken salad, lightly seasoned with curry, served on a bed of fresh spinach topped with walnuts and garnished with oranges, grapes, and strawberries	
Grilled Chicken Caesar Salad	\$14.00
fresh crisp romaine lettuce lightly tossed with homemade caesar dressing, croutons and parmesan cheese with balsamic glazed grilled chicken	
Grilled Shrimp Caesar Salad	\$14.00
fresh crisp romaine lettuce lightly tossed with homemade caesar dressing, croutons and parmesan cheese with five grilled shrimp	
Tuna or Chicken Salad Salad	\$11.00
fresh homemade chicken or tuna salad over mixed greens, and arugula, with red onions, red pepper rings, Craisins and almond slivers, and julienne swiss cheese	
Fried Chicken Salad	\$12.00
fried chicken tenders, and cheddar cheese, served with your choice of dressing	

ENTREES 14

Fried Alaskan Pollack	\$14.00
lightly breaded and deep fried	
All You Can Eat Fried Alaskan Pollack	\$16.00
served with fries or cole slaw (no sharing or to-go boxes)	
Shrimp	\$17.00
blackened, fried, broiled or grilled with teriyaki	
Catfish	\$17.00
coated in cornmeal and deep-fried, blackened or bronzed	

Sea Scallops	\$17.00
100% chemical free sea scallops blackened, fried or broiled	
Bay Scallops	\$17.00
100% chemical free bay scallops served fried, blackened, or broiled	
Fried Oysters	
lightly breaded and deep-fried	
Wild Caught Grouper	\$18.00
fried, blackened, broiled or grilled	
Atlantic Salmon	\$17.00
blackened, broiled or grilled	
Fried Combo Platter	\$19.00
choice of (2) shrimp, scallops, or pollack, lightly battered and deep-fried	
Rainbow Trout	\$17.00
grilled, blackened, fried, broiled, or bronzed	
8 oz. Sirloin	\$17.00
8oz Sirloin cap steak grilled to perfection	
Grilled Chicken	\$12.00
boneless skinless chicken breast served grilled, blackened or fried	
Wild Caught Cod	\$17.00
blackened, fried, broiled or bronzed	

SANDWICHES 10

Wild Caught Grouper	\$18.00
broiled, fried, grilled or blackened on a ciabatta roll	
Po-Boy Sandwich	AVAILABLE OPTIONS
fried shrimp or pollack served on a toasted hoagie roll with spicy remoulade, coleslaw, chopped pickles and shredded lettuce	\$15.00
	Oyster Po-Boy:
	\$18.00
NW Grille Burger	AVAILABLE OPTIONS
8oz. all-natural hormone and antibiotic free(from Painted hills ranch) on a ciabatta roll	\$14.00
	Add Bacon: \$2.00
	Add Cheese: \$1.50
Chicken Salad Sandwich	AVAILABLE OPTIONS
homemade with a hint of curry served on a ciabatta roll with arugula and a grilled tomato	\$12.00
	Add Bacon: \$2.00
	Add Cheese: \$1.50

Tuna Melt Sandwich	AVAILABLE OPTIONS
tuna salad with melted swiss cheese, grilled tomatoes and arugula on rye bread	\$12.00
	Add Bacon: \$2.00
	Add Cheese: \$1.50
Chicken Sandwich	AVAILABLE OPTIONS
a boneless skinless chicken breast served grilled, blackened or fried on a ciabatta roll	\$13.00
	Add Bacon: \$2.00
	Add Cheese: \$1.50
Cod Sandwich	AVAILABLE OPTIONS
Wild Caught Cod fried and served on a ciabatta roll	\$14.00
	Add Bacon: \$2.00
	Add Cheese: \$1.50
6 oz. NY Strip Sandwich	AVAILABLE OPTIONS
6 oz. NY Strip topped with grilled onions, mushrooms and provolone cheese on a hoagie roll	\$14.00
	Add Bacon: \$2.00
	Add Cheese: \$1.50
Gorgonzola Burger	\$16.99
100% all-natural, corn, antibiotic and hormone free ground beef (from Painted Hills ranch) topped with gorgonzola cheese and bacon. Served on a ciabatta roll	
All-Natural Grass Fed Burger	AVAILABLE OPTIONS
100% all-natural, local, antibiotic and hormone free ground beef (from Painted Hills Ranch)	\$15.00
	Add Bacon: \$2.00
	Add Cheese: \$1.50

SIDES 14

Smoked Sausage	\$5.00
Apple-Wood Smoked Bacon	\$5.00
Cheddar Biscuit	\$5.00
Regular Biscuit	\$3.50
Small Fresh Fruit Bowl	\$3.00
Large Fresh Mixed Fruit	\$6.50
Home Fries	\$5.00
Cheddar Cheese Grits	\$5.00
Rice Pilaf	\$5.00
Vegetable of the Day	\$5.00
Coleslaw	\$3.00

Steamed Broccoli	\$5.00
Garlic Smashed Potatoes	\$5.00
French Fries	\$5.00

A LA CARTE 4

One Egg Any Style	\$1.75
Pancake	\$2.25
Toast	\$1.50
Biscuit Topped with Sausage Gravy (Chef's recipe)	\$5.00

LUNCH SEAFOOD 17

Fried Alaskan Pollack	\$14.00
lightly breaded and deep fried	
All-You-Can-Eat Fried Alaskan Pollack	\$17.00
Served with french fries. No sharing or togo boxes	
Salmon	\$17.00
grilled, blackened, seared, broiled, bronzed	
Fresh Grouper	\$18.00
Wild caught Grouper served grilled, blackened, broiled, or bronzed	
Yellowfin Tuna	\$17.00
#1 sushi grade served grilled, blackened, or bronzed	
Cod	\$17.00
Wild caught Cod served broiled, blackened, fried, broiled, or bronzed	
Rainbow Trout	\$17.00
grilled, blackened, fried, broiled, bronzed	
Catfish	\$17.00
domestic catfish blackened, bronzed, fried	
St. Augustine Style Fried Shrimp	\$17.00
fully butterflied shrimp lightly dusted and deep-fried	
Chicken and Shrimp Teriyaki	\$16.00
grilled & topped with a lemon herb butter and sliced chicken & shrimp with teriyaki sauce served over broccoli (no side)	
Sea Scallops	\$18.00
100% chemical free scallops fried, blackened, broiled	

Bay Scallops	\$18.00
100% chemical free bay scallops served fried, blackened, or broiled	
Oysters	
freshly breaded oysters, deep fried until a golden brown	
Crab Cakes	\$18.00
pan-seared, homemade crab cakes served with a spicy remoulade sauce	
Thai Shrimp	\$17.00
grilled shrimp with a thai peanut sauce served over rice pilaf garnished with spring onions, chopped peanuts and lime (no side)	
Shrimp	\$17.00
blackened, fried, broiled, grilled, topped with a teriyaki glaze	
Seafood Combinations	AVAILABLE OPTIONS
fried only (oysters, alaskan pollack) fried or blackened (catfish) broiled (sea scallops, bay scallops, cod add \$1) fried, grilled, blackened or broiled (shrimp, rainbow trout)	For 2: \$19.00
	For 3: \$21.00
	Sub Salmon: \$5.00
	Sub Grouper: \$6.00

STEAKS & POULTRY 6

8 oz. Sirloin	\$18.00
8 oz sirloin cap steak grilled to perfection	
6 oz. New York Strip	\$15.00
6 oz of the finest boneless black angus beef	
Grilled Chicken	\$12.00
one boneless chicken breast with herb butter or a balsamic glaze	
Chicken Caprini	\$17.00
grilled boneless, skinless chicken breast topped with a shrimp and scallop goat cheese mousse on a bed of spring mix, finished with our basil infused olive oil	
6 oz. Steak & Shrimp	\$17.99
black angus beef new york strip and served with five fresh shrimp	
Pork Chops	\$17.00
two center cut pork chops served grilled, blackened or fried	

LUNCH PASTA 1

Scallops or Chicken Provencal Pasta	AVAILABLE OPTIONS
scallops or chicken sautéed with tomatoes and capers in a lemon basil butter sauce, tossed with penne pasta	\$19.00
	Add Ahi Style Tuna for: \$3.00

VALUE MENU 11

Shrimp Dinner	\$17.99
eight blackened, fried, broiled, or grilled and topped with a homemade teriyaki glaze	
St. Augustine Style Shrimp	\$17.99
ten fully butterflied shrimp lightly dusted and deep-fried	
Bay Scallops	\$17.99
blackened, fried, or broiled	
Chicken and Shrimp Teriyaki	\$17.99
grilled and sliced chicken and five shrimp with teriyaki sauce served over broccoli (no side, no slaw)	
Grilled Chicken	\$17.99
two boneless, skinless chicken breasts with herb butter or a balsamic glaze	
Catfish	\$17.99
blackened, bronzed, or fried	
Fried Alaskan Pollack	\$17.99
lightly breaded and deep-fried	
Steak and Shrimp	\$17.99
6 oz. black angus beef new york strip and five shrimp	
NW Grille Chops	\$17.99
two center cut pork chops grilled, blackened, or fried	
Fried Chicken Breast	\$17.99
Juicy and delicious! Served with cheddar grits, collard greens and coleslaw only (No substitutions)	
Fried Trout	\$17.99
served with cheddar grits, collards greens, and coleslaw only (No substitutions)	

NORTHWEST GRILLE CLASSICS 13

Sesame Crusted Tuna	\$25.00
ahi tuna seared medium rare with white and black sesame seeds, topped with roasted red peppers, green onions and a garlic ginger soy wasabi sauce	
Dill Crusted Salmon	\$25.00
Salmon filet coated in dill panko breadcrumbs and pan seared. Topped with a cold cucumber onion relish	
Salmon Florentine	\$25.00
grilled salmon topped with sautéed mushrooms and spinach in garlic parmesan cream sauce	
Wild Caught Cod Picatta	\$23.00
Wild Caught cod broiled and topped with a lemon caper sauce	
Bleu Cheese Grouper	\$27.00
broiled Wild Caught grouper with a bleu cheese herb crust, finished with a sherry mushroom sauce	

Drunken Grouper	\$27.00
beer battered and fried, tossed in a bourbon sauce with roasted garlic, sweet red peppers and scallions	
Stuffed Grouper	\$28.00
fresh grouper filet stuffed with crabmeat then baked and served with sautéed mushrooms and spinach in a garlic parmesan cream sauce	
Fried Stuffed Shrimp	\$24.00
eight butterflied large white shrimp, crabmeat stuffed, beer battered and deep-fried	
Thai Shrimp	\$22.00
eleven grilled shrimp with our thai peanut sauce served over rice pilaf garnished with green onions, chopped peanuts and lime (only one side)	
Surf & Turf	
center cut 6 oz. filet and lobster tail	
Roasted Duck	\$27.00
roasted half duckling with a sweet plum chili pepper glaze	
Mushroom Napoleon	\$20.00
portobello mushrooms stacked with a grilled eggplant, sliced tomatoes and marinated tofu with parmesan cheese and basil oil served with mixed greens	
Salmon Caprini	\$26.00
grilled Salmon topped with shrimp and scallop goat cheese mousse finished with arugula and our basil infused olive oil	

DINNER SEAFOOD 15

All-You-Can-Eat Fried Alaskan Pollack	\$21.00
french fries and coleslaw only (no sharing or togo boxes please)	
Wild Caught Grouper	\$27.00
grilled, blackened, fried, broiled, or bronzed	
Rainbow Trout	\$24.00
grilled, blackened, fried, broiled, or bronzed	
Salmon	\$25.00
grilled, blackened, fried, broiled, or bronzed	
Wild Caught Cod	\$24.00
served blackened, fried, broiled, or bronzed	
Yellowfin Tuna	\$25.00
#1 sushi grade grilled, blackened or bronzed	
Shrimp	\$22.00
eleven blackened, fried, broiled or grilled and skewered, topped with a homemade teriyaki glaze	
St. Augustine Style Fried Shrimp	\$22.00
fourteen fully butterflied shrimp lightly dusted and deep-fried	

Sea Scallops

\$28.00

100% chemical free sea scallops served blackened, fried or broiled

Oysters

fresh gulf oysters, breaded and fried until a golden brown; regular portion

Alaskan Snow Crab

clusters of steamed alaskan crab served with clarified butter; Available in two clusters, three clusters

Crab Cakes

\$22.00

pan-seared, homemade crab cakes served with a spicy remoulade sauce

Rock Lobster Tail

7 oz. rock lobster tail broiled with seasoned lemon butter and white wine

Alaskan King Crab (When Available)

one and a half pounds of the finest alaskan king crab served with clarified butter

Seafood Combinations

AVAILABLE OPTIONS

fried only (oysters, alaskan pollack); fried/blackened (catfish); fried/blackened/broiled (sea scallops, bay scallops);

For 2: \$25.00

fried/grilled/blackened/broiled (shrimp, rainbow trout, tilapia)

For 3: \$28.00

Sub Grouper: \$6.00

Sub Salmon: \$5.00

Add Bronzed: \$1.50

PASTAS 3

Seafood Linguine

AVAILABLE OPTIONS

shrimp, scallops, and clams sautéed in a garlic white wine butter sauce tossed with linguine

\$25.00

Diablo-Style: \$1.00

Penne Alfredo

AVAILABLE OPTIONS

penne pasta tossed in a rich Romano cheese cream sauce with either shrimp or grilled chicken

Plain: \$17.00

Chicken or Shrimp: \$25.00

Scallops, Shrimp or Chicken Provencal

AVAILABLE OPTIONS

scallops or chicken sautéed with tomatoes and capers in a lemon basil butter sauce, tossed with penne pasta

\$19.00

Add Ahi Style Tuna for: \$3.00

DAILY DRINK SPECIALS 7

Sunday

\$4 Bloody Mary & \$7 Supreme Bloody Mary Feature Wine / Beer Night

Margarita Monday

\$5 NWG Margaritas / \$6 Skinny

Tini Tuesday

\$5 Special Martinis

Wine Down Wednesday

\$2 off all glasses, excluding house brands

Thirsty Thursday

Happy Hour All Day!

Friday

\$1 off Draught Craft Beers & \$4 feature craft bottle(s)

Saturday

\$4 Bloody mary & \$7 Supreme Bloody Mary Feature Wine / Beer Night

SOUPS & CHEESECAKES 2

Soup

Call about our daily selection

Cheesecake

Chef Chris' specialty! Call for details

BRUNCH SPECIALS 1

Brunch Specials

Quiche, Omelet, Quesadilla and Pancakes made from scratch every weekend! All in addition to our brunch menu!

SEAFOOD SPECIALS 3

Nightly Seafood Special

Chef's special creation, changes daily. Call after 4 pm for details

1 Lb. Live Maine Lobster \$20.00

comes with one side item

1 Lb. Dungeness Crab \$24.00

comes with two side items

SWEET 3

Prosecco, Zonin, Italy \$6.00

Riesling, Blufeld Medium Sweet, Germany AVAILABLE OPTIONS

\$7.50

\$25.00

Moscato, La Fiera, Italy AVAILABLE OPTIONS

\$6.00

\$22.00

DRY LIGHT INTENSITY 4

Pinot Grigio, Ruffino Lumino, Italy	AVAILABLE OPTIONS
	\$7.00
	\$24.00
Sauvignon Blanc, Kono, New Zealand	AVAILABLE OPTIONS
	\$8.00
	\$27.00
Sauvignon Blanc, Kim Crawford, New Zealand	\$36.00
Rose, Day Owl, California	\$24.00

DRY MEDIUM INTENSITY 3

Chardonnay, Kendall Jackson, California	AVAILABLE OPTIONS
	\$8.50
	\$28.00
Chardonnay, Hess Select, California	AVAILABLE OPTIONS
	\$8.00
	\$27.00
Pinot Gris, Acrobat, Oregon	AVAILABLE OPTIONS
	\$9.00
	\$30.00

MEDIUM INTENSITY 5

Merlot, Cousina Macul, Spain	AVAILABLE OPTIONS
	\$7.00
	\$24.00
Pinot Noir, De Loach, California	AVAILABLE OPTIONS
	\$8.00
	\$24.00
Pinot Noir, Diora, Monterey California	\$57.00
Petit Syrah, Vinum, California	AVAILABLE OPTIONS
	\$8.00
	\$27.00
Zinfandel, Zin of Zin, California	\$32.00

FULL BODIED 4

Malbec, Elsa, Argentina	AVAILABLE OPTIONS
	\$7.50
	\$25.00

Cabernet, Kenwood, California	AVAILABLE OPTIONS	
		\$8.50
		\$28.00
Cabernet, Intrinsic, California		\$45.00
Blend, North by Northwest, California	AVAILABLE OPTIONS	
		\$7.50
		\$25.00

COCKTAILS 13

The NWG Margarita	\$6.00
fresh lime juice, simple syrup, sauza tequila & triple sec	
The Captain's Cooler	\$6.00
low calorie citrus cooler, mint and lemon, UV citrus vodka	
The Mad Mermaid	\$6.00
sugar island spiced rum, orange juice & cranberry	
S.M.L. Martini	\$6.00
strawberries, mint, UV strawberry lemonade vodka	
Fruity Rum Punch	\$6.00
rum punch, orange, cranberry & pineapple juice	
Elevated Margarita	AVAILABLE OPTIONS
Avion Silver Tequila, triple sec, fresh lime & agave nectar shaken	
	Single: \$10.00
	Shaker: \$15.00
Citrus Basil Martini	\$8.00
Bombay Sapphire Gin, fresh basil & fresh lime juice	
The Dirty Jersey	\$6.00
Pinnacle Vodka shaken with olive juice and served with bleu cheese stuffed olives	
Cedar Key Lime Martini	\$6.00
Pinnacle Whipped Vodka, fresh lime juice & cream with a graham cracker garnish	
NWG Cosmo	\$6.00
Pinnacle Vodka, triple sec, fresh squeezed juices and a splash of cranberry	
The Chocolate Tempress	\$9.00
A wonderful blend of Pinnacle Whipped Vodka, Godiva Chocolate Liqueur, Creme De Cocoa & cream	
The Mule	\$7.50
Jameson Irish Whiskey or Tito's Handmade Vodka with ginger beer & fresh squeezed lime	
Passion Fruit Rumtini	\$7.00
Malibu Passion Fruit Rum, Pama Pomegranate Liqueur, cranberry juice, a splash of lime soda, served with a sugar & a lime wedge	

PINTS 5

Big Nose IPA, Swamphead Brewery, Gainesville, FL (7.3%)	\$6.00
72 American Pale Ale 1st Magnitude, Gainesville, FL (5.5%)	\$6.00
On Tap, Bud Lite	\$3.50
On Tap, Yuengling	\$3.50
On Tap, Shocktop	\$4.75

BOTTLES AND CANS 19

Tampa Style Lager, Tampa, FL (4.5%)	\$4.75
Jai Alai IPA Tampa, FL (7.5%)	\$4.75
Florida Cracker, Belgium Wheat Ale, Tampa, FL (5.5%)	\$4.75
Jon Boat Coastal Ale, Jacksonville, FL (5%)	\$4.75
1901 Roasted Red Ale, Jacksonville, FL (6%)	\$4.75
Vega Blonde Ale, Gainesville, FL (4.9%)	\$4.75
Wakulla Hefeweizen, Gainesville, FL (5.4%)	\$4.75
Stumpknocker Pale Ale, Gainesville, FL (5.5%)	\$5.25
Ace Cider, Vermont (5%)	\$5.00
Oatmeal Porter, Asheville, NC (5.8%)	\$5.00
Ursa, American IPA Gainesville, FL (7.1%)	\$4.75
Domestic, Rolling Rock	\$2.50
Domestic, Bud	\$3.25
Domestic, Bud Lite	\$3.25
Domestic, Coors Light	\$3.25
Domestic, Michelob Ultra	\$3.25
Domestic, Miller Light	\$3.25
Domestic, Samuel Adams	\$4.75
Domestic, O'douls	\$3.00

BEVERAGES 4

Fountain Drinks	\$2.65
Coke, Diet Coke, Sprite, Root Beer, Mr. Pibb, Coke Zero, Lemonade, Sweet / Un-sweet Tea, Decaf or Regular	
Water	\$3.50
San Pellegrino Sparkling, Aqua Panna	
Juices	\$2.65
Apple, Pineapple, Tomato, Cranberry Juice & Milk	
Freshly Squeezed	AVAILABLE OPTIONS
Orange Juice	Sm: \$1.50
	Lg: \$3.00

SALADS 4

House Salads	\$40.00
mix of romaine, spinach, and arugula with red peppers, red onions, Craisins, and slivered almonds	
Fruit Tray	\$40.00
seasonal fruit	
Hearts of Palm Salad	\$45.00
marinated hearts of palm with grape tomatoes, kalamata olives, cucumbers and onions	
Veggie Tray	\$40.00
variety of vegetables	

SIDES ITEMS 7

Roasted Mixed Vegetables	\$35.00
Roasted Garlic Mashed Potatoes	\$35.00
Coleslaw	\$25.00
Green Beans Almondine	\$30.00
Rice Pilaf	\$35.00
Collard Greens	\$35.00
Mac & Cheese	\$42.00