
Lunch

Chef's Soup Of The Day - 7 or 12

Daily selection, cup or a bowl. (take some togo)

Chef's Quiche Lorraine - \$20

Freshly baked daily quiche loaded with cheeses, Virginia ham, applewood smoked bacon & fresh herbs. Yum !!!

Reilly's Angus Burger - \$22

Juicy 8oz Black Angus burger grilled to your liking, nutty provolone, lettuce, tomato, sliced red onions, pickles & Chef Michael's BBQ mayo.

Black Grouper Tacos - \$29

Florida Black Grouper lightly blackened, tomatoes, mixed cheese, avocado slaw & zesty aoli in two warm soft taco's. "Florida Treat"

Chicken Julie Sandwich - \$19

Grilled small farm chicken topped with our famous fried brie & pear chutney on a toasted brioche bun

The Eiffle Tower - \$20

Chef's In House Roasted Beef sliced perfectly, warmed in Au Jus & served on toasted French bread with a side of creamy horseradish. Au Jus for dipping.

– Slaw or fries –

The Miami Ruben - \$20

Michael's tasty version with house corn beef, Swiss & Provolone cheese, thousand island dressing, crunchy slaw on grilled rye bread.

LOCAL Florida Black Grouper Sandwich - \$29

Chef Michael's favorite catch "Jewel Of Florida" Black Grouper, battered & fried (with Cheddar) or skillet blackened, served on a warm Brioche bun, lettuce, tomato & sliced red onion. House tartar sauce.

– Slaw or Fries –

Wild Shrimp Pasta - \$29

Wild Gulf pink shrimp in Chef Michael's red cream sauce with linguini, finished with roasted baby tomatoes fresh basil & parmesan. (sub chicken \$26)

The Mikey - \$18

Grilled all natural chicken, sun-dried tomatoes, provolone, house made pesto on a warm brioche bun

Roast Beef Wrap - \$22

House roasted beef, Gruyere Swiss, creamy horseradish, tomato, spinach, applewood bacon & caremalized onions. Soft warm wrap.

The City Slicker Salad - \$26

Crunchy romaine lettuce, grilled organic chicken, applewood smoked bacon, Gorgonzola, tomatoes & half an avocado. House vinaigrette.

Salmon Strawberry fields - \$32

Norwegian salmon lightly blackened over a bed of fresh artisan lettuce, tomatoes, pineapple, caramelized onions, crunchy apples, strawberries and almonds.

– strawberry vinaigrette –

Chicken & Avocado Salad - \$26

Fresh mixed artisan lettuce daily, blackened organic chicken, tomatoes, avocado & cheddar cheese.

– House made ranch dressing (sub salmon \$37) –

Garden Vegetable Quinoa Bowl - \$20

Fluffy quinoa with a array of fresh mushrooms & vegetables topped with avocado & lemon viaigrette.(add chicken \$26 add Wild Gulf shrimp \$29)

Sandwiches & Wraps have choice of, fruit, fries, slaw or potato salad.

Sub cup of soup \$4, Sub Crab bisque \$9, Sub half house salad \$5 Sub half caesar \$4.