

Breakfast

AMERICAN CLASSIC

Featuring two eggs any style, toast, breakfast potatoes and your choice of bacon, ham or sausage

\$11.00

VEGGIE FRITTATA

Egg beaters cooked with fresh baby spinach, mushrooms and tomatoes, served with a side of fruit

\$9.00

MALTED BELGIAN WAFFLE

Made to order with fresh seasonal berries, accompanied with maple pecan butter

\$10.00

BUTTERMILK PANCAKES

Fresh from the griddle, served with warm maple syrup

\$9.00

THE HEARTY BURRITO

Sausage, ham and bacon scrambled with fresh eggs, mushrooms and pepper jack cheese, wrapped in a warm tortilla and finished with salsa

\$11.00

SMOKED SALMON PLATTER

Sliced smoked salmon with a toasted bagel served with Philadelphia cream cheese, red onions, diced tomatoes and capers

\$9.00

EGG BEATERS OMELETTE

Steamed Fresh garden vegetables enveloped in low cholesterol egg, served with sliced fresh fruit

\$11.00

WESTERN OMELETTE SANDWICH

Cooked with ham, onions, bell peppers and topped with cheddar cheese. Served on a large toasted English muffin, with your choice of breakfast potatoes or fruit cup

\$9.00

CREATE YOUR OWN OMELETTE

Fluffy three egg omelette with your choice of the following:

Cheddar cheese, diced bell pepper, onion, tomato, crumbled sausage, crisp bacon, ham or mushrooms, served with breakfast potatoes

\$12.00

SOUTHERN STYLE EGGS BENEDICT

Two poached eggs, Jimmy Dean sausage patties, southern style biscuits, and the finishing touch with our chive hollandaise sauce

\$13.00

FRESH FRUIT PARFAIT

Layered granola, low fat yogurt and fresh berries

\$9.00

Side Items

Ham, bacon or Jimmy Dean sausage patty	\$5.00
Bagel with cream cheese.	\$3.00
Thomas English muffin.	\$3.00
Croissant.	\$3.00
White, wheat or rye toast	\$2.00
Cup of fruit.	\$4.25
Assorted dry cereal with milk	\$4.25
Breakfast potatoes	\$4.00
Cinnamon mango oatmeal	\$5.00
Whole fruit	\$1.50
One Grade A egg cooked to order	\$2.25
Two Grade A eggs cooked to order	\$4.00

Beverages

Regular or Decaffeinated Coffee	Half Pot \$5.00
.	Full Pot \$8.00
Milk	\$2.50
Orange juice, Apple juice, Cranberry juice, Pineapple juice	\$2.50
Fiji bottled water 500 ml	\$3.00
Rain Forest Coffee or Assorted hot tea	\$2.00
Soft drinks.	\$2.50

Appetizers

SHRIMP BLT

Sautéed shrimp simmered in a warm bacon vinaigrette, mounted on lettuce and tomato
\$13.00

BEEF CARPACCIO

Finished with red onions, capers, Tartufare black truffle oil and Hawaiian red sea salt
\$12.00

JUMBO SHRIMP COCKTAIL

Served with a fresh lemon wedge and horseradish cocktail sauce
\$13.00

CHICKEN QUESADILLA

Served with pepper jack cheese, guacamole, sour cream and pico de gallo
\$8.00 / Shrimp \$10.00

GREEN LIP MUSSELS

Prepared with Pernod, clam broth, vine ripe tomatoes and served with bruschetta
\$9.00

BUFFALO CHICKEN WINGS

Tossed with our Chef's secret sauce and served with a blue cheese dipping sauce
\$9.00

PAN SEARED SCALLOPS

Diver scallops served with a lemon caper sauce
\$11.00

BBQ PULLED PORK FLAT BREAD

Served with Vidalia onion, pepper jack cheese and mango barbeque sauce
\$8.00

Salads

HOUSE SALAD

Fresh garden greens, red onion, grape tomatoes, carrot curls and cucumbers
Small \$4.00 Large \$6.00

CLASSIC CAESAR SALAD

Crispy Romaine lettuce served with parmesan cheese and herb croutons
\$7.00 / Chicken \$10.00 / Shrimp \$11.00 / Salmon \$13.00

GRILLED CHICKEN FAJITA SALAD

Grilled chicken, sautéed onions and peppers served on top of fresh garden greens, in a crisp tortilla bowl
Topped with sour cream, guacamole, pico de gallo, black olives and pepper jack cheese
\$11.00

PLAZA COBB SALAD

Crispy Romaine lettuce served with grape tomatoes, red onions, bacon, blue cheese crumbles and sliced egg
\$8.00 / Chicken \$11.00 / Shrimp \$12.00

CROWNE GRILLED CHICKEN SALAD

Fresh field greens topped with Gorgonzola cheese, red onions, candied walnuts and dried cranberries
\$11.00

SALMON SPINACH SALAD

Served with sliced egg, red peppers, mushrooms, and drizzled with warm bacon vinaigrette
\$14.00

Entrees

All steaks are Certified Angus Beef

MEDITERRANEAN CHICKEN AND PASTA

Grilled chicken, kalamata olives, red onions and sun dried tomatoes, tossed in a plum tomato and caper sauce and served over angel hair pasta
\$16.00

CZB

Chicken, ziti and broccoli in a garlic cream sauce
\$13.00

CIOPPINO STEW

Grouper, scallops, mussels and shrimp simmered in a saffron broth, garnished with fettuccine
\$23.00

12 oz GRILLED RIB EYE STEAK

Tabacco onion straws, fresh vegetables of the day
\$27.00

14 oz T BONE STEAK

Creamed spinach Cipollini, Yukon gold potato wedges. Finished with a fresh herb and garlic butter
\$32.00

CHAR GRILLED FILET

Served with mandolin vegetables
\$24.00

SIRLOIN STEAK FRITES

7 oz top sirloin, grilled to order with golden fries
\$16.00

POACHED SALMON

Saffron poached salmon with wilted baby bok choy and carrots
\$19.00

ASIAN GRILLED SHRIMP PASTA

Prepared with angel hair pasta, mandolin vegetables and tossed in a spicy peanut sauce
\$18.00

Desserts

DUMO GELATO (FINE ITALIAN ARTISAN)

\$6.00

CHOCOLATE BUNDT CAKE

Served with Gelato
\$7.00

DEEP DISH BOURBON PECAN PIE

\$5.00

KEY LIME PIE

\$5.00

PLEASE ASK YOUR SERVER ABOUT THE DESSERT OF THE DAY

Sandwiches

All sandwiches are served with golden French fries

THE CLUB

Turkey, bacon, lettuce, tomato and mayonnaise on toasted Sourdough bread
\$9.00

WESTSHORE BURGER

Grilled Angus beef patty, topped with your choice of bacon, swiss or cheddar cheese
\$11.00

GRILLED CHICKEN SANDWICH

Served with sautéed mushrooms, melted swiss cheese, lettuce and tomato
\$10.00

CUBAN SANDWICH

Roast pork, ham, salami, swiss cheese and dill pickles
\$10.00

TRADITIONAL REUBEN SANDWICH

Shaved corned beef with swiss cheese and sauerkraut, finished
with Thousand Island dressing on grilled marbled rye
\$11.00

GROUPEL SANDWICH

Fried, grilled or blackened, served on a Kaiser roll with tartar sauce and coleslaw
\$12.00

GRILLED VEGGIE PANINI

Marinated zucchini, portabella mushrooms, roasted red peppers, with Kalamata olive relish
and chipotle aioli dressing
\$10.00

CHICKEN PESTO PANINI

Marinated chicken topped with fresh mozzarella cheese, vine ripe tomatoes and pesto sauce on a Ciabatta roll
\$11.00

ROAST BEEF PANINI

Sliced roast beef, Boursin cheese, sliced red onion and tomato on a Ciabatta roll
\$11.00

PLEASE ASK YOUR SERVER FOR KIDS MENU

Beverages

Regular or Decaffeinated Coffee	Half Pot	\$5.00
.....	Full Pot	\$8.00
Milk		\$2.50
Orange juice, Apple juice, Cranberry juice, Pineapple Jjice		\$2.50
Fiji Bottled Water 500 ml		\$3.00
Rain Forest Coffee or Assorted Hot Tea		\$2.00
Soft Drinks		\$2.50

Wine & Spirits

Whites

GIRAR, SAUNIGNON BLANC

Glass \$11 Bottle \$42

RELAX RIESLING, GERMANY

Glass \$7.50 Bottle \$28

PRIMATERRA, PINOT GRIGIO, ITALY

Glass \$7 Bottle \$25

HESS, CHARDONNAY, MONTERREY

Glass \$8 Bottle \$36

SONOMA- CUTRER, CHARDONNAY, RUSSIAN RIVER RANCHES 2007

Glass \$13.50 Bottle \$53

KENDALL JACKSON CHARDONNAY, CALIFORNIA

Glass \$9 Bottle \$32

BERINGER, WHITE ZINFANDEL, CALIFORNIA

Glass \$5 Bottle \$18

Champagne

MARTINI & ROSSI, SPARKLING WINE

Bottle \$39

KORBEL, BRUT

Bottle \$36

Split Bottle \$7

COOKS, BRUT

Bottle \$17

Split Bottle \$5

Beer

IMPORTED

Heineken, Amstel light, Bass, Corona,
Corona Light, Guinness, Blue Moon,
Sam Adams Light, Boston Lager, Stella Artois,
Bud Light Lime \$6

DOMESTIC

Miller Light, Miller Genuine Draft, Budweiser,
Bud Light, Coors Light, Michelob Ultra,
Ybor Gold, MGD 64 \$5

Reds

MARK WEST PINOT NOIR, CALIFORNIA

Glass \$8 Bottle \$32

BONTERRA MERLOT, MENDOCINO

Glass \$10 Bottle \$42

KENDALL JACKSON PINOT NOIR, CALIFORNIA

Glass \$12 Bottle \$46

CLOS DU BOIS, MERLOT

Glass \$10 Bottle \$42

KENDALL JACKSON MERITAGE, CALIFORNIA

Glass \$9.50 Bottle \$39

BLACK STONE, MERLOT

Glass \$6 Bottle \$22

HESS, CABERNET SAUVIGNON

Glass \$10 Bottle \$42

ROBERT MONDAVI, CABERNET SAUVIGNON 2006

Glass \$16 Bottle \$63

KENDALL JACKSON, CABERNET SAUVIGNON CALIFORNIA

Glass \$10 Bottle \$42

Others

BOGLE PETIT SIRAH, CALIFORNIA

Glass \$7.50 Bottle \$25