

The
TERRACE
RESTAURANT

LUNCH MENU

STARTER

- Fire Roasted Guacamole V** \$16
Roasted Corn Relish, Candied Sunflower Seeds, Warm Tortillas
Add Market Fresh Vegetables \$5
- Whipped Goat Cheese & Olive Spread** \$15
Local Goat Cheese, Castelvatrano Olives,
Market Fresh Vegetables, Lavash Crackers
- Grilled Chicken Wings** \$13
Roasted Garlic Vinaigrette, Pecorino Cheese
- Crispy Deep Water Calamari** \$15
"00" Flour & Smoked Paprika Dusted, Meyer Lemon,
Garden Herb, Gigante Bean Hummus, Harissa Aioli
- French Onion Soup** \$9

PIZZETTAS

- Margherita** \$14
San Marzano Tomatoes, Mozzarella Di Bufala, Torn Basil
- The Greek** \$16
Roasted Garlic, Feta Cheese, Castlevatrona Olives, Sweet Tomato,
Garden Greens Lemon, Oregano

SALADS

- Cobb Salad GF** \$19
Rotisserie Chicken, Field Greens, Nueske's Bacon,
Soft Boiled Eggs, Heirloom Tomatoes, Blackberries,
Charred Scallion Vinaigrette
- Seared Ahi Tuna & Citrus** \$15
Za-Atar Spice, Florida Citrus, Fresh Picked Herbs, Pomegranate
- Caprese** \$16
Local Heirloom Tomatoes, Burrata, Aged Balsamic
- Wedge** \$18
Baby Iceberg, Earth-Grown Tomato, Candied Bacon, Roasted Corn,
Blue Cheese, Buttermilk-Tarragon Dressing, Crispy Onion Rings
Add Grilled Chicken \$8 Local Fish \$14 Poached Lobster \$17

MAIN

- Club House Burger** \$17
Sharp Cheddar, Beefsteak Tomato, Bibb Lettuce,
Red Onion, Brioche Bun
- Naked Burger GF** \$19
Heirloom Tomato, Maplebrook Farms Burrata,
Basil Pesto, Field Greens Salad, Crispy Prosciutto
- Turkey "Caesar" Slider** \$15
Romaine Fingers, Vegetable Giardiniera, Pecorino-Lemon Dressing
- Local Fish Tacos** \$24
Tomato-Mango Relish, Chipotle Aioli, Avocado, Flour Tortilla
- Heirloom Tomato Toast** \$15
Vine Ripe Tomatoes, Avocado, Spinach, Basil, Hemp Seed Oil,
Fresh Cracked Pepper, Sullivan's Whole Grain
- Chicken Club** \$14
Shaved Chicken, Black Forest Ham, Dijionaise, Melted Swiss
Cheese, Beefsteak Tomato, Bibb, Semolina Bread
- Cheesy Soufflé Omelet** \$15
Fontina, Chive, Field Greens, Lemon

DESSERTS

- Key Lime Pie GF** \$8
Key Lime Custard, Toasted Meringue
- Chocolate Caramel Cake** \$8
Valhorna Chocolate, Caramel Popcorn
- Warm Apple Crostata** \$10
Amaretto, Caramel Pecan Gelato

GF = Gluten Free | **V** = Vegetarian

Gratuity not included. A 20% gratuity will be added to parties of 6 or more.
Prices are subject to 7% Florida state tax. Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

BEVERAGES

COCKTAILS

Waldorf Signature Margarita	\$25
Casa Dragones Blanco Tequila, Combier Liqueur, Agave, Himalayan Sea Salt Rim	
Tropical Sangria	\$18
Sauvignon Blanc, Don Q Coconut Rum, Peach Schnapps, Fresh Pineapple Juice	
Boca Blush	\$19
Rosebud infused Titos, Rock Angel Rose,	
Strawberry Garden	\$18
Effen Cucumber Vodka, Strawberries, Prosecco	
Long Hot	\$21
Codigo Rose Tequila, Pineapple, Lime, Jalepeno	
The Hall	\$22
Makers Mark, Apple, Cinnamon	

WINES BY THE GLASS

SPARKLING

Prosecco , La Marca, Italy	\$11
Champagne , Veuve Clicquot "Yellow Label" Brut	\$34

WHITE

Chardonnay , Chalk Hill 2018, Sonoma	\$15
Pinot Grigio , Terlato 2017, Friuli Colli Orientali DOC	\$17
Sauvignon Blanc , Kim Crawford 2018, New Zealand	\$13
Rosé , Rock Angel 2018, Provence	\$18

RED

Merlot , Ferrari-Carano 2016, Sonoma Coast	\$14
Pinot Noir , Belle Glos, Las Alturas Vineyard 2018, Santa Maria Valley	\$24
Cabernet Sauvignon , Oberon 2017, Napa Valley	\$19
Super Tuscan , Ruffino Modus 2016, Toscana	\$18

BEER

Barrel of Monks , 1926 Wit, Boca Raton	\$10
Funky Buddha , Hop Gun, IPA, Florida	\$9
Peroni , Pale Lager, Italy	\$9
Corona Extra , Pale Lager, Mexico	\$9
Bud Light , Light Lager, USA	\$9
Heineken , Pale Lager, Holland	\$9
Stella Artois , Pilsner, Belgium	\$9

WINES BY THE BOTTLE

SPARKLING

Prosecco , La Marca, Italy	\$44
Champagne , Moët & Chandon, "Imperial" NV	\$150
Champagne , Veuve Clicquot "Yellow Label" Brut	\$160
Champagne , Dom Perignon 2008	\$420

WHITE

Chardonnay , ZD Wines 2017, Napa Valley	\$86
Chardonnay , Chalk Hill 2018, Sonoma Coast	\$67
Chardonnay , Cakebread 2018, Napa Valley	\$105
Pinot Grigio , Castello Banfi "San Angelo" 2018, Tuscany, IGT	\$42
Pinot Grigio , Terlato 2017, Friuli Colli Orientali DOC	\$76
Sauvignon Blanc , Kim Crawford 2018, New Zealand	\$59
Rosé , Rock Angel 2018, Provence	\$75

RED

Merlot , Ferrari-Carano 2016, Sonoma Coast	\$56
Pinot Noir , Meiomi 2017, Santa Lucia Highlands	\$60
Pinot Noir , Belle Glos, Las Alturas Vineyard 2018, Santa Maria Valley	\$120
Cabernet Sauvignon , Oberon 2017, Napa Valley	\$65
Cabernet Sauvignon , Prisoner "Cuttings" 2017, Napa Valley	\$99
Cabernet Sauvignon , Stag's Leap Winery, Napa Valley	\$124
Red Blend , Prisoner, Napa Valley	\$93
Super Tuscan , Ruffino Modus 2016, Toscana	\$84

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