executive chef Domenica Macchia

APPETIZERS

HUMMUS PLATTER chickpea hummus served with crispy pita chips, celery & carrots	10
NACHMAN'S FISH SPREAD fresh smoked fish local from Redington Shores. served with crackers, celery & carrots	13
MUSSELS 1lb black mussels simmered in sherry, butter, garlic, shallots & grape tomatoes. served with a toasted baguette	14
FRIED CALAMARI RINGS hand breaded & deep fried. served with vodka spiked cocktail sauce or our house marinara sauce	14
CUBAN QUESADILLA roast pork, smoked ham, swiss cheese & pickles pressed between a flour tortilla drizzled with creamy mustard	11
BUFFALO CAULIFLOWER BITES fried cauliflower bites tossed in spicy buffalo sauce & served with your choice of ranch or blue cheese dressing	9
HOLLANDER MEATBALLS ground beef, parmesan, Italian herbs & breadcrumbs. baked with fresh mozzarella, house marinara, basil & parmesan shards. served with a toasted baguette	14
BANGKOK SHRIMP hand-breaded fried jumbo shrimp drizzled with creamy sweet Thai chili sauce	14
PORK POTSTICKERS pork & vegetable dumplings, steamed or fried, served with Asian sesame sauce	13
FRESH GROUPER NUGGETS tender cuts of fresh Gulf grouper hand-breaded & fried. served with lemon aioli sauce	13
CHICKEN TENDERS organic chicken hand-breaded & fried, tossed in your choice of sauce & served with ranch or blue cheese, celery & carrots	12
CHICKEN WINGS organic jumbo wings fried, tossed in your choice of sauce & served with ranch or blue cheese, celery & carrots	14

WING & TENDER SAUCES

mild, medium, hot, blackened, mango habanero, sweet Thai chili, root beer bbg, garlic & herb parmesan

SALADS

DRESSINGS

ranch, blue cheese, balsamic, Greek, thousand island, honey mustard, Asian sesame, raspberry vinaigrette

GARDEN

spring mix, grape tomatoes, cucumbers, red onions & kalamata olives

CAESAR

romaine hearts, grape tomatoes, croutons, parmesan cheese & *caesar dressing

CAPRESE

heirloom tomatoes tossed with fresh mozzarella balls, fresh basil, evoo, balsamic glaze & a baguette

7 TAP ROOM

spring mix, grape tomatoes, cucumbers, craisins, candied walnuts, & blue cheese crumbles

9

10

8 GREEK

spring mix, grape tomatoes, cucumbers, red onion, kalamata olives, pepperoncinis, feta cheese & Greek dressing

*ADD A PROTEIN

organic chicken +6, shrimp +8, grouper +12, wild salmon +12, chicken salad +7

ENTREES

12

all entrees are served with mashed potatoes & seasonal vegetables. Excluding pasta dishes

* WILD ATLANTIC SALMON 80z filet grilled & finished in a warm lime vinaigrette

28

* GROUPER MEDITERRANEAN
8oz fresh Gulf grouper filet grilled or blackened. finished with a white wine, diced tomato, onion, lemon & fresh herb sauce

31

* CARIBBEAN JERK PORK CHOP

10oz prime bone-in chop marinated in Caribbean jerk seasoning.

grilled and topped with an apple cranberry mango chutney

*FILET MIGNON

8oz grilled filet with a cabernet sauvignon sauce

34

CHICKEN PARMESAN

4oz organic chicken breast hand-breaded & fried, baked in mozzarella & served over bucatini pasta. garnished with fresh basil & parmesan

BUCATINI MARINARA

authentic Roman pasta tossed in our homemade marinara & garnished with fresh basil & parmesan

16 add meatballs +6, organic chicken +6, shrimp +8

THE PORTOBELLO

portobello mushrooms baked with spinach, garlic, shallots, grape tomatoes & mozzarella cheese

CHICKEN MEDITERRANEAN

8oz organic chicken breast grilled or blackened. finished with a white wine, diced tomato, onion, lemon & fresh herb sauce

24

FLAT BREADS

MARGHERITA

house marinara sauce, fresh mozzarella, balsamic reduction drizzle & fresh basil

13

BOURSIN SPINACH

creamy bours in cheese, fresh spinach & mozza rella

14

SAUSAGE & PEPPERS

house marinara sauce, mozzarella, sausage, caramelized onions & peppers

14

PEPPERONI

house marinara sauce, mozzarella & pepperoni

14

*SMOKED SALMON

Alaskan smoked salmon, boursin cheese, red onion, to matoes, capers & scallions

18

MAKE ANY FLATBREAD GLUTEN FREE +2 *ADD A PROTEIN

organic chicken +6, shrimp +8, bacon +3

SIDES

FRENCH FRIES
FRESH FRUIT

6 SIDE SALAD (garden or caesar only)

(garden or caesar only)

JALAPENO SLAW

SOUPS

6

TAP ROOM CHILI

SOUP OF THE DAY

ground beef & beans. slightly spicy

DESSERTS

WE FEATURE MANY HOMEMADE CREATIONS ALONG WITH GLUTEN FREE OPTIONS & ICE CREAM AT THE COFFEE BAR

SANDWICHES

sandwiches are served with fries, fruit or jalapeno slaw substitute side for side salad +4 (garden or caesar only)

15

15

11

14

14

19

14

16

16

14

13

15

AVALON RUEBEN grilled corned beef with sauerkraut, swiss cheese & thousand island dressing on marble sourdough bread

THE RACHEL roasted turkey breast with sauerkraut, swiss cheese & thousand island

dressing on marble sourdough bread

DETROIT CONEY DOG

Hebrew National hot dog topped with National Brand Detroit chili, onions & mustard. add second coney +3

THE MOTHER CLUCKER

80z organic chicken breast. enjoy it grilled, fried, blackened or buffalo

style. served with lettuce, tomato, red onion & pickle
THE PALLADIUM CLUB

triple decker of turkey breast, smoked ham, cheddar cheese, bacon, lettuce, tomato & mayo

TAP ROOM CHICKEN SALAD roasted organic chicken breast. shredded & tossed with celery, red onion, tap room spices & mayo

* GULF GROUPER fresh Gulf grouper blackened & served with lettuce, tomato & red onion. also available fried or grilled

UPTOWN CUBAN pulled pork, swiss cheese, smoked ham, pickles & creamy mustard on fresh pressed cuban bread

* HOLLANDER BURGER
7oz certified angus beef on brioche bun. served with lettuce, tomato, red onion & pickle

make it a MacDonnie: secret sauce & double cheese +2 add a patty +4. add a *fried egg +2

BEYOND BURGER®
served with lettuce, tomato, red onion & pickle
Beyond Burger® is Soy free, Gluten Free, & Plant Based

BBQ BRISKET GRILLED CHEESE smoked BBQ brisket & aged cheddar cheese. grilled on hearty white bread

THE CAPRESE GRILLED CHEESE prosciutto, mozzarella cheese, tomato & balsamic reduction drizzle. grilled on hearty white bread

CHEF'S HOT OPEN FACED TURKEY creamy mashed potatoes over roasted turkey breast. served on hearty white bread & topped with turkey gravy

BREAD OPTIONS

hearty white, wheatberry, marble sourdough, brioche bun or wrap. gluten free bun +2

MONDAYS

\$6 martinis available all day

TUESDAYS

6

3

6

1/2 off all crafts

WEDNESDAYS

\$16 burger, fries & a craft beer

THURSDAYS

1/2 off select bottles of wine

BREAKFAST SERVED SEVEN DAYS A WEEK

SUNDAYS

live music poolside 1pm-5pm (seasonal)