



Starters and Appetizers

Roasted Corn and She Crab Bisque	
Soup D' Jour	
Cup	\$4
Flat Breads	
Traditional Mediterranean Flat Bread	\$5
With Goat Cheese, Kalamata Olives, Sun dried Tomatoes, Olive Oil and Fresh Basil	
South West Quesadilla Style Flat Bread	\$5
Shredded Colby-Jack Cheese, Avocado, Sour Cream, Roma Tomatoes, Roasted Yellow And Red Peppers	
Add Chicken or Beef	\$3
Add Shrimp	\$5
Crab Fritters	\$8
Lump Blue Crab, Roasted Red and Yellow Peppers, Carr's Crackers, Fresh Scallion with a hint of Dijon Mustard and served with a Mango Remoulade	
Roasted Garlic Parmesan Wings	\$9
Half Dozen Jumbo Wings Tossed in a Roasted Garlic and Parmesan House Sauce Served with Celery and Bleu Cheese	
Spicy Guava Glazed Wings	\$9
Half Dozen Jumbo Wings Tossed in a Tropical Guava Sauce with a Hint of Heat Served with Celery and Bleu Cheese	
Spinach and Artichoke Dip	\$8
Creamy Spinach, Artichoke and Spicy Pepper Jack Cheese served hot with fried Garlic Herb Tortilla Chips	

Salads and More

Baby Spinach Salad	\$8
Baby Greens, Grilled Pears, Toasted Pecans, Strawberries and Red Onion Served with Warm Mustard Bacon Vinaigrette	
Add Chicken	\$3
Add Shrimp/Grilled Salmon	\$5
Caesar Salad	\$8
Crowns of Romaine, Caesar Dressing, Focaccia Croutons and Fresh Shaved Parmesan	
Add Chicken	\$3
Add Shrimp/Grilled Salmon	\$5
Latitude's Chop Salad	\$8
Ice Burg Lettuce, Red Onion, Chopped Bacon, Tomato Wedges, Avocado, Toasted Pecans, Crumbled Bleu Cheese and Creamy Bleu Cheese Dressing	
Add Chicken	\$3
Add Shrimp	\$5

Sandwich Selections

*(All Sandwiches are Served with Choice of Cut Fruit or French Fries
Add \$2.95 for Side Salad or Cup of Soup)*

Steak and Grilled Portobello Mushroom Sandwich	\$12
Grilled Tenderloin Medallions Marinated in Balsamic Vinaigrette topped with Sautéed Portobello Mushrooms, Caramelized Sweet Red Onion, Lettuce, Tomato and Gorgonzola Cheese Served on Ciabatta Roll.	
Traditional Cuban Sandwich	\$9
Layered with Ham, Roast Pork, Swiss Cheese, Pickles, Mustard and Mayonnaise Served cold or pressed	
Grouper Sandwich	\$12
Blackened, Fried or Grilled with Lettuce, Tomato and Remoulade Sauce served on a Hoagie	
Chicken Salad Croissant	\$9
Served a Flaky Croissant with Diced Chicken, Granny Smith Apples, Grapes, Onion, Tomatoes and Fresh Dill	
Black Angus Burger	\$10
8oz. Black Angus grilled to desired temperature and served with your choice of Cheese, Smoke Bacon and Mushrooms	

Dinner Selections

(Served From 5pm-10pm with Chef's Choice of Vegetable and Starch of the Day)

Grilled Norwegian Salmon	\$15
Topped with Sautéed Leek, Sweet Vidalia Onion, Artichoke, Baby Spinach and Sun Dried Tomato Feta Cheese	
Roasted Chicken Breast	\$16
Pan Roasted Bone-in Chicken Breast Prepared with Sun Dried Tomato, Kalamata Olive, Proscutto Ham, Portobello Mushroom and Goat Cheese	
NY Strip Steak	\$22
12oz. Center Cut NY Strip Grilled to Desired Temperature and Topped with an Herb Infused Butter	
Coriander Encrusted Tuna	\$22
Served with Watercress, Mandarin Orange, Soybean, Black Sesame Seed and Roasted Peppers Tossed in Citrus Vinaigrette and Garnished with Wasabi Aioli	
Chicken Fettuccini Fresco	\$15
Grilled Chicken, Goat Cheese, Sun Dried Tomato, Kalamata Olive, Proscutto Ham, Portobello Mushroom and Tossed with a Spinach Fettuccini	
Shrimp Penne	\$18
Sautéed Gulf Coast Shrimp, Fresh Sage, Leeks, Roma Tomatoes, Baby Spinach, Shaved Parmesan Cheese and Tossed with a Caramelized Sweet Vidalia Onion Cream Sauce	

Dessert and More

Florida Key Lime Shooter	\$3
Tiramisu Shooter	\$3
NY Style Cheese Cake Shooter	\$3

Consuming raw or undercooked meats, eggs, poultry, fish or shellfish increases your risk of contracting a foodborne illness especially if you have certain medical conditions