## DINNER

1888

PLAZA RESORT & BEACH CLUB

## **APPETIZERS**

CRAB & SHRIMP FRITTERS Citrus remoulade *TRADITIONAL CEVICHE	14	DAYTONA CHICKEN WINGS  Buffalo, garlic parmesan, sweet chili, house special sauce, carrot sticks, blue cheese or ranch	14
GULF OYSTERS ON THE HALF SHELL 1/2 DOZ 15 DOZ 28 Bloody Mary Cocktail Sauce  SEBASTIAN INLET CLAMS Smoked pork belly, thyme chardonnay cream	14	PULLED PORK AREPAS Roasted plantains, cotija cheese, blood orange aioli  *YELLOWFIN TUNA TACOS Jalapeno, avocado, scallion, wonton crisp  *PLAZA SEAFOOD SAMPLER 4 Oysters, tuna tacos, mahi ceviche with bloody mary cocktail sauce & corn chips scoops	13 14 34
SOUPS & SALADS  ROASTED ONION SOUP  Roasted sweet onions, gruyere cheese, crostini	8	HAND HELDS  BACON CHEDDAR BURGER*  Bacon, lettuce, tomato, brioche bun	15
CHEF'S DAILY SOUP Prepared fresh with the finest ingredients	8	THE JONATHAN BURGER* Tomato, bacon, pepper Jack cheese, aioli,	16
PLAZA COBB SALAD Chicken, avocado, egg, tomato, bacon, champagne vinaigrette over baby greens mix	12	avocado spread, over-easy egg, Brioche  BBQ PULLED PORK  Creamy slaw, aged cheddar, butter bun	14
CLASSIC CAESAR Crisp romaine, herbed croutons, shaved Parmesan	9	PAN ROASTED MAHI MAHI Mango habanero ketchup shaved lettuce, pickled onion, rustic roll	15
<b>WEDGE</b> Baby iceberg, smoked blue cheese, tomatoes, bacon bits, shaved red onion & catalina dressing	10	SHRIMP TACOS Sweet & spicy fried shrimp, baja sauce, cabbage,	14
SPINACH & STRAWBERRY SALAD Baby spinach, strawberries, craisins, walnuts, sweet red onions, feta cheese, raspberry vinaigrette	8	cilantro, lime, served with french fries  ULTIMATE FRIED CHICKEN  Melted pepper jack cheese, sriracha mayo, pickles, bacon, lettuce, tomato and onion	13

Add: grilled chicken 5, salmon 6 or shrimp 6

\*Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illness, especially if you have certain medical conditions.

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REMIER AMERICAN DINING

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FROM THE GRILL		FROM THE SEA	
COFFEE RUBBED SIRLOIN STEAK Parmesan garlic, shoestring fries, broccolini	26	LOCAL FLORIDA GROUPER Jasmine rice, snow pea stir fry, grilled pineapple salsa  GRILLED ATLANTIC SALMON Steamed rice, asparagus, sweet & tangy shaved cucumber salad	28
NY STRIP Loaded baked potato, grilled asparagus, cabernet demi glace	29		25
BACON WRAPPED MEATLOAF	21		27
Creamed corn mac-n-cheese, peas & carrots		PAN ROASTED LOCAL SNAPPER Wilted spinach, summer corn potato hash  SPICED SHRIMP OVER LINGUINE Artichoke hearts, avocado, cotija cheese in chardonnay butter	27
ST LOUIS BBQ RIBS Shoestring fries, creamy slaw, house pickles	24		26
COUNTRY FRIED GAME HEN Sweet potato fries, Elote street corn, chipotle honey drizzle	26		
IMPOSSIBLE MEATBALLS Slow cooked marinara, gluten free spaghetti (Vegan, Vegetarian, GF, Dairy Free)	24	DESSERTS	
		RICH CHOCOLATE MOUSSE With Oreo, berry compote	10
SIDES	7	ICE CREAM SUNDAE  Vanilla ice cream, toasted peanuts, caramel & chocolate sauce, fresh strawberries & a cherry	8
Baked potato (chive & sour cream or loaded)			
Peas & carrots			
Creamed corn mac-n-cheese		PINEAPPLE UPSIDE-DOWN CAKE With whipped cream, rum sauce	7
Sweet potato fries			
Broccolini		WARM CHOCOLATE-RASPBERRY	
Grilled asparagus		BREAD PUDDING	8
Garlic parmesan fries		Mocha whiskey sauce	
		KEY LIME TART With whipped cream	8



November, 2021