LUNCH

APPETIZERS

Chicken Noodle Soup	9
Gazpacho ^(ve)	9
Chicken Wings Choice of Buffalo, Sweet Chili or Honey Garlic	16
Petite Pigs in a Blanket Beer Cheese Fondue	19
Sweet Chili Manchurian Cauliflower (gf/ve) Asian Slaw, Scallions	16
Calamari Tomato Sauce, Basil Aioli	16
Truffle Fries (gf/v) Caramelized Onion Dip	12

SALADS

Gorgonzola Salad ^(gf/v) Granny Smith Apples, Gorgonzola, Candied Pecans, Sundried Cherry Vinaigrette	19
Shaved Rainbow Garden Vegetable Salad ^(gf/v) Shaved Baby Rainbow Carrot, Purple Cauliflower, Radish and Cucumber over Baby Gem Lettuce, Parmesan Citrus Dressing	18
Cajun Cobb Salad Avocado, Hardboiled Egg, Cajun Chicken, Bacon, Tomato, Blue Cheese, Buttermilk Ranch Dressing o Cilantro Lime Vinaigrette	23
Breakers West "Salad" Chicken Salad or Tuna Salad Plate, Deviled Eggs, Tomato	20
Caesar Salad Butter Toasted Croutons, Shaved Reggiano	18
with entrée	10
Chopped Salad ^(ve) Crisp Greens, Heirloom Tomatoes, Cucumbers, Shaved Orange Carrots, Croutons, White Balsamic Vinaigrette	17
with entrée	10
Broccoli and Kale Salad Honey Lemon Dressing, Candied Peanuts with entrée	20
Add Ons Grilled Gulf Shrimp 9 Grilled Chicken Breast 7 Grilled Salmon 12 Avocado 5	10
SIDE DISHES	6

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French Frie	es Sweet Pot	ato Fries
Cole Slaw	Kettle Chips	Fruit

SIGNATURE ITEMS

Tuscan Chicken Baguette Arugula, Bacon, Havarti, Parmesan Aioli	22
Breakers West Club Sandwich Bacon, Lettuce, Tomato, Mayo, Choice of Roasted Turkey Breast, Tuna Salad or Chicken Salad	20
Tequila Buffalo Chicken Wrap Lettuce, Sliced Tomato, Blue Cheese	23
Breakers West Omelet ^(gf) Choice of Fillings	18
The Rachel Roasted Turkey, Sauerkraut, Swiss, Thousand Island Dressing, Choice of Bread	22
BURGERS & HANDHELDS	
The Clubhouse Twin Patty Smash Burger* American and Cheddar Cheese, Lettuce, Tomato, House Sauce	22
Turkey and Granny Smith Apple Burger Shredded Lettuce, Havarti, Parmesan Aioli, Bread and Butter Pickles	23
Tavern Ham & Augusta Pimento Cheese Pickles, Buttered Bun	21
Shaved Pastrami Melted Swiss, Thousand Island Dressing, Toasted Onion Bun	22
Classic Kosher Hot Dog Sauerkraut, Deli Mustard, Relish	15
Fish Tacos Salsa, Guacamole, Queso Fresco	24

WEEKEND BRUNCH

Saturdays & Sundays Only	
Latke Eggs Benedict* Chive Smear, Smoked Salmon or Pastrami, Tomato, Hollandaise	31
Classic Eggs Benedict* Hollandaise	23
Blueberry Pancakes ^(v) House Made Maple Blueberry Jam, Cinnamon Butter Crumble	16
Toasted Brioche B.E.L.T.* Bacon, Fried Egg, Lettuce, Tomato, Mayo	18
NY Pastrami Scramble Swiss, Onions, Peppers, Potatoes	19
Breakers West Omelet ^(gf) Choice of fillings	18

(gf) gluten free (ve) Vegan (v) Vegetarian As a courtesy to our other members, please refrain from using cellular phones in the restaurant. All prices subject to service charge and state sales tax. Pricing reflects a 10% savings for Club Members. A charge of \$4 will apply to all sharing requests. Please inform your server of any food allergies. Common fryer oil and grill are used and not all ingredients are listed. Your safety is important to us. *Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.