

## BREAKFAST

Friday- Sunday 8AM to 11AM

### GRAINS

GLUTEN FRIENDLY PANCAKES 	\$9
<i>Add Strawberries, Bananas, Chocolate Chips or Blueberries</i>	\$1
<i>Add any additional toppings for \$0.50 /each</i>	
BUTTERMILK PANCAKE STACK	\$7
<i>Add Strawberries, Bananas, Chocolate Chips or Blueberries \$1</i>	
<i>Add any additional toppings for \$0.50 /each</i>	
GREEK VANILLA PARFAIT**	\$6
<i>With Strawberries, Blueberries, Granola and Raspberry Sauce</i>	
CLASSIC FRENCH TOAST	\$10
<i>Topped with your choice of Blueberry or Strawberry Sauce, Whipped Cream and Powdered Sugar</i>	

### TRADITIONAL BREAKFAST

TWO EGGS YOUR WAY**	\$9
<i>Served with your choice of Bacon, Sausage or Seasonal Fruit and either Multigrain or White Toast</i>	
STEAK AND EGGS**	\$16
<i>Served with Crispy Breakfast Potatoes and either Multigrain or White Toast</i>	
<i>Add Caramelized Onions and Mushrooms for</i>	\$2
TWO BISCUITS WITH SAUSAGE GRAVY	\$7

### CLASSIC OMELETS

<i>All Omelets are served with Crispy Breakfast Potatoes</i>	
SOUTHWEST OMELET**	\$11
<i>With Ham, Cheddar, Red Peppers, Onions and Fire Roasted Salsa</i>	
VEGETABLE OMELET**	\$10
<i>With Red Peppers, Mushrooms, Broccoli, Tomatoes and Cheddar</i>	
HAM AND CHEDDAR CHEESE OMELET**	\$10
CHEDDAR CHEESE OMELET**	\$9

### BREAKFAST SANDWICHES

<i>Make it a meal and add Breakfast Potatoes for \$2</i>	
HAM, EGG AND CHEESE SANDWICH	\$5
<i>Served on an English Muffin</i>	
BACON, EGG AND SWISS SANDWICH	\$7.5
<i>Bacon, Avocado, Spinach and Swiss, served on a Plain Bagel</i>	
SAUSAGE, EGG AND CHEESE SANDWICH	\$5
<i>Served on a Buttermilk Biscuit</i>	

### KIDS

<i>Includes Orange Juice or Apple Juice</i>	
CEREAL WITH MILK AND BANANAS	\$7
SMALL SCRAMBLE WITH BACON	\$7
PANCAKE FACE	\$7



LOCATED ON THE SECOND FLOOR  
OF THE ENCORE CLUB

Breakfast,  
Friday - Sunday 8AM to 11AM Lunch  
and Dinner,  
Sunday - Thursday 11AM to 8PM  
Friday and Saturday 11AM to 9PM  
321.710.8164



DELIVERY  
MENU  
321.710.8164

7635 Fairfax Drive, Reunion FL 34747

## APPETIZERS

ARANCINI	\$9
<i>Fresh Mozzarella, stuffed risotto spheres, served in our house made marinara</i>	
SPINACH AND ARTICHOKE DIP**	\$8
<i>Served with garlic &amp; parmesan toast points</i>	
CHICKEN WINGS**	\$11.5
<i>Tossed in choice of Sweet Thai Chili, BBQ or Buffalo sauce. Served with Blue cheese dressing and celery sticks.</i>	
FRESH GUACAMOLE** 🌿	\$9
<i>Served with house cut corn tortilla chips and fire roasted salsa</i>	
FAJITA QUESADILLA	\$9
<i>Seasoned chicken breast sautéed with peppers and onions, melted mozzarella in a flour tortilla. Served with sour cream and fire roasted salsa. Substitute Shrimp or Steak \$5</i>	

## SALAD/SOUP

Add Chicken \$4 • Add Steak \$6 • Add Shrimp \$6 • Add Salmon \$7

AVOCADO COBB (GF)	Half \$7 Full \$13
<i>Chopped romaine, hass avocado, roasted corn, grape tomatoes, bacon, egg, blackened chicken, tossed in blue cheese dressing</i>	
TOMATO CAPRESE	Full \$6
<i>Fresh Mozzarella, tomatoes, fresh basil and balsamic glaze</i>	
STEAK SALAD	Full \$15
<i>Mixed Greens, hass avocado, roasted corn, grape tomatoes, cotija cheese, tossed in roasted Chipotle dressing. Topped with a Chimichurri dressed sirloin steak.</i>	
SPINACH SALAD (GF)	Half \$7 Full \$12
<i>Baby spinach, seasonal berries, toasted almonds and goat cheese, tossed in honey balsamic vinaigrette dressing</i>	
SOUP OF THE DAY	Cup \$3 Bowl \$5

## HANDHELDS

Handhelds served with fries. Substitute cup of soup, seasonal vegetables, side salad, or fresh fruit for \$2. Substitute onion rings for \$3

GRILLED SHRIMP TACOS**	\$14
<i>Seasoned shrimp, topped with cilantro, onions, cotija cheese, salsa verde and crema Mexicana. Served on warm flour tortillas</i>	
GRILLED CHICKEN SANDWICH**	\$12
<i>Grilled chicken breast, Swiss cheese, sweet mustard, applewood smoked bacon, lettuce, tomato on a toasted brioche bun</i>	
TURKEY MELT**	\$13
<i>Thick cut sourdough bread, oven roasted turkey, applewood smoked bacon, Swiss cheese, tomato and lettuce with chipotle aioli</i>	

## BURGERS

Burgers served with fries. Substitute cup of soup, seasonal vegetables, side salad, or fresh fruit for \$2. Substitute onion rings for \$3

FINNS BURGER**	\$12
<i>Half pound angus burger, American cheese, lettuce, tomato, red onion, Russian dressing on a toasted brioche bun</i>	
FARMHOUSE BURGER**	\$15
<i>Half pound angus burger, tomato, Swiss cheese, over medium egg, applewood smoked bacon, garlic cilantro aioli on a toasted brioche bun</i>	
BACON BLUE BURGER	\$13
<i>Half pound angus burger, blue cheese, caramelized onions, bacon, garlic aioli on a toasted brioche bun</i>	
NO.7 BURGER**	\$11
<i>Crispy house made black bean burger, tomato, hass avocado, lettuce and chipotle aioli, on a toasted brioche bun. Substitute bun for lettuce cups \$5.0</i>	
<i>*Plant based option available</i>	

## ENTREES

ASIAN STIR FRY	\$12
<i>Broccoli, carrots, sugar snap peas, onions and mushrooms, sautéed in a sesame-ginger soy sauce. Served over jasmine rice. Add Chicken \$4 Add Shrimp \$6 Add Steak \$6</i>	
BLACKENED SHRIMP PASTA	\$18
<i>Capellini pasta, sundried tomato cream sauce, mushrooms, roasted garlic, spinach and blackened shrimp</i>	
NEW YORK STRIP (GF)	\$25
<i>10oz seared NY Strip, topped with a mushroom &amp; brandy cream sauce. Served with seasonal vegetable and scalloped potatoes</i>	
CEDAR PLANK SALMON (GF)	\$20
<i>Pan seared salmon baked atop a cedar plank, finished with a grain mustard glaze. Served with seasonal vegetable and scalloped potatoes</i>	
STUFFED CHICKEN BREAST (GF)	\$18
<i>Frenched chicken breast stuffed with artichoke, spinach and goat cheese, topped with a white wine garlic spinach cream sauce. Served with scalloped potatoes</i>	
BRAISED MUSHROOM RAVIOLI 🌿	\$16
<i>Classic raviolis, shallots, garlic, spinach, baby portobellos</i>	
CHEF'S SPECIAL	\$**
<i>Ask your server about today's Chef Special</i>	

## DESSERTS

SALTED CARAMEL CHEESECAKE	\$7
<i>Decadent New York style cheesecake layered with swirls of salted caramel, lightly dusted with cinnamon-sugar blend</i>	
CAST IRON COOKIE (GF)	\$7
<i>Chocolate chip cookie baked in a cast iron skillet topped with vanilla ice cream and chocolate syrup.</i>	
KEY LIME PIE	\$6
<i>Raspberry sauce, fresh lime and whipped cream</i>	
CHOCOLATE BROWNIE	\$8
<i>Topped with chocolate sauce, caramel sauce, vanilla ice cream, and whipped cream</i>	
VANILLA CRÈME BRULEE (GF)	\$5
<i>Creamy vanilla custard topped with chef's choice of fresh fruit</i>	

## KIDS MENU \$7.95

Served with milk, chocolate milk, soft drink or apple juice

ANGEL HAIR PASTA WITH ALFREDO OR MARINARA SAUCE	
MACARONI AND CHEESE	
PAN SEARED CHICKEN BREAST WITH FRUIT (GF)	
CHEESEBURGER WITH FRIES	
CHICKEN FINGERS WITH FRIES	
GRILLED CHEESE SANDWICH WITH GARDEN SALAD	
KIDS FRESH FRUIT SMOOTHIES 12oz	\$5.50
<i>Strawberry, Banana, Mango, Tropical or Pina Colada</i>	

## SIDES

JASMINE RICE (GF)	\$2.5
SEASONAL VEGETABLES (GF)	\$3
SEASONAL FRUIT (GF)	\$3.5
ONION RINGS	Side \$5 Basket \$9
FRIES	Side \$3 Basket \$5
SIDE CAESAR OR GARDEN SALAD	\$3.5

## BEVERAGES

COKE, DIET COKE, SPRITE	\$2
FRESH BREWED ICED TEA	\$2.5
VOSS 375ML STILL OR SPARKLING	\$3
VOSS 800ML STILL OR SPARKLING	\$6
PERRIER SPARKLING	\$2.5
TAZO ASSORTED TEA	\$3
NESPRESSO	\$3
NESPRESSO CAPPUCCINO	\$5
BOX OF COFFEE (8 CUPS)	\$25

🌿 = Plant Based

(GF) = Gluten Friendly

\*\* = This item can be prepared gluten friendly, ask your server for more details  
 Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server if you have any allergens or have special dietary requirements