

**CURB-SIDE
& LIMITED DELIVERY
AVAILABLE**



**FOR RESERVATIONS
CALL (941) 255 -0994
OR ONLINE AT RESY.COM**

1951 TAMIAMI TRAIL, PORT CHARLOTTE, FL 33948

Serving Lunch from 11:30 – 3:00 and Dinner from 4:00 – 9:00 Mon - Sat. Entertainment nightly

#1 WINNER OF 'A TASTE OF PUNTA GORDA'

LUNCH MENU

SOUPS

— **New England Seafood Chowder**—
Cup 6.95 Bowl 10.95

— **Soup of the Day** —
Cup 5.95 Bowl 8.95

SALADS

— **Harvest** — 8.95

Mixed Greens, Cherry Tomatoes, Carrots, Cucumbers, Walnuts, Dried Cranberries,
Chèvre, with a White Balsamic Vinaigrette

— **Wild for Berries** — 10.95

Fresh Mixed Greens Topped with Fresh Strawberries, Blackberries, Blueberries
Roasted Sunflower Seeds, Baby Mozzarella and Citrus Vinaigrette

— **Caesar** — 8.95

Baby Romaine Heart, Asiago Cheese, Sour Dough Croutons with Caesar Dressing

*** Add a Protein to your Salad ***

Add; Grilled Chicken 6, Beef Tenderloin 8, Grilled Shrimp 9, or Grilled Salmon 8

ENTREES

All Served with French Fries and a House Pickle.

— **SoBe Cuban** — 12.95

Crusted French Bread, Ham, Pork, Swiss, Mustard, Pickle

— **5th Ave French Dip** — 12.95

Roasted Prime Rib, Au Jus Dipped, Provolone Cheese, French Bread, Horseradish Cream Sauce

— **Boca Grande** — 11.95

Roasted Turkey, Swirl Rye Bread, Romaine, Tomato, Cucumber,
Provolone Cheese, and Herb Aioli Spread

— **Babcock Trails** — 12.95

Turkey, Avocado, French Bread, Romaine, Tomato, Cucumber and Herb Avocado Spread

— **Reuben** — 12.95

Hot Corned Beef, Sauerkraut, Swiss Cheese, Homestyle 1000 Island Spread, Served on Swirl Rye Bread & Grilled to Perfection. Also available as a Turkey Reuben

— **David's Fish & Chips** — 13.95

Deep Fried Haddock, Key-Lime Tartar, French Fries

— **Catch of the Day Sandwich** — 13.95

Grilled, Fried or Blackened with Lettuce, Tomato, Red Onion on a Toasted Potato Roll

— **Fried Shrimp Po'boy** — 12.95

Lettuce, Tomato, Spicy Aioli, served on French Bread

— **Blackened Chicken BLT** — 12.95

6 oz. Chicken Breast, Bacon, Lettuce, Tomato, Good n' Evil Aioli Sauce, on a Potato Roll

— **Muffuletta** — 12.95

New Orleans Classic Sandwich; Olive Sauce, Ham, Salami, Mortadella, Capicola, Provolone on French Bread

— **Ahi Tuna Martini** — 13.95

Ahi Tuna, Fried Wonton, Fresh Cucumber, Avocado, Radish, Scallion, with a Trio of Sauces, Soy Glaze, Sweet Chili Aioli, and Wasabi Cream

— **Salt and Pepper Calamari** — 13.95

Orange Cilantro Glaze, Scallion, and Fresh Jalapeno

— **Jazzy Mussels** — 12.95

Steamed with Andouille Sausage, Blistered Cherry Tomato, Roasted Fresh Corn in a White Wine Garlic Butter Sauce, Crostini **GF minus crostini.**

— **Linguine Bolognese** — 11.95

Homemade Meat Sauce "Small Plate"

— **Good and Evil Chicken Wings** — 11.95

Pecan Blue Cheese Dressing. The name says it all! **GF**

— **Chicken Liver Pate** — 9.95

With Cognac, Assorted Seasonal Condiments, Crostini **GF minus crostini.**

— **8 oz. Black Angus Beef Hamburger** — 13.95

Served with Lettuce Tomato and Onion

Topping choices: American, Cheddar, Swiss, Bleu Cheese, Mushrooms, Bacon, Sautéed Onions .75 ea.

— **French Fries** — 3.95

****GF= Gluten Free Options**

DESSERTS

- Creme Brulée — 8.95 GF
- Mississippi Mud Pie — 8.95
 - Key Lime Pie — 7.95
 - Lemon Sorbet— 6.95 GF
- Chocolate Lava Cake — 5.95 — a la mode 8.95
 - Berries & Cream — 6.95 GF
- Vanilla Ice Cream w/ Chocolate Sauce or Caramel Sauce — 5.95 GF

Sodas 3.00, Drip Coffee 3.0, Espresso 5.00, Cappuccino 5.00, or Tea 3.00
with your desert?

KIDS MENU

- Chicken Tenders with French Fries — 8.95
 - Linguine Bolognese — 8.95
- Kids Burger with French fries — 8.95

— OUR PRIVATE PARTY ROOM —

The 'Speakeasy' private dining room, located in the rear of the restaurant, is available for seating of up to 32 people. The private entrance is handicap accessible and has plenty of parking. There is a small lobby with a private bar and restroom facilities. This private room is available for corporate events, birthdays, retirements, wedding dinners or small receptions.

— CATERING —

Whenever, Wherever or Whatever
Your custom menu or off our menu. We will work with you.

CONSUMER ADVISORY

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of increases your risk of contracting a food borne illness – especially if you have certain medical conditions.

Provided by the Florida Department of Business and Professional Regulations
Division of Hotels and Restaurants. www.MyFloridaLicense.com
Section 3-603.11, 2001 FDA Food Code