

PORTHOLE

lunch menu

SOUP AND SALAD

- Soup du Jour** 6.
Classic French Onion Soup 9.
Rich onion soup, garlic crouton, melted Gruyère.
Sesame Crusted Tuna 19.
Presented rare, sliced, seaweed salad, crispy wonton, ginger & wasabi.
- GF Avocado Supreme Salad** 12.
Fresh avocado, asparagus, roasted red peppers, mixed lettuces, choice of dressing.
Add Albacore Tuna Salad or Chicken Salad + 5.
Add Lump Crab Salad + 8.
- GF Roasted Beet Salad** 14.
Roasted beets, Boursin whipped ricotta, mandarin oranges, candied pine nuts, arugula & mixed greens and citrus vinaigrette.
- GF SYC Cobb Salad** 19.
Mixed greens, tomatoes, boiled eggs, bacon, avocado, blue cheese, choice of dressing, choice of grilled shrimp or grilled chicken.
- SYC Garden or Signature Caesar** 10.
Add Grilled Chicken, Shrimp or Salmon + 9.
Add Grouper + 18. Ahi Tuna + 12.

FROM THE GRILL

Includes choice of one side. Served with lettuce, tomato, onion, brioche bun (GF bun available).

- 8 oz. Grilled Angus Beef Burger** 14.
Grilled Chicken Breast Sandwich 14.
Black Bean & Veggie Burger 14.
V Impossible Burger 14.

Customize with: sautéed mushrooms, caramelized onions, smoked bacon, roasted red peppers, avocado, Swiss, American, provolone or cheddar cheese.

LIGHT ENTRÉES

- GF Taghazout Grouper** 29.
5oz. grouper fillet, Taghazout dusted, pan seared & finished with jicama slaw & mango gastrique. Jasmine rice & seasonal vegetables.
- GF V Falafel Salad** 19.
Traditional style falafels presented with roasted vegetables over mixed greens with tahini vinaigrette.
- GF Steak & Frites** 29.
5 oz. Filet mignon grilled to your preference. Chimichurri & house made brined steak fries.

SANDWICHES

Includes choice of one side

- Avocado Toast** 12.
Griddled sour dough bread, avocado, goat cheese, micro lettuces, and roasted shallot vinaigrette.
Add grilled Salmon +9
- Traditional Turkey Club** 14.
Double decker, three toasted slices, choice of bread, turkey, bacon, lettuce, tomato & mayo.
- V Falafel "Gyro"** 15.
House made falafels presented in grilled pita with lettuce, tomato, onion, and tahini dressing.
- Monte Cristo** 16.
Ham, turkey, cheddar & Swiss egg dipped and griddled. White balsamic raspberry jam.
- Grilled Grouper Sandwich** 29.
5oz fillet of Florida grouper grilled & set over griddled brioche bun with jicama slaw.
- Maine Lobstah Roll** 34.
Chunk lobster meat lightly blended with celery, lemon & mayo on traditional style griddled bun.
- Tuna Melt** 14.
Open faced on griddled rye bread with tomato & Swiss cheese.

LUNCH COMBO

- Choose Two** 15.
- French Onion Soup / Soup du Jour
- ½ House Salad / ½ Caesar / ½ Roasted Beet Salad
- ½ Avocado Toast / ½ Monte Cristo / ½ Tuna Melt / ½ Turkey Club

SIDES

French Fries / Onion Rings / Cole Slaw
Sweet Potato Fries / Fresh Fruit

DESSERTS

- GF Ice Cream by the Scoop** 4.
Vanilla, chocolate, or sorbet.
- Key Lime Pie** 8.
Graham cracker crust, whipped cream.
- Chocolate Melting Cake** 8.
Molten fudge center, vanilla ice cream.
- GF Creme Brûlée** 8.
with fresh berries.
- Chef's Special Selection of the Day** 8.