

Sandwiches and More

Starters

THE LOCAL BURGER \$16.00 CARIBBEAN QUESADILLA \$12.00 One half pound of seasoned and seared ground Cheddar jack cheese, peppers, and onions folded Add Bacon +\$2 Add Chicken +\$4 beef, with your choice of cheese and dressed into a flour tortilla served with sour cream and salsa Add Pulled Pork +\$4 with lettuce, tomato, onion, and pickle slices, served with fries. **BEEF SLIDERS** \$14.00 Three all beef sliders topped with bacon and \$18.00 PHILLY CHEESE STEAK cheddar cheese Shaved Beef, with peppers, onions and TRADITIONAL WINGS 5 wings \$11.00 mushrooms, topped with your choice of cheese on a toasted sub roll. served with fries 10 wings \$17.00 Fried naked or tossed in your choice of buffalo, BBQ, garlic parmesan or honey sriracha. 15 wings \$22.00 **CHICKEN BLT** Served with your choice of bleu cheese or ranch \$15.00 Fried or Grilled Chicken Breast with bacon. **HOMEMADE NACHOS** lettuce, and tomato, served with fries \$14.00 Seasoned beef, black olives, sliced jalapenos, Add Chicken +\$4 CHICKEN TENDERS tomato, cheddar, and Monterey jack cheese Add Pulled Pork +\$4 \$14.00 sauce on corn tortilla chips with sour cream and Five Chicken tenders fried golden brown, With salsa. Choice of sauce on the side served with fries \$14.00 \$19.00 **VEGETABLE SPRING ROLLS** FRIED GROUPER SANDWICH 5 vegetable spring rolls served with soy and Thick and juicy filet of fried grouper served honey sriracha sauce with lettuce, tomato, onion, and house sauce on a toasted sub roll. Served with fries \$14.00 LOADED FRIES **BLACKENED MAHI WRAP** \$16.00 Fries, loaded with bacon, pulled pork, cheese sauce, signature sauce and green onions. Blackened Mahi with homemade pico de gallo, aioli and shredded romaine in a flour tortilla \$14.00 **HUMMUS & FETA** served with fries Hummus and feta Topped with Pesto. Fresh

Pastas

Served with Garlic Bread

FISH & CHIPS

Two filets in our local breading fried & served

with fries, tartar sauce & malt vinegar

ALFREDO

Crisp Vegetables and Olives.

\$14.00

\$16.00

Creamy Alfredo sauce over a bed of linguine

Add Chicken +\$4

LOCAL LOCO MAC

made hummus. A blend of Garlic, Lemon, Olive

oil, and Feta served with warm pita wedges,

\$14.00

Macaroni in a thick & rich cheese sauce topped with crispy bacon, jalapenos and tomatoes

Add Chicken +\$4 Add Pulled Pork +\$4

HOMEMADE CHICKEN PARMESAN

\$16.00

6 oz Chicken breast lightly breaded and topped with a homemade marinara sauce, mozzarella and parmesan cheese served atop a bed of linguine





\$32.00

\$18.00

\$19.00

\$22.00

\$18.00

Entrees

Served with your choice of two sides

THE LOCAL SIGNATURE RIB EYE

12 oz Thick cut, marbled rib eye, lightly seasoned and grilled to perfection

SMOTHERED PORK CHOP

Fried pork chop topped with arilled onions and mushrooms smothered in our homemade brown

SOUTHWEST CHICKEN

Grilled marinated chicken breast topped with mushrooms, bacon and pepper jack cheese drizzled with our signature sauce

BLACKENED OR GRILLED MAHI

6 oz Mahi filet served with fresh pico de gallo

CLASSIC CHOPPED STEAK

Grilled chopped steak with sauteed mushrooms, grilled onions and a house made gravy

Sides

BAKED POTATOES	\$4.00
CHEFS VEGETABLES	\$4.00
FRENCH FRIES	\$4.00
MAC & CHEESE	\$4.00
CAESAR SALAD	\$4.00
HOUSE SALAD	\$4.00
GARLIC BREAD (4)	\$4.00

Salads

COBB SALAD

A healthy serving of romaine topped with grilled chicken, bacon, tomatoes, cucumbers, black olives, eggs and bleu cheese crumbles

CAESAR SALAD

Fresh crisp romaine tossed with creamy Caesar dressing topped with shaved parmesan and croutons

TACO SALAD

Chopped romaine, seasoned beef, diced tomatoes, peppers and onions, black olives, shredded cheese, and avocado ranch

\$18.00

\$12.00

Add Chicken +\$4

\$14.00

Add Chicken +\$4

\$7.00

\$8.00

\$8.00

Desserts

NEW YORK CHEESE CAKE

New York style Cheesecake topped with a Strawberry Sauce

CHOCOLATE CAKE

Rich chocolate cake with a creamy chocolate frosting. Drizzled with a chocolate sauce.

CARROT CAKE

Thick fluffy carrot cake with a vanilla frosting drizzled in a caramel sauce.

Room Service Fee \$2.75 with Automatic 21% gratuity



^{*}Gluten free options upon request*