# Café Gauguin

## Breakfast Menu-Served daily from 6:30 AM-11:30 AM

Breakfast Buffet-Enjoy our lavish breakfast buffet featuring made-to-order omelets, hot and cold cereals, seasonal fruit, eggs, breakfast meats and fresh bakeries, coffee and juice included. 6:30 a.m.–10:30 a.m., $16.95

## Egg Entrées

All scrambled egg dishes and omelets may be prepared with egg beaters or egg whites.

Gauguin Club Breakfast-Three Eggs any style, Breakfast Potatoes and Choice of Bacon or Sausage Links $13.95

Breakfast Skillet-Breakfast Potatoes served with Spicy Andouille Sausage and topped with Eggs cooked any style and Melted Cheddar Cheese $13.50

Breakfast Quesadilla-Spicy Sausage, Sweet Peppers, Monterey Jack Cheese and Eggs grilled in a Flour Tortilla, served with Breakfast Potatoes $13.25

Eggs Benedict-Two Poached Eggs and Canadian Bacon served on a Grilled English Muffin, topped with Hollandaise Sauce $14.00

Omelet-Select your own filling from the following choices: Spicy Andouille Sausage, Ham, Bacon, Onion, Bell Peppers, Sliced Mushrooms, Diced Tomatoes, Swiss, Cheddar, or Pepper Jack Cheese $13.50

## From the Griddle

All served with Whipped Butter and Maple Syrup

Old Fashioned Malted Pancakes $10.95

Malted Belgian Waffle-Served with Whipped Cream and Fresh Strawberries $11.95

Wild Blueberry Pancakes-Layered with Bananas and Blueberries $11.95

Arepas & Roast Pork Scramble-White corn cakes topped with roast pork and eggs, served with rice & beans, fresh pico and queso fresco $13.50

Stuffed Brioche French Toast-Filled with Sweet Cream & Strawberries, topped with fresh berry compote $12.95

## Hot & Cold Cereals

Hearty Oatmeal-Served with Brown Sugar and Raisins $5.00

Southern Style Grits-$4.75

Selection of Cold Cereals-With Choice of Skim, Low-Fat 2%, or Whole Milk $4.50

With Fresh Sliced Bananas or Strawberries, add $1.75

## Bakery

Basket of Toast or English Muffin $2.75

Flaky Croissant, Muffin, or Fruit-Filled Danish $2.95

Bagel with Cream Cheese $3.95

## A La Carte Side Orders-$2.75

Apple Smoked Bacon

Sausage Links

Smoked Canadian Bacon

Grilled Cured Ham

Breakfast Potatoes

## Fresh Fruits

Straight From the Crate-Seasonal melon, pineapple, berries, nut bread and Gourmandise cheese $12.50

Sliced Seasonal Melon $4.95

Fresh Fruit $4.95

Indian River Grapefruit $2.95

Consumption of undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All checks include 18% gratuity and applicable state sales tax.

## Lunch & Dinner Menu

Lunch Buffet-Soups, Salads, hot entrée selections and ice cream sundae bar. Featuring a create-your-own deli sandwich station. Served from 11:30 a.m.–2:30 p.m. $15.95

Dinner Buffet-Soups, Salads, hot entrée selections and ice cream sundae bar. Featuring Prime Rib carving station, decadent shrimp cocktail and Chef’s creation pasta station. Served from 5:00 p.m.–10:00 p.m. $23.95

## Soups

Soup of the Day-Ask your server for today’s freshly prepared selection Cup $5.00/ Bowl $6.00

French Onion Soup-Baked with Jarlsburg, Gruyere, and Parmesan $8.00

## Palette of Salads

Gauguin House Salad-Field Greens, Radicchio, Watercress, Tomato and Cucumber served with a Blood Orange Vinaigrette $8.00

Straight From the Crate-Seasonal Melon, Pineapple, Berries, Nut Bread and Gourmandise Cheese $12.50

Cobb Salad-Grilled Chicken, Bleu Cheese, Olives, Diced Tomatoes, Chopped Eggs and Bacon with Balsamic Vinaigrette $13.95

Gauguin Caesar Salads-Tossed with Caesar Dressing, Toasted Croutons and Parmesan Cheese $10.95

With Seared Salmon, Gulf Shrimp, Grilled Chicken, or Beef $13.50

Chinese Chicken Salad-Mixed Greens with Chicken Breast, Rice Noodles, Toasted Sesame Seeds and Scallions, served with an Asian Hoisin Dressing $13.95

## Starters

Café Bruchetta-Grilled multi-grain topped with tomato, artichoke, olives, basil, garlic, and extra virgin olive oil $10.00

Firecracker Shrimp Rolls-With Sweet Heat Sauce $12.50

Cruzan Spicy Chicken Wings-With Honey, Mango and Rum Glaze $9.95

San Marco Shrimp Cocktail-Uncle Mike’s remoulade and guava BBQ sauce $12.00

## Entrees

Pasta & Broccolini-Gemelli pasta tossed with roasted garlic, Broccolini, shitake mushrooms, basil, and fresh tomato, topped with Shitake Mushrooms and Parmesan $14.50

With Grilled Chicken or Gulf Shrimp $16.50

Breaded Chicken Tenders-Served with gourmet steak fries and your choice of BBQ or honey mustard dipping sauce $9.00

Chicken Quesadillas-Smoked Chicken, Fiesta Corn, Poblano Peppers and Monterey Jack Cheese, served with Pico, Guacamole, Sour Cream, Rice and Beans $13.50

Glazed Salmon Gauguin-With Honey and Soy, served with Baby Bok Choy and Steamed Rice $17.50

New England Fish and Chips-Beer Battered, served with Cole Slaw, Lemon and Malt Vinegar $15.00

Lemon Breast of Chicken & Grilled Artichoke-Served with fingerling potatoes and rosemary au jus, topped with arugula & feta relish, drizzled with balsamic $15.00

Everglades Grilled Angus Filet-Served with roasted Garlic Fingerling Potatoes and Baby Vegetables. Complemented with Pinot Noir Demi Sauce-5 ounce $33.00/8 ounce $35.00

## Sandwiches & Burgers

Caribbean Club-Roast Turkey and Apple Smoked Bacon, Cilantro Mayonnaise, Lettuce, Tomato and Pepper Jack Cheese rolled in a Tortilla, served with Terra Chips $12.50

Jerk Chicken Sandwich-Topped with Roasted Pepper Relish, Monterrey Jack Cheese and Mango Catsup, Au Jus and Steak Fries $13.00

Grilled Vegetable Kaiser-Herb-marinated grilled asparagus, peppers & squash, topped with feta and organic baby greens, drizzled with balsamic & olive oil and served with Terra Chips $11.00

Prime Rib French Dip-Herb Crusted Prime Rib served on a Toasted Baguette with caramelized Onions, Au Jus and Steak Fries $13.50

Three-Cheese Burger-Grilled Angus Burger topped with Swiss, American, Provolone, served with Lettuce, Tomato, Onion and Steak Fries. Substitute your Angus burger for a Turkey burger, Veggie burger or a Grilled Portabella Mushroom $13.00

Add Caramelized Onions, Sauteed Mushrooms, or Bacon $1.00

## Desserts

Florida Key Lime Pie-Garnished with Fresh Cream $6.00

Chocolate Overload-With raspberry Puree $6.00

Chocolate Pecan Pie-With Warm Bourbon Sauce $6.00

Milk Shakes-Chocolate, Vanilla or Strawberry, topped with Whipped Cream and a Cherry $4.50

New York Style Cheesecake-With Fresh Berries and Whipped Cream $6.00

Brailled by the National Federation of the Blind

(410)-659-9314

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