# Café Gauguin

## Breakfast Menu

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.

Fresh Fruits and Juices

Juices- Florida Orange, Grapefruit, Apple, Cranberry, Prune, Tomato or V-8 $3.50

Fresh Fruit Cup $4.95

Sliced Seasonal Melon $4.95

Indian River Grapefruit $2.95

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

## 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 Link and choice of Toast or English Muffin $12.95

Breakfast Skillet-Breakfast Potatoes served with Spicy Sausage and topped with Eggs cooked any style and Melted Cheddar Cheese $12.95

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 $13.95

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

## From the Griddle

All served with Whipped Butter and Maple Syrup

Old Fashioned Buttermilk Pancakes $10.95

Wild Blueberry Pancakes-Layered with Bananas and Blueberries $11.95

Cinnamon Raisin French Toast-Dusted with Cinnamon and Powdered Sugar $11.95

Belgium Waffle-Served with Whipped Cream and Fresh Strawberries $11.95

## Hot & Cold Cereals

Hearty Oatmeal-Served with Brown Sugar and Raisins $4.75

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

Fruit or Bran Muffin $2.95

Bagel with Cream Cheese $3.50

Flaky Croissant $2.95

Fruit Filled Danish $2.95

Two Slices of Toast $2.75

English Muffin $2.75

##  A La Carte Side Orders

Apple Smoked Bacon $3.25

Canadian Bacon $3.25

Sausage Links $3.25

Grilled Cured Ham $3.25

Breakfast Potatoes $2.75

Consumption of undercooked meats or seafood may be a health hazard.

All checks include 18% gratuity and applicable state sales tax.

##  Lunch & Dinner Menu

Buffet Gauguin-Indulge in our exquisite array of Soups, Salads, Hot Entrée Selections, Decadent Desserts and Ice Cream Sundae Bar.

Lunch Buffet-Featuring a Create-Your-Own Deli Sandwich Station and Salad Bar 11:30 a.m. – 2:30 p.m.

Dinner Buffet-Featuring Prime Rib Carving Station, Pasta Station, Shrimp Cocktail and

International Cheese Display 5:00 p.m. – 10:00 p.m.

## Soups

Soup of the Day-Prepared fresh daily $5.00

French Onion Soup-Baked with Three Cheeses $6.00

## Starters

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

San Marco Shrimp Cocktail-Served with Uncle Mike’s Remoulade & Guava BBQ Sauce $12.00

Firecracker Shrimp Rolls-With Sweet Heat Sauce $12.50

## Palette of Salads

Gauguin House Salad-Field Greens, Radicchio, Watercress, Tomato and Cucumber served with a Blood Orange Vinaigrette $7.50

Gauguin Caesar Salad-Tossed with Caesar Dressing, Toasted Croutons and Parmesan Cheese $9.50

With Pan Seared Salmon $13.50

With Gulf Shrimp $13.50

With Beef $13.50

With Grilled Chicken $12.50

Cobb Salad-Grilled Chicken, Bleu Cheese, Olives, Diced Tomatoes, Chopped Eggs and Bacon with Balsamic Vinaigrette $12.50

Chinese Chicken Salad-Mixed Greens with Chicken Breast, Rice Noodles, Toasted Sesame Seeds and Scallions, served with an Asian Hoisin Dressing $12.50

Straight from the Crate-Seasonal Melon, Pineapple, Berries, Kiwi, Nut Bread and Gourmandise Cheese

$12.50

## Sandwiches & Burgers

Caribbean Club-Roast Turkey and Apple Smoked Bacon, Cilantro Mayonnaise, Lettuce, Tomato and Pepperjack Cheese rolled in a Tortilla, served with Terra Chips $11.50

Spinach and Tomato Vegetable Wrap-Wild Greens, Grilled Vegetables, Roasted Corn and Black Beans, Guacamole and Montrachet Cheese, served with Terra Chips $10.95

Three-Cheese Burger-Choice of Grilled Angus Beef, Turkey, Veggie or Grilled Portabella Mushroom

Topped with Swiss, American, Provolone, served with Lettuce, Tomato, Onion and Steak Fries $12.50

Add Bacon $1.00

Jerk Chicken Sandwich-Topped with Roasted Pepper Relish, Jack Cheese and Mango Catsup, Au Jus and Steak Fries $12.50

Prime Rib French Dip-Herb Crusted Prime Rib served on a Toasted Baguette with caramelized Onions, Au Jus and Steak Fries $12.50

## Entrees

Chicken Quesadillas-Smoked Chicken, Fiesta Corn, Poblano Peppers and Monterey Jack Cheese, served with Pico, Guacamole, Sour Cream and Rice and Beans $12.50

Penne Gauguin-Plum Tomatoes, Roasted Garlic, Fresh Spinach, Shiitake Mushrooms and Pesto Butter $13.50

With Grilled Chicken $15.50

With Gulf Shrimp $16.50

Mojo Chicken-Jamaican Rubbed Chicken with Black Beans and Rice, Mojo Sauce, Sweet Plantains and Pico de Gallo $14.95

Fish and Chips-Beer Battered, New England Style, served with Cole Slaw, Lemon and Malt Vinegar $14.25

Glazed Salmon Gauguin-With Honey and Soy, served with Crispy Vegetables and Steamed Rice $17.50

Everglades Grilled Angus Filet-Served with roasted Fingerling Potatoes and Baby Vegetables, complemented with Pinot Noir Demi Sauce- 5 oz. $29.00, 8 oz. $34.00

## Desserts

Florida Key Lime Pie-Garnished with Fresh Cream $5.95

Chocolate Pecan Pie-With Warm Bourbon Sauce $5.95

New York Style Cheesecake-With Fresh Berries and Whipped Cream $5.95

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

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# Wines

## Whites, Blush & Sparkling

Main Street Chardonnay, California-Glass, $8.00-Bottle, $32.00

Kendall Jackson Vintner Reserve Chardonnay, California-Glass, $10.00-Bottle, $40.00

Simi Chardonnay, California-Glass, $12.00-Bottle, $48.00

Kim Crawford Sauvignon Blanc, New Zealand-Glass, $11.00-Bottle, $44.00

Maso Canali Pinot Grigio, Trentino, Italy-Glass, $10.00-Bottle, $40.00

Ch. Ste. Michelle Vintner Select Riesling, Washington-Glass, $7.50-Bottle, $30.00

Montevina White Zinfandel, California-Glass, $6.75-Bottle, $27.00

La Marca Prosecco, Italy-Glass, $10.00-Bottle, $40.00

Ruffino Moscato D’Asti, Italy-Glass, $10.00-Bottle, $40.00

## Reds

Franciscan Cabernet Sauvignon, California-Glass, $16.00-Bottle, $64.00

H3 Columbia Crest Cabernet Sauvignon, Washington-Glass, $11.00-Bottle, $44.00

Main Street Cabernet Sauvignon, California-Glass, $9.00-Bottle, $36.00

Red Rock Merlot, California-Glass, $9.00-Bottle, $36.00

Markham Merlot, California-Glass, $15.00-Bottle, $60.00

Estancia Pinot Noir, California-Glass, $10.00-Bottle, $40.00

Penfolds Thomas Hyland Shiraz, Australia-Glass, $10.00-Bottle, $40.00

Alamos Malbec, Argentina-Glass, $9.00-Bottle, $36.00

Hayman & Hill Meritage, California-Glass, $10.00-Bottle, $40.00

Additional wine selections available from Everglades Restaurant’s extensive wine list

# Beers

## Domestic $4.75

Alligator Drool-Brewed for Rosen Hotel & Resorts

Budweiser

Bud Light

Coors Lite

Michelob Ultra

Miller Lite

O’Doul’s (Non Alcoholic)

Sierra Nevada Pale Ale

## Import $5.25

Amstel Light

Corona

Dos Equis

Guinness

Heineken

Kirin Ichiban

Negra Modelo

Newcastle Brown Ale

Sapporo Draft

Ask us about our seasonal selections and draft beers