

POINT ROYAL

LUNCH

\$20 LUNCH SPECIAL

Any item from the Sandwich or Salad Section with a glass of house wine, beer, or soda.

STARTERS

Soft Pretzels <i>Bourbon Cheese Sauce, Pickled Fresno</i>	7.00
Corned Beef & Cabbage Loaded Fries	7.00
Buttermilk Hushpuppies <i>Remoulade, Green Onions</i>	8.00
Green Chili Chicken Quesadilla <i>Cotija Cheese, Flour Tortilla, Roasted Tomato Salsa</i>	10.00
Mushroom Flatbread <i>Chihuahua Cheese, Truffle, Wild Mushrooms</i>	12.00
Avocado Toast <i>Blistered Tomatoes, Basil, Fresno Flakes, Stratiatella</i>	11.00
Black Chickpea Hummus <i>Pita Bread & Olive Tapenade</i>	8.00
Crab Croquettes <i>"Comeback Sauce"</i>	10.00

SALADS

Tossed Heirloom Lettuces <i>Shaved Carrots, Radish, Aged Sherry Vinaigrette</i>	14.00
Chicken Caesar <i>Romaine Lettuce, Sourdough Croutons, Parmesan, Traditional Dressing</i>	18.00
Turkey Cobb <i>Romaine, Arugula, Shaved Vegetables, Bleu Cheese, Bacon, Hard Boiled Eggs, Avocado, Chick Peas, Red Wine Vinaigrette</i>	17.00

SANDWICHES

CHOICE OF FRIES OR SALAD

Point Royal Burger <i>Special Blend Patty, Bread & Butter Pickles, Aged American Cheese, Remoulade, Bacon, Egg, Lettuce, Tomato</i>	16.00
Turkey Club <i>Bacon, Tomato, Avocado, Bibb Lettuce, Sweet Relish Mayo, Hard Boiled Egg</i>	17.00
Ybor Cuban Sandwich Dip <i>House Made Ham, Roasted Pork, Salami, House Made Pickles, Florida Swiss, Yellow Mustard, Pork & Beans Jus</i>	17.00

MAINS

Tuna Poke <i>Avocado Hass, Wakame, Radish, Carrots, Compressed Cucumber</i>	20.00
Fish & Chips <i>Fried Local Fish, Potatoes, House Tartar Sauce</i>	18.00
Country Style Fried Chicken <i>Paprika Butter, Coriander Honey, Corn Bread</i>	24.00
GZ Butter Poached Lobster Roll <i>Coleman's Mustard Sauce</i>	25.00

ON THE SIDE

Potato Salad	5.00
5 Cheese Mac & Cheese	5.00
Boardwalk Fries	5.00
Heirloom Lettuces	5.00

Executive Chef Jorge Negron
Chef Geoffrey Zakarian

POINT ROYAL

LUNCH

\$20 LUNCH SPECIAL

Any item from the Sandwich or Salad Section with a glass of house wine, beer, or soda.

STARTERS

Soft Pretzels <i>Bourbon Cheese Sauce, Pickled Fresno</i>	7.00
Corned Beef & Cabbage Loaded Fries	7.00
Buttermilk Hushpuppies <i>Remoulade, Green Onions</i>	8.00
Green Chili Chicken Quesadilla <i>Cotija Cheese, Flour Tortilla, Roasted Tomato Salsa</i>	10.00
Mushroom Flatbread <i>Chihuahua Cheese, Truffle, Wild Mushrooms</i>	12.00
Avocado Toast <i>Blistered Tomatoes, Basil, Fresno Flakes, Stratiatella</i>	11.00
Black Chickpea Hummus <i>Pita Bread & Olive Tapenade</i>	8.00
Crab Croquettes <i>"Comeback Sauce"</i>	10.00

SALADS

Tossed Heirloom Lettuces <i>Shaved Carrots, Radish, Aged Sherry Vinaigrette</i>	14.00
Chicken Caesar <i>Romaine Lettuce, Sourdough Croutons, Parmesan, Traditional Dressing</i>	18.00
Turkey Cobb <i>Romaine, Arugula, Shaved Vegetables, Bleu Cheese, Bacon, Hard Boiled Eggs, Avocado, Chick Peas, Red Wine Vinaigrette</i>	17.00

SANDWICHES

CHOICE OF FRIES OR SALAD

Point Royal Burger <i>Special Blend Patty, Bread & Butter Pickles, Aged American Cheese, Remoulade, Bacon, Egg, Lettuce, Tomato</i>	16.00
Turkey Club <i>Bacon, Tomato, Avocado, Bibb Lettuce, Sweet Relish Mayo, Hard Boiled Egg</i>	17.00
Ybor Cuban Sandwich Dip <i>House Made Ham, Roasted Pork, Salami, House Made Pickles, Florida Swiss, Yellow Mustard, Pork & Beans Jus</i>	17.00

MAINS

Tuna Poke <i>Avocado Hass, Wakame, Radish, Carrots, Compressed Cucumber</i>	20.00
Fish & Chips <i>Fried Local Fish, Potatoes, House Tartar Sauce</i>	18.00
Country Style Fried Chicken <i>Paprika Butter, Coriander Honey, Corn Bread</i>	24.00
GZ Butter Poached Lobster Roll <i>Coleman's Mustard Sauce</i>	25.00

ON THE SIDE

Potato Salad	5.00
5 Cheese Mac & Cheese	5.00
Boardwalk Fries	5.00
Heirloom Lettuces	5.00

Executive Chef Jorge Negron
Chef Geoffrey Zakarian

