

SOUPS & SALADS

HAND-CRAFTED SOUP OF THE DAY

cup 4 bowl 6 quart 10

HEIRLOOM TOMATO GAZPACHO

cup 4 bowl 6

GF THE "1905" SALAD 11

torn iceberg lettuce, vine ripened tomatoes,
beechwood smoked ham, imported swiss cheese batons,
sliced pimento stuffed spanish olives,
grated romano cheese,
"1905" vinaigrette

BERRY CRUNCH 9

chopped local baby lettuces, strawberries, blueberries,
blackberries, cinnamon crunch chick peas, sunflower seeds,
sherry-shallot vinaigrette

THE ITALIAN CHEF'S SALAD 12

hearts of romaine lettuce, genoa salami, pepperoni,
fresh basil chiffonade, sun-dried tomatoes,
imported provolone, artichoke hearts,
peperoncini, garlic croutons,
italian vinaigrette

GF PUB COBB 11

chopped local baby lettuces, vine ripened tomatoes,
cucumbers, applewood bacon, blue cheese crumbles,
avocado, hard poached egg,
choice of house-made dressing

GF SALAD TRIO 10

chicken, tuna and lemon-dill shrimp salads,
fresh blueberries and strawberries,
toasted pecans, local baby lettuces,
choice of house-made dressing

Salad Enhancements **grilled or blackened**

chicken 6 shrimp 8 salmon 9

Dressings and Vinaigrettes

classic buttermilk ranch, chunky bleu cheese,
greek vinaigrette, creamy balsamic, honey mustard,
champagne mimosa, italian vinaigrette, french,
thousand island, honey-lime vinaigrette, creamy caesar,
sherry-shallot vinaigrette, "1905" vinaigrette

BEERS

Domestic Draft

Bud Light, Lager

Mich Ultra, Lager

Yuengling, Lager

Sam Adams, Boston Lager

Shock Top, Belgian White

Leinenkugel's, Summer Shandy

FI Craft Draft

Ft. Myers Brewing, High 5, IPA

Motorworks V-Twin, Amber Lager

3-Daughters, Bleach Blonde Ale

Palm City Brewing, Hazify N.E., IPA

Import Draft

Stella Artois, Pilsner

Guinness Draught Stout

Bottles/Cans

Wicked Weed Pernicious IPA, Can

White Claw Black Cherry Seltzer, Can

Mich Ultra, Miller Lite & Yuengling, Can

Coors Light, Bottle

Mich Ultra, Bottle

Miller Light, Bottle

Heineken 00 Non-Alcoholic, Bottle



LUNCH



CLASSIC HAND-HELDS & MORE

FRANKFURTER 9

all beef, quarter pound, Hebrew National, toasted bun, toppings by request: sauerkraut, pickled relish, diced onion, shredded cheddar-jack cheese

PULLED PORK SLIDERS 12

slow roasted pork, toasted sweet Hawaiian rolls, honey barbeque sauce, basil and sriracha aioli, dill pickle chips, red cabbage and cider slaw

ROAST BEEF AND AVOCADO WRAP 12

shaved roast beef, green leaf lettuce, vine-ripened tomato, aged Vermont cheddar cheese, creamy horseradish sauce, flour tortilla

*CHAR-GRILLED STEAK HOUSE BURGER 12

half-pound black angus chuck, toasted brioche bun, green leaf lettuce, vine-ripened tomato, red onion

DELI REUBEN 12

stacked New York style corned beef, deli sauerkraut, Russian dressing, griddled marble rye bread, Swiss cheese

BACON, LETTUCE & TOMATO 8

crispy apple cider smoked bacon, vine-ripened tomato, green leaf lettuce, mayonnaise, choice of toasted

PRIME RIB DIP 12

thin sliced stack of oven roasted prime rib, melted imported Swiss cheese, toasted perillo roll, red wine dipping jus

HAVARTI GRILLED CHEESE 10

griddled seeded rye bread, shaved Havarti cheese, imported swiss cheese, chopped crispy applewood smoked bacon, caramelized onions, whole-grain mustard

I.P.A BRAISED BRATWURST 9

beer braised, char-grilled, toasted bun, sauerkraut

ALL-AMERICAN GRILLED CHEESE 7

griddled white bread, melted American cheese

GF THAI BEEF LETTUCE WRAPS 12

caramelized black angus chuck, sweet chili paste, cilantro, basil, scallions, chopped pickled ginger, crisp boston butter lettuce **no side**

LUNCHEON OMELET 12 *add your fresh ingredients*

ham, sausage, bacon, mushrooms, onions, spinach, peppers, tomato, shredded cheddar-jack cheese, crispy breakfast potatoes, fresh fruit, toast

THE PELICAN CLUB 11

oven gold turkey breast, beechwood ham, bacon, American, Swiss, lettuce, tomato, mayonnaise, choice of toasted bread

HEARTH OVEN CHEESE PIZZA SLICE 5

choice of toppings: pepperoni, sausage, bacon, mushrooms, onions, spinach, peppers, tomato, mozzarella, **toppings: \$.50 per item**

THE CARVING BOARD

craft your own sandwich with our premium meats, salads, breads & cheeses **whole 10 half 7**

PROTEINS

oven gold turkey breast
New York style corned beef
beechwood smoked ham
top round roast beef
New York style pastrami
tuna salad
chicken salad
egg salad
lemon-dill shrimp salad

BREADS

country style white
wheat
multi-grain
New York seeded rye
marble rye
Pumpernickel
brioche roll
flour tortilla
GF white
GF tortilla

CHEESES

American
aged Vermont cheddar
imported Swiss
imported provolone
pepper-jack

Hand-Helds & Carving Board Include Your Choice of Side

French Fries, Sweet Potato Fries, Onion Rings, Homemade Kettle Chips, Cole Slaw, Fruit

Upgrade Side to Cup of Soup \$2

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. **GF**= gluten free or without wheat