

SOUPS & SALADS

HAND-CRAFTED SOUP OF THE DAY

cup 5 bowl 7 quart 14

GF CHILLED PINEAPPLE SOUP

pureed coconut, spinach, avocado

cup 5 bowl 7

GF SUMMER MELON SALAD 13

cantaloupe, watermelon, cucumber, blue berries, basil,
toasted pine nuts, arugula, artisan greens, pea tendrils,
apple cider vinaigrette

GF PEACH AND BLACKBERRY 12

grilled florida peaches, black berries, avocado,
toasted pecans, goat cheese, local baby lettuce,
creamy balsamic dressing

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

GF PUB COBB 13

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 12

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 7 shrimp 10 salmon 12

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

AVOCADO TOAST 14

creamy avocado, pomegranate seeds, strawberries, goat cheese, cracked black pepper, balsamic glaze, crispy ciabatta, salad of local lettuces, watermelon radish, olive oil, lemon

CHICKPEA & SWEET POTATO WRAP 13

curry spiced roasted sweet potatoes, marinated chickpeas, romaine hearts, goat cheese, roasted red pepper, flour tortilla

*CHAR-GRILLED STEAK HOUSE BURGER 14

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

DELI REUBEN 14

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

KOREAN BBQ TACOS 14

braised short ribs, shredded red cabbage, carrots, scallions, feta, cilantro, bulgogi sauce, roti prata shell

HOT ITALIAN SANDWICH 14

beechwood smoked ham, genoa salami, pepperoni, provolone, shredded lettuce, tomato, banana peppers, olive oil & vinegar, toasted perillo roll

HAVARTI GRILLED CHEESE 11

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

CAPRESE CHICKEN SANDWICH 15

grilled marinated chicken breast, fresh mozzarella, arugula, balsamic glaze, fire roasted tomatoes, basil, garlic aioli, crispy baguette

GF LUNCHEON OMELET 14 *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 13

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

HEARTH OVEN CHEESE PIZZA SLICE 6

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 11 half 8**

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 \$3

*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