

WEEKEND
BRUNCH



SATURDAY & SUNDAY
10:00 AM TO 3:00 PM

GRIDDLE & IRON

FRENCH TOAST CASSEROLE

FRESH STRAWBERRIES / MAPLE SYRUP / VANILLA BEAN ICING
\$ 9.00

BELGIUM WAFFLE

TOASTED PECANS / CHANTILLY CREAM / MAPLE SYRUP
\$ 9.00

EGG-CETERA....

CHEF'S QUICHE OF THE WEEK

VARIED OFFERINGS / GARDEN OR CAESAR SALAD
\$9.00

SCRAMBLED EGGS CROISSANT SANDWICH

BACON / CHEESE / HOUSE FRIED POTATOES
\$ 8.00

EGGS BENEDICT

POACHED EGGS / TOASTED ENGLISH MUFFIN
CANADIAN BACON / HOLLANDAISE
HOUSE FRIED POTATOES
\$ 13.00

WATERFRONT BENEDICT

POACHED EGGS / TOASTED ENGLISH MUFFIN
LUMP CRAB CAKES / HOLLANDAISE
HOUSE FRIED POTATOES
\$ 17.00

LEVEROCK'S 3-EGG OMELETS

BACON / SAUSAGE / HAM / ONION / MUSHROOM / SPINACH / RED PEPPER
CHEDDAR / SWISS / AMERICAN
HOUSE FRIED POTATOES
2 ITEMS \$ 8.00 3 ITEMS \$ 9.00 4 ITEMS \$ 11.00

MARKET SALADS

FLORIDA'S LOCAL FARMS FOR ULTIMATE FRESHNESS

"SIGNATURE" SALAD

ARCADIA GREENS / RED & BLACK QUINOA / BACON / TOASTED PECANS
FRESH STRAWBERRIES / BLEU CHEESE / ONION / CUCUMBER / EXTRA VIRGIN OLIVE OIL
\$ 13.00

SPICED SMOKED SALMON

RED ONION / CAPERS / GOAT CHEESE / MEDITERRANEAN DRESSED ARCADIA GREENS
\$ 16.00

PERSONALIZED SALADS

GREENS

ARCADIAN GARDEN GREENS
\$ 7.00
CLASSIC CAESAR
\$ 7.00

ADD PROTEINS

GRILLED CHICKEN +\$ 6.00
BLACKENED SHRIMP +\$ 7.00
AHI TUNA +\$ 10.00
CRAB CAKE +\$ 11.00

THE WEDGE

ICEBERG LETTUCE / BLEU CHEESE / BACON / HEIRLOOM CHERRY TOMATOES
\$ 10.00

EURO KUMATO CAPRESE

KUMATO TOMATOES / FRESH MOZZARELLA / PESTO OIL / BALSAMIC GLAZE / DRESSED ARCADIA GREENS
\$ 11.00

FRESH PREPARED DRESSING SELECTIONS

RANCH / WILDBERRY BALSAMIC / ITALIAN / BLEU CHEESE / OLIVE OIL & VINEGAR

WEEKEND
BRUNCH



SATURDAY & SUNDAY
10:00 AM TO 3:00 PM

HAND-HELD SELECTIONS

ADD A FIELD GREEN SALAD \$2.50 / ADD A CAESAR SALAD \$3.00

8 OZ ANGUS BURGER

APPLEWOOD BACON / CHEDDAR CHEESE / FRENCH FRIES

\$ 12.75

GULF GROUPE SANDWICH

BLACKENED, FRIED OR GRILLED / FRENCH FRIES / LETTUCE / TOMATO / ONION / TARTAR SAUCE

\$ 17.00

CRAB CAKE SANDWICH

PAN SEARED LUMP CRAB CAKE / REMOULADE SAUCE / FRENCH FRIES

\$ 16.00

"SIGNATURE" BLACKENED MAHI TACOS

NAPA CABBAGE / MANGO / PAPAYA / CHEF'S RECIPE TACO SAUCE / LIME CILANTRO CREMA

\$ 14.00

GRILLED CHICKEN CLUB

APPLEWOOD BACON / SWISS CHEESE / TOMATO / CAJUN REMOULADE / FRENCH FRIES

\$ 12.00

LEVEROCK'S CLASSICS

ADD A FIELD GREEN SALAD \$2.50 / ADD A CAESAR SALAD \$3.00

CLASSIC SHRIMP SELECTION

FRENCH FRIED POTATOES / COLE SLAW

COCONUT CRUSTED / MANGO-ORANGE COMPOTE OR BEER BATTERED / COCKTAIL SAUCE

\$ 16.00

ONION CRUSTED SALMON

CRISPY ONION / HORSERADISH CREAM / HOUSE BLENDED RICE / DAILY VEGETABLE

\$ 15.00

COD JASON

GARLIC PARMESAN CRUST / HOUSE BLENDED RICE / DAILY VEGETABLE

\$ 14.00

GULF SHRIMP MAC 'N' CHEESE

FOUR CHEESE BLEND / CAVATAPPI

\$ 16.00

ENGLISH STYLE FISH & CHIPS

LAGER BATTERED ICELANDIC COD / FRENCH FRIED POTATOES / COLE SLAW

\$ 17.00

PENNE ALA VODKA \$ 13.00 ADD CHICKEN +\$ 6.00 ADD SHRIMP +\$ 7.00

BLEND OF ITALIAN MEATS / HOUSE MADE MARINARA WITH A TOUCH OF CREAM

BABY BACK RIBS

SLOW ROASTED 1/2 RACK / FRENCH FRIES / COLE SLAW

\$ 16.00

BBQ'D MEATLOAF WITH BACON CRUMBLES

CARAMELIZED ONIONS / MASHED POTATOES

\$ 15.00

12 OZ GRILLED RIB EYE

HERBED COMPOTE BUTTER / ASPARAGUS / RED BLISS MASHED POTATOES

\$ 26.75

A FRIENDLY REMINDER: CONSUMING RAW AND UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY SIGNIFICANTLY INCREASE YOUR RISK OF FOOD BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.