Cody Evesque - Chef de Cuisine | Kelly Ford - Manager

APPETIZERS

FAMILY STYLE (SERVES 4)

ROTISSERIE CHICKEN QUESADILLA 15.75 47.25 Monterey Jack Cheese, Cheddar, Bell Peppers,

Onions, Bacon, Sour Cream, Salsa

ONION RINGS 12.00 36.00 Beer-Battered, Parmesan, Parsley,

Mississippi Comeback Sauce

SOUP OF THE DAY 8.50 24.00

BRUSSELS SPROUTS 12.00 36.00 Kimchi Butter, Thai Chili, Sesame Seeds

WINGS

Dry: Ranch, Lemon Pepper, Jerk Wet: BBQ, Buffalo, Thai Chili

HALF DOZEN 13.75 DOZEN 19.50

Fit & Sound Selection

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.

DINING FROM HOME MENU • DAILY 4PM - 10PM

To order call 305-367-6538 or visit our Burgee Bar Online Order Form



HANDHELDS

All handhelds are served with fries or coleslaw • Lettuce wrap available

FAMILY STYLE (SERVES 4)

51.75

47.25

53.25

55.50

60.00

17.25

15.75

17.75

18.50

20.00

PULLED PORK SANDWICH Smoked, Braised & Pulled Pork Shoulder, Coleslaw, BBO Sauce, Brioche Bun

GRILLED CHICKEN SANDWICH Chicken Breast, Avocado, Lettuce, Tomato, Onion, Bacon, Garlic Pickle Aioli, Brioche Bun

*THE BURGEE BURGER Half-Pound All-Beef Patty, American Cheese, Lettuce, Onion, Tomato, Brioche Bun

HOUSE-MADE VEGGIE BURGER Black Bean-Corn-Quinoa Patty, Pepper Jack Cheese, Avocado, Tomato, Arugula, Brioche Bun

FRENCH DIP Shaved Prime Rib, Onion, Mushrooms, Baguette, Au Jus

SALADS

FAMILY STYLE (SERVES 4)

BLACKENED CHICKEN CAESAR Chicken Breast, Romaine Hearts, Shaved Parmesan,

18.50 55.50

Anchovies, Croutons, Caesar Dressing

COBB 24.00 72.00

Romaine Lettuce, Chopped Bacon, Diced Avocado, Baby Heirloom Tomatoes, Red Onion, Blue Cheese Crumbles, Grilled Chicken, Egg

WEDGE 46.50 15.50

Iceburg Lettuce, Heirloom Tomatoes, Bacon, Shaved Red Onion, Blue Cheese Crumbles, Blue Cheese Dressing

DINNER PLATES

FAMILY STYLE (SERVES 4)

BABY BACK RIBS

HALF RACK 21.00 FULL RACK 30.00 Dry-Rubbed, Slow-Smoked, Mashed Potatoes, Seasonal Vegetables

63.00

GUINNESS BRAISED SHORT RIB Pickled Mustard Seeds, Tobacco Onions, Sour Cream

Mashed Potatoes, Seasonal Vegetables,

CAULIFLOWER STEAK 15.00 45.00

House Seasoned, Garlic and Olive Oil Roasted, Cast Iron Seared, Mashed Potatoes, Seasonal Vegetables, Chimichurri

DESSERTS

STICKY TOFFEE PUDDING

9.00

9.00

Toffee Sauce

ORC CLASSIC KEY LIME PIE

Whipped Cream, Graham Cracker Crumbles

03/2020

28.00 84.00