



AVAILABLE 11:00 AM TO 10:00 PM  
ALL DELIVERIES REQUIRE  
PURCHASE OF \$25 OR MORE.

## APPETIZERS

## ENCORE RESORT RESTAURANT DELIVERY (321) 710-8164

## HANDHELDS

- Shrimp and Tomato Stuffed Avocado* **GF** \$12  
Poached white shrimp, grape tomato salad and mango glaze.
- Fresh Guacamole* \$9  
Served with house cut corn tortilla chips and fire roasted salsa.
- Spinach and Artichoke Dip* \$8  
Served with tuscan rubbed flatbread.
- Chicken Wings* \$11  
Tossed in choice of sesame ginger, guava BBQ or buffalo sauce.  
Served with blue cheese dressing and celery sticks.
- Fajita Quesadilla* \$8  
Seasoned chicken breast sautéed with peppers and onions, melted mozzarella in a flour tortilla. Served with sour cream and fire roasted salsa.

*Fish Tacos* \$14  
Blackened corvina, lime slaw, roasted tropical salsa, sliced avocado in a flour tortilla.

*Finns Burger* \$12  
Half pound angus burger, american cheese, field greens, tomato, red onion, russian dressing on a brioche bun.

*Salmon BLT Sandwich* \$16  
Lemon herb aioli, salmon, lettuce, tomato, applewood smoked bacon on a brioche bun.

*Tropical Burger* \$13  
Half pound angus burger, tomato, swiss cheese, lime slaw, tropical salsa, guava BBQ.

*No.7 Burger* \$11  
House made black bean burger, chipotle aioli, tomato, and field greens on a multigrain oat bun.

## SALADS

- Chicken Caesar Salad* Half \$6 Full \$11  
Romaine, shredded parmesan, Caesar dressing, croutons and blackened chicken.
- Spinach Salad* **GF** Half \$5 Full \$9  
Baby spinach, candied walnuts, red beets, goat cheese, mandarin oranges, tossed in balsamic vinaigrette.
- Avocado Cobb Salad* Half \$7 Full \$13  
Chopped romaine, hass avocado, roasted corn, grape tomatoes, bacon, egg, blackened chicken, tossed in blue cheese dressing.
- Winter Kale Salad* **GF** Half \$7 Full \$12  
Chopped kale, sliced apples, raisins, toasted almonds, shredded carrots, goat cheese tossed in honey balsamic vinaigrette.

ADD CHICKEN \$4 • ADD STEAK \$6 • ADD SHRIMP \$6  
ADD BLACKENED CORVINA \$6 • ADD SESAME GINGER SALMON \$7

## FLATBREAD

- Spinach and Artichoke Flatbread* \$10  
Roasted tomato, garlic puree, goat cheese and mushrooms.
- Pepperoni Flatbread* \$7  
House marinara, shredded mozzarella and pepperoni.
- Bruschetta Flatbread* \$8  
Roasted garlic, tomato, red onion, mozzarella, fresh basil, finished with balsamic glaze.
- Chicken and Roasted Red Pepper Flatbread* \$9  
Blackened chicken, roasted corn, roasted red peppers, mozzarella, chipotle aioli and chives.

## SIDES

- GF** Jasmine Rice \$2.5  
**GF** Seasonal Vegetables \$3  
**GF** Seasonal Fruit \$3  
Onion Rings \$5  
Fries \$3  
**GF** Scalloped Potatoes \$5  
Side Caesar or Garden Salad \$3.5  
Soup of the Day Cup \$3 Bowl \$5

## BEVERAGES

- Coke, Diet Coke, Sprite, Lemonade, Ginger Ale \$2.5  
Fresh Brewed Iced Tea \$2.5  
Voss 375ml Still or Sparkling \$3  
Voss 800ml Still or Sparkling \$6  
Voss Sparkling Flavors \$3.19  
Perrier Sparkling \$2.5  
Jarritos Flavored Sodas \$2  
Fruit Smoothies \$6.5

## ENTREES

*Shrimp and Mushroom Pasta* \$16  
Fettucine pasta, alfredo sauce, bacon, spinach, mushrooms and blackened shrimp.

*New York Strip* **GF** \$20  
Served with scalloped potatoes and seasonal vegetables. Topped with an herb garlic butter.

*Cedar Plank Salmon* **GF** \$18  
Pan seared salmon baked atop a cedar plank, finished with a grain mustard glaze. Served with scalloped potatoes and seasonal vegetables.

*Oriental Vegetable Stir Fry* **GF** \$9  
Broccoli, carrots, sugar snap peas, onions and mushrooms, sautéed in a sesame-ginger soy sauce. Served over jasmine rice.  
Add Steak or Shrimp \$6 Add Chicken \$4

*Spinach Stuffed Chicken Breast* **GF** \$14  
Artichoke, spinach and goat cheese stuffed chicken, topped with a white wine and butter sauce. Served with scalloped potatoes and seasonal vegetables.

## DESSERTS

*Salted Caramel Cheesecake* \$6  
Decadent New York Style cheesecake layered with swirls of salted caramel, lightly dusted with cinnamon-sugar blend.

*Loaded Chocolate Brownie* \$7  
Topped with chocolate sauce, vanilla ice cream, candied walnuts, whipped cream.

*Vanilla Crème Brulee* **GF** \$5  
Creamy vanilla custard topped with chef's choice of fresh fruit.

*Rich Chocolate Torte* **GF** \$6  
Made with a blend of four chocolates, finished with a ganache topping, and served with fresh seasonal berries.

PLEASE NOTE THAT A 20% CONVENIENCE FEE WILL BE ADDED TO YOUR BILL