



SCAN HERE



TO ORDER FOOD ONLINE FROM
FINNS RESTAURANT

DELIVERY SERVICE: 321.710.8164



SCAN HERE



ORDER GROCERIES ONLINE FROM OUR
GRAB N' GO MARKETPLACE



LOCATED ON THE SECOND FLOOR
OF THE ENCORE CLUB
321.710.8164



**DELIVERY
MENU**
321.710.8164



ENCORE RESORT
AT REUNION™

7635 Fairfax Drive, Reunion FL 34747

APPETIZERS

MOZZARELLA WHEELS	\$10
<i>Crispy breaded fresh mozzarella wheels served with house made marinara</i>	
HUMMUS PLATTER	\$10
<i>Fresh hummus served with warm pita and cucumber slices</i>	
CHICKEN WINGS**	\$13
<i>Tossed in choice of Sweet Thai Chili, BBQ or Buffalo sauce. Served with Blue cheese dressing and celery sticks.</i>	
FRESH GUACAMOLE** 🌿	\$10
<i>Served with house cut corn tortilla chips and fire roasted salsa</i>	
PRETZEL ROLLS	\$9.5
<i>Warm pretzel sticks served with horseradish honey mustard</i>	
CHICKEN NACHOS	\$14
<i>Corn Tortillas topped with melted cheese, lettuce, tomato, red onion, sour cream and chicken</i> <i>Substitute Shrimp or Steak \$6</i>	

SALAD/SOUP

Add Chicken \$4 • Add Steak \$6 • Add Shrimp \$6 • Add Salmon \$7

AVOCADO COBB (GF)	Full \$14
<i>Chopped romaine, hass avocado, roasted corn, grape tomatoes, bacon, egg, blackened chicken, tossed in blue cheese dressing</i>	
TOMATO CAPRESE	Full \$6
<i>Fresh Mozzarella, tomatoes, fresh basil and balsamic glaze</i>	
STEAK SALAD	Full \$15
<i>Mixed Greens, hass avocado, roasted corn, grape tomatoes, mozzarella cheese, tossed in roasted Chipotle dressing.</i> <i>Topped with a Chimichurri dressed sirloin steak.</i>	
SUMMER SALAD	Full \$12
<i>Mixed greens, seasonal berries, toasted almonds and goat cheese, tossed in honey balsamic vinaigrette dressing</i>	
SOUP OF THE DAY	Cup \$3 Bowl \$5

HANDHELDS

Handhelds served with fries. Substitute onion rings, cup of soup, seasonal vegetables, side salad, or fresh fruit for \$2.

GRILLED SHRIMP TACOS**	\$14
<i>Seasoned shrimp topped with cilantro and onions, served with salsa verde, sour cream and lime</i>	
GRILLED CHICKEN SANDWICH**	\$12
<i>Grilled chicken breast, Swiss cheese, sweet mustard, applewood smoked bacon, lettuce, tomato on a toasted brioche bun</i>	

BURGERS

Burgers served with fries. Substitute onion rings, cup of soup, seasonal vegetables, side salad, or fresh fruit for \$2

FINNS BURGER**	\$14
<i>Half pound angus burger, American cheese, lettuce, tomato, red onion, Russian dressing on a toasted brioche bun</i>	
FARMHOUSE BURGER**	\$15.5
<i>Half pound angus burger, tomato, Swiss cheese, over medium egg, applewood smoked bacon, garlic cilantro aioli on a toasted brioche bun</i>	
NO.7 BURGER**	\$12
<i>Crispy house made black bean burger, tomato, hass avocado, lettuce and chipotle aioli, on a toasted brioche bun</i> <i>Substitute bun for lettuce cups \$.50</i> <i>*Plant based option available</i>	

ENTREES

ASIAN STIR FRY	\$13
<i>Broccoli, carrots, sugar snap peas, onions and mushrooms, sautéed in a sesame-ginger soy sauce.</i> <i>Served over jasmine rice</i> <i>Add Chicken \$4 Add Shrimp \$6 Add Steak \$6</i>	
CREAMY SHRIMP SCAMPI PASTA	\$20
<i>Capellini Pasta, sauteed shrimp and grape tomatoes in a garlic, white wine and cream sauce</i>	
NEW YORK STRIP (GF)	\$30
<i>10oz seared NY Strip, topped with chimichurri.</i> <i>Served with seasonal vegetables and roasted potatoes</i>	
CEDAR PLANK SALMON (GF)	\$23
<i>Pan seared salmon baked atop a cedar plank, finished with a grain mustard glaze. Served with seasonal vegetable and roasted potatoes</i>	
ENCORE ROASTED CHICKEN (GF)	\$20
<i>Oven roasted Frenched chicken breast topped with goat cheese and a roasted red pepper and strawberry gastrique.</i> <i>Served with seasonal vegetables and roasted potatoes</i>	
BRAISED MUSHROOM RAVIOLI 🌿	\$17
<i>Classic raviolis, shallots, garlic, baby portobellos, and basil pesto</i>	

🌿 = Plant Based

(GF) = Gluten Friendly

** = This item can be prepared gluten friendly, ask your server for more details

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please notify your server if you have any allergens or have special dietary requirements

DESSERTS

SALTED CARAMEL CHEESECAKE	\$7
<i>Decadent New York style cheesecake layered with swirls of salted caramel, lightly dusted with cinnamon-sugar blend</i>	
CAST IRON COOKIE (GF)	\$8
<i>Chocolate chip cookie baked in a cast iron skillet topped with vanilla ice cream and chocolate syrup.</i>	
KEY LIME PIE	\$7
<i>Raspberry sauce, fresh lime and whipped cream</i>	
CHOCOLATE BROWNIE	\$9
<i>Topped with chocolate sauce, caramel sauce, vanilla ice cream, and whipped cream</i>	

KIDS MENU \$8.95

Served with milk, chocolate milk, soft drink or apple juice

ANGEL HAIR PASTA WITH ALFREDO OR MARINARA SAUCE	
MACARONI AND CHEESE	
PAN SEARED CHICKEN BREAST WITH FRUIT (GF)	
CHEESEBURGER WITH FRIES	
CHICKEN FINGERS WITH FRIES	
GRILLED CHEESE SANDWICH WITH GARDEN SALAD	
KIDS FRESH FRUIT SMOOTHIES 12oz	\$5.50
<i>Strawberry, Banana, Mango, Tropical or Pina Colada</i>	

SIDES

JASMINE RICE (GF)	\$2.5
SEASONAL VEGETABLES (GF)	\$3
SEASONAL FRUIT (GF)	\$3.5
ONION RINGS	Side \$5 Basket \$9
FRIES	Side \$4 Basket \$6
SIDE CAESAR OR GARDEN SALAD	\$3.5

BEVERAGES

COKE, DIET COKE, SPRITE, LEMONADE, GINGER ALE	\$3.5
FRESH BREWED ICED TEA	\$3.5
FIJI 500ML	\$3
FIJI 1L	\$6
SAN PELLEGRINO 500ML SPARKLING	\$3
SAN PELLEGRINO 1L SPARKLING	\$6
TAZO ASSORTED TEA	\$4
NESPRESSO	\$4
NESPRESSO CAPPUCCINO	\$6