



starters

- WHITE BEAN HUMMUS, season's best vegetables, grilled flatbread 13
- HOUSEMADE GUACAMOLE, corn tortilla chips, lime sea salt 13
- CRISPY ROCK SHRIMP FRITTO MISTO, pepperoncini peppers, smoked tomato aioli 15
- SMOKED CHICKEN QUESADILLA, roasted salsa, sour cream 15
- SEARED AHI TUNA, avocado, green bean salad, farm egg, olive salsa, citrus 16
- PIADINA FLATBREAD, prosciutto, smoked mozzarella, tomato, arugula, basil, balsamic 16

soups

- SOUP OF THE MOMENT, chef crafted 8
- CONCH CHOWDER, artisan crackers 8
- FRENCH ONION SOUP GRATIN, provolone, swiss, parmesan 9

greens

- CAESAR, romaine, shaved parmesan, roasted garlic croutons, caesar dressing 12
- CHOPPED, baby kale, tomato, cucumber, almond, olive, egg, crispy chickpeas, lemon-tahini vinaigrette 14
- FARMER'S BASKET, greens, squash, radish, cauliflower, avocado, corn, tomato, pepitas, cilantro-lime vinaigrette 14
- with... natural chicken 6 | grilled skirt steak 8 | citrus rock shrimp 8

hand-crafted sandwiches

with fries, chips, or fruit

- ANGUS CHEESEBURGER, smoked bacon, cheddar, sesame bun 17
- with... avocado 2 | farm egg 2
- TURKEY CLUB, roasted turkey, smoked bacon 15
- THE RACHEL, turkey, provolone, coleslaw, cranberry jam, thousand island, rye 16
- CAPRESE PANINI, heirloom tomato, smoked mozzarella, basil pesto 16
- GRILLED MAHI, caper aioli, brioche bun 18

plates

- FISH & CHIPS, funky buddha brewery "floridian" beer batter, caper remoulade 20
- BAKED LOBSTER CAVATELLI, roasted tomato, cheddar fondue, smoked pimento, herb crumb 18
- CHURRASCO STEAK, black bean puree, asparagus, chimichurri 20
- GRILLED CHICKEN PAILLARD, arugula, heirloom tomato, cucumber, citrus vinaigrette 17
- QUINOA SUPERFOOD BOWL, baby kale, squash, cauliflower, avocado, pepitas, almonds 15
- with... wild isles salmon 9

sweets

- MANGO CRÈME BRULEE CHEESECAKE 8
- KEY LIME PIE, hand-whipped cream 8
- TRIPLE CHOCOLATE CAKE, vanilla bean anglaise 8
- RICOTTA PANNA COTTA, lemon crust and blackberry sauce 8
- ROASTED APPLE STRATA, dulce de leche and vanilla gelato 8

* If you have any concerns regarding food allergens, please alert your server prior to ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

*A 20% service charge will be added to parties of 6 or more.

Fort Lauderdale Marriott Harbor Beach Resort & Spa 3030 Holiday Drive, Fort Lauderdale, FL 33316 P: 951.525.4000