

## Wine List

Ardeche Chardonnay, France '16	\$12/44
RD Betulle Fruilano, Italy '10	\$12/42
Beringer Sauvignon Blanc, California '17	\$12/44
Alto Adige Pinot Grigio, Italy '18	\$12/42
Whispering Angel Rose, France '18	\$16/58
Santanay , David Moreau, France '13	\$21/86
Firestone Cabernet , California '17	\$14/48
Vina Solorca Crianza Rioja, Spain '10	\$13/46
Bruce Wayne Reserve, California '11	\$13/46
Château Prioure Lichine, France '00	\$25/105

## Beer List

Stella, Heineken, Becks, Amstel Light	\$8.00
Budweiser, Bud Light, Corona	\$7.00
Blue Point Toasted Lager, Long Island	\$8.00
La Rubia Blonde Ale, Florida	\$8.00
O'Doul's	\$7.00

## Appetizers / Snacks

### Soup du Jour

### Crudit  & Hummus

### Chips & Guacamole

### Artichoke & Crab Dip

## Salads

### Caesar Salad

Romaine, Focaccia Croutons, Shaved Parmesan  
Chefs Classic Caesar Dressing  
Add: Grilled Chicken or Poached Salmon

### Lobster Cobb Salad

Chilled Lobster, Avocado, Egg, Carrot,  
Cucumber, Tomato, Bacon  
Creamy Tarragon-Ranch Dressing

### Beet & Goat Cheese Salad

Orange Segments, Roasted Fennel,  
Candied Walnuts, Baby Greens  
Orange-Honey Vinaigrette

### Teriyaki Chicken Salad

Fusion Greens, Orange Segments,  
Spiced Cashew, Crispy Wontons  
Ginger-Chive Dressing

### Poached Salmon Salad

Chilled Poached Salmon over Waldorf Salad,  
Baby Arugula, Dried Cranberries, Walnuts  
Walnut-Yogurt Vinaigrette

### Albacore Tuna Salad

Baby Greens, Garden Vegetables,  
Toast Points

## Sandwiches, Paninis & Flatbreads

### Turkey & Avocado Sandwich

Bacon, Lettuce, Tomato, Onion,  
Chipotle Mayo on Toasted Multigrain Bread

### Ham & Brie Panini

Cranberry Compote, Candied Walnuts, Apples,  
Baby Arugula on a Pressed Club Roll

### Roasted Portobello Panini

Roasted Peppers, Fresh Mozzarella,  
Baby Arugula and Balsamic Glaze

### Seared Ahi Flatbread

Rare Tuna Loin, Wasabi-Cr me Fraiche,  
Avocado, Scallion, Pickled Jalape o, Cilantro  
And Soy Glaze

### Sausage & Provolone Flatbread

Arugula Pesto, Roasted Peppers, Fennel Dust  
and Balsamic Glaze

### Margherita Flatbread

Marinara, Fresh Mozzarella, Plum Tomatoes,  
Basil and Extra Virgin Olive Oil

## Entr es

### Fish Tacos

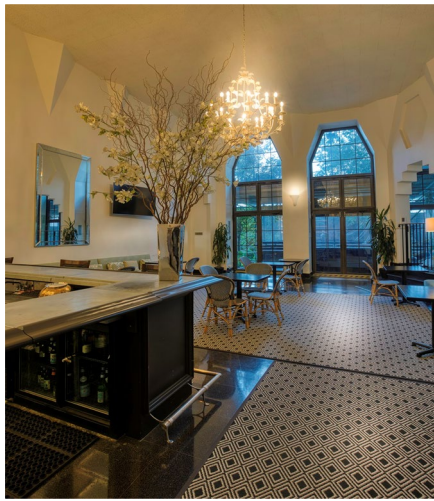
Blackened Mahi-Mahi,  
Pineapple-Chile Slaw and Siracha Drizzle

### Chicken Paillard

Grilled Chicken Breast topped with Baby  
Arugula, Marinated Artichoke Hearts, Red  
Onion, Tomato, Parma  
Lemon-Thyme Vinaigrette

### Braised Short Rib

Polenta Cakes, Saut ed Spinach  
Pan Jus



## Pool Lounge & Bar

Hours of Operation:

Monday – Friday

From 12pm -6pm

## *Children's Menu*

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### Entrees

All entrees are ala carte, side are not included

**Cavatappi Pasta** ~ Spiral Pasta Tossed  
with your Choice of Butter or marinara

**Cheese Flatbread** ~ Mozzarella Cheese,  
Homemade Marinara Sauce

**Grilled Cheese** ~ American Cheese on  
Griddled White Bread

**RC Hot Dog** ~ All Beef Hot Dog

**Peanut Butter & Jelly** ~ Peanut Butter,  
Grape Jelly on white bread

**All-Natural Chicken Tenders** ~  
Traditional Fried or Grilled Tenders

**All-Natural Chicken Breast** ~ Herb  
Marinated and Grilled

### Sides

**Cape Cod Potato Chips**

**Tater Tots**

**Broccoli**

**Mixed Berries**



### Desserts

**Mixed Berries**

**Homemade Chocolate Chip Cookies**

**Individual Haagen-Dazs Cups**  
Chocolate, Vanilla, Strawberry, Coffee

**New York Style Cheesecake**  
Raspberry Coulis

### Beverages

**Milk-** Whole, Skim, Chocolate

**Apple Juice**

**Lemonade**

**Iced Tea**

**Soda**