



Breakfast Menu

TABLE BUFFET

- Breads and Pastries
- Fresh Fruits
- Any Style Eggs
- Meats
- Sliced Cheese
- Jam
- Syrup
- Coffee or Tea

\$17



**OPEN FOR BREAKFAST,
LUNCH AND DINNER**

**HAPPY
DOLLARS TO FLORINS
HOUR**

EVERY DAY 5 PM TO 7 PM

Breakfast Menu

► **Eggs Benedict Classic** \$17.00

Two poached eggs over ham and English muffins, topped with Hollandaise sauce

► **Eggs Benedict Salmon** \$19.00

Two poached eggs over smoked salmon and English muffins topped with Hollandaise sauce

► **Breakfast Burrito** \$16.00

Scrambled eggs, cheese, bacon and spinach

► **Avocado Toast With Scrambled Eggs** \$18.00

Toast with mashed avocado, citrus juice and scrambled eggs

► **Loaded Hash Brown** \$11.00

Bacon, onion, cheese and sour cream

► **Waffles** \$11.00

Liège Waffles with syrup **\$11.00**

With fresh fruit **\$13.50**

► **Yogurt, Fruit And Granola** \$17.00

Local made, yogurt, fresh fruits and granola

► **French Toast Or Pancakes** \$11.00

With fruits **\$14.00**



LUNCH MENU

Double Down

STARTERS	SANDWICH
ceviche marinated fish, avocado mousse and tortillas	Philly cheese steak chopped beef, onions, mushrooms, Swiss cheese and a bun
chicharron deep-fried pork with sweet potato and black garlic ketchup	Eagle burger black angus, onion rings, Mary rose sauce, cheese, pickles and fries
Caesar salad romaine lettuce, Caesar dressing, croutons and parmesan cheese (add chicken \$6)	Club sandwich toast with BLT, egg, Canadian bacon, Swiss cheese and avocado
fisherman stew fish broth based on tomato with all the good that the ocean give us	pulled pork banquette with shredded BBQ pork sweet onions, lettuce and tomato
soup of the day ask our wonderful staff what is the chef makes special for you today	sliders 3 handhold burgers (bacon burger, beer burger and cheese burger)
SNACKS	MAIN COURSE
Famous wings our own recipe choice of diablo or BBQ sauce	BBQ ribs BBQ ribs with coleslaw and French fries
snack platter onion rings, chicken wings, calamari and mozzarella sticks	chicken sate grilled chicken skewer with rice and peanut sauce
nacho grande tortillas chips, chili con carne, pico de gallo and cheddar	grilled grouper grouper, saffron sauce sauteed vegetables and rice
mozzarella sticks deep fried mozzarella sticks with spicy mango creole sauce	tenderlion 6 oz tenderloin red wine sauce and sauteed vegetables

lunch Rush Combo

\$17.50

a choice between a soup, salad or sandwich
 soups: onion, broccoli or tomato
 salads: Caesar, chop or Greek
 sandwich: BLT, club sandwich or tuna sandwich

MENU

Double Down

THE WARM UP	SUPERBOWL
Ceviche local marinated fish in Leche de Tigre, avocado mousse orange and tortillas \$16	Fisherman stew fish broth based on tomato with all the good that the ocean gives us \$14
“Bitterbal” of Ribs a Dutch meatball made of ragout from ribs with smoked BBQ sauce \$14	Cold avocado soup a chilled avocado soup served out of a shaker with a tequila shot and coriander oil \$12
Chicharrone deep-fried pig, sweet potato and black garlic ketchup \$12	soup of the day ask our wonderful staff what the chef makes special for you today \$10
ON THE GREEN	HALF TIME
Caesar salad a table preparation of the old fashion Caesar salad with romaine, parmesan and croutons add shrimps \$9 or chicken \$6 \$12	Eagle burger Usad Black Angus, onion rings, burnt end bacon, Mary Rose sauce, cheese and fries \$19
Wedge salad iceberg lettuce, pickled onions, blue cheese, bacon crumble, egg and tomato \$11	Wagyu burger B5 Australian Wagyu beef, truffle Mornay sauce, Kimchi and fries \$26
Shrimp salad sous-vide cooked shrimps, celery, fennel, tarragon arugula and yuzu pastilles \$19	Ribs sous-vide cooked ribs, sauce of Dutch apple syrup, mashed potato and red coleslaw \$28

MENU

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SLAM DUNK	TOUCH DOWN		
Nacho grande tortilla chips, chili con carne, guacamole, pico de gallo and sour cream	\$19	Mac and cheese oven prepared macaroni with Cheddar, Gouda and butter add shrimps \$10	\$9
Jambalaya a Louisiana classic dish with rice, chicken, pork, shrimps, vegetables and chorizo	\$22	Aji de gallina a spicy chicken stew from Peru, Tacu Tacu and infused onions	\$17
Fajitas flavored chicken breast, avocado, tomato relish, flour tortillas and sour cream add steak \$9 or shrimps \$10	\$27	Tacos al Pastor Mexican street food with pineapple Pico de Gallo, avocado mayonnaise and pulled pork from the Kamado	\$12
GRAND SLAM	SWIM TEAM		
Lamb shank Irish stew with beer, mashed potato and tempura of cabbage	\$38	Mahi mahi grilled local fish, risotto, saffron sauce and citrus oil	\$34
Tenderlion grilled to perfection, “Dutch hutsop” smoked apple ketchup and fried onions rings	\$36	Grouper cooked en Papillote with fennel, onions, potato, cappers and white wine	\$29
Chicken satay grilled chicken skewer, fried rice, atjar tampoer, coco and peanut sauce	\$26	Shrimps sautéed shrimps, crab ravioli, lobster sauce, marinated tomatillo and coffee oil	\$38