

Village Café

« Dinner »

Shareables

Shrimp Cocktail 15
Shrimp, Pico De Gallo, Avocado, Cilantro, Lime Juice, Toasted Crostini

Calamari 14
Calamari, Roasted Red Peppers, Banana Peppers, Tomato Cream Sauce & Garlic Aioli

Spinach & Artichoke Dip 12
Spinach, Artichoke Hearts, Creamy Gorgonzola Sauce, Tortilla Chips

Salad

BLT Wedge 12
Lettuce Wedge, Crispy Bacon, Tomatoes, Blue Cheese Dressing

Caesar Romano 13
Romain Lettuce, Garlic Herb Croutons, Parmesann Cheese, Caesar Dressing

Pasta

Fettuccine Pasta 13
Fettuccine, Choice of Alfredo Sauce or Tomato Cream Sauce. Add Chicken \$6, Shrimp \$9, Scallops \$10

Eggplant Romano 16
Battered, Deep Fried Eggplant, Romano Cheese, Tomato Cream Sauce, Fettuccine

Between the Bread*

Jack Burger 14
8oz Ground Sirloin, Romaine Lettuce, Tomato, Onion Rings, Jack Daniel's Sauce, Pepper Jack Cheese, Ciabatta

** Chef Recommendation – Add Bacon \$1.50*

Eggplant Burger 14
Grilled or Fried Eggplant, Romaine Lettuce, Tomato, Red Onion, Feta Cheese, Avocado Cream Spread, Ciabatta

Chicken Sandwich 12
Grilled 8oz Chicken Breast, Provolone Cheese, Lettuce, Tomatoes, Avocado, Climatro Lime Aioli, Ciabatta
** served with home cut steak fries or side salad*

Entrees

Fish & Chips 16
Beer Battered, Deep Fried Cod, Home Cut Steak Fries

Caribbean Shrimp 22
6 Jumbo Shrimp, Mango Curry Sauce, Herbed Orzo

Chicken Breast 20
8oz Chicken Breast, Cauliflower Puree, Lemon Thyme Butter Sauce, Roasted Vegetables

Mojo Skirt Steak 25
Marinated, Grilled 8oz Skirt Steak, Baked Potato

« Children's Menu »

Grilled Cheese - Grilled Cheese, Home cut steak fries 8
Chicken Tenders - Chicken Tenders, Home cut steak fries 10
Noodles - Buttered Noodles, Romano Cheese 7

« Wine List »

	GLASS	BOTTLE
Whites		
<i>Bolla, Moscato</i>	8	28
<i>St. Gabriel, Riesling</i>	9	29
<i>CYT, Casillero Del Diablo, Sauvignon Blanc</i>	9	29
<i>Craggy Range, Sauvignon Blanc</i>	14	49
<i>Capo Saldo, Pinot Grigio</i>	8	27
<i>Pighin, Pinot Grigio</i>	10	34
<i>La Crema, Pinot Gris</i>	14	49
<i>Cupcake, Chardonnay</i>	8	27
<i>Laforet, Joseph Drouhinn Chardonnay</i>	12	43
<i>Sonoma Cutrer, Chardonnay</i>	14	49
Reds		
<i>Soul Sister, Pinot Noir</i>	8	27
<i>J Lohr, Pinot Noir</i>	12	37
<i>Louis Jadot, Pinot Noir</i>		43
<i>CYT, Casillero Del Diablo, Merlot</i>	8	27
<i>Liberty School, Merlot</i>	11	37
<i>Trapiche Zaphy, Broquel Malbec</i>	13	45
<i>Chateau Tanunda, Shiraz</i>	13	45
<i>Bianchi Valentin, Cabernet Sauvignon</i>	9	29
<i>J Lohr, Cabernet Sauvignon</i>	12	37
<i>St. Supery, Cabernet Sauvignon</i>		58
 <i>Crimson and Clover, Red Blend</i>	 10	 34
<i>Gassier Sables D'Azure Rose'</i>	10	34
Sparkling		
<i>Gancia Prosecco</i>	11	37
<i>Gancia Asti</i>	11	37
<i>Piperheidsieck</i>		90

« Non-Alcoholic Beverages »

<i>Milk</i>	3	<i>Sprite</i>	2
<i>Orange Juice</i>	3	<i>Ginger Ale</i>	2
<i>Apple Juice</i>	3	<i>Club Soda</i>	2
<i>Cranberry Juice</i>	3	<i>Iced Tea</i>	3
<i>Coffee</i>	3	<i>Lemonade</i>	3
<i>Iced Tea</i>	3	<i>Glacier Bottled Water</i>	3
<i>Hot Tea</i>	3	<i>Aqua Panna Still</i>	10
<i>Coke</i>	2	<i>San Pellegrino Sparkling Small</i>	5
<i>Diet Coke</i>	2	<i>San Pellegrino Sparkling Large</i>	10

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